

STELLA'S

TAP AND TAPAS BAR

BRUNCH

Served 10:30 am - 3:30 pm Saturday, Sunday & Holidays

- **STELLA'S BREAKFAST:** Two free range eggs any style served with hash browns, toast, bacon or choice of chorizo, duck, or andouille sausage - \$8.5
- **TOFU SCRAMBLE:** Scrambled egg, tofu, corn, peppers, black beans and salsa, served with hash browns and house salad - \$10
- **FRESH FRUIT BOWL:** with yogurt and organic granola - \$7
- **CROISSANT SANDWICH:** Scrambled eggs, bacon and cheddar cheese served on a warm croissant. Served with baby greens - \$9
- **FRENCH TOAST:** Thick and golden, topped with warm brie and mixed berry maple coulis. Served with hash browns and house salad - \$11
- **GAUFFRES:** Our house-made Belgian waffles topped with whipped cream and either Bananas Foster (brown sugar & dark rum sauce) or warmed seasonal fruit - \$10
- **POTATO LATKES:** With cold smoked salmon, cream cheese and chives - \$11
- **BENNY'S:** Two poached eggs and hollandaise over fresh croissant rolls. Served with hash browns and baby greens

Your choice:

- Traditional ham benny - \$12
- Spinach and tomato benny - \$12
- Shrimp & avocado benny - \$13
- Three sausage benny (chorizo, duck & andouille) - \$13

- **STEAK AND EGGS:** 6oz flat iron steak, two eggs any style, hash browns, toast and baby greens - \$13
- **HUEVOS RANCHEROS:** 2 eggs any style, on a baked tomato tortilla with black beans, guacamole, sour cream, salsa and green onions - \$12
- **FRITTATA:** Our version of the ultimate baked omelet. Served with hash browns and baby greens

Your choice:

- 3 Cheese: blue, feta & cheddar - \$11
- Lox and Cream Cheese: smoked salmon, capers, onions, cream cheese - \$12
- Bangers & Mash: andouille sausage, roasted potatoes, mushrooms, cheddar and rosemary - \$12
- Veggie: roasted peppers, zucchini, mushrooms, onions, spinach, feta - \$11
- Carmelized Onion: goat's cheese, red pepper, spanish onions - \$12

- **BLT:** Apple wood-smoked bacon, lettuce, tomato, sun dried tomato pesto, brie on a fresh croissant - \$12
- **TUNA SANDWICH:** Yellow fin tuna, guacamole, lettuce, tomato and citrus aioli - \$13
- **STELLA'S BURGER:** House-made seasoned beef patty grilled to perfection with all the trimmings, -\$11
 - Add blue, cheddar, or swiss - \$1
 - Add bacon - \$1
- **PORTOBELLO MUSHROOM BURGER:** Portobello mushroom cap marinated & grilled to perfection with all the trimmings, -\$11
 - Add blue, cheddar, or swiss - \$1
 - Add bacon - \$1
- **JUMBO PRAWN "BURRITO":** Piri piri prawns, onions, tomato, mushrooms, lettuce and rice in a warm tomato tortilla - \$13
- **MAC AND CHEESE:** Elbow macaroni with emmenthaler, cheddar and port salut, baked to golden - \$11

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BEER

TAPS: All served in traditional glasses using the 10 step Belgian beer pour ritual

Delirium Tremens (Belgium)		7
Dekoninck Amber (Belgium)		7
Carlsberg (Denmark)	(20oz)	6
Kronenbourg (France)	(20oz)	6.5
Sleeman's Honey Lager (Ontario)		6
Okanagan Springs Black Lager (BC)		6
Blanche de Chambly (Quebec)		6
Stella Artois (Belgium)		6
Hoegaarden (Belgium)		6.5
Lefe (Belgium)		6
Grolsch (Holland)		6
Stella's Guest Tap - <i>Always something new</i>	market price	
Strongbow Cider (UK)	(20oz)	7

CAPS: 5.75

Warsteiner 0.5% alc (Germany)
Stella Legere (Belgium)
Okanagan Springs 1516 Lager(BC)
Alexander Keiths IPA (Nova Scotia)
St. Ambroise Oatmeal Stout(Quebec)
St. Ambroise Apricot (Quebec)
SOL (Mexico)
Peroni (Italy)
Dos Equis Amber (Mexico)

TABS: 7

Sapporo (Japan)
Guinness (UK)
Pilsner Urquell (Czech)
Czechvar (Czech)

UNIBROUË: Traditional Belgian Style 12
Brewery in Quebec, all 750ml bottles

LA MAUDITE: *alluring pale golden color, effervescent foam and a subtle bouquet of spice and citrus notes. It is a mildly malty, slightly sweet and refreshingly thirst-quenching.*

FIN DU MONDE: *brilliant golden color with vigorously effervescent foam. Midly yeasty with a complex palate of malt, fruit and spice notes followed by a smooth, dry finish.*

EPHEMERE: *has an alluring pale golden color, effervescent foam, and a mouth-watering bouquet of Granny Smith apples and spices. It is slightly sweet, slightly tart and refreshingly thirst-quenching.*

CHAMBLY NOIRE: *is an opaque black color with beige-colored foam. Its roasted malt character is complemented by spicy, mildly smoky notes and a surprisingly clean, dry finish.*

PHILLIPS: Award winning craft brewery located in Victoria BC

BLUE BUCK: *Deep amber beer, crisp finish, delicatet hop aroma* 6

PHOENIX LAGER: *Classic bohemian lager, liberally hopped, crisp finish* 6

SLIPSTREAM CREAM ALE: *Medium body, full flavoured, smooth finish* 6

CHOCOLATE PORTER: *Rich dark ale, distinctive chocolate finish.* 9
(650ml)



WINE

RED WINE:	glass	bottle	1/2 Ltr
CABERNET SAUVIGNON	7	33	20
Beringer, California Collection (California)			
MALBEC	7	35	20
Trapiche Estate (Argentina)			
SANGIOVESE	7.5	36	21.5
Antinori "Santa Christina" (Italy)			
SHIRAZ	7.5	36	21.5
Prospect Winery "Red Willow" (BC)			
PINOT NOIR	8	38	23
Mission Hill Five Vineyards (BC)			
CABERNET I MERLOT	8.5	40	24.5
Red Rooster (BC)			
SHIRAZ	8.5	40	24.5
Hob Nob (France)			
CABERNET SAUVIGNON	9	43	26
The Show (California)			
Zinfandel	9	43	26
Wingnut (California)			
AOC BORDEAUX	9	43	26
Chateau Pey La Tour (France)			
CABERNET FRANC	9.5	45	27.5
Sandhill (BC)			
MERLOT	9.5	45	27.5
Festival 34 (California)			

WHITE WINE:	glass	bottle	1/2 Ltr
PINOT GRIGIO	7	33	20
Folonari (Italy)			
PINOT BLANC	7	33	20
Red Rooster (BC)			
SAUVIGNON BLANC I			
SEMILLION	7	33	20
Trapiche Astica (Argentina)			
CHARDONNAY	7.5	36	21.5
Mission Hills Five Vineyards (BC)			
GEWURZTRAMINER	7.5	36	21.5
Calona Artist Series (BC)			
CHARDONNAY	8	38	23
Wild Horse Canyon (BC)			
SAUVIGNON BLANC	8.5	40	24.5
Seaglass (California)			
PINOT GRIS	8.5	40	24.5
Sandhill (BC)			
SAUVIGNON BLANC	8.5	40	24.5
Dourthe No. 1 (France)			
CHARDONNAY	9	43	25
Festival 34 (California)			
CHARDONNAY, WILD FERMENT	9.5	45	27.5
Errazuriz (Chile)			

ROSE:	glass	bottle	1/2 Ltr
RIGAMAROLE	7	35	20
Okanagan (BC)			
MENAGE A TROIS	7.5	36	21.5
Folie a Deux (California)			