

SPA CUISINE MENU

Available 11:00am - 8:30pm

STARTERS & SHAREABLES

Marinated Olives (V/VE/GF) | 11

herbs, citrus, chili

olives may contain pits

Hand Cut Tortilla Chips (V/VE/GF) | 11

roasted tomato salsa

add guacamole 5

Chickpea Hummus (V/VE) | 17

lemon, herbs, paprika, olive oil, grilled artisanal bread

Cheese & Charcuterie (N/P) | 34

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

SALADS & SANDWICHES

Peach & Heirloom Tomato Burrata Salad (V) | 22

poached pear, cucumber, kale mix, baby arugula, frisée, mint, basil, crispy focaccia, freeze dried plum, plum vinaigrette

add chicken 12 | add salmon 12

Caesar Salad | 19

romaine lettuce, chopped egg, parmesan, focaccia croutons, signature dressing

add chicken 12 | add salmon 12

Superfood Salad (V/VE/GF/N) | 19

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

add chicken 12 | add salmon 12

A.L.T Sandwich (V/VE) | 26

avocado, arugula, tomato, basil pesto, artisanal ciabatta, gathered greens

Pesto Chicken Sandwich (P) | 28

baby arugula, smoked bacon, avocado, pesto lemon aioli, artisanal ciabatta, gathered greens

House Made Falafel Burger (VE*) | 28

lettuce, parsley, cilantro, picked onion, lemon herb sauce, toasted brioche bun, gathered greens

RAWBAR ROLLS

Available after 12:00pm on weekends

Salmon Motoyaki Roll | 25

spicy chopped wild sockeye + steelhead, avocado, cucumber, scallion, warm motoyaki sauce

Sable Motoyaki Roll | 24

kabayaki cured sablefish, avocado, cucumber, mango, lobster sauce

Spicy Tuna Roll (GF) | 23

chopped tuna, chili, cucumber, radish sprouts

California Roll (GF) | 24

dungeness crab, avocado, cucumber, sesame

Mango Avocado Roll (V/VE/GF) | 18

mango, avocado, pickled papaya, chili mayo

SOMETHING SWEET

Black Forest Cherry (GF) | 15

morello cherry mousse, dark chocolate cremeux, roasted cherry compote

Warm Pecan and Caramelized White Chocolate Blondie (N) | 15

pecan crumble, toasted marshmallow 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 | 12

oatmeal cranberry, classic chocolate chunk, snickerdoodle

V - Vegetarian

VE - Vegan

VE* - Vegan with Modifications

GF - Gluten-Free

N - Contains Nuts

P - Contains Pork

To order these items please see spa reception.

Last call for spa orders is 8:30pm.

Orders may be placed at check in or at the start of your facility access only.

Prices subject to applicable taxes and 18% gratuity.

Please notify us of any allergies or special requests at time of ordering.

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

SPA WINE MENU

Available 11:00am - 8:30pm

SPARKLING 5OZ OR BOTTLE

Casa di Prosecco, Glera, Veneto, Italy **16 | 70**

Moët & Chandon, Brut Imperial, Epernay, Champagne, France **45 | 190**

Red Rooster, Sparkling Brut Rosé, Malbec, Okanagan, BC, Canada, NV **21 | 100**

ROSÉ

Tantalus, Cabernet Franc, Kelowna, BC, Canada **18 | 80**

WHITES

Tantalus, The Bear, Chardonnay, Kelowna, BC, Canada **18 | 80**

La Spinelli, Pinot Grigio, Abruzzo, Italy **18 | 80**

Hubert Brochard, Sauvignon Blanc, Chavignon, Sancerre, Loire Valley, France **25 | 110**

REDS

Tantalus, Pinot Noir, Okanagan Valley, BC, Canada **18 | 80**

Antinori, Il Bruciato, Guado Al Tasso, Cabernet/Merlot, Tuscany, Italy **23 | 95**

Osoyoos Larose, Le Grand Vin, Cabernet/Merlot, Okanagan Valley, BC, Canada **35 | 150**

BEER

Corona | 9

Peroni | 9

Strange Fellows, Talisman Pale Ale | 12

Superflux, Colour & Shape IPA | 12

Stella Artois | 9

COCKTAILS

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 | 10

Strawberry-Lavender Lemonade

Add Gin or Vodka | Single +8 | Double +12

NON-ALCOHOLIC

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, Graperfruit, Cranberry

Blueberry Blast Smoothie (V/VE/GF/N) | 14

Blueberry, Banana, Almond Milk, Almond Butter, Cinnamon

Tropical Green Smoothie (V/VE/GF) | 14

Kale, Spinach, Mango, Banana, Coconut Water

Kombucha | 9

Sparkling Water

Small San Pellegrino **8** | Large San Pellegrino **12**

Still Water

Small Evian **8** | Large Evian **12** | North Water **12**

HAND-CRAFTED COFFEES

Available 8:30 am - 8:30 pm

Specialty Coffees | 8

latte, cappuccino, americano, espresso

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