

Willie's Bakery & Café

A Brief Overview

Willie's Bakery, founded in 1887 at 537 Johnson Street, is British Columbia's oldest bakery. Still operating at the original location, we strive to make all our meals with local and organic ingredients. We serve full breakfasts and lunches daily and from June 1st thru September 15th we extend our hours with an evening dessert, specialty coffee, wine and beer menu. Our complete menu selection can be found on our website at www.williesbakery.com.

Our bakery products are made every day at Willie's on Johnson. They are also available in our Museum Café, located beside the gift shop in the Royal BC Museum, and at the Royal Café kiosk located at the Museum entrance.

The heated patio at Willie's on Johnson offers a view of our courtyard and is a great place to sit and relax even during the winter months. On summer days have a seat in the courtyard and enjoy the warmth of the sun. Here you can sip a glass of wine and dine amongst the rose bushes, fountain, flowers and birds. In the evening, we turn on the fireplace and heaters and surround you with hundreds of white mini lights.

The patio and courtyard are available for special occasions such as weddings, receptions, private parties and business meetings.

Located above Willie's on Johnson are the Isabella Guest Suites ~ two private, richly appointed guest rooms with full amenities. They were the original Wille family residence and still retain much of the 1800's character.

Willie's is aware of the tradition and history that it represents and we look forward to providing our customers with a memorable experience.

As with our menu's, information on Willie's Bakery & Café, The Museum Café and Isabella's Guest Suites can be found on our website.





Breakfast Only

Served from opening until 11:30 am

~ We only serve free run eggs ~



Two of Everything ~ This dish comes with two eggs, two hot off the grill pancakes served with real Canadian maple syrup. Add to this a choice of maple sausage, maple Dijon glazed bacon, chorizo sausage or grilled tomatoes, plus two pieces of toast and you have a breakfast that will keep you going all day. **11.**

Huevos Rancheros ~ A hearty and satisfying breakfast of scrambled eggs, refried beans, onions, chorizo sausage, cheddar cheese, sour cream & salsa on a tortilla. Muy Bueno! **10.**

Roasted Portabellini Salad ~ A scrumptious breakfast with one poached egg atop a roasted portabellini mushroom, with Brie cheese, roasted fennel, tomato and peppers on a bed of mixed greens. Served with seasoned home fries, baguette & balsamic dressing. **11.**

Daily Pancakes ~ Ask your server as the toppings are delicious and always changing. **10.**

Brioche French Toast ~ Topped with fruit compote and maple cream cheese, our French toast is a light and flavorful meal. **10.**

Banana Pecan French Toast ~ Our banana pecan loaf is baked daily. What makes this dish extra mouth-watering is the flavorful covering of roasted pineapple & vanilla sauce. **11.**

ALL DAY

Eggs Benedict: Four delicious choices with two poached eggs on top of grilled brioche. We complete your Benny with a delicious drizzle of our house-made hollandaise sauce and a generous helping of home fries. **11.**

Classic ~ with freshly sliced Rosemary ham

Eggs Blackstone ~ with maple Dijon glazed bacon, tomato and aged cheddar.

Pacific ~ with cold smoked wild salmon & arugula.

Veggie ~ with grilled tomatoes & spinach

Two Eggs Any Style ~ With your choice of bacon, grilled tomato, maple sausage or spicy chorizo. Served with seasoned home fries & toast. **10.**

BLT Croissant ~ Light, airy and freshly baked every morning, this croissant is layered with double-smoked bacon, mixed greens, tomato & basil aioli. **8.** (With scrambled eggs add **3.**)

Willie's Original Granola ~ Made using the original 1800's recipe, our granola is served in a large bowl with seasonal hand-cut fruit, French vanilla yogurt & compote. A healthy way to start your day. **10.**

Fresh Fruit and Yogurt ~ French vanilla yogurt with a topping of fresh fruit and compote. **8.**

Lox & Bagel ~ A Montreal favorite, your fresh bagel is served with a delicious spread of cream cheese layered with cold smoked wild salmon & capers. This favorite comes with a side salad. **8.**

Omelettes: Served with a baguette, home fries or side salad. **11.**

- **Pacific:** Cold smoked wild salmon, sun-dried tomato goats cheese, roasted fennel.
- **Ham:** Rosemary ham, sautéed mushrooms & Havarti cheese.
- **Vegetarian:** Basil pesto, spinach, roasted pepper & brie.
- **Spanish torta:** Open faced omelette with chorizo sausage, caramelized onion, peppers, potatoes & Havarti.

substitutions add **2.**

Sides: Maple Dijon Glazed Bacon, Maple or Spicy Chorizo Sausage ~ 3.50, Grilled Tomatoes ~ 2.25
Cold Smoked Salmon ~ 4.50 Spicy Home Fries ~ 3.50 Two Eggs Any Style ~ 3.
Toast ~ 1.75 French Vanilla Yogurt ~ 3. Chipotle Aioli ~ .50 Fresh Fruit Salad ~ 3.

LUNCH

Weekdays ~ Served from 11:30

Weekends ~ Served from 12:00

Ask Your Server About Today's Special

Soup of the Day ~ Our soups are renowned for their flavour. Have one more bowl on us! 5.

Add to your soup: a side of house greens. 3.

Free Range Chicken Clubhouse ~ A two-slice club on multigrain or sourdough with a tasty combination of double smoked bacon, Havarti cheese, tomato, mixed greens & chipotle aioli. 10.

Pacific Croissant ~ Featuring cold smoked wild salmon and tuna with avocado, tomato, fresh sprouts & preserved lemon aioli. Served in a freshly baked croissant. 11.

Spicy Black Bean & Corn Burger ~ with chipotle mayo, grilled peppers & Feta cheese. 10.

BBQ Pulled Pork Sandwich ~ this traditional Southern sandwich is prepared with mayo & coleslaw and is served on a sourdough roll. 10.

Roasted Portabellini Mushroom & Cheddar Sandwich ~ with grilled onions and greens on focaccia. 9.

Smoked Chicken & Apricot Sandwich ~ prepared with basil aioli, cheddar cheese, greens & tomato. Served with your choice of multigrain or sourdough bread. 10.

Lasagna ~ We like to vary our lasagna recipes regularly so ask your server about today's selection. Served with a side salad. Limited quantities. 11.

Shrimp & Crab Quiche ~ Fresh shrimp & crab, roasted peppers, Edam & cheddar cheese served with a side soup or salad. 11.

Malaysian Curried Chicken ~ Medium spice Malaysian styled curry with boneless chicken breast, cardamom, coconut cream, garlic & potatoes. Presented on a bed of scented rice, your curry is topped with mango chutney, coconut & raisins and served with a side house salad. 12.

Salads ~ Add to your salad: free range chicken, cold smoked wild salmon or tuna. 4.50

Spinach Salad ~ A healthy combination of sun-dried cranberries, carrot, roasted cashews, goat cheese & chili orange vinaigrette. full 10. half 6.

House Greens ~ Fresh greens with carrots, beets, fresh sprouts, pumpkin seeds & honey balsamic vinaigrette. full 7. half 5.

Caesar Salad ~ full 8. half 6.

Willies Salad ~ served with chicken, bacon, caramelized pecans, crumbled Feta cheese, mandarin orange segments & wasabi honey vinaigrette on house greens. 11.

~ See the **All Day** menu on the previous page for further selections ~



Beverages



Coffees & Specialty Drinks

House: S ~ 1.60 M ~ 1.75 L ~ 2.05 Refill ~ S ~ .50 L ~ .95
Decaf Americano ~ 2.35 Regular Americano ~ 2.35 Espresso ~ 2.35
Capuccino ~ 3.50 Mocha ~ 3.80 Café au lait ~ 2.35
Latte: S ~ 2.85 M ~ 3.40 L ~ 3.85 Chai Tea Latte ~ 3.25
Green Tea Latte: S ~ 3.35 M ~ 3.85 African Rooibis Decafe Latte: S ~ 3.35 M ~ 3.85
Hot Chocolate: S ~ 2.15 L ~ 3.15 Steamed Milk: M ~ 2.40
Milk: S ~ 1.60 L ~ 2.25 Hand-mixed chocolate milk add .50
London Fog ~ 3.80 Victoria Mist ~ 3.80
Extras: Shot ~ .50 Syrup ~ .50 Soymilk ~ .50

Teas

Mighty Leaf Teas: We invite you to explore the world of Mighty Leaf Teas which we present to you in a Silken Tea Pouch filled with the world's finest whole tea leaves, herbs, fruits and spices. This wonderful selection of teas includes Earl Grey Organic, Earl Grey Decaf, Green Tea Tropical, Bombay Chai, Ginger Twist, Organic Breakfast & Organic Mint Melange ~ 2.25
Tetley Orange Pekoe ~ 1.50

Iced Teas: House-made unsweetened ~ 2. Nestea ~ 2.

Juices

Fresh Squeezed Orange Juice: Small ~ 3. Large ~ 4.
Organic Apple Juice: Small ~ 3. Large ~ 4.
Cranberry Juice: Small ~ 2.65 Large ~ 3.65
Bolthouse Organic Smoothies: Mango Lemonade, Mixed Berry & Green ~ 4.

Sodas

San Pellegrino Soda: Aranciata, Limonata ~ 2.25
Santa Cruz Organic Sodas: Orange/ Mango, Raspberry Lemonade, Root Beer & Ginger Ale ~ 2.25
Coke or Diet Coke ~ 1.60

Waters

San Pellegrino Mineral Water: Small ~ 2.25 Large ~ 5.
Bottled Water ~ 2.

Ciders

Okanagan Ciders: Apple, Peach, Pear ~ 4.25

Wine & Beer ~ Please see the liquor menu for our selection and prices.



~ Taxes not Included ~