

All Pastries and Bread Made Fresh In-House!

*Menu is subject to weekly changes based
on availability of fresh ingredients*

Alcoholic Beverages Served After 11am

>> Pastries:

Oatmeal Raisin Cookie \$4
Chocolate Crinkle Cookie (VE) \$4
Lemon Blueberry Muffin \$4
Morning Glory (GF, VE) \$5
Cinnamon Bun w/ Cream Cheese Glaze \$5
Brioche Pain Au Chocolat \$5

>> Breakfast

Smoothies:

\$9.5

Tropical Coconut GF VG
Mango, Pineapple, Banana, Coconut Cream
Berries and Cream GF VG
Strawberry, Raspberry, Banana, Orange Juice, Vegan Yoghurt

Cafe Maquccino \$7 GF V

Double Shot Espresso, Sweetened Condensed Milk, Whipped Cream, Chocolate Syrup

Seasonal Fruit Parfait \$10 GF VG

Fruit compote, House Granola, Vegan Coconut Yoghurt

Breakfast Wrap \$10 V

Scrambled Egg, Monterey Jack, Crispy Potato, Cajun Peppers and Onions, Pico de Gallo, Spicy Mayo

Maq Breakfast Sandwich \$10

Fried Egg, Smoked Ham, Gouda, Arugula, Tomato, Aioli

Frittata \$12 GF

Spinach, Red Onion, Red Pepper, Feta, Double Smoked Bacon

Chai Coconut Chia Pudding \$10 GF VG

Spiced Coconut Cream, Toasted Coconut Curls

>> Lunch

Onion Soup \$14

Focaccia Crouton, Swiss, Gruyere, Parmesan

Hummus and Crudite \$8 GF VG

Local Vegetable Sticks, Roasted Garlic Hummus

THE
MAQR
CAFE

TOFINO BRITISH COLUMBIA CANADA

Maq Salad \$12 GF VG

Baby Kale, Cucumbers, Tomatoes, Dried Cranberries, Toasted Pumpkin Seeds, Feta, Whole Grain Mustard Dressing

Crispy Tofu Banh Mi \$13 VG

Hoisin, Cucumber, Cilantro Lime Slaw, Ciabatta

Turkey Club \$14

Roast Turkey Breast, Bacon, Swiss, Tomato, Arugula, Dijon Mayo

Beef Dip \$14

Shaved Beef, Horseradish Aioli, Gruyere, Caramelized Onion Broth

Ham And Brie Melt \$13

Parma Ham, Triple Cream Brie, Fig Jam