Breakfast Menu NA

BREAKFAST SPECIALS

Most items can be made vegan upon request. Tofu scramble can be substituted for eggs. Vegan Daiya can be substituted for cheese

Ye Olde Eggs Naam 🌝	10 ⁵⁰
Two eggs any style with Naam toast	
Add Homefries & Miso Gravy	+ 4.5
Add Veggie Sausage or Seven-Star	+ 4.5
Sub GF Toast GF	+ 1.5
Scrambled Tofu V	17 ⁵⁰

Scrambled Tofu v
Our own special recipe. Tofu scrambled with tomatoes, mushrooms, zucchini, red peppers, onions, tamari and spices. Served with Naam toast.

Sub GF Toast GF + 1.5

Screamin' Greens Salad GF V 16⁵⁰

Organic greens topped with scrambled tofu,

guacamole, cucumbers, miso ginger dressing & pumpkin seeds.

Breakfast Wrap vo 16⁵⁰

Scrambled eggs, veggie sausage, cheese, guacamole & greens wrapped up in a flour tortilla. Comes with salsa.

Croissant Witch VO
Open-faced organic whole wheat vegan croissant

topped with cheese, scrambled eggs & veggie sausage. Served with homefries & miso gravy.

Miso Benny vo

Two poached eggs on a pita with a Seven-Star patty,

topped with spinach. Miso gravy & cheese then broiled. With a side of homefries.

Sub Tempeh for Seven-Star + 3.0

Veggie Hash & Eggs VO 17⁵⁰

A bed of homefries and grilled veggies, covered with cheese and two over-easy eggs.

Served with Naam toast and & misogravy.

Sub GF Toast GF + 1.5

Loco Moco Vo 17⁵⁰

Organic brown rice topped with a Seven-Star patty, caramelized onions, two over-easy eggs & green onions, smothered in miso gravy. Comes with pineapple salsa.

Sub Tempeh for Seven-Star GF + 3.0

PANCAKES

All pancakes are served with organic maple OR blueberry syrup.

Naam Special Breakfast

19 50

Two whole wheat pancakes, two eggs any style, your choice of veggie sausages or Seven-Star patty and homefries & miso gravy.

Sub Vegan Banana Buckwheat Pancakes GF V + 1.0

Two Cakes | One Cake

Whole Wheat Pancake 1	2 50 6 50
Banana Buckwheat Pancake @ v 1	3 ⁵⁰ 7 ⁵⁰
Add-Ons	
Stewed Blueberries	3.5
Extra Syrup	2.0
Whipped Cream	1.0
Ice Cream	3.5
Veggie Sausage	4.5
Seven-Star Patty	4.5

OMELETTES

All omelettes are served with Naam toast.

 16^{50}

Sub GF Toast GF

+ 1.5

Mexican

Stuffed with chili, cheddar & mozzarella. Topped with guacamole, salsa & yogurt.

Spinach & Feta

Sautéed mushrooms, onions, spinach, red pepper, cheddar, feta & mozzarella cheeses.

Make it an Omelette Platter + 6.5 (Homefries & Miso Gravy + Seven-Star Patty OR Veggie Sausages)

SIDES & EXTRAS Homefries Miso Gravy Guacamole House Yogurt Salsa		Small Large 3.5 4.5 2.5 4.5 3.0 5.0 2.5 3.5 2.5 4.5	
Sautéed Tofu	5.25	Veggie Sausage	4.5
Extra Egg	3.5	Seven-Star Patty	4.5
Stewed Blueberries	3.0	Vegan Croissant	4.0
Gluten-Free Toast	4.5	Naam Toast	3.5

Please Note:

Unlisted modifications may result in an additional charge and extra prep time. These may be politely declined during peak times. Please ask your server for complete ingredients as they are

Parties of 6 or more will be charged an automatic gratuity of 18%



V Vegan

vo Can Be Made Vegan



COFFEE & HOT DF	RINKS —
COFFEE/DECAF	3 50
ESPRESSO	
AMERICANO	4 ²⁵
AMERICANO MISTO	
CAPPUCCINO	
CAFE LATTE	
CHAI LATTE	
MOCHA LATTE	
HOT CHOCOLATE	
LONDONTOG	5 95
Our coffee is certified organic & fair trade. All espresso dri	inks are available in water decat.
TEAS —	
NA ANA LIQUICE DI ENDO	CUP POT
NAAM HOUSE BLENDS	4206
Choose from one of our unique recipes of	· \
RAINBOW - Comfrey, juniper berries, clover	
JAMAICAN SPICE - Hibiscus, cinnamon b CATNAP - Peppermint, chamomile, rosehip,	
HIGH C - Nettle, lemon balm, rosehip, cinnam	
SWEET & SOUR - Lemon balm, hibiscus, s	
MAMA NAAM - Strawberry+raspberry leaf,	· · · · · · · · · · · · · · · · · · ·
EASY RIDER - Earl Grey black tea, alfalfa,	mint, anise
BLACK & GREEN TEAS (Caffeinate	ed) 6 ²⁵
Earl Grey, English Breakfast, Orange F	Pekoe, Jasmine,
Sencha Green Tea	
HERBAL TEAS ··· (Zero Caffeine) ·····	3 ⁹⁵ 6 ²⁵
Alfalfa Mint, Peppermint, Chamomile,	Chai Rooibos, Ginseng,
Sleepy Time, Lemon Zinger, Mandarin	Orange Spice.
	6oz glass 1/2 litre 750mL
WHITE WINI	
HOUSE WHITE	
(12.0% Peller Estates Pinot Grigio)	
SAUVIGNON BLANC (13.5% Sumac Ridge)	····9 ²⁵ ····19 ⁵⁰ ····30 ⁰⁰
	7 ⁷⁵ 17 ⁵⁰ 24 ⁵⁰
(13.5% Cono Sur)	7 17 24
RIGAMAROLE ROSÉ	····8 ²⁵ ····18 ⁵⁰ ····28 ⁰⁰
(12.0% Okanagan Valley)	
RED WINE	725 4550 006
HOUSE RED (14.0% Copper Moon) Malbec	····/2····15 ³ ····20 ³
TEMPRANILLO	····8 ²⁵ ····18 ⁵⁰ ····28 ⁰⁰
(13.5% Lobetia) <i>Organic</i>	
CABERNET SAUVIGNON-SYRAH (12.0% Estrella de Pascua) Chile	7 ⁹⁵ 17 ⁵⁰ 24 ⁵⁰

JUICES & COLD DRINKS
FRESH JUICES 6 25
Carrot, Orange, Apple-Raspberry, Orange-Strawberry TJ'S ORGANIC APPLE CIDER 4 25
MONTELLIER SPARKLING WATER375
GOOD DRINK MANGO ICED TEA4 ²⁵
PHILIPS' INTERGALACTIC ROOT BEER4 ²⁵
'NOT TOO SWEET' GINGER ALE 425
'NOT TOO SWEET' COLA
PURE+ KOMBUCHA Blackberry Charcoal OR Detox (Lemon, turmeric + ginger)
SHAKES & FLOATS
BLUEBERRY MILKSHAKE

BEER, CIDER, ETC.
DAWN PILSNER 825 (473mL 4.9%) Parkside Brewing
PREMIUM HELLES LAGER (473mL 4.7%) Barnside Brewing Co.
GOLDEN GODDESS ALE (355mL 5.0%) Persephone Brewing
FEATHERWEIGHT IPA (355mL 4.5%) Four Winds Brewina Co.
33 ACRES OF NIRVANA IPA 7 ²⁵ (355mL 7.0%) 33 Acres Brewing Co.
FORAGER GLUTEN-FREE LAGER (355mL 5.0%) Whistler Brewing
APPLE CIDER 725 (355mL 7.0%) Greenhill Cider
A+ HOPPY APRICOT CIDER 8 ²⁵ (473mL 6.4%) Greenhill Cider
KIWAMI PLUM SOUR (473mL 6.3%) Fuggles & Warlock Craftworks
PEACH ELDERFLOWER GIN COCKTAIL (355mL 5.0%) Strait & Narrow
GRAPEFRUIT+HIBISCUS HARD KOMBUCHA········8 ²⁵ (355mL 5.0%) Plenty Real Brews
PHILIPS IOTA PALE ALE (355mL Non-alcoholic) 10 oz 18 oz 56 oz glass pint pitcher
DRAFT BEER 8 ²⁵ 22 ⁰⁰ A rotating selection of local ales. Ask your server!