

LUNCH {Available from 11am}

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

Soup of the Day served with a toasted focaccia	7
Habit Hummus roast tomato, garlic & white beans, foccacia, fry bread	7
Beet Salad mixed greens, goat feta, pistachios, spiced vinaigrette	11
Warm Nicoise Salad 🌱 seared albacore tuna, potatoes, green beans, nicoise olives, gem tomatoes, arugula, creamy sesame dressing	12
Carrot and Brie Perogies chive sour cream, caramelized onions	11
Chicken Wings organic chicken wings tossed in a lemon, rosemary and honey sauce	10
Steamed Mussels 🌱 Salt Spring Island mussels, bacon, tomato, mustard, cream	12
Baked Cheese puff pastry, fontina cheese, mushroom, marinara sauce	11

SANDWICHES

Habit Burger Pemberton Meadows beef & Fraser Valley pork, blue cheese, bacon, caramelized onions	13
Grilled Cheddar Sandwich aged white cheddar, caramelized onions, truffle oil	11
Chicken Club bacon, iceberg lettuce, tomato, avocado	12

All sandwiches served with choice of soup, fries or salad

SIDES

Warm Israeli Couscous Salad	6	Grilled Asparagus	7
Side Salad	4	Flatbread	4
Albacore Tuna	4	Mash	4
Cup of Soup	3	Fries	4



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

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

DRINKS

Fresh Juice orange, grapefruit, apple juice	4
Coffee	225
Decaf Coffee	225
Tea	225
Soda Fountain: Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Iced Tea, Root Beer, Dr Pepper	2
Ice Cream Float with vanilla gelato	350

REINVENTED RETRO COCKTAILS \$9

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

We've 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!

'Blue' Hawaiian

French orange liqueur, infused with all natural organic 'blue' plant extracts, shaken with a healthy measure of Cuban white rum infused with natural coconut extracts, fresh pineapple and fresh lime juices, served up with a pineapple wedge.

Tequila Sunrise

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

'Sloe Gin' Fizz

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.

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 brandied ginnette cherry.