

SPA CUISINE MENU

Available 11:00am - 8:30pm

STARTERS & SHAREABLES

Marinated Olives (V/VE/GF) | 12

herbs, citrus, chili

olives may contain pits

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

roasted tomato salsa

add guacamole 5

Roasted Red Pepper & Chickpea Hummus (V/VE*) | 18

extra virgin oil, smoked paprika, feta cheese, grilled artisanal bread

Cheese & Charcuterie (N/P) | 36

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

SALADS & SANDWICHES

Italian Burrata, Tomato & Strawberry Salad (V/GF) | 24

arugula, local greens, heirloom tomato, mint, local strawberries, basil, white balsamic vinaigrette

add chicken 12 | add salmon 12

Caesar Salad | 21

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

add chicken 12 | add salmon 12

Glorious Greens Salad (V/VE/GF/N) | 21

organic leaves, avocado, cucumber, spring pea, grilled asparagus, fennel, sunflower seeds, citrus lemon dressing

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 (V/VE*) | 29

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

RAWBAR ROLLS

California (GF) | 24

dungeness crab, avocado, cucumber, toasted sesame seeds

Salmon Avocado (GF) | 22

king salmon, avocado, cucumber, toasted sesame seeds

Sable Miso | 24

cured sablefish, avocado, cucumber, miso aioli

Prawn Tempura | 23

prawn tempura, cucumber, creamy spicy sauce, asparagus

Spicy Tofu (V/GF) | 21

pickled vegetables, cucumber, mango, avocado

SOMETHING SWEET

Bittersweet Chocolate Caramel Tart (N) | 14

dark chocolate ganache, salted caramel, roasted hazelnut ice cream

Strawberry Rhubarb Tart | 14

strawberry rhubarb compote, orange blossom crème pâtissière, strawberry rhubarb sorbet

Passion Citrus Tart (VE/GF) | 14

passion fruit curd, basil meringues, tropical sorbet

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.

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

**For best results in your spa experience today, it is preferential to consume alcohol post-spa treatment.*

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

Clos du Soleil, Pinot Noir, Keremeos, 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) | 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

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 | 14

Sparkling Water

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

Still Water

Small North Water **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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