

# 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

**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

### CLASSICS

**BUTTERMILK PANCAKES (V) 23**

okanagan berry compote, whipped vanilla cream, maple syrup

**GLUTEN-FRIENDLY PANCAKES (V/GF) 23**

okanagan berry compote, whipped vanilla cream, maple syrup

**BRIOCHE FRENCH TOAST (V) 25**

okanagan berry compote, citrus whipped ricotta, maple syrup

### ENHANCEMENTS

**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

**COLD PRESSED SUPER JUICE (V/VE/GF) 13**

**Premium Orange Juice** - Cold-pressed organic juice

**Antioxidant Green** - Cucumber pressed with kale, spinach, parsley, celery, lime, ginger

**The Kickstarter** - Apple pressed with cucumber, ginger, lemon, cayenne

**The Turmeric** - Turmeric pressed with pineapple, orange, carrot, ginger, lemon

**CHILLED JUICE (V/VE/GF) 10**

Apple, Grapefruit, Cranberry

**COFFEE**

Small Carafe 8, Large Carafe 11

**SPECIALTY COFFEE 8**

Americano, Cappuccino, Espresso, London Fog, Chai Latte, Mocha

**TEA LEAVES 7**

Imperial Earl Grey, English Breakfast, Orange Pekoe, Calming Chamomile, Purely Peppermint, Floral Jasmine

(V) - Vegetarian

(P) - Contains Pork

(VE) - Vegan

(N) - Contains Nuts

(VE\*) - Vegan With Modifications

(GF) - Gluten Friendly

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

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

TO ORDER ITEMS FROM THIS MENU, DIAL 5571

# 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

GREAT TASTE  
WE HAVE

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# IN ROOM DINING

## ALL DAY MENU

11AM - 11PM Daily

### STARTERS, SHAREABLES & SALADS

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

**VINE RIPENED TOMATO SOUP** (V) 15  
crispy croutons, parmesan cheese

**SALT & PEPPER CRISPY WINGS** 21  
scallion, buttermilk ranch dip

**PACIFIC RIM NACHOS** (V/GF) 20  
cheddar and monterey jack cheese, tomato, green onion, jalapeño, cilantro roasted salsa, sour cream, guacamole

**CHEESE + CHARCUTERIE** (P/N) 34  
farmhouse cheeses, fine cured meats, olives, nuts, fruit preserves, mustard, artisanal bread

**CAESAR SALAD** 19  
chopped egg, parmesan, focaccia croutons, signature dressing  
add chicken 12 | add salmon 12

**THAI CHICKEN COCONUT CURRY** (GF) 29  
steamed jasmine rice, carrots, peppers, cilantro, lime, coconut yellow curry

**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

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### 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) 23  
chopped tuna, chili, cucumber, radish sprouts

**CALIFORNIA ROLL** (GF) 24  
dungeness crab, avocado, cucumber, sesame

**PRAWN TEMPURA ROLL** 22  
black tiger prawns, cucumber, avocado, masago, mayo, lettuce

**SALMON MOTOYAKI ROLL** (GF) 25  
spicy chopped wild sockeye, avocado, cucumber, scallion, motoyaki sauce

**SABLE MOTOYAKI ROLL** (GF) 24  
kabayaki cured sablefish, avocado, cucumber, chili, motoyaki sauce

**MANGO AVOCADO ROLL** (V/VE/GF) 18  
mango, avocado, pickled papaya, chili mayo

### SANDWICHES & BURGERS

**PESTO CHICKEN SANDWICH** (P) 27  
baby arugula, smoked bacon, avocado, pesto lemon aioli, artisanal ciabatta, fresh cut fries

**A.L.T SANDWICH** (V/VE) 25  
avocado, baby arugula, tomato, artisanal ciabatta, fresh cut fries

**PACIFIC RIM BEEF BURGER** (P) 30  
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

# IN ROOM DINING

## ALL DAY MENU

11AM - 11PM Daily

### DESSERT

#### BLACK FOREST CHERRY (GF) 15

morello cherry mousse, dark chocolate cremeux, roasted cherry compote

#### WARM PECAN AND CARAMELIZED WHITE CHOCOLATE BLONDIE 15

pecan crumble, spiced pumpkin ice cream, caramelized white chocolate ganache

#### ALMOND CRÈME BRÛLÉE (VE/GF) 15

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

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*i only  
HAVE FRIES  
for you*

# 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** (V/VE/GF) 15

sliced banana, blueberries, cinnamon, brown sugar, steamed milk

**FRESH FRUIT SALAD** (V/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** (V/VE\*) 27

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

**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

### ALL DAY

11AM - 11PM Daily

**THAI CHICKEN COCONUT CURRY** (GF) 29

steamed jasmine rice, carrots, peppers, cilantro, lime, coconut yellow curry

**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) 25

avocado, arugula, tomato, artisanal ciabatta, fresh cut fries

**SEARED PACIFIC SALMON** (GF) 44

roasted fingerling potatoes, artichokes, okanagan tomato, salsa verde

### ALL DAY BEVERAGES

**COLD PRESSED SUPER JUICE** (V/VE/GF) 13

**Premium Orange Juice** - Cold-pressed organic juice

**Antioxidant Green** - Cucumber pressed with kale, spinach, parsley, celery, lime, ginger

**The Kickstarter** - Apple pressed with cucumber, ginger, lemon, cayenne

**The Turmeric** - Turmeric pressed with pineapple, orange, carrot, ginger, lemon

**CHILLED JUICE** (V/VE/GF) 10

Apple, Grapefruit, Cranberry

**KOMBUCHA** 9

**TEA LEAVES** 7

Imperial Earl Grey, English Breakfast, Orange Pekoe,

Calming Chamomile, Purely Peppermint, Floral Jasmine

**SPARKLING WATER**

Small San Pellegrino 8 | Large San Pellegrino 12

**STILL WATER**

Small Evian 8 | Large Evian 12 | North Water 12

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## LATE NIGHT MENU

11PM - 5AM Daily

### STARTERS, SHAREABLES & SALADS

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

*VINE RIPENED TOMATO SOUP (V) 15*

crispy croutons, parmesan cheese

*SALT & PEPPER CRISPY WINGS 21*

scallion, buttermilk ranch dip

*PACIFIC RIM NACHOS (V/GF) 20*

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

*CHEESE + CHARCUTERIE (P/N) 34*

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

*CAESAR SALAD 19*

chopped egg, parmesan, focaccia croutons, signature dressing  
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

*PESTO CHICKEN SANDWICH (P) 27*

baby arugula, smoked bacon, avocado, pesto lemon aioli, artisanal ciabatta, fresh cut fries

*A.L.T SANDWICH (V/VE) 25*

avocado, arugula, tomato, artisanal ciabatta, fresh cut fries

*PACIFIC RIM BEEF BURGER (P) 30*

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) 15*

morello cherry mousse, dark chocolate cremeux, roasted cherry compote

*ALMOND CRÈME BRÛLÉE (VE/GF) 15*

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

## 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

*TANTALUS* 22 / 32 / 80  
Pinot Noir, Okanagan Valley, BC, Canada

*VIETTI* 31 / 47 / 120  
Nebbiolo, Perbacco, Piedmont, Italy

## VIEW FULL HOTEL WINE LIST

## BEER

*CORONA* 9

*PERONI* 9

*STRANGE FELLOWS, TALISMAN PALE ALE* 12

*SUPERFLUX, COLOUR & SHAPE IPA* 12

*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

*GEISHA* 23  
Vodka, Strawberry, Chambord, Elderflower, Lime

## SPIRIT-FREE

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

*KOMBUCHA* 9

## BEVERAGES

*COLD PRESSED SUPER JUICE (V/VE/GF)* 13

**Premium Orange Juice** - Cold-pressed organic juice

**Antioxidant Green** - Cucumber pressed with kale, spinach, parsley, celery, lime, ginger

**The Kickstarter** - Apple pressed with cucumber, ginger, lemon, cayenne

**The Turmeric** - Turmeric pressed with pineapple, orange, carrot, ginger, lemon

*CHILLED JUICE (V/VE/GF)* 10

Apple, Grapefruit, Cranberry

*COFFEE*

Small Carafe 8, Large Carafe 11

*SPECIALTY COFFEE* 8

Americano, Cappuccino, Espresso, London Fog, Chai Latte, Mocha,

*TEA LEAVES* 7

Imperial Earl Grey, English Breakfast, Orange Pekoe, Calming Chamomile, Purely Peppermint, Floral Jasmine

*SOFT DRINKS* 6

Coke, Diet Coke, Coke Zero, Ginger Ale, Sprite, Club Soda

*SPARKLING WATER*

Small San Pellegrino 8 | Large San Pellegrino 12

*STILL WATER*

Small Evian 8 | Large Evian 12 | North Water 12

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