

BRUNCH

available 8 am — 2 pm

PRIMARY
COLOURS

HOUSE BREAD + CULTURED BUTTER 9

TOAST *grilled Primary Colours sourdough*

HOUSE PRESERVES + BUTTER 5

SOFT SCRAMBLED EGGS

brown butter, sour cream, chives 8

WHIPPED PEAS

Edgar Farms peas, toasted sunflower seed, dill, pea shoots, sumac dressing 8.5

BEEF RAGU + CHEDDAR

Grass-fed beef + pork ragu, Avonlea cheddar 10.5

SMOKED ARCTIC CHAR

Beet crema, rice crisp, sumac, milk bread 10

FOR ALL TOASTS

add a poached egg 3

add house cured trout gravlax 7

SOUP + SALAD

TRUFFLED CREAM OF MUSHROOM SOUP

Lion's mane + oyster mushrooms, miso, truffle oil, pickled shimeji, herb pistou 11

EMBER ROASTED CARROT SALAD

Beck Farms carrots, radicchio, endive, sunflower seed, sea buckthorn vinaigrette 15

add a poached egg 3

SMALL PLATES

GINGER BEETS

crispy beets, honey ginger chilli, sesame 13

HOUSE-CURED TROUT GRAVLAX

thinly-sliced, juniper, maple, dill 7

RED WINE FENNEL SALAMI

thinly-sliced, VDG salami 9

FRESH-SHUCKED OYSTER

freshly-shucked, koji apricot mignonette, hot sauce 3.5 each

EMBER BAKED OYSTER

scallop, apple kimchi, avonlea cheddar, Korean leeks, bacon 7 each

PLATES

YOGURT

house-made yogurt, peach vanilla compote, almond cashew clusters, apple 13

PEA + RICOTTA TART

Edgar Farms peas, prosciutto crisp, sesame, pickled red onion, onion puree 16

PRIMARY COLOURS BREAKFAST

any two eggs, potato hash, toast, berkshire maple bacon or sausage, charcoal roasted tomato, mushroom ketchup 19

EGGS BENEDICT

poached eggs, brown butter hollandaise, caramelized onion rosti with choice of:

berkshire maple bacon 19

butter poached shrimp 21

charcoal roasted tomato 18

MUSHROOM HASH

Lion's mane mushroom, poached eggs, brown butter hollandaise, hazelnut sesame mole, grilled carrots, organic potatoes, peppers 19

SMOKED HAM HASH

Cherrywood-smoked berkshire ham, roasted beets, feta, organic potatoes, toasted pumpkin seed cilantro chimichurri, brown butter hollandaise 22

FRENCH TOAST

mushroom + brie filling, apple, maple syrup, pickled shimeji 21

SHRIMP TAMAGO OMELETTE

Fogo Island + side stripe shrimp, miso shrimp hollandaise, radish, nori, rice crisp, potato hash 22

STEAK + EGGS

almond xato sauce, red wine jus, roasted cabbage, potato hash 29

BURGER

grass-finished beef ground in-house, kale, brie, sour cherry jam, fresh-baked bun, fries or salad 22

add house maple bacon 5

SIDES

POPLAR BLUFF ORGANIC HASH *or* FRIES 8

FRENCH TOAST maple syrup, butter 6

HOUSE-MADE MAPLE BACON *or* SAUSAGE 8

*SOURDOUGH TOAST *or* GF BREAD* 3

FREE RANGE EGG 3

VEGAN EGG SUBSTITUTE 6

HOUSE PRESERVES 2

HOUSE-CULTURED BUTTER 3

EXTRA HOLLANDAISE 2

FRESHLY-BAKED PASTRIES *as available*

DINNER

available 5 pm — 9 pm

PRIMA
COLOURS

BREAD + CULTURED BUTTER 9

SOUP + SALAD

TRUFFLED CREAM OF MUSHROOM SOUP

Lion's mane + oyster mushrooms, miso, truffle oil, pickled shimeji, herb pistou **11**

EMBER ROASTED CARROT SALAD

Beck Farms carrots, radicchio, endive, sunflower seed, sea buckthorn vinaigrette **15**

add a poached egg **3**

SMALL PLATES

GINGER BEETS

crispy beets, honey ginger chilli, sesame **13**

FRESH-SHUCKED OYSTER

freshly-shucked, koji apricot mignonette, hot sauce **3.5 each**

EMBER BAKED OYSTER

scallop, apple kimchi, avonlea cheddar, Korean leeks, bacon **7 each**

SMOKED ARCTIC CHAR

radish, rice crisp, house-made yogurt **17**

BISON TARTARE

oat butter, cucumber, canola and sunflower seed, grilled sourdough **21**

SESAME TEMPURA OYSTER MUSHROOM

hojicha salt, tamari **14**

RED WINE FENNEL SALAMI

thinly-sliced, VDG salami **9**

PLATES

BURGER

grass-finished beef ground in-house, kale, brie, sour cherry jam, fresh-baked bun, fries or salad **22**

add house maple bacon **5**

HAND-CUT LINGUINE

dulse, scallion cream sauce, charred kale, 63°C egg **23**

PACIFIC SNAPPER

bacon broth, spaetzle, charcoal tomato, onsen egg **29**

SEAFOOD CHOWDER

mussels, shrimp, squid, bacon, carrots, purple potato, sourdough toast **29**

GRILLED ON CHARCOAL

BEEF

grass-finished 40 day aged striploin, Monogram coffee-roasted beets, hazelnut sesame mole, velvet potatoes **48**

CHICKEN

Koji-marinated half-chicken, crushed Poplar Bluff potatoes, chicken skin gremolata, bacon lardons, peppers **36**

BAY SCALLOPS

sunflower seed 'risotto', apples, raisin, shimeji mushrooms **36**

LAMB ROAST

hazelnut scalloped potatoes, minted pea + romano bean salad, Yorkshire pudding, sherry gravy **46**

PORK 'PORTERHOUSE'

28-day dry-aged berkshire pork, plum hoisin sauce, salted shrimp gravy, chilli compressed cucumber salad, **48**

VEGETABLES

MUSHROOM 'STEAK'

Lion's mane mushroom, onion cream, crushed Poplar Bluff potatoes, raisin **32**

BAKED CABBAGE

Whole roasted, sour cream labneh, bacon lardons, scallions, jalapeño **12**

SIDES

ORGANIC POPLAR BLUFF POTATOES

Velvet whipped **9**

Cleaver-smashed **8**

Triple-cooked Fries **8**

HOUSE-MADE CULTURED BUTTER 3

DESSERT

DARK CHOCOLATE COFFEE TART

chocolate ganache, coffee custard, white chocolate coffee mousse, coffee pearls **14**

SEA BUCKTHORN CARAMEL TART

Sea buckthorn curd, Vancouver Island salted caramel, sea buckthorn meringue **14**

BOURBON APPLE DOME

Brown butter roasted apple, bourbon mousse, cinnamon apple compote, molasses shortbread **14**

WINE

available 9am-9pm

All wines available for purchase as bottles to enjoy at home

PRIMA
COLOURS

100% Canadian wine, from wineries following sustainable agricultural practices and minimalist wine-making.

SPARKLING

SPERLING PETILLANT NATUREL

peach, kumquat, tangerine

13 / 5oz glass | 60 / bottle

Ann Sperling is a living legend; she pioneered minimal intervention winemaking in Canada and established our country's first biodynamic vineyard. (Kelowna)

BENJAMIN BRIDGE METHODE CLASSIQUE

croissant, flint, lemon zest

90 / bottle

This maritime winery's dedication to sustainability extends beyond farming to investment in their community. They flawlessly employ the traditional techniques of champagne; (Gaspereau)

ROSÉ

NICHOL PINOT GRIS

grapefruit, apricot, cinchona

15 / 5oz glass | 75 / bottle

From their farming and winemaking to their packaging, Ross + Matt are minimalists, preferring to let their old vines shine through. (Naramata)

ORANGE

ELSE MUSCAT ON SKINS

elderflower, passionfruit, key lime

90 / bottle

Kelsey shines so bright; farming her family's land is a spiritual experience, relying on herbal teas instead of synthetic, systemic treatments. (Summerland)

WHITE

CLOS DU SOLEIL PINOT BLANC

mandarin, pear blossom, tangerine

12 / 5oz glass | 60 / bottle

The Simikameen, a warm valley adjacent to the Okanagan boasting strong winds, large diurnal swings and richer soils, is the ideal location for organic farming. (Keremeos)

MEYER GEWURZTRAMINER

sakura, clove, mango

90 / bottle

These organic thirty-year-old vines thrive in the region's classic combination of alluvial and glacial soils. Chris maximizes flavour via a short cold maceration before indigenous fermentation. (Okanagan Falls)

URSA MAJOR RIESLING

peach, kumquat, tangerine

90 / bottle

Rajen Toor is an astonishingly soulful young farmer; these grapes were afflicted with noble rot, a fungus that transforms grapes into pure magic. (Keremeos)

LIGHTNING ROCK CHARDONNAY

yellow apple, macadamia nut, lemon meringue

90 / bottle

Jordan + Tyler, the couple behind these archetypal wines, are as joyous as they are thoughtful; you'll never see such meticulously tended vines. (Summerland)

RED

HAYWIRE GAMAY NOIR

strawberry, dried rose, cascara

14 / 5oz glass | 65 / bottle

We're a million miles from the Beaujolais Nouveau of the 1980s; through wild fermentation and ageing in neutral concrete, they achieve nuance and charm. (Oliver)

SYNCHROMESH TETRE ROUGE

Black plums, cocoa, currant leaf

17 / 5oz glass | 80 / bottle

An afternoon with Alan will almost always involve a long hike through the wild-lands behind his vineyard; he'll tell you about every plant species. (Naramata)

PINARD ET FILLES FRANGIN

black raspberry, rosehips, gunpowder

90 / bottle

Frederic sold everything he had to pursue a life of organic farming; the winters are so cold he has to bury his vines and focus on indigenous hybrid varieties. (Magog, QC)

OTHER

A SUNDAY IN AUGUST PIQUETTE

apricot, green tea, lychee

19 / 375 mL can

This style is made by fermenting the often undervalued grape skins. Mike can-conditions his super low ABV wine with local honey. (Okanagan)

DRINKS

available all day

PRIMA
COLOURS

COFFEE *award-winning Monogram Coffee*

UNLIMITED DRIP COFFEE 4

ESPRESSO 3.5

CAPPUCCINO 4.5

LATTE 5.25 / 6

VANILLA LATTE 6.25 / 7

AMERICANO 3.75 / 4.75

HOT CHOCOLATE 5.25 / 6

VANILLA BEAN LONDON FOG 5.25 / 6

MASALA CHAI 5.25 / 6

MACCHA LATTE 6.75

MACCHA CAPPUCCINO 6

TEA

Black, Green or Herbal 3.75

add oat milk 1/1.25

add house-made almond cashew milk 1.75/2.25

add vanilla syrup 1

ADD PRIMARY COLOURS "BAILEYS"

Almond, cream, dark chocolate, Alberta Premium rye 8

NON-ALCOHOLIC

FRESH SEASONAL JUICE

Okanagan Apple 5

Orchard Cherry + Apple 6

COCA COLA (275ML BOTTLE) 3

DIET COCA COLA (275ML BOTTLE) 3

GINGER ALE (275ML BOTTLE) 3

WILD BREWING KOMBUCHA 5.75

Pink Lemonade

Raspberry Ginger

Strawberry Basil

CIDER (ALCOHOLIC)

CREEK + GULLY SWEETHEART CIDER

pie crust, baked apple, cinnamon, dry

40 / bottle

Annelise is a 5th generation Okanagan farmer; by fermenting their cider outside over the winter, flavours are concentrated and transformed. (Penticton)

SCOUT VINEYARD FARM BLEND

honey crisp, pink peppercorns

90 / bottle

Aaron + Carly's new orchard has a plethora of apple species; they ferment the juice with Riesling + Syrah to make a hybrid that is as confounding as it is scrumptious. (Keremeos)

LOCAL BEER

CABIN BREWING SUNSHINE RAIN 12

ESTABLISHMENT AFTERNOON 12.5

'88 BREWING TIFFANY 13

TAILGUNNER CZECH PILSNER 12

COCKTAILS

MIMOSA

Sparkling wine, Okanagan cherry juice or sea buckthorn syrup 13

CLASSIC CAESAR

Walter's Clamato, Alberta Pure Vodka, house spices 12

GIN AND MACCHA TONIC

Confluence gin, Fever Tree tonic, maccha 14

CREAMSICLE

Alberta Premium rye whiskey, Almond cashew mylk, sea buckthorn syrup, brown butter 16

KOMBUCHA HONEYBERRY MULE

Confluence aquavit, Coldbuster kombucha, cucumber, mint, honeyberry compote 14

SEA BUCKTHORN OLD FASHIONED

Alberta Premium rye whiskey, sea buckthorn syrup, bitters 16

MONOGRAM "SHAKERATO"

Monogram espresso, brown sugar, Romero rum, cream, tonka bean 16

KIDS

all-day(ish)

PRIMA R Y
C O L O U R S

KIDS BREAKFAST (AM ONLY)

*one scrambled egg, house maple bacon or
sausage, white toast* **11**

FRENCH TOAST (AM ONLY)

maple syrup, honey berry compote **11**

CHICKEN NOODLE SOUP (ALL DAY)

macaroni, bacon lardons, carrot, celery, potato **11**

CHEESEBURGER (ALL DAY)

beef, gouda, ketchup, fries **12**

PASTA (PM ONLY)

macaroni, tomato sauce **11**

add meatball **5**



ORDERED AT COUNTER

available 8 am — 5 pm
grab and go or stay in.

PRIMARY
COLOURS

TOAST *grilled Primary Colours sourdough*

HOUSE PRESERVES + BUTTER **5**

SOFT SCRAMBLED EGGS

brown butter, sour cream, chives **8**

WHIPPED PEAS

Edgar Farms peas, toasted sunflower seed, dill, pea shoots, sumac dressing **8.5**

BEEF RAGU + CHEDDAR

Grass-fed beef + pork ragu, Avonlea cheddar
10.5

FOR ALL TOASTS

add a poached egg **2**

add house trout gravlax **7**

SANDWICHES

BREAKFAST SANDWICH

soft scrambled eggs, avonlea cheddar, almond xato sauce **9**

add house maple bacon **5**

TAMAGO EGG SALAD

dashi egg, kombu aioli, pickled celery **8**

GRILLED CHEESE

Avonlea cheddar, Sylvan Star gouda, caramelized onion maple jam **12**

ROAST BEEF

kombu mustard mayo, Sylvan Star gouda, grilled kale, peppers greens **12**

SOUP + SALAD

CELERY ROOT SOUP

charred walnut, apple, juniper, bee pollen **11**

EMBER ROASTED CARROT SALAD

Beck Farms carrots, radicchio, endive, sunflower seed, sea buckthorn vinaigrette **15**

add a poached egg **2**

**FULL BRUNCH MENU
ALSO AVAILABLE**

DESSERT

available 5 pm — 9 pm

PRIMA
COLU S

DARK CHOCOLATE COFFEE TART

Dark chocolate ganache, coffee custard, white chocolate coffee mousse, dark chocolate + coffee pearls **12**

SEA BUCKTHORN CARAMEL TART

Sea buckthorn curd, Vancouver Island salted caramel, sea buckthorn meringue **11**

BOURBON APPLE DOME

Brown butter roasted apple, bourbon mousse, cinnamon apple compote, molasses shortbread **11**

