

# IN ROOM DINING

## BREAKFAST MENU

7AM - 11AM Daily

### FROM THE BAKERY

Proudly serving our triple berry artisanal jam made in-house

**HOUSE BAKED MORNING MUFFIN (V)** 6

**select one:** classic blueberry, spiced carrot apple, chef's gluten friendly

**VIENNOISERIE (V/N)** 8

**select one:** butter croissant, chocolate croissant, raspberry curd croissant, and chef's rotating almond or pistachio croissant

**ARTISANAL TOASTS (V)** 6

sourdough, multigrain, rye, white, gluten-free, english muffin

### GRAINS & FRUITS

**HOUSE MADE GRANOLA (V/N/GF)** 18

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)** 12

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)** 16

melons, fresh berries, mint

**BLUEBERRY BLAST SMOOTHIE (V/GF)** 13

blueberry, banana, almond milk, almond butter, cinnamon

**TROPICAL GREEN SMOOTHIE (V/GF)** 13

kale, spinach, mango, banana, coconut H2O

### FARM FRESH EGGS

All of our egg dishes are served with golden breakfast potatoes

**FREE RANGE EGGS (P)** 29

two eggs any style, smoked bacon, pork sausage, tomato confit, choice of artisanal toast

**BLACK TRUFFLE & EGGS (V)** 30

Soft scrambled eggs, crème fraîche, black truffles, garden chives, house made toasted brioche, petit herb salad (*served without breakfast potatoes*)

**FREE RANGE EGG OMELETTE (V)** 27

gruyère cheese & fine herbs, tomato confit, choice of artisanal toast

**EGG WHITE OMELETTE (V)** 27

open face omelette, sautéed spinach, avocado, tomato, choice of artisanal toast

**AVOCADO TOAST (V)** 26

poached eggs, crushed avocado, arugula, parmesan, sourdough toast

**BREAKFAST SANDWICH (P)** 24

soft scrambled eggs, prosciutto, arugula, tomato, parmesan, basil pesto aioli, toasted brioche bun

**CLASSIC EGGS BENEDICT (P)** 28

poached eggs, canadian back bacon, english muffin, hollandaise sauce

**ROYALE EGGS BENEDICT** 29

poached eggs, smoked BC salmon, english muffin, hollandaise sauce

### CLASSICS

**BUTTERMILK PANCAKES (V)** 22

okanagan berry compote, whipped vanilla cream, maple syrup

**GLUTEN-FRIENDLY PANCAKES (V/GF)** 22

okanagan berry compote, whipped vanilla cream, maple syrup

**BRIOCHE FRENCH TOAST (V)** 24

okanagan berry compote, citrus whipped ricotta, maple syrup

### ENHANCEMENTS

**HALF AVOCADO (VE/GF)** 5

**BREAKFAST POTATOES (V/GF)** 6

**SMOKED BACON (P/GF)** 6

**BACK BACON (P/GF)** 6

**PORK OR CHICKEN SAUSAGE (P/GF)** 8

**PACIFIC SMOKED SALMON (GF)** 10

**BOWL OF MIXED BERRIES (VE/GF)** 10

### KIDS MENU

**FRUIT & YOGURT PARFAIT (V/GF)** 10

**STEEL CUT OATMEAL (V/GF)** 10

blueberries, brown sugar, warm milk

**SILVER DOLLAR PANCAKES (V)** 12

okanagan berry compote, whipped cream, maple syrup

**GLUTEN-FRIENDLY SILVER DOLLAR PANCAKES (V/GF)** 12

okanagan berry compote, whipped cream, maple syrup

**MINI EGG SCRAMBLE (P/GF)** 13

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) 9*

*CHICKPEA HUMMUS (V/VE) 16*

lemon, herbs, paprika, olive oil, flatbread

*VINE RIPENED TOMATO SOUP (V) 14*

crispy croutons, parmesan cheese

*CRISPY THAI CHICKEN WINGS 19*

cucumber, cilantro, lime

*CHILLI GARLIC HOT WINGS (N) 19*

toasted peanut, scallion

*PACIFIC RIM NACHOS (V/GF) 28*

chedder 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 17*

chopped egg, parmesan, focaccia croutons, signature dressing  
add chicken 9 | add salmon 9

*SUPERFOOD SALAD (V/VE/GF) 17*

ancient grains, kale, arugula, beets, cucumber, mint, apple tahini dressing, cashew cream  
add chicken 9 | add salmon 9

### RAWBAR SUSHI ROLLS

All of our sushi rolls are served with pickled ginger, wasabi, and soy sauce. RawBar menu items are available until 9:45pm.

*SPICY TUNA ROLL (GF) 19*

chopped tuna, chili, cucumber, radish sprouts

*CALIFORNIA ROLL (GF) 21*

dungeness crab, avocado, cucumber, sesame

*PRAWN TEMPURA ROLL 17*

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

*SALMON MOTOYAKI ROLL (GF) 19*

spicy chopped wild sockeye, avocado, cucumber, scallion, motoyaki sauce

*SABLE MOTOYAKI ROLL (GF) 21*

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

*MANGO AVOCADO ROLL (V/VE/GF) 16*

mango, avocado, pickled papaya, chili mayo

### SANDWICHES & BURGERS

*PESTO CHICKEN SANDWICH (P) 25*

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

*A.L.T SANDWICH (V) 21*

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

*PACIFIC RIM BEEF BURGER (P) 28*

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) 37*

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

*STEAK & FRITES (GF) 45*

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

*ROSSDOWN FARMS CHICKEN BREAST (GF) 35*

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) 26*

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

*SPAGHETTI BOLOGNESE (P) 28*

classic rich meat sauce, parmesan

### DESSERT

*MILK CHOCOLATE PEANUT BUTTER 13*

peanut butter mousse, malt crème anglaise, salted caramel ice cream

*WARM BRIOCHE BEIGNET 13*

caramelized white chocolate cream, lemon curd

*RASPBERRY VACHERIN (VE/GF) 13*

whipped raspberry ganache, raspberry sorbet, crispy meringue

*TRIO OF HOUSE BAKED COOKIES 10*

oatmeal cranberry, classic chocolate chunk, snickerdoodle

*ICE CREAM SUNDAE 13*

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

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## ALL DAY MENU

11AM - 11PM Daily

### KIDS MENU

CHEESEBURGER & FRESH CUT FRIES 16

CHICKEN STRIPS & FRESH CUT FRIES 14

GRILLED CHEESE SANDWICH &  
FRESH CUT FRIES (V) 13

SPAGHETTI PASTA 15  
choice of meat sauce or simply glazed with butter

VANILLA ICE CREAM (V/GF) 10  
chocolate sauce

MILK & CHOCOLATE CHIP COOKIES (V) 9

### LATE NIGHT MENU

11PM - 7AM Daily

HAND-CUT TORTILLA CHIPS AND SALSA (VE/GF) 13

GATHERED GREENS (VE) 19  
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 23  
chicken breast, avocado, arugula, basil pesto, filone bread, potato crisps

AVOCADO & PESTO SANDWICH (V) 23  
avocado, tomato, arugula, basil pesto, filone bread, potato crisps

TRIO OF HOUSE BAKED COOKIES 10  
oatmeal cranberry, classic chocolate chunk, snickerdoodle

GREAT WE HAVE  
TASTE

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## SPARKLING 5oz / bottle

*CASA DI BOTTEGA PROSECCO* 15 / 70  
Bottega, Veneto, Italy

*BLUE MOUNTAIN* 21 / 90  
Brut Sparkling, Okanagan Falls, BC

*POMMERY BRUT ROYAL* 40 / 190  
Reims, Champagne

## ROSE 6oz / 9oz / bottle

*DOMAINE DE TRIENNES* 24 / 36 / 99  
Côtes de Provence, France, 2020

*BARTIER BROS. ROSÉ* 16 / 24 / 65  
Oliver, BC, Canada

## WHITES 6oz / 9oz / bottle

*MISSION HILL ESTATE SERIES* 18 / 27 / 70  
Chardonnay, Okanagan Valley, BC, Canada

*VILLA SPARINA* 22 / 33 / 90  
Gavi di Gavi, Piedmont, Italy

*STAG'S HOLLOW* 18 / 27 / 75  
Albarino, Okanagan Falls, BC, Canada

*CRAGGY RANGE* 24 / 36 / 95  
Sauvignon Blanc, Martinborough, New Zealand

## REDS 6oz / 9oz / bottle

*MISSION HILL ESTATE SERIES* 18 / 27 / 75  
Cabernet/Merlot, Okanagan, BC, Canada

*TINTO NEGRO* 20 / 29 / 85  
Malbec, Uco Valley, Argentina

*HACIENDA LOPEZ DE HARO* 21 / 31 / 85  
Reserva, Rioja, Spain

*O'ROURKE PEAK CELLARS* 23 / 34 / 95  
Pinot Noir, Lake Country, BC, Canada

## SOMMELIER SELECTION 6oz / 9oz / bottle

*STAG'S LEAP ARTEMIS* 55 / 83 / 230  
Cabernet Sauvignon, Yountville, California, USA

## VIEW FULL HOTEL WINE LIST

## BEER

BOTTLE

*CORONA* 9

*PERONI* 9

*STRANGE FELLOWS BREWING, TALISMAN PALE ALE* 9

*SUPERFLUX, COLOUR & SHAPE IPA* 9

*STELLA ARTOIS* 9

## COCKTAILS

*THE LOBBY LOUNGE NEGRONI* 20

Premium Gin, Sweet Vermouth, Campari

*THE LOBBY LOUNGE OLD FASHIONED* 20

Premium Whiskey, Demerara, Aromatic Bitters

*PACRIM CAESAR* 20

Vodka, House Caesar Mix, Spices, Seasonal Garnish

*CHECK IN* 20

Fords Gin, Blueberry + Lemon Oleo, Luxardo Bitter Bianco, Lavender, Brut

*PACIFIC PUNCH* 20

Havana Club 3yo Rum, Sencha, Mint Tea, Yuzu, Ginger, Lemon, Thyme

## SPIRIT-FREE

*STRAWBERRY-LAVENDER LEMONADE* 8

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

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