

Neverland High Tea

An exquisite seasonal assortment of house-made items, served with a fresh-baked scone and your choice of tea

BUBBLY HIGH TEA 48 | GRANDE HIGH TEA 38 | DEMI TEA 30

Sparkling Wine

BY THE GLASS | 12

La Marca Prosecco (Italy)

Veuve du Vernay Brut Rosé (France)

Mimosa - orange, grapefruit or pineapple

BY THE BOTTLE

LA MARCA Prosecco DOC (IT) | 45

SEE YA LATER RANCH Brut (Okanagan Falls, BC) | 45

Chardonnay, Riesling

BELLA Sparkling Gamay Noir 2016 (Naramata, BC) | 45

Old Vines, Single Vineyard

HARPER'S TRAIL Sparkling Chardonnay (Kamloops, BC) | 55

MOËT & CHANDON Brut Imperial NV (Champagne, FR) 375mL | 55 / 750mL | 95

Tipsy Tea Lattes | 10

A DARLING TEASE

Take Me To Neverland tea latte with Crème de Cacao and Peppermint Schnapps

DOWN THE RABBIT HOLE

Chocolate Macaroon tea latte with dark rum and Crème de Cacao

SECOND STAR TO THE RIGHT

Heavenly Cream tea latte with Baileys Irish Cream

Tea-Infused Cocktails | 13

APPLE PIE À LA MODE

Flor de Caña 7yr barrel-aged rum, Apple Crumble tea syrup, Frangelico, Galliano, apple, lemon

BRAN-TEA ALEXANDER

St-Rémy French Brandy VSOP, Chocolate Macaroon tea syrup, Crème de Cacao, cream, grated nutmeg

CHAI OLD-FASHIONED

Bulleit Bourbon, Mumbai Chai tea syrup, Angostura Bitters, orange

NEVERLAND PICK-ME-UP

Parallel 49 Espresso, Absolut Vanilia, Baileys Almande, Crème de Cacao, almond milk

Weekend Brunch

10am to 1pm Saturday & Sunday

SUPERFRUIT BOWL | 14

Açaí and mixed berry smoothie topped with chia seeds, hemp hearts, organic peanut butter, gluten-free granola, seasonal fresh fruit

AVOCADO TOAST | 12

Smashed avocado on focaccia with salsa verde, cherry tomatoes, pickled onions, Asiago, Maldon sea salt

Add an egg | 2.5

SMOKED SALMON COBB SALAD | 18

Spring greens, smoked salmon, hard-boiled egg, avocado, crispy bacon, tomato, lemon-herb mascarpone

TRUFFLED MUSHROOM MELT | 16

Scrambled eggs, wild mushroom duxelles, ripe Brie, arugula on a fresh croissant, served with soup or salad

QUICHE 3 WAYS | 15

Vegan: GF and Vegan crust, turmeric tofu custard with roasted potatoes & leek.
Quiche Lorraine: bacon & white cheddar, egg custard with cream and roasted onions.

Vegetarian: spinach and Gruyere cheese, egg custard and roasted onions

BREAKFAST SANDWICH | 15

Sunny-side egg, capicollo, Danish Fontina, wilted kale, roasted red pepper on a toasted Kaiser bun, served with soup or salad

EGGS BENEDICT | 15

Two poached eggs with Hollandaise sauce on an English muffin, served with roasted potatoes

Choose: capicollo, prosciutto, smoked salmon, or avocado

FULL NEVERLAND BREAKFAST | 18

Bacon, sausage, two eggs any style, roasted potatoes, citrus scone, seasonal fruit, tea or coffee

All chicken and eggs are free-range

During peak hours please respect seating times

Gluten- and dairy-omitted options available

Parties of 6 or more will include 18% gratuity