ALL DAY BREAKFAST **Breakfast Panini** \$ 7.50 Egg, bacon, spinach, tomato, cheddar, mayo \$ 7.00 Veggie Breakfast Wrap Egg, quacamole, spinach, tomato, vegan cheese **Breakfast Bagel** \$ 7.00 Egg, sausage, chipotle mayo cheddar Ham, Cheese, Tomato \$ 7.75 Mayo, ham, cheese, tomato, salt and peper on a panini Overnight oat cup \$ 5.75 Mixed berries, oat milk, agave, cinnamon Toasted bagel \$ 5.00 With your choice of cream cheese, peanut butter, or jam

LUNCH FROM 10:30AM

Hummus & Falafel Wrap Hummus, falafel, olives, spinach, tomatoes, balsamic glaze	\$ 9.00
Pesto Panini Pesto, mayo, tomato, feta, mozarella, salt and peper Add Chicken for \$2	\$ 9.50
Potato Wedges Small Bowel - \$4	\$ 7.50
Quesadilla Spicy pico de gallo, three cheese blend, crispy onions, guac, tortilla	\$ 10
Cheaky Salad	\$9

Feta, spinach, pumpkin seeds, cranberries, balsamic dressing

CHEAKY'S — CAFE —

AFTERNOONS

FROM 4PM

Fish tacos	3 for \$ 9
Beer-battered fish with	6 for \$ 15
guacamole, crispy onions,	
and chipotle mavo	

Pulled pork tacos 3 for \$ 9

Pulled pork with salsa, chipotle mayo and red cabbage 6 for \$ 15

Chips and dip \$4.50

Tortilla chips, Salsa and Guacamole

Loaded wedges \$ 9.50

Bacon, banana peppers, cheese, and ranch Add Pulled Pork for \$2

Vegan loaded wedges \$ 10.00

Falafel, banana peppers, tomato, balsamic glaze, vegan cheese



CHEAKY'S — CAFE —

COCKTAILS		WINE	
Espresso Martini (20z) Vanila Vodka, Khaula , Espresso	\$10	Glass of white wine (5oz) Sauvignon Blanc	\$6.75
House Infused G&T (2oz) Gin and Tonic with house infusions	\$9	Glass of red wine (5oz) Cabernet Sauvignon	\$6.75
Carnival (20z) Cachaca 51 (Brazilian rum), mango, lime, agave	\$11	Bottle of wine Red or white	\$30
Moscow Mule (2oz) Vodka, Lime, ginger beer	\$10	COFFEE & TEA	
		Espresso	\$3
BEER & CIDER		Latte	\$5
Whistler Brewing Co.	\$6.90	Cappuccino	\$5
Mountaineer Pilsner 16oz 5%	•	Drip Coffee	\$2.50
Whistler Brewing Co. Seasonal Flavour 16oz 5%	\$6.90	Ice Latte	\$5
	Ψ0.50	Chai Latte	\$5
Whistler Brewing Co.	\$20	Matcha Latte	\$5.50
Jug 1.5L		Assorted Teas	\$3.50
Bumper Crop Cider Can	\$6.50	Hot Chocolate	\$4.50
Crisp Apple Cider or Cherry Cide	er 7 %		



COCKTAILS

Espresso Martini (2oz) Vanila Vodka, Khaula , Espresso	\$8
House Infused G&T (2oz) Gin and Tonic with house infusions	\$8
Carnival (2oz) Cachaca 51 (Brazilian rum), mango, lime, agave	\$9
Moscow mule (2oz) Vodka, lime, ginger beer	\$8

FOOD

Fish tacos Beer-battered fish with guacamole, crispy onions, and chipotle mayo	3 for \$8 6 for \$13
Pulled pork tacos Pulled pork with, chipotle mayo and red cabbage	3 for \$8 6 for \$13
Chips and dip Tortilla chips with salsa	\$3.50
Loaded wedges Bacon, banana peppers, cheese, and ranch Add pulled pork for \$2	\$8
Vegan loaded wedges Falafel, hummus, banana	\$8.50

peppers, tomato, balsamic

BEER & WINE

Whistler Brewing Co. Mountaineer Pilsner	\$4.75
Whistler Brewing Co. Seasonal Flaour	\$4.75
Whistler Brewing Co. Jug 1.5L	\$18
Bumper Crop Cider Co. Crisp Apple Cider	\$5.25
Glass of white wine (5oz) Sauvignon Blanc	\$5.25
Glass of Red Wine (5oz) Cabernet Sauvignon	\$5.25
Bottle of wine Red or white	\$26