

IN ROOM DINING

BREAKFAST MENU

7AM - 11AM Daily

FROM THE BAKERY

Proudly serving our triple berry artisanal jam made in-house

HOUSE BAKED MORNING MUFFINS (V) 5
classic blueberry, spiced carrot apple, chef's gluten friendly

VIENNOISERIES (V/N) 6
butter croissant, chocolate croissant, almond croissant

ARTISANAL TOASTS (V) 5
sourdough, multigrain, rye, white, gluten-free, english muffin

GRAINS & FRUITS

HOUSE MADE GRANOLA (V/N/GF) 16
farm house yogurt, wildflower honey, fresh berries

STEEL CUT OATMEAL (V/GF) 15
sliced banana, blueberries, cinnamon, brown sugar, steamed milk

SELECTION OF CEREALS (V) 11
corn flakes, special k, raisin bran, cheerios, fruit loops
served with whole milk, skim milk, almond milk, soy milk or oat milk

FRESH FRUIT SALAD (V/VE/GF) 15
melons, fresh berries, mint

BLUEBERRY BLAST SMOOTHIE (V/GF) 12
blueberry, banana, almond milk, almond butter, cinnamon

TROPICAL GREEN SMOOTHIE (V/GF) 12
kale, spinach, mango, banana, coconut H2O

FARM FRESH EGGS

All of our egg dishes are served with golden breakfast potatoes

FREE RANGE EGGS (P) 28
two eggs any style, smoked bacon, pork sausage, tomato confit,
choice of artisanal toast

FREE RANGE EGG OMELETTE (V) 26
gruyère cheese & fine herbs, tomato confit, choice of artisanal toast

EGG WHITE OMELETTE (V) 26
open face omelette, sautéed spinach, avocado, tomato,
choice of artisanal toast

AVOCADO TOAST (V) 24
poached eggs, crushed avocado, arugula, parmesan, sourdough toast

BREAKFAST SANDWICH (P) 23
soft scrambled eggs, prosciutto, arugula, tomato, parmesan,
basil pesto aioli, toasted brioche bun

CLASSIC EGGS BENEDICT (P) 27
poached eggs, canadian back bacon, english muffin, hollandaise sauce

ROYALE EGGS BENEDICT 28
poached eggs, smoked BC salmon, english muffin, hollandaise sauce

CLASSICS

BUTTERMILK PANCAKES (V) 20
okanagan berry compote, whipped vanilla cream, maple syrup

GLUTEN-FRIENDLY PANCAKES (V/GF) 20
okanagan berry compote, whipped vanilla cream, maple syrup

BRIOCHE FRENCH TOAST (V) 20
okanagan berry compote, citrus whipped ricotta, maple syrup

ENHANCEMENTS

HALF AVOCADO (VE/GF) 4

BREAKFAST POTATOES (V/GF) 6

SMOKED BACON (P/GF) 6

BACK BACON (P/GF) 6

PORK OR CHICKEN SAUSAGE (P/GF) 7

PACIFIC SMOKED SALMON (GF) 9

BOWL OF MIXED BERRIES (VE/GF) 10

KIDS MENU

FRUIT & YOGURT PARFAIT (V/GF) 9

STEEL CUT OATMEAL (V/GF) 9
blueberries, brown sugar, warm milk

SILVER DOLLAR PANCAKES (V) 11
okanagan berry compote, whipped cream, maple syrup

**GLUTEN-FRIENDLY SILVER DOLLAR
PANCAKES (V/GF)** 11
okanagan berry compote, whipped cream, maple syrup

MINI EGG SCRAMBLE (P/GF) 12
two eggs scrambled, breakfast potatoes, pork sausage or chicken sausage

(V) - Vegetarian
(VE) - Vegan
(GF) - Gluten-Friendly
(P) - Contains Pork
(N) - Contains Nuts

TO ORDER ITEMS FROM THIS MENU, DIAL 5571

Please note that a \$6.00 hotel delivery charge, applicable taxes
and an 18% gratuity will be added to your bill automatically.

IN ROOM DINING

ALL DAY MENU

11AM - 11PM Daily

STARTERS, SHAREABLES & SALADS

HAND-CUT KENNEBEC FRIES (V/GF) 8

CHICKPEA HUMMUS (V/VE) 15

lemon, herbs, paprika, olive oil, flatbread

VINE RIPENED TOMATO SOUP (V) 14

crispy croutons, parmesan cheese

CRISPY THAI CHICKEN WINGS 17

cucumber, cilantro, lime

PACIFIC RIM NACHOS (V/GF) 27

cheddar and monterey jack cheese, tomato, green onion, jalapeño, cilantro roasted salsa, sour cream, guacamole

CHEESE + CHARCUTERIE (P/N) 32

farmhouse cheeses, fine cured meats, olives, nuts, fruit preserves, mustard, artisanal bread

CAESAR SALAD 16

chopped egg, parmesan, focaccia croutons, signature dressing

add chicken 7 | add salmon 8

SUPERFOOD SALAD (V/VE/GF) 16

ancient grains, kale, arugula, beets, cucumber, mint,

apple tahini dressing, cashew cream

add chicken 7 | add salmon 8

RAWBAR SUSHI ROLLS

All of our sushi rolls are served with pickled ginger, wasabi, and soy sauce. RawBar menu items are available until 8:45pm.

SPICY TUNA ROLL (GF) 18

chopped tuna, chili, cucumber, radish sprouts

CALIFORNIA ROLL (GF) 20

dungeness crab, avocado, cucumber, sesame

PRAWN TEMPURA ROLL 16

black tiger prawns, cucumber, avocado, masago, mayo, lettuce

SALMON MOTOYAKI ROLL (GF) 18

spicy chopped wild sockeye, avocado, cucumber, scallion,

motoyaki sauce

SABLE MOTOYAKI ROLL (GF) 20

kabayaki cured sablefish, avocado, cucumber, chili, motoyaki sauce

MANGO AVOCADO ROLL (V/VE/GF) 15

mango, avocado, pickled papaya, chili mayo

SANDWICHES & BURGERS

PESTO CHICKEN SANDWICH (P) 24

chicken breast, avocado, smoked bacon, arugula, basil pesto, toasted sourdough, fresh cut fries

A.L.T SANDWICH (V) 20

avocado, arugula lettuce, tomato, basil pesto, toasted sourdough, fresh cut fries

PACIFIC RIM BEEF BURGER (P) 26

smoked bacon, cheddar cheese, lettuce, tomato, pickle, special sauce, toasted brioche bun, fresh cut fries

double patty add 7

HOUSE MADE FALAFEL BURGER (V) 26

lettuce, parsley, cilantro, pickled onion, lemon herb sauce, toasted brioche bun, fresh cut fries

MAIN COURSES

SEARED PACIFIC SALMON (GF) 36

roasted fingerling potatoes, haricot verts, artichokes, okanagan tomato, salsa verde

STEAK & FRITES (GF) 44

6oz canadian beef tenderloin, fresh cut fries, caesar salad, béarnaise aioli, red wine jus

ROSSDOWN FARMS CHICKEN BREAST (GF) 34

fingerling potatoes, roasted beets, haricot verts, hon-shimigi mushroom, grainy mustard jus

FISH & CHIPS 32

battered crispy cod, fresh cut fries, tartar sauce

GARGANELLI PESTO PASTA (V) 25

garganelli noodle, baby tomatoes, olive oil pesto sauce, ricotta & parmesan cheese

SPAGHETTI BOLOGNESE (P) 26

classic rich meat sauce, parmesan

DESSERT

DARK CHOCOLATE BLACK CURRANT FONDANT (N) 12

whipped milk chocolate ganache, black currant gel, praline ice cream

WARM BRIOCHE BREAD PUDDING (N) 12

poached cranberries, pecan crumble, thyme caramel, cinnamon ice cream

LEMON MERINGUE CHEESECAKE 12

marscarpone cheesecake, lemon curd, crispy basil meringue

TRIO OF HOUSE BAKED COOKIES 9

classic chocolate chunk, lemon blueberry, caramel crunch

ICE CREAM SUNDAE 12

strawberry, chocolate and vanilla ice cream, cherry, chocolate sauce

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ALL DAY MENU

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KIDS MENU

CHEESEBURGER & FRESH CUT FRIES 15

CHICKEN STRIPS & FRESH CUT FRIES 13

GRILLED CHEESE SANDWICH &
FRESH CUT FRIES (V) 12

SPAGHETTI PASTA 14

choice of meat sauce or simply glazed with butter

VANILLA ICE CREAM (V/GF) 9

chocolate sauce

MILK & CHOCOLATE CHIP COOKIES (V) 8

LATE NIGHT MENU

11PM - 7AM Daily

HAND-CUT TORTILLA CHIPS AND SALSA (VE/GF) 12

GATHERED GREENS (VE) 18

cucumber, radish, tomato, parmesan, apple mustard vinaigrette

CHEESE + CHARCUTERIE (P/N) 32

farmhouse cheeses, fine cured meats, olives, nuts, fruit preserves, mustard,
artisanal bread

CHICKEN PESTO SANDWICH 22

chicken breast, avocado, arugula, basil pesto, filone bread, potato crisps

AVOCADO & PESTO SANDWICH (V) 22

avocado, tomato, arugula, basil pesto, filone bread, potato crisps

TRIO OF HOUSE BAKED COOKIES 9

classic chocolate chunk, lemon blueberry, caramel crunch

GREAT WE HAVE
TASTE

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SPARKLING 5oz

BLUE MOUNTAIN 22

Brut Sparkling, Okanagan Falls, BC

MOËT ET CHANDON 50

Brut Imperial, Epernay, Champagne, France

WHITES 6oz / 9oz

MISSION HILL, FIVE VINEYARDS 18 / 23

Chardonnay, Kelowna, Okanagan Valley, BC

DOG POINT 26 / 35

Sauvignon Blanc, Marlborough, New Zealand

CANNONBALL 22 / 33

Chardonnay, Sonoma, California, USA

MEZZACORONA 18 / 23

Castel di Firmian, Pinot Grigio, Trentino Alto Adige, Italy

REDS 6oz / 9oz

CANNONBALL 23 / 35

Cabernet Sauvignon, Sonoma, California, USA

MISSION HILL, FIVE VINEYARDS 19 / 25

Cabernet Sauvignon/Merlot, Okanagan Valley, BC

MEYER 21 / 31

Pinot Noir, Okanagan Falls, Okanagan Valley, BC

ZUCCARDI 22 / 33

Serie A, Malbec, Mendoza, Argentina

VIEW FULL HOTEL WINE LIST

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BEER

BOTTLE

CORONA 9

PERONI 9

FOUR WINDS, SAISON 9

FOUR WINDS, IPA 9

STELLA ARTOIS 9

COCKTAILS

THE LOBBY LOUNGE NEGRONI 18

Premium Gin, Sweet Vermouth, Campari

THE LOBBY LOUNGE OLD FASHIONED 18

Premium Whiskey, Demerara, Aromatic Bitters

PACRIM CAESAR 16

Vodka, House Caesar Mix, Spices, Seasonal Garnish

B.LUCKY 18

Tanqueray Gin, Strawberry, Lavender, Lemon, Blue Mountain Brut

SPIRIT-FREE

STRAWBERRY-LAVENDER LEMONADE 8

Add Gin or Vodka | Single \$8, Double \$12