



# WEEKEND LUNCH

{2:30 - 5PM}

We use humanely raised meats & sustainable seafood.

**Soup of the Day:** served with a clover roll.....7

**Habit Hummus:** roast eggplant & chickpea hummus, cucumber, clover roll and fry bread.....7

**Habit Poutine:** hand cut fries, cheese curds, braised beef, jus.....12  
or veggie with mushroom gravy.....9

**Onion Rings:** tempura battered, chipotle aioli.....7

**Carrot and Brie Perogies:** chive sour cream, caramelized onions.....11

**Free-Range Chicken Wings:** Your choice of: salt & pepper or masala curry.....12  
Also available: ranch or blue cheese dip. Add 50c

**Steamed Mussels:** Salt Spring Island mussels, fennel, tomato, tarragon, white wine.....13

**Baked Vegetable Gratin:** tomato, zucchini, caramelized onion, eggplant, chevre, grilled foccacia.....10

**Beet Salad:** mixed greens, beets, pistachios, goat feta, spiced vinaigrette.....12

**Albacore Tuna Salad:** seared albacore tuna, arugula, warm potatoes, green beans, grape tomatoes, nicoise olives, creamy sesame dressing.....14

## BURGERS / SANDWICHES

All served with a choice of soup, fries or salad.

**Habit Burger:** Pemberton Meadows beef & Fraser Valley pork, bacon, caramelized onions.....13  
Add blue cheese or aged cheddar to your burger for \$1

**Chicken Sandwich:** arugula, tomato, cucumber, lemon-tarragon aioli.....13

**Grilled Cheese:** aged white cheddar, brie.....11  
Want some truffle oil on your grilled cheese? Just ask!

**Black Bean Burger:** avocado, tomato jam, iceberg lettuce..12  
Add blue cheese or aged cheddar to your burger for \$1

**Tuna Casserole:** seared albacore tuna, organic mushrooms, asparagus, penne, parmesan crust.....15  
• vegetarian option available

**Veggie Shepherd's Pie:** leeks, mushrooms, lentils, pearl onions, carrots, potato-caramelized onion topping.....13

## SIDES

Side Salad.....4  
Cup of Soup.....3  
Flatbread.....4  
Scalloped potato.....5

Albacore Tuna.....4  
Grilled Asparagus.....7  
Fries.....4  
Braised red cabbage.....4

## REINVENTED RETRO COCKTAILS \$9

We have taken a handful of recognizable retro cocktails, which have traditionally been made with inferior ingredients, and redesigned them using premium, fresh and natural ingredients.

We have then deconstructed each recipe and laid out the components 'bento box' style, along with shaker and glass, so that you can shake and pour your own cocktail.

*WHY? Because drinking is fun!*

### 'Not So Blue' Hawaiian

A healthy measure of Cuban white rum infused with natural coconut extracts, French orange liqueur, fresh pineapple and fresh lime juices, served up with a pineapple wedge.

### Manhattan

Okay, so this cocktail doesn't really fit the profile as it's always stood as a timeless classic, but it does balance the list out nicely. 100% Canadian rye whisky stirred over ice with Italian red vermouth and bitters, served up and garnished with a branded guinette cherry.

### 'Sloe Gin' Fizz

Due to the fact you can get neither sloe berries nor sloe gin here in BC, we made our own Canadiana alternative, 'Saskatoon berry gin', shaken with fresh lemon juice, strained over ice, topped with club soda and garnished with a lemon twist.

### Tequila Sunrise

Premium reposado tequila shaken with fresh squeezed orange juice, a touch of fresh lime juice, a dash of real pomegranate grenadine, served on the rocks with an orange slice.

## DAILY BEER 'N' WHISKY SHOT!

Ask your server about our daily feature!



**DAILY BEER FEATURE:**  
\$5.50 20oz pint / \$15 jug

ASK YOUR SERVER.

## WEEKLY DINNER FEATURES

**MONDAY & TUESDAY \$10 CHEAP EATS:**  
Warming comfort food, just like your mom used to make.

**WEDNESDAY WING NIGHT:**  
1lb bucket of free-range chicken wings with a selection of housemade sauces, rubs and glazes. \$8

**THURSDAY PEROGIE PLATE:**  
Potato & caramelized onion Perogie Plate with delicious accompaniments. \$10



# WEEKEND BRUNCH

{9AM - 2:30PM}

We use free range eggs, humanely raised meats & sustainable seafood.

## Two Eggs

- two eggs any style, hash browns, toast.....7
- your choice of bacon, back bacon,  
maple pork sausage or veggie sausage.....9


## Yogurt Parfait

- honey almond granola, fruit compote.....5


## Granola Pancakes

- three buttermilk pancakes, toasted honey almond granola,  
caramelized apples, maple syrup.....9

## Eggs Benedict

- two poached eggs on an English muffin,  
house-made hollandaise sauce, hash browns
- back bacon & avocado.....11
- roast tomato, basil, chevre.....10
-  salmon lox, capers, shallots, dill cream cheese.....12

## Scrambles

- three eggs (or substitute tofu), hash browns, toast
-  prawn, avocado, scallion, hot peppers.....12
- sausage, aged cheddar and caramelized onion.....10
- roast tomato, spinach, mushroom, chevre.....10
- chorizo, spinach, tomato, goat feta.....10

## BLTA Sandwich

- bacon, iceberg lettuce, tomato, avocado, hash browns.....9
- add a fried egg - 1.75*

## Huevos Rancheros

- two over easy eggs, black beans, guacamole, tomato salsa,  
corn tortillas, aged cheddar, crème fraiche, hash browns.....11

## Braised Beef & Eggs

- two over easy eggs, potato-scallion pancake,  
apple & red pepper slaw.....13

## Breakfast Perogies

- two poached eggs, potato & caramelized onion perogies,  
spinach, chive sour cream.....12

## Biscuit & Cheese

- two scrambled eggs, buttermilk biscuit, corn, zucchini,  
roast tomato & spinach hash, jalapeno cheese sauce.....10

## SIDES

- Bacon/Sausage (pork or veg).....2.75
- Hollandaise.....1.50
- Avocado.....1.50
- Biscuit.....2.50
- Hash Browns.....2.50
- Toast.....2.50
- Roast Tomato.....1.50
- Extra Egg.....1.75
- Fruit Bowl.....4.50

## DRINKS

### Fresh Juice

- orange, grapefruit, apple juice.....4
- JJ Bean Drip Coffee.....2.75
- JJ Bean Drip Decaf Coffee.....2.75
- Tea.....2.75

### Soda Fountain:

- Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Iced Tea,  
Root Beer.....2.75

- Root Beer Float** with vanilla gelato.....3.50

## Perhaps Something Stronger To Get Your Day Started?

- Bailey's & Coffee**.....5

### Breakfast Martini 'Bento Box'

- Gin shaken with fresh lemon juice, a heaped tsp of  
orange marmalade, a dash of Cointreau, served up  
with an orange twist.
- Laid out for you to shake your own cocktail.....8

### Classic Mimosa

- Fresh orange juice topped with sparkling wine.....7

### Mimosa Of The Day

- Puréed fresh fruit of the day  
topped with sparkling wine.....7

### Classic Caesar

- with all the trimmings, garnished with a spiced bean  
& olive skewer.....sgl 5/ dbl 8

## DAILY BEER 'N' WHISKY SHOT!

Ask your server about our daily feature!



### DAILY BEER FEATURE:

**\$5.50 20oz pint / \$15 jug**

ASK YOUR SERVER.

# HABIT

MODERN CANADIAN COMFORT FOOD • WHISKIES • COCKTAILS

OPEN 7 Days A Week:

- Monday - Thursday 4pm - 11pm • Friday 4pm - 1am
- Saturday 9am - 1am • Sunday 9am - 10pm

w: [habitlounge.ca](http://habitlounge.ca)



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

For groups of 8 or more a 17% gratuity will be added.