

To order items from this menu, dial 5571

IN-ROOM DINING

BREAKFAST MENU 6:30AM - 11:00AM 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, Chef's rotating almond or pistachio croissant

Artisanal Toasts (V), 6

Sourdough, multigrain, rye, white, gluten-free, English muffin, plain bagel, everything bagel

GRAINS & FRUIT

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

Cornflakes, Special K, Raisin Bran, Cheerios, Fruit Loops
Served with whole, skimmed, almond, soy 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 water

FARM FRESH EGGS

Served with golden breakfast potatoes

Pacific Rim Breakfast (P), 36

Two eggs any style, smoked bacon, pork sausage, tomato confit, choice of artisanal toast, coffee or tea

Black Truffle & Eggs (V), 34

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), 29

Gruyère cheese, fine herbs, tomato confit, choice of artisanal toast

Egg White Omelette (V), 28

Open-faced omelette, sautéed spinach, avocado, tomato, choice of artisanal toast

Avocado Toast (V/VE*), 29

Poached eggs, crushed avocado, arugula, Parmesan, sourdough toast

Breakfast Sandwich (P), 27

Soft scrambled eggs, prosciutto, arugula, tomato, Parmesan, basil pesto aioli, toasted brioche bun

Classic Eggs Benedict (P), 29

Poached eggs, Canadian back bacon, English muffin, hollandaise sauce

Royale Eggs Benedict, 31

Poached eggs, smoked BC salmon, English muffin, hollandaise sauce

CLASSICS

Buttermilk Pancakes (V), 25

Okanagan berry compote, whipped vanilla cream, maple syrup

Gluten-Friendly Pancakes (V/GF), 25

Okanagan berry compote, whipped vanilla cream, maple syrup

Brioche French Toast (V), 26

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), 8

Back Bacon (P/GF), 9

Pork or Chicken Sausage (P/GF), 9

Pacific Smoked Salmon (GF), 14

Bowl of Mixed Berries (V/VE/GF), 14

BEVERAGES

Cold-Pressed Super Juice (V/VE/GF), 14

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

(VE) - Vegan

(VE*) - Vegan with modifications

(P) - Contains pork

(N) - Contains nuts

(GF) - Gluten-friendly

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BREAKFAST MENU 6:30AM - 11:00AM 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

Fresh cut strawberries, whipped cream, maple syrup

Gluten-Friendly Silver Dollar Pancakes (V/GF), 14

Fresh cut strawberries, whipped cream, maple syrup

Mini Egg Scramble (P/GF), 15

Two eggs scrambled, breakfast potatoes, pork sausage or chicken sausage

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IN-ROOM DINING

ALL DAY MENU 11:00AM - 11:00PM daily

STARTERS, SHAREABLES & SALADS

Hand-Cut Kennebec Fries (V/VE/GF), 10

Vine-Ripened Tomato Soup (V), 16
Crispy croutons, Parmesan

Salt & Pepper Crispy Wings, 21
Scallion, buttermilk ranch dip

Pacific Rim Nachos (V/GF), 22
Cheddar & Monterey Jack cheese, tomato, green onion, jalapeño, cilantro roasted salsa, sour cream, guacamole

Cheese & Charcuterie (P/N), 36
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), 31
Steamed jasmine rice, carrots, peppers, cilantro, lime, coconut yellow curry

Savoury Chana Masala (GF), 29
Aromatic Indian spices, chickpea, onion, tomato, ginger, garlic, cilantro, steamed rice

RAWBAR SUSHI ROLLS

Served with pickled ginger, wasabi and soy sauce.
RawBar menu items are available until 9:45pm.

California Roll (GF), 24
Dungeness crab, avocado, cucumber, toasted sesame seeds

Salmon Avocado Roll (GF), 22
King salmon, avocado, cucumber, toasted sesame seeds

Prawn Tempura Roll, 23
Prawn tempura, cucumber, creamy spicy sauce, asparagus

Salmon Miso Roll (GF), 24
Cured sablefish, avocado, cucumber, miso aioli

Spicy Tofu Roll (GF), 21
Pickled vegetables, cucumber, mango, avocado, miso aioli, truffle oil

SANDWICHES & BURGERS

Pesto Chicken Sandwich (P), 28
Baby arugula, smoked bacon, avocado, pesto lemon aioli, artisanal ciabatta, fresh cut fries

A.L.T. Sandwich (V/VE), 26
Avocado, baby arugula, tomato, artisanal ciabatta, fresh cut fries

Pacific Rim Beef Burger (P), 32
Smoked bacon, cheddar cheese, lettuce, tomato, pickle, special sauce, toasted brioche bun, fresh cut fries

Add double patty, 12

House-Made Falafel Burger (V/VE*), 28
Lettuce, parsley, cilantro, pickled onion, lemon herb sauce, toasted brioche bun, fresh cut fries

MAIN COURSES

Seared Pacific Salmon (GF), 46
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

Rosstown Farms Chicken Breast (GF), 42
Fingerling potatoes, roasted beets, hon-shimigi mushroom, grainy mustard jus

Garganelli Pesto Pasta (V), 29
Garganelli noodle, baby tomatoes, olive oil pesto sauce, ricotta, Parmesan

Spaghetti Bolognese (P), 30
Classic rich meat sauce, Parmesan

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ALL DAY MENU 11:00AM - 11:00PM daily

DESSERT

Praline Dark Chocolate Fondant (N), 14
Dark chocolate fondant, praline mousse, oolong tea semifreddo

Coconut Tres Leches & Caramelized Pineapple, 14
Coconut mascarpone crèmeux, marinated vanilla sponge, caramelized pineapple, toasted coconut

Passion Fruit Citrus Tart (VE/GF), 14
Passion fruit yuzu ganache, passion fruit curd, coconut meringue

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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HEALTHY CHOICES

BREAKFAST

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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, berries, mint

Egg White Omelette (V), 29

Open-faced omelette, sautéed spinach, avocado, tomato, choice of artisanal toast

Avocado Toast (V/VE*), 29

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 water

ALL DAY

11:00AM - 11:00PM daily

Thai Chicken Coconut Curry (GF), 31

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

Savoury Chana Masala (VE), 29

Aromatic indian spices, chickpea, onion, tomato, ginger, garlic, cilantro, steamed rice

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

Avocado, baby arugula, tomato, artisanal ciabatta, fresh cut fries

Seared Pacific Salmon (GF), 46

Roasted fingerling potatoes, artichokes, Okanagan tomato, salsa verde

ALL DAY BEVERAGES

Cold-Pressed Super Juice (V/VE/GF), 14

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, 14

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 11:00PM - 5:00AM daily

STARTERS, SHAREABLES & SALADS

Hand-Cut Kennebec Fries (V/VE/GF), 12

Vine-Ripened Tomato Soup (V), 16
Crispy croutons, Parmesan

Salt & Pepper Crispy Wings, 21
Scallion, buttermilk ranch dip

Pacific Rim Nachos (V/GF), 22
Cheddar & Monterey Jack cheese, tomato, green onion, jalapeño, cilantro roasted salsa, sour cream, guacamole

Cheese & Charcuterie (P/N), 36
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 & PASTA

Breakfast Sandwich (P), 27
Soft scrambled eggs, prosciutto, arugula, tomato, Parmesan, basil pesto aioli, toasted brioche bun

Pesto Chicken Sandwich (P), 28
Baby arugula, smoked bacon, avocado, pesto lemon aioli, artisanal ciabatta, fresh cut fries

A.L.T. Sandwich (V/VE), 26
Avocado, baby arugula, tomato, artisanal ciabatta, fresh cut fries

Pacific Rim Beef Burger (P), 32
Smoked bacon, cheddar cheese, lettuce, tomato, pickle, special sauce, toasted brioche bun, fresh cut fries
Add double patty, 12

Garganelli Pesto Pasta (V), 29
Garganelli noodle, baby tomatoes, olive oil pesto sauce, ricotta, Parmesan

Spaghetti Bolognese (P), 30
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

DESSERT

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

Praline Dark Chocolate Fondant (N), 14

Dark chocolate fondant, praline mousse, oolong tea semifreddo

Passion fruit Citrus Tart (VE/GF), 14

Passion fruit yuzu ganache, passion fruit curd, coconut meringue

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IN-ROOM DINING

SPARKLING 5oz / bottle

Casa Bottega Prosecco, 16 / 70
Veneto, Italy

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

Moët & Chandon, 45 / 190
Brut Imperial, Epernay, Champagne, France

ROSÉ 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

Black Market Chardonnay, 24 / 99
Okanagan Valley, BC, Canada

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

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

Pac Rim Caesar, 20
Vodka, house caesar mix, spices, seasonal garnish

Geisha, 23
Vodka, Chambord, strawberry, 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), 14

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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