



## breakfast (served until 11am)

### Hikers Breakfast · 15 ¼

Your choice of Bacon, Ham or Italian Sausage, Two Eggs Cooked Your Way, Herbed Hashbrowns, Toast of your Choice  
*Substitute Vegan Crumble, Mushrooms & Vegan Toast 4* Make it a Kids Brekkie 11

### Avo Smash · 15 V VG

Citrus Marinated Smashed Avo, Charred Pita, Roasted Seed Mix, Tomato, Feta *Add Egg of your choice 2*

### Baked Eggs and Cheese · 15

Traditional Arabic Shakshouka with Oven Baked Eggs, Tomato and Olive Ragu, Melted Goat Cheese, Garlic Pita

### Globe Mountain Bun · 14 A 13 season favourite and counting!....

Toasted Potato Scallion Bun With Bacon, Soft Fried Egg, Aged Cheddar Cheese, Tomato, Garlic Aioli,  
Served With Herbed Hashbrowns

### Veggie Breakfast Bun · 14 V VG

Toasted Potato Scallion Bun With Soft Fried Egg, Grilled Mushrooms, Tomato, Aged Cheddar, Garlic Aioli,  
Served With Herbed Hashbrowns *Substitute Vegan Tempeh Bacon & Vegan Cheese, No Egg 3*



## lunch (served from 11am–1.30pm)

### Soup of the Moment · 9

Our chef team's daily creation from seasonal ingredients, served with warm bread - there is always a Gluten Free & Vegan option available. Made in small batches so our soup changes regularly!

### Basket of French Fries · 8 ¼ VG

Seasoned Fries served with Garlic Aioli

### Okanagan Summer Salad · 16 V VG GF

Ancient Quinoa Grains, Mixed Greens, Kumquat Vinigrette, Roasted Seed Mix, Pickled Beets and Seasonal Okanagan Fruits *Add Chicken 5 Add Boiled Egg 2 Add Avocado 4*

### Margarita Pizza · 16 V VG GF

Globemade Pizza Base, Tomato Sauce, Mozzarella, Basil Pesto, Fresh Tomato

### Mushroom and Proscuitto Flatbread · 16 V

Grilled Mushrooms, Proscuitto de Parma, Marinated Greens, Parmesan, Gouda, Housemade Marinara Sauce, Balsamic Glaze

### Chilli Nachos · 16

Oven Baked Tortilla Chips, TX Style Beef Chilli, Melted Cheese, Sour Cream, Cilantro  
*Add Jalapenos 2 Add Avocado 4*

### Veggie Chilli Nachos · 15 V VG

Oven Baked Tortilla Chips, TX Style Black Bean Vegan Chilli, Melted Cheese, Sour Cream, Cilantro  
*Add Jalapenos 2 Add Avocado 4 Substitute Vegan Cheese 2*

### Chicken Bites · 16

Boneless Crispy Chicken tossed in a choice of Buffalo, Korean BBQ or Chipotle Lime Sauce, Fresh Veggie Sticks, Ranch Dressing

### Tofu Bites · 15 V VG

Crispy Tofu tossed in your choice of Buffalo, Korean BBQ or Chipotle Lime Sauce, Fresh Veggie Sticks, Ranch Dressing

### Our Daily Feature Sandwich · From 17

Ask your server for today's Sandwich, or see the features board in the Café. Served with your choice of soup, Globe House Salad or Fries

### Dietary Information

V = Vegetarian VG = Vegan & Dairy Free or can be adapted GF = Gluten Friendly or can be adapted

**Little Ones joining you? Ask your server for our kids menu for 12's and under.**

# desserts

**Globe Signature Tabletop S'mores** · 18 for two people (take the leftover home if you're dining alone!)  
 Globemade Marshmallows, Kahlua Chocolate Ganache, Graham Crackers, Homemade Honeycomb and a tabletop firepit to toast your marshmallows to perfection! A Globe favourite since Day One.

**Assorted treats from the Café fridge** · from 3 and up  
 A variety of sweet treats including Carrot Cake, Cheesecake, Lemon & Blueberry Loaf and ever changing options from *Jaide & Joels Bakery in Kelowna* (all Vegan, Nut Free and Gluten Free) and *Kekuli Café in West Kelowna* (Indigenous Traditional Bannock)

## .... drinks (Bar open from 9am)

### From the bar fridge...

Coors Lite	7
Miller Genuine Draft	7
Okanagan Spring 1516	7
Carlsberg Lager	7
Sol	8
Steamworks Hazy Pale Ale	8
Fernie Brewing Lone Wolf IPA	7
Lakefront New Grist GF Pilsner	7
Steamworks Flagship IPA	8
Wee Angry Scotch Ale	7
Becks Alcohol Free	7
Stone Sofa Kolsch Alcohol Free	8
Somersby Rhubarb Cider	8
Somersby Blackberry Cider	8
Somersby Mango & Lime Cider	8
Somersby Apple Cider	8
Absolut Soda Grapefruit & Rosemary	8
Absolut Soda Raspberri & Lemongrass	8

### From the Cellar...

Ask about our house wine features From 9 a glass  
 as they change from week to week

## We have proudly served Caffè Umbria Coffee for 13 seasons!

*“Blending different types of coffee from various parts of the world is a passionate Italian tradition. Since a single coffee bean cannot possess the complexity necessary for great espresso, we select the best varietals from each coffee growing country that have the best profiles to produce each of the blends of Caffè Umbria. We use up to 15 different varietals, with the bulk coming from Central America, South America, and Africa”* - Emanuele Bizzarri

Ask our baristas to create your favourite Espresso, Cappuccino, Latte, Mocha or Americano just the way you like it. Why not make it Brunch and add a shot of Baileys or Kahlua to your coffee.



**Spring Opening Hours: Sunday – Thursday 9am-2pm**

(Prices do not include applicable taxes of 5% GST and 10% liquor tax)