### **WELCOME TO CALLISTO**

Callisto invites you to savour a refined yet approachable dining experience inspired by the vibrant flavours of Vancouver Island and inland BC. Rooted in the traditions of the West Coast, our menu highlights locally sourced, fresh ingredients through thoughtful partnerships with regional farmers and suppliers. From elevated share plates to premium proteins, every dish celebrates the authentic tastes of British Columbia.

# **HEARTY**

# BEAR CLASSIC BREAKFAST \$27

West Botanical Farm eggs, breakfast greens, house-made sourdough, hashbrown

#### Protein of choice:

bacon, salmon, or avocado

Add sausage \$9

# BEAR BREAKFAST SANDWICH \$26

West Botanical Farm over easy egg, country pork sausage, house-made seeded milk bun, smoked cheddar, mixed greens, maple bacon jam

# SHAKSHUKA \$18 / \$28

Baked West Botanical Farm eggs, pepperade, feta, house-made toast, labneh, zaatar

### PORTUGUESE OMELETTE \$28

West Botanical Farm eggs, chorizo, smoked tomato, whipped goat cheese, fingerling potatoes, sourdough toast & greens

#### **BENNYS**

BACON	\$24

SMOKED SALMON \$18 / \$29

AVOCADO \$15 / \$24

Poached West Botanical Farm eggs, housemade muffin, brown butter hollandaise, hashbrown, breakfast greens

# **LIGHT FARE**

#### **AVOCADO TOAST**

\$15 / \$25

House-made sourdough, fried halloumi, smoked island salt, raw honey, breakfast greens

# POWER BOWL \$16 / \$24

Quinoa, halloumi, avocado, edamame, sweet potato, corn, green goddess dressing

#### MARRIOTT BONVOY BREAKFAST

\$18

Croissant, pain au chocolate, trail mix cookie, fruit plate

# **BAGEL**

House-made seeded bagel

#### Choice of:

Garlic cream cheese, or \$8.50 Smoked salmon with pickled shallots, capers, \$16

& dill

### **SWEET**

### **DOUBLE STACK PANCAKES**

\$27

Island blueberry jam, vanilla whipped cream, Canadian maple syrup, cinnamon butter

#### **BEAR BAKERY BASKET**

\$20

Croissant, scone, trail mix cookie, cinnamon roll

#### **YOGURT PARFAIT**

\$18

House-made granola, berry compote, fresh berries

### **CREPES**

Spiced orange caramel, pastry diplomat, fresh

\$20

Please advise your server of any allergies or dietary restrictions you may have. All prices are subject to applicable government taxes. An additional 18% service charge applicable for parties of 6 and above.

# **BREAKFAST**

COFFEE & TEA		JUICE & SMOOTHIES	
STARBUCKS® DRIP COFFEE	\$6	FRESH ORANGE JUICE (10oz)	\$8
UMBRIA Premium brew	\$7	GREEN APPLE & SPINACH Honeydew, apple, banana, spinach, mint, ginger	\$14
<b>TRADITIONAL FRENCH PRESS</b> Served with biscotti	\$8	BANANA & WALNUT	\$16
CAPPUCCINO Served with biscotti	\$8	Almond milk, banana, walnuts, vanilla protein	
CAFFE LATTE Served with biscotti	\$8	TROPICAL SMOOTHIE Pineapple, mango juice, banana	\$14
SINGLE ESPRESSO Served with biscotti	\$7	<b>DATE SHAKE</b> Oat milk, mixed berries, dates	\$16
<b>DOUBLE ESPRESSO</b> Served with biscotti	\$10	ADDITIONAL SIDES	
AMERICANO Served with biscotti	\$8	WEST BOTANICAL FARM EGG	\$4
LONDON FOG	\$8	BACON	\$7
TAZO® HOT TEA	\$7	TWO SAUSAGES	\$9
English Breakfast, Chai, Camomile, Earl Grey, China Green Tips,		AVOCADO, SMASHED OR SLICED	\$5
Wild Sweet Orange, Mint		SMOKED CHERRY TOMATO	\$5
		FRUIT BOWL	\$14
		HOUSE-MADE TOAST	\$6
of We		PANCAKE	\$8
		HASHBROWN	\$6

# **OUR SOURCING PROMISE**

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible. Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.



