



PERFECTLY POACHED EGGS

Start at the top and work your way down for your own perfectly poached egg experience

1 EGG
\$7.50

2 EGGS
\$10.95

Double Smoked Bacon
with fresh arugula

•• or ••

Maple Smoked Ham
with fresh spinach & Yolk's made Dijon

•• or ••

Portobello Mushroom
with aioli & fresh arugula

•• or ••

Smoked Wild BC Sockeye Salmon
with fresh arugula and crispy capers add \$1

•• or ••

Fresh Avocado
with fresh lemon and spinach

Double Smoked Bacon
with fresh arugula

•• or ••

Maple Smoked Ham
with fresh spinach & Yolk's made Dijon

•• or ••

Portobello Mushroom
with aioli & fresh arugula

•• or ••

Smoked Wild BC Sockeye Salmon
with fresh arugula and crispy capers add \$2.00

•• or ••

Fresh Avocado
with fresh lemon and spinach

Real hollandaise GF •• or •• Aged white cheddar GF

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English Muffin

•• or ••

On Truffle-Lemon Hashbrowns add \$1.95 GF

•• or ••

Organic gluten-free bun add \$2.25 GF

English Muffin

•• or ••

On Truffle-Lemon Hashbrowns add \$2.95 GF

•• or ••

Organic gluten-free bun add \$2.25 GF

Okanagan Valley Goat Cheese add \$1 GF

Double your bacon, ham, mushroom or avocado for \$1.75 GF

Double your smoked salmon for \$2.75 GF

Okanagan Valley Goat Cheese add \$2 GF

Double your bacon, ham, mushroom or avocado for \$3.50 GF

Double your smoked salmon for \$5.25 GF

ADD ONE SIDE • \$3.95

Truffle-Lemon Hashbrowns GF

Fresh fruit with lemon honey and mint GF

SWEET STYLE

Chicken & Waffles • \$13.95

Organic fried chicken, Belgian waffles, chicken gravy & Canadian maple syrup

• add a poached free-range egg \$2

Organic Oatmeal • \$5.25 GF

Cooked in spiced apple cider & served with 2% milk (or almond milk)

• add bananas \$1 • add yogurt \$1
• add a scoop of granola \$1.50

Belgian Waffles • \$11.25

Served with Canadian maple syrup and butter. With a choice of double smoked bacon, maple ham, english bangers or two poached eggs.

• add bananas, candied walnuts, whipped cream & salted caramel \$3.50

Yolk's Honey Toasted Granola • \$5.50 GF

Rolled oats, almonds, pecans, hazelnuts, raisins, pumpkin seeds, flax seeds, honey, cinnamon & ginger with 2% milk (or almond milk • add \$1)

• add bananas \$1 • add yogurt \$1.50

Tall Stack of Pancakes • \$10.75

Served with Canadian maple syrup and butter. With a choice of double smoked bacon, maple ham, english bangers or two poached eggs.

• add bananas, candied walnuts, whipped cream & salted caramel \$3.50
• add blueberries, whipped cream & Yolk's marmalade \$3.50

SIDES

Truffle-Lemon Hashbrowns Half \$5.95 • Full \$7.95 GF

Organic local potatoes, fresh lemon, truffle oil, sea salt & chives

Fresh fruit with lemon, honey and mint • \$4.95 GF

French Toast • \$11.75

Served with Canadian maple syrup and butter. With a choice of double smoked bacon, maple ham, english bangers or two poached eggs.

• add bananas, toasted walnuts, whipped cream & salted caramel \$3.50

Beignets • \$8.25

With icing sugar & salted caramel dip

Smoked wild sockeye	\$5.95
Double Smoked Bacon	\$3.95
Maple Smoked Ham	\$3.95
Bangers	\$3.95
Avocado	\$3.95
English Muffin with butter	\$2.95
Perfectly Poached Egg	\$2.75
Real Hollandaise	\$2
Aged White Cheddar	\$2

Vegan

Vegetarian

GF Gluten Free

we will do our best to accommodate menu requests but there will be a split or change fee.





SMOOTHIES

12oz \$7

Green Apple

Kiwi, avocado, spinach, celery, lemon and fresh pressed apple juice

Blackberry Peach

Local blackberries and peaches, banana, yogurt, fresh pressed apple juice

Raspberry Mango

Local raspberries, mango, bananas, yogurt and fresh squeezed orange juice

JUICE

Fresh Squeezed Orange Juice

8oz \$3.95 • 12oz \$5.95 • 16oz \$7.95 • 34oz Jug \$14.95

Squeezed daily

Fresh Pressed Apple Juice

8oz \$3.95 • 12oz \$5.95 • 16oz \$7.95 • 34oz Jug \$14.95

Pressed daily

DRINKS

Organic Loose Leaf Tea

• \$2.95 •

Black Tea- Irish Breakfast, Earl Grey, Marsala Chai
Herbal- Bourbon Vanilla Rooibos, Peppermint, Ginger
Green- Sunset Sencha

Locally Roasted Coffee

Bottomless cup \$3.25

Organic, Fair Trade and Specially Roasted for Yolks

Green Tea Lemonade

Housemade lemonade steeped with green tea served over ice

12oz \$3.75 • 16oz \$4.75

Cold Brew Iced Latte

Concentrated cold brewed coffee with milk served over ice
Made with 2%

12oz \$4.50 • 16oz \$5.50 • 34oz Jug \$14.95 *

Made with almond milk

12oz \$4.75 • 16oz \$5.75 • 34oz Jug \$16.95 *

*ice served on the side

House Made Iced Callebaut Chocolate Milk

Rich chocolate milk over ice

Made with 2%

8oz \$2.50 • 12oz \$3.75 • 16oz \$4.75 • 34oz Jug \$14.95 *

Made with almond milk

8oz \$3.50 • 12oz \$4.75 • 16oz \$5.95 • 34oz Jug \$16.95 *

*ice served on the side

Original New York Seltzer

• \$3.95 •

Vanilla Cream Soda • Black Cherry Soda
Raspberry Soda • Root Beer Soda

Hot water with lemon \$2

Outside drink \$2

An 18% gratuity will be added to parties of 6 or more.



www.yolks.ca

COLD COCKTAILS

Mimosa

• 6oz \$5 • 12oz \$9 • 34oz Jug \$25 •
Sparkling wine & fresh squeezed orange juice

Manmosa

• \$8 •

P49 Jerkface 9000 (on the side) & fresh squeezed orange juice

Yolks Breakfast Sangria

• 10oz \$8 • 34oz Jug \$25 •

White wine, fresh squeezed citrus juice, Grand Marnier, fresh fruit, mint syrup & seltzer

Yolks Caesar or Bloody Mary

• (Single) \$6.50 • (Double) \$9.50 •

Chipotle infused vodka, Clamato or tomato juice, fresh horseradish, Tabasco, Worcestershire sauce, fresh lime, spicy pickled bean & fresh celery

Tequila Sunrise

• \$7.25 •

Usual Suspect - fresh squeezed oj, tequila and grenadine over ice
The Original - lime juice, tequila, creme de cassis and club soda

Frozen Mojito

always a double \$8.75

White rum, mint leaves, housemade mint syrup and fresh lime juice blended

Peach Punch

• \$8.50 •

Vanilla vodka, peach liqueur, peach & cherry bitters, fresh OJ and club soda

BOOZEY COFFEE BAR

Hazelnut Iced Latte

• \$8.50 •

Cold brew, milk and Frangelico over ice.

Iced Mocha

• \$8.50 •

Crema de Cacao, Kahlua, chocolate bitters, milk & cold brew over ice

Bailey's Spiced Latte

• \$8.50 •

Bailey's Irish cream, cardamom bitters, cold brew & milk over ice

Yolk's Pick Me Up

• \$8.50 •

Shot of cold brew, Grand Marnier, bourbon and cardamom bitters over ice

BEER

• \$5.50 •

Mill Street Organic Lager • P49 Tricycle Grapefruit Radler
P49 Jerkface 9000 • P49 Feature Beer
Red Racer Feature Beer

YOLKS LOCATIONS

Yolks Breakfast Broadway

546 West Broadway at Cambie • 604-559-YOLK (9655)

Yolks Restaurant and Commissary

1298 East Hastings @ Clark • 604-428-YOLK (9655)

Yolks Breakfast Truck

505 Burrard @ West Pender • 604-441-YOLK (9655)

catering or book a food truck?
mobilebreakfast@yolks.ca