



## **VANCOUVER SUMMER LIVING: THE BEST PATIO BRUNCH SPOTS**

Vancouver summer living: the best patio brunch spots

**By Catherine Roscoe Barr, [www.thelifedelicious.ca](http://www.thelifedelicious.ca)**

Few things are more delightful than a scrumptious weekend brunch, or sitting on a sunny patio. Combine the two together and you've got yourself a slice of summertime heaven!

Read on to discover our favourite restaurants, from Kitsilano to Gastown to Stanley Park, offering al fresco menus that use mindful ingredients – like free-range eggs, sustainable seafood and ethically-sourced meat – for their hearty weekend fare, with delicious drinks to pair.

### **Boulevard Kitchen and Oyster Bar**

- **845 Burrard Street**
- **604-642-2900**
- **Weekend brunch hours: 11:00am to 3:00pm**

Opening to rave reviews last summer, Boulevard Kitchen and Oyster Bar pairs the refinement of a European bistro with breezy West coast style, and its elegant patio is a place for guests to see and be seen. Chef Alex Chen, who hails from the Beverly Hills Hotel, has created a rich brunch menu for his well-heeled clientele, with dishes like the Nutella-stuffed French toast with brioche, toasted hazelnuts and vanilla crème Chantilly (\$18), and the Beef short rib Croque Madame with braised short rib, a sunny-side-up egg, béchamel sauce and sour dough bread (\$19).

### **Chambar**

- **568 Beatty Street**
- **604-879-7119**
- **Weekend brunch hours: 8:00am to 3:00pm**

Since moving into their stunning new location last year, Chambar co-owners chef Nico and Karri Schuermans have not only expanded their indoor space but have built a gorgeous patio encased by planters full of greenery. Watch your waistline with the Bon Matin platter (\$13) featuring prosciutto, tomato, avocado, olive tapenade, brie, soft boiled eggs and sourdough, or indulge in the generous Tajine (\$16) with merguez sausage, saffron tomato stew, fried pita, hummus and poached eggs. Whatever you order, start with the waffles, which come with mouthwatering toppings like the fig and orange marmalade or white chocolate pistachio rosewater, and be sure to try the lavender latte.

### **Edible Canada Bistro**

- **1596 Johnston Street**
- **604-682-6681**
- **Weekend brunch hours: 9:00am to 3:00pm**

The Edible Canada Bistro, right in the heart of bustling Granville Island, celebrates Canadian cuisine from coast to coast, with delicious twists on national classics like maple syrup and poutine. Secure a spot on their lush patio – decorated with, you guessed it, edible plants – and try the Quebec duck poutine (\$16) with Quebec cheese curds, duck gravy and two sunny-side-up eggs, or the Apple flapjacks (\$15) with bacon, maple apple sauce and toasted walnuts. To drink, go for the hot chocolate from award-winning Vancouver pastry chef Thomas Haas or a selection of tea blends from Victoria's esteemed Silk Road Tea Company.

### **MARKET by Jean-Georges**

- **1115 Alberni Street**
- **604-695-1115**
- **Weekend brunch hours: 11:30am to 3:00pm**

Located on the posh Shangri-la Hotel's third floor, MARKET is three-star Michelin chef Jean-Georges Vongerichten's Vancouver restaurant blending French sophistication with Asian sensibilities. The covered terrace is an elevated hideaway for sweet or savour delights like the Pandan waffles with coconut cream and caramelized pineapple (\$16) or the skillet-baked eggs with sablefish hash and crispy kale (\$22). Don't miss sampling inventive cocktails like the Matcha elderflower gimlet with gin, matcha tea and lime (\$16) or the For Goodness Sake, with sake, Shochu, coconut water and lemongrass (\$14).

### **The Fish House**

- **8901 Stanley Park Drive**
- **604-681-7275**
- **Weekend brunch hours: 11:00am to 3:00pm**

Boasting not one but two roomy patios overlooking the urban oasis of Stanley Park, The Fish House has been a Vancouver landmark since opening in 1990, and the historic structure, built in 1930, is just a stone's throw from the waters of English Bay. Escape the city rush and experience a very civilized immersion in nature as you tuck into the Seafood hash (\$18) with prawns, salmon, clams, mussels, new potatoes, poached eggs and hollandaise sauce, or the Crab, shrimp and avocado omelette (\$17) with arugula and brie – and, go on, you deserve a mimosa! \*Make sure to visit this iconic landmark while you still can, as sadly, the Fish House will close permanently in October.

### **The Oakwood Canadian Bistro**

- **2741 West 4th Avenue**
- **604-558-1965**
- **Weekend brunch hours: 10:00am to 2:45pm**

The Oakwood Canadian Bistro has remained a Kitsilano hot spot since opening a few years ago, and its busy little West 4th sidewalk patio is the perfect spot to cozy up with friends and dig into

chef Ryan Murphy's casual – but seriously decadent – menu. Try the steak and eggs sunny-side-up with home fries and chimmi churri sauce (\$16) or the coconut-crust French toast with rhubarb compote and crème anglaise (\$13), washed down with the apple ginger Pimms Cup (\$7), a Classic Cesar (\$8) or an Okanagan coffee (\$9) with whiskey, maple syrup and whipped cream.