

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), 7

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

GRAINS & FRUIT

House-Made Granola (V/N/GF), 19

The Farm House yogurt, wildflower honey, fresh berries

Steel Cut Oatmeal (V/VE/GF), 18

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), 18

Melons, fresh berries, mint

Blueberry Blast Smoothie (V/VE/N/GF), 15

Blueberry, banana, almond milk, almond butter, cinnamon

Tropical Green Smoothie (V/VE/GF), 15

Kale, spinach, mango, banana, coconut water

FARM FRESH EGGS

Served with golden breakfast potatoes

Pacific Rim Breakfast (P), 38

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

Free-Range Egg Omelette (V), 32

Gruyère cheese, fine herbs, tomato confit

Egg White Omelette (V), 30

Open-faced omelette, sautéed spinach, avocado, tomato

Avocado Toast (V/VE*), 31

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

Breakfast Sandwich (P), 29

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

Classic Eggs Benedict (P), 33

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

Royale Eggs Benedict, 35

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

CLASSICS

Buttermilk Pancakes (V), 26

Okanagan berry compote, whipped vanilla cream, maple syrup

Gluten-Friendly Pancakes (V/GF), 26

Okanagan berry compote, whipped vanilla cream, maple syrup

Brioche French Toast (V), 27

Okanagan berry compote, citrus whipped ricotta, maple syrup

ENHANCEMENTS

Half Avocado (V/VE/GF), 6

Breakfast Potatoes (V/VE*/GF), 8

Smoked Bacon (P/GF), 9

Back Bacon (P/GF), 9

Pork or Chicken Sausage (P/GF), 11

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

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 and sustainably certified seafood, teas and coffee.

To order
items
from this
menu,
dial 5571

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), 16

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

IN-ROOM DINING



(V) - Vegetarian

(VE) - Vegan

(VE*) - Vegan with modifications

(P) - Contains pork

(N) - Contains nuts

(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 and
sustainably certified seafood, teas and coffee.

To order items from this menu, dial 5571

ALL DAY MENU 11:00AM - 11:00PM 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, 22
Scallion, buttermilk ranch dip

Pacific Rim Nachos (V/GF), 26
Cheddar & Monterey Jack cheese, tomato, green onion, jalapeño, cilantro roasted salsa, sour cream, guacamole

Cheese & Charcuterie (P/N), 37
Artisanal cheeses, fine cured meats, olives, nuts, fruit preserves, mustard, artisanal bread

Caesar Salad, 22
Chopped egg, Parmesan, focaccia croutons, signature dressing

Add chicken, 12

Add salmon, 12

RAWBAR SUSHI ROLLS

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

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

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

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

Sable Miso, 24
Cured sablefish, avocado, cucumber, miso aioli

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

SANDWICHES & BURGERS

Pesto Chicken Sandwich (P), 29
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), 33
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*), 30
Lettuce, parsley, cilantro, pickled onion, lemon herb sauce, toasted brioche bun, fresh cut fries

MAIN COURSES

Seared Pacific Salmon (GF), 47
Roasted fingerling potatoes, artichokes, Okanagan tomato, salsa verde

6oz Canadian Beef Tenderloin (GF), 61
Seasonal vegetables, tomato confit, pomme purée, red wine jus

Rosstown Farms Chicken Breast (GF), 44
Fingerling potatoes, roasted beets, Hon Shimeji mushroom, grainy mustard jus

Savoury Chana Masala (VE), 32
Aromatic Indian spices, chickpea, onion, tomato, ginger, garlic, cilantro, steamed rice

Spaghetti Bolognese (P), 33
Rich meat sauce, Parmesan

Spaghetti Marinara (V/VE*), 30
Classic tomato sauce, basil, Parmesan

(V) - Vegetarian

(VE) - Vegan

(VE*) - Vegan with modifications

(P) - Contains pork

(N) - Contains nuts

(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 and sustainably certified seafood, teas and coffee.

Please be advised that consuming undercooked beef burgers poses a risk of food-borne illness.

IN-ROOM DINING



To order items from this menu, dial 5571

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

DESSERT

Praline Dark Chocolate Fondant (N), 16
Dark chocolate fondant, praline mousse, roasted hazelnut ice cream

Passion Fruit Tart (VE/GF), 16
Passion fruit curd, basil meringues, tropical sorbet

Make-A-Wish

Coconut Tres Leches & Caramelized Pineapple, 16
Coconut mascarpone crèmeux, marinated vanilla sponge, caramelized pineapple, toasted coconut

In celebration of Make-A-Wish Foundation's 45th anniversary, Fairmont has joined forces with young Wish alumni to co-create desserts that bring their dreams to life. By ordering our Coconut Tres Leches & Caramelized Pineapple - inspired by Theo's wish and created by Fairmont chefs - you'll help support wish-granting for children facing critical illnesses. \$7 CAD from each dessert goes directly to Make-A-Wish.

Trio of House-Baked Cookies (V), 12
Oatmeal cranberry, classic chocolate chunk, snickerdoodle

Ice Cream Sundae (V/GF), 14
Strawberry, chocolate and vanilla ice cream, cherry, chocolate sauce

KIDS MENU

Cheeseburger & Fresh Cut Fries, 19

Chicken Strips & Fresh Cut Fries, 18

Grilled Cheese Sandwich & Fresh Cut Fries (V), 16

Spaghetti Pasta (VE*), 17
Choice of meat sauce or simply glazed with butter

Vanilla Ice Cream (V/GF), 10
Chocolate sauce

Milk & Chocolate Chip Cookies (V), 9

IN-ROOM DINING



(V) - Vegetarian

(VE) - Vegan

(VE*) - Vegan with modifications

(P) - Contains pork

(N) - Contains nuts

(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 and sustainably certified seafood, teas and coffee.

To order items from this menu, dial 5571

HEALTHY CHOICES

BREAKFAST

6:30AM - 11:00AM daily

House-Made Granola (V/N/GF), 19

The Farm House yogurt, wildflower honey, fresh berries

Steel Cut Oatmeal (V/VE/GF), 18

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

Fresh Fruit Salad (V/VE/GF), 18

Melons, berries, mint

Egg White Omelette (V), 30

Open-faced omelette, sautéed spinach, avocado, tomato

Avocado Toast (V/VE*), 31

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

Blueberry Blast Smoothie (V/VE/N/GF), 15

Blueberry, banana, almond milk, almond butter, cinnamon

Tropical Green Smoothie (V/VE/GF), 15

Kale, spinach, mango, banana, coconut water

ALL DAY

11:00AM - 11:00PM daily

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

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

Savoury Chana Masala (VE), 32

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

Seared Pacific Salmon (GF), 47

Roasted fingerling potatoes, artichokes, Okanagan tomato, salsa verde

Rosstown Farms Chicken Breast (GF), 44

Fingerling potatoes, roasted beets, Hon Shimeji mushroom, grainy mustard jus

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 Perrier, 8

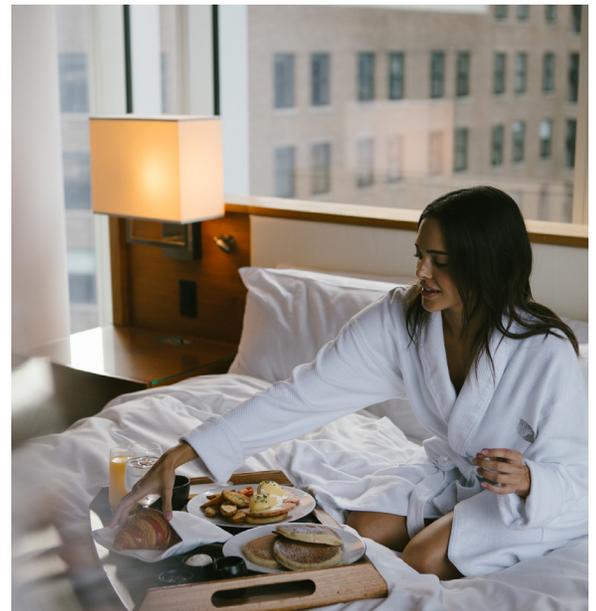
Large San Pellegrino, 12

Still Water

Small North Water, 8

Large North Water, 12

IN-ROOM DINING



(V) - Vegetarian

(VE) - Vegan

(VE*) - Vegan with modifications

(P) - Contains pork

(N) - Contains nuts

(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 and sustainably certified seafood, teas and coffee.

To order items from this menu, dial 5571

PICNIC BASKET TO GO, 35 PER PERSON

For days that call for fresh air and freshly-baked cookies, pre-order your picnic basket to enjoy alfresco and we'll handle the delicious details. Each basket includes your choice of still or sparkling water per person.

Please note, 24 hours notice is required.

Select one sandwich per person:
Gluten-free bread available

The Deli (P)

Prosciutto, salami, provolone cheese, arugula, garlic mustard aioli

Smoked Organic Turkey

Aged comté cheese, shaved apple, red onion, apple mustard aioli

Slow-Roasted Beef

Aged cheddar cheese, dill pickle, arugula, caramelized onion, garlic aioli

Green Goddess Veggie (V/VE)

Avocado, cucumber, scallion, basil, citrus herb aioli

All picnic baskets include:

Pesto Penne Pasta Salad (V/VE*)
Sweet tomato, basil, Parmesan

Yukon Gold Sea Salt Potato Crisps (V/VE/GF)

Roasted Red Pepper & Feta Cheese Dip (V/VE*/GF)

Farmers Market Vegetable Crudité (V/VE/GF)

Valrhona Chocolate Chunk Cookie (V)

Add-on beverages:

Moët & Chandon Brut Imperial (375ml), 70

Caparzo Brunello di Montalcino (375ml), 70

Château de Sancerre, 90

Gérard Bertrand Côte des Roses Rosé (375ml), 70

33 Acres of Life - California Common 4.8%, 8

33 Acres of Ocean - West Coast Pale Ale 5.3%, 8

33 Acres of Sunshine - French Blanche 5.0%, 8

33 Acres of Darkness - Schwartzbier 5.0%, 8

33 Acres of Nirvana - India Pale Ale 7.0%, 8

IN-ROOM DINING



(V) - Vegetarian

(VE) - Vegan

(VE*) - Vegan with modifications

(P) - Contains pork

(N) - Contains nuts

(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 and sustainably certified seafood, teas and coffee.

To order items from this menu, dial 5571

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, 22
Scallion, buttermilk ranch dip

Pacific Rim Nachos (V/GF), 26
Cheddar & Monterey Jack cheese, tomato, green onion, jalapeño, cilantro roasted salsa, sour cream, guacamole

Cheese & Charcuterie (P/N), 37
Artisanal cheeses, fine cured meats, olives, nuts, fruit preserves, mustard, artisanal bread

Caesar Salad, 22
Chopped egg, Parmesan, focaccia croutons, signature dressing

Add chicken, 12

Add salmon, 12

SANDWICHES, BURGERS & PASTA

Breakfast Sandwich (P), 29
Soft scrambled eggs, prosciutto, arugula, tomato, Parmesan, basil pesto aioli, toasted brioche bun

Pesto Chicken Sandwich (P), 29
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), 33
Smoked bacon, cheddar cheese, lettuce, tomato, pickle, special sauce, toasted brioche bun, fresh cut fries

Add double patty, 12

Spaghetti Bolognese (P), 33
Rich meat sauce, Parmesan

Spaghetti Marinara (V/VE*), 30
Classic tomato sauce, basil, Parmesan

KIDS MENU

Cheeseburger & Fresh Cut Fries, 19

Chicken Strips & Fresh Cut Fries, 18

Grilled Cheese Sandwich & Fresh Cut Fries (V), 16

Spaghetti Pasta (VE*), 17

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 (V), 12

Oatmeal cranberry, classic chocolate chunk, snickerdoodle

Ice Cream Sundae (V/GF), 14

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

Praline Dark Chocolate Fondant (N), 16

Dark chocolate fondant, praline mousse, roasted hazelnut ice cream

Passion Fruit Tart (VE/GF), 16

Passion fruit curd, basil meringues, tropical sorbet

(V) - Vegetarian

(VE) - Vegan

(VE*) - Vegan with modifications

(P) - Contains pork

(N) - Contains nuts

(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 and sustainably certified seafood, teas and coffee.

Please be advised that consuming undercooked beef burgers poses a risk of food-borne illness.

IN-ROOM DINING

To order
items
from this
menu,
dial 5571

IN-ROOM DINING

SPARKLING 5oz / bottle

Casa di Prosecco, 16 / 70
Glera, 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, 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

Soft Drinks, 6

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

Sparkling Water

Small Perrier, 8

Large San Pellegrino, 12

Still Water

Small North Water, 8

Large North Water, 12

(V) - Vegetarian

(VE) - Vegan

(VE*) - Vegan with modifications

(P) - Contains pork

(N) - Contains nuts

(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 and
sustainably certified seafood, teas and coffee.