IN ROOM DINING

BREAKFAST MENU
6:30AM - 11AM Daily

FROM THE BAKERY
Proudly serving our triple berry artisanal jam made in-house

HOUSE BAKED MORNING MUFFINS (V) 9
select one: classic blueberry, spiced carrot apple, chef’s gluten friendly

VIENNOISERIE (V/N) 9
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, plain bagel, everything bagel

GRAINS & FRUITS

HOUSE MADE GRANOLA (V/N/GF) 18
farm house yogurt, wildflower honey, fresh berries

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

SELECTION OF CEREALS (V/VE) 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/VE/N/GF) 14
blueberry, banana, almond milk, almond butter, cinnamon

TROPICAL GREEN SMOOTHIE (V/VE/GF) 14
kale, spinach, mango, banana, coconut H2O

FARM FRESH EGGS
All of our egg dishes are served with golden breakfast potatoes

PACIFIC RIM BREAKFAST (P) 35
two eggs any style, smoked bacon, pork sausage, tomato confit, choice of artisanal toast, with choice of coffee or tea

BLACK TRUFFLE & EGGS (V) 32
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) 28
gruyère cheese & fine herbs, tomato confit, choice of artisanal toast

EGG WHITE OMELETTE (V) 28
open face omelette, sautéed spinach, avocado, tomato, choice of artisanal toast

AVOCADO TOAST (V/VE*) 27
poached eggs, crushed avocado, arugula, parmesan, sourdough toast

BREAKFAST SANDWICH (P) 25
soft scrambled eggs, prosciutto, arugula, tomato, parmesan, basil pesto aioli, toasted brioche bun

CLASSICS

CLASSIC EGGS BENEDICT (P) 28
poached eggs, canadian back bacon, english muffin, hollandaise sauce

ROYALE EGGS BENEDICT 30
poached eggs, smoked BC salmon, english muffin, hollandaise sauce

HALF AVOCADO (V/VE/GF) 6

BREAKFAST POTATOES (V/VE*/GF) 7

SMOKED BACON (P/GF) 7

BACK BACON (P/GF) 9

PORK OR CHICKEN SAUSAGE (P/GF) 9

PACIFIC SMOKED SALMON (GF) 14

BOWL OF MIXED BERRIES (V/VE/GF) 12

BEVERAGES

FRESH PRESSED JUICE 10
Orange, Apple, Grapefruit, Cranberry

COFFEE
Small Carafe $8, Large Carafe $11

SPECIALTY COFFEE 8
Americano, Cappuccino, Espresso, London Fog, Chai Latte, Mocha
Extra Shot of Espresso +$2

TEA LEAVES 7
Imperial Earl Grey, English Breakfast, Orange Pekoe, Calming Chamomile, Purely Peppermint, Floral Jasmine, Health & Well-Being

SPARKLING WATER
Small San Pellegrino $8 | Large San Pellegrino $12

STILL WATER
Small Evian $8 | Large Evian $12 | North Water $12

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

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Proudly serving locally sourced artisan ingredients & sustainably certified seafood, teas and coffee.
IN ROOM DINING

BREAKFAST MENU
6:30AM - 11AM Daily

KIDS MENU

FRUIT & YOGURT PARFAIT (V/GF) 12

STEEL CUT OATMEAL (V/VE*/GF) 10
blueberries, brown sugar, warm milk

SILVER DOLLAR PANCAKES (V) 14
okanagan berry compote, whipped cream, maple syrup

GLUTEN-FRIENDLY SILVER DOLLAR PANCAKES (V/GF) 14
okanagan berry compote, whipped cream, maple syrup

MINI EGG SCRAMBLE (P/GF) 15
two eggs scrambled, breakfast potatoes, pork sausage or chicken sausage

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

WE HAVE
GREAT TASTE

TO ORDER ITEMS FROM THIS MENU, DIAL 5571

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IN ROOM DINING

ALL DAY MENU
11AM - 11PM Daily

STARTERS, SHAREABLES & SALADS

HAND-CUT KENNEBEC FRIES (V/VE/GF) 10

CHICKPEA HUMMUS (V/VE) 16
lemon, herbs, paprika, olive oil, flatbread

VINE RIPENED TOMATO SOUP (V) 15
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
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 18
chopped egg, parmesan, focaccia croutons, signature dressing
add chicken 12  |  add salmon 12

SUPERFOOD BOWL (V/VE/N/GF) 19
kale & spinach greens, quinoa grain & hemp seeds, mint, avocado, fermented blueberries, dried cranberries, almond crema, turmeric vinaigrette
add chicken 12  |  add salmon 12

HARVEST GRAIN BOWL (V/VE/GF) 19
quinoa grain, roasted beets, apple, fennel, arugula, mint, apple thyme dressing
add chicken 12  |  add salmon 12

MEDITERRANEAN FALAFEL BOWL 22
citrus chickpeas, crispy falafels, grape tomatoes, roasted red pepper, olives, pickled red onion, basil, hummus, cumin garlic yogurt dressing
add chicken 12  |  add salmon 12

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) 21
chopped tuna, chili, cucumber, radish sprouts

CALIFORNIA ROLL (GF) 22
dungeness crab, avocado, cucumber, sesame

PRAWN TEMPURA ROLL 20
black tiger prawns, cucumber, avocado, masago, mayonnaise, lettuce

SALMON MOTOYAKI ROLL (GF) 23
spicy chopped wild sockeye, avocado, cucumber, scallions, motoyaki sauce

SABLE MOTOYAKI ROLL (GF) 22
kabayaki cured sablefish, avocado, cucumber, chili, motoyaki sauce

MANGO AVOCADO ROLL (V/VE/GF) 17
mango, avocado, pickled papaya, chili mayo

SANDWICHES & BURGERS

SPICED CHICKEN SANDWICH (P) 25
smoked bacon, tomato, baby arugula, black pepper aioli, artisanal ciabatta, fresh cut fries

A.L.T SANDWICH (V/VE) 23
avocado, arugula, tomato, artisanal ciabatta, fresh cut fries

PACIFIC RIM BEEF BURGER (P) 29
smoked bacon, cheddar cheese, lettuce, tomato, pickle, special sauce, toasted brioche bun, fresh cut fries
double patty add 9

HOUSE MADE FALAFEL BURGER (V/VE*) 26
lettuce, parsley, cilantro, pickled onion, lemon herb sauce, toasted brioche bun, fresh cut fries

MAIN COURSES

SEARED PACIFIC SALMON (GF) 44
roasted fingerling potatoes, artichokes, okanagan tomato, salsa verde

6OZ CANADIAN BEEF TENDERLOIN (GF) 58
seasonal vegetables, tomato confit, pomme purée, red wine jus

BRAISED LAMB SHANK (GF) 46
seasonal vegetables, tomato confit, pomme purée, lamb jus

ROSSDOWN FARMS CHICKEN BREAST (GF) 41
fingerling potatoes, roasted beets, hon-shimigi mushroom, grainy mustard jus

GARGANELLI PESTO PASTA (V) 27
garganelli noodle, baby tomatoes, olive oil pesto sauce, ricotta & parmesan cheese

SPAGHETTI BOLOGNESE (P) 29
classic rich meat sauce, parmesan

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IN ROOM DINING

ALL DAY MENU
11AM - 11PM Daily

DESSERT
BLACK FOREST CHERRY (GF) 14
morello cherry mousse, dark chocolate cremeux, roasted cherry compote

WARM PECAN AND CARAMELIZED WHITE CHOCOLATE BLONDIE 14
pecan crumble, spiced pumpkin ice cream, caramelized white chocolate ganache

ALMOND CRÈME BRÛLÉE (VE/GF) 14
granny smith apple compote, salted almond shortbread crumble, apple vanilla caramel

TRIO OF HOUSE BAKED COOKIES (V) 12
oatmeal cranberry, classic chocolate chunk, snickerdoodle

ICE CREAM SUNDAE (V) 14
strawberry, chocolate and vanilla ice cream, cherry, chocolate sauce

KIDS MENU
CHEESEBURGER & FRESH CUT FRIES 18

CHICKEN STRIPS & FRESH CUT FRIES 16

GRILLED CHEESE SANDWICH & FRESH CUT FRIES (V) 14

SPAGHETTI PASTA (VE*) 16
choice of meat sauce or simply glazed with butter

VANILLA ICE CREAM (V/GF) 10
chocolate sauce

MILK & CHOCOLATE CHIP COOKIES (V) 9

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

TO ORDER ITEMS FROM THIS MENU, DIAL 5571

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IN ROOM DINING

HEALTHY CHOICES

BREAKFAST
6:30AM - 11AM Daily

HOUSE MADE GRANOLA (V/N/GF) 18
farm house yogurt, wildflower honey, fresh berries

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

FRESH FRUIT SALAD (VE/VE/GF) 16
melons, fresh berries, mint

EGG WHITE OMELETTE (V) 28
open face omelette, sautéed spinach, avocado, tomato,
choice of artisanal toast

AVOCADO TOAST (VE*) 27
poached eggs, crushed avocado, arugula, parmesan, sourdough toast

BLUEBERRY BLAST SMOOTHIE (VE/N/GF) 14
blueberry, banana, almond milk, almond butter, cinnamon

TROPICAL GREEN SMOOTHIE (VE/GF) 14
kale, spinach, mango, banana, coconut H2O

ALL DAY
11AM - 11PM Daily

CHICKPEA HUMMUS (VE) 16
lemon, herbs, paprika, olive oil, flatbread

SUPERFOOD BOWL (VE/N/GF) 19
kale & spinach greens, quinoa grain & hemp seeds, mint, avocado,
fermented blueberries, dried cranberries, almond crema,
turmeric vinaigrette
add chicken 12 | add salmon 12

HARVEST GRAIN BOWL (VE/GF) 19
quinoa grain, roasted beets, apple, fennel, arugula, mint, apple thyme
dressing
add chicken 12 | add salmon 12

MEDITERRANEAN FALAFEL BOWL 22
citrus chickpeas, crispy falafels, grape tomatoes, roasted red pepper,
olives, pickled red onion, basil, hummus, cumin garlic yogurt dressing
add chicken 12 | add salmon 12

A.L.T SANDWICH (V/VE) 23
avocado, arugula, tomato, artisanal ciabatta, fresh cut fries

SEARED PACIFIC SALMON (GF) 44
roasted fingerling potatoes, artichokes, okanagan tomato, salsa verde

STRAWBERRY COCONUT PANNA COTTA (VE/GF) 14
coconut crumble, mint macerated strawberries, coconut cream

TO ORDER ITEMS FROM THIS MENU, DIAL 5571

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seafood, teas and coffee.
LATE NIGHT MENU
11PM - 5AM Daily

**STARTERS, SHAREABLES & SALADS**

**HAND-CUT KENNEBEC FRIES** (V/VE/GF) 10

**VINE RIPENED TOMATO SOUP** (V) 15

**CRISPY THAI CHICKEN WINGS** 19

cucumber, cilantro, lime

**CHILLI GARLIC HOT WINGS** (N) 19

toasted peanut, scallion

**PACIFIC RIM NACHOS** (V/GF) 28

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

**SUPERFOOD BOWL** (V/VE/GF) 19

kale & spinach greens, quinoa grain & hemp seeds, mint, avocado, fermented blueberries, dried cranberries, almond crema, turmeric vinaigrette

*add chicken 12 | add salmon 12*

**SANDWICHES, BURGERS & PASTAS**

**BREAKFAST SANDWICH** (P) 25

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

**SPICED CHICKEN SANDWICH** (P) 25

smoked bacon, tomato, baby arugula, black pepper aioli, artisanal ciabatta, fresh cut fries

**A.L.T SANDWICH** (V/VE) 23

avocado, arugula, tomato, artisanal ciabatta, 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 9*

**GARGANELLI PESTO PASTA** (V) 27

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

**SPAGHETTI BOLOGNESE** (P) 29

classic rich meat sauce, parmesan

**KIDS MENU**

**CHEESEBURGER & FRESH CUT FRIES** 18

**CHICKEN STRIPS & FRESH CUT FRIES** 16

**GRILLED CHEESE SANDWICH & FRESH CUT FRIES** (V) 14

**SPAGHETTI PASTA** (VE*) 16

choice of meat sauce or simply glazed with butter

**VANILLA ICE CREAM** (V/GF) 10

chocolate sauce

**MILK & CHOCOLATE CHIP COOKIES** (V) 9

**DESSERTS**

**TRIO OF HOUSE BAKED COOKIES** 12

oatmeal cranberry, classic chocolate chunk, snickerdoodle

**ICE CREAM SUNDAE** 14

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

**BLACK FOREST CHERRY** (GF) 14

morello cherry mousse, dark chocolate cremeux, roasted cherry compote

**ALMOND CRÈME BRÛLÉE** (VE/GF) 14

granny smith apple compote, salted almond shortbread crumble, apple vanilla caramel

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### SPARKLING 5oz / bottle
- **CASA DI BOTTEGA PROSECCO** 16 / 70
  - Veneto, Italy
- **BLUE MOUNTAIN** 21 / 95
  - Brut Sparkling, Okanagan Falls, BC
- **MOËT & CHANDON** 45 / 190
  - Brut Imperial, Epernay, Champagne, France

### BEER
- **CORONA** 9
- **PERONI** 9
- **STRANGE FELLOWS, TALISMAN PALE ALE** 12
- **SUPERFLUX, COLOUR & SHAPE IPA** 12
- **STELLA ARTOIS** 9

### ROSE 6oz / 9oz / bottle
- **DOMAINE DE TRIENNES** 26 / 40 / 99
  - Cinsault, Provence, France
- **TANTALUS** 22 / 32 / 80
  - Cabernet Franc, Kelowna, BC, Canada

### WHITES 6oz / 9oz / bottle
- **LA SPINELLI** 22 / 32 / 80
  - Pinot Grigio, Abruzzo, Italy
- **LOUIS JADOT** 26 / 40 / 95
  - Chardonnay, Chablis, Burgundy, France
- **HUBERT BROCHARD** 30 / 45 / 110
  - Sauvignon Blanc, Chavignol, Sancerre, Loire Valley, France
- **CANNONBALL** 30 / 45 / 110
  - Chardonnay, California, USA

### REDS 6oz / 9oz / bottle
- **HACIENDA LOPEZ DE HARO** 23 / 34 / 85
  - Tempranillo, Reserva, Rioja, Spain
- **TENUTA GUADO AL TASSO** 26 / 40 / 95
  - Cabernet/Merlot, Il Bruciato, Tuscany, Italy
- **ROCHE** 26 / 40 / 95
  - Pinot Noir, Vig, Naramata, BC, Canada
- **VIETTI** 31 / 47 / 120
  - Nebbiolo, Perbacco, Piedmont, Italy

### ROSE 6oz / 9oz / bottle
- **DOMAINE DE TRIENNES** 26 / 40 / 99
  - Cinsault, Provence, France
- **TANTALUS** 22 / 32 / 80
  - Cabernet Franc, Kelowna, BC, Canada

### 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
- **GEISHA** 23
  - Vodka, Strawberry, Chambord, Elderflower, Lime
- **RUM CANNONBALL** 23
  - Aged Rum, Black Tea, Apple, Lime, Pimento Dram

### SPIRIT-FREE
- **STRAWBERRY-LAVENDER LEMONADE** 10
  - Add Gin or Vodka, Single +$8, Double +$12

### BEVERAGES
- **FRESH PRESSED JUICE** 10
  - Orange, Apple, Grapefruit, Cranberry
- **COFFEE**
  - Small Carafe $8, Large Carafe $11
- **SPECIALTY COFFEE** 8
  - Americano, Cappuccino, Espresso, London Fog, Chai Latte, Mocha,
    - Extra Shot of Espresso +$2
- **TEA LEAVES** 7
  - Imperial Earl Grey, English Breakfast, Orange Pekoe, Calming
  - Chamomile, Purely Peppermint, Floral Jasmine, Health & Well-Being
- **SOFT DRINKS** 6
  - Coke, Diet Coke, Coke Zero, Ginger Ale, Sprite, Club Soda

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