

BRUNCH

Pier 73
Restaurant

CLASSICS

BREAKFAST OF TWOS 15
two strips of Gelderman bacon, two sausages, two free-run eggs and two slices of toast, served with baby red hashbrowns

CHORIZO HASH 15
two poached free-run eggs, chorizo sausage, potatoes, grilled vegetables, fresh mozzarella, caramelized onions and a herb scone

PIER KICKSTARTER 12
chocolate banana loaf, fruit, berries, vanilla yogurt and spiced almonds

EGGS BENEDICT

served on a fresh herb scone with baby red hashbrowns and a side salad

CLASSIC 15
Gelderman back bacon, caramelized onions and hollandaise

FARMER'S 15
duck confit, shitake mushrooms, goat cheese and béarnaise

SHELLFISH  15
rock crab, selva prawns and sweet balsamic girondine

FRASER RIVER  15
Pacific Provider smoked pink salmon, nori and yuzu base

 Recommended by the Vancouver Aquarium's Ocean Wise program as ocean-friendly

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

NOT-SO-CLASSICS

BRIOCHE FRENCH TOAST 13
blueberry compote, Gelderman bacon and white cheddar

GELDERMAN BACON PANCAKES 14
crispy bacon dipped in buttermilk batter, served with warm maple syrup

BREAKFAST WRAP 15
fried free-run eggs, sausage, white cheddar, basil and salsa in a whole wheat tortilla

OMELETTES & FRITTATAS

served with baby red hashbrowns, a side salad and your choice of toast

GRILLED VEGETABLE OMELETTE 13
zucchini, peppers, red onion, baby spinach and Golden Ears feta cheese

SMOKED SALMON OMELETTE  14
Pacific Provider smoked pink salmon, roasted garlic, sweet peppers and scallions

PRAWN AND SCALLION FRITTATA  15
selva prawns, white cheddar, roasted tomato relish and italian parsley

EMPEROR HAM FRITTATA 15
smoked cheddar and mixed mushrooms

Please advise your server of any food sensitivities and severe allergies, gluten-free options are available.

Parties of 8 or more are subject to a 15% gratuity

Meet our local suppliers

GELDERMAN FARMS, Abbotsford DOUBLE R RANCH, Okanagan PACIFIC PROVIDER, North Vancouver BARNSTON HERBS, Surrey
PASTA D'ANGELO, Port Moody GOLDEN EARS CHEESE CRAFTERS, Maple Ridge MOGIANA COFFEE, Richmond

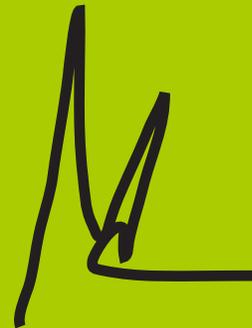
Share your comments and photos of your brunch via twitter and instagram @pier_73

At Pier 73, we aren't shy about leveraging our location on the Fraser River, the climate in this beautiful region and the dedication of local growers to provide a brilliant experience! We source locally, in most cases from family owned producers and then let our talented team work at creating fresh, seasonal dishes that are rich in ingredients and flavor.

Add to that a view you can't get anywhere else, a team that will provide service that is natural yet knowledgeable and you have all the fixings for an experience that will bring you back time and time again.

Simply said, just knowing where your food is coming from is our biggest commitment – and that is the beauty of the West Coast.

Live well, eat well and enjoy!

A stylized, handwritten signature in black ink, appearing to be 'M Lechner', written in a cursive-like style.

MORGAN LECHNER
EXECUTIVE CHEF

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