

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

#### Strawberry Glow Up Smoothie (V/VE/GF), 15

Strawberry, banana, collagen builder, vanilla pea protein, medjool date, coconut water, coconut milk

#### Super Green Smoothie (V/VE/GF), 15

Kale, spinach, avocado, banana, lime, ginger, medjool date, coconut water

#### Almost Chocolate Smoothie (V/VE/N/GF), 15

Banana, almond butter, cacao powder, cacao nibs, maca, medjool date, almond milk

### 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/N/GF), 14

**Recover**, pineapple, tart cherry, orange, lemon, turmeric, black pepper, vitamin D, BCAAs, glutamine

**Digestive**, cucumber, apple, celery, spinach, lemon, parsley

**The Red**, carrot, apple, beet, lemon, kale, parsley

**The Nut & Seed (N)**, filtered water, walnut, hemp seed, date, cinnamon, vanilla

#### Chilled Juice (V/VE/GF), 12

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

# IN-ROOM DINING

## 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 grilled chicken, 9*

*Add roasted salmon, 9*

*Add grilled beef, 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 additional beef patty, 8*

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

Mother Earth (V/VE/N/GF), 25  
High-fiber quinoa, grilled broccoli, beets, avocado, radish, basil, mint, sunflower seeds, cashew crema, tahini cider dressing

*Add grilled chicken, 9*

*Add roasted salmon, 9*

*Add grilled beef, 12*

Mediterranean Crunch (V/VE\*/GF), 25  
Crispy herbaceous falafel, marinated chickpeas, tomato, cucumber, arugula, mint, dill, light feta, lempn yogurt dressing

*Add grilled chicken, 9*

*Add roasted salmon, 9*

*Add grilled beef, 12*

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.

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

## WELLNESS MENU

### BREAKFAST

6:30AM - 11:00AM daily

**Strawberry Glow Up Smoothie (V/VE/GF), 15**  
Strawberry, banana, collagen builder, vanilla pea protein, medjool date, coconut water, coconut milk

**Super Green Smoothie (V/VE/GF), 15**  
Kale, spinach, avocado, banana, lime, ginger, medjool date, coconut water

**Almost Chocolate Smoothie (V/VE/N/GF), 15**  
Banana, almond butter, cacao powder, cacao nibs, maca, medjool date, almond milk

**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

### ALL DAY

11:00AM - 11:00PM daily

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

**Mother Earth (V/VE/N/GF), 25**  
High-fiber quinoa, grilled broccoli, beets, avocado, radish, basil, mint, sunflower seeds, cashew crema, tahini cider dressing

**Add grilled chicken, 9**

**Add roasted salmon, 9**

**Add grilled beef, 12**

**Mediterranean Crunch (V/VE\*/GF), 25**  
Crispy herbaceous falafel, marinated chickpeas, tomato, cucumber, arugula, mint, dill, light feta, lemon yogurt dressing

**Add grilled chicken, 9**

**Add roasted salmon, 9**

**Add grilled beef, 12**

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

### ALL DAY BEVERAGES

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

**Recover**, pineapple, tart cherry, orange, lemon, turmeric, black pepper, vitamin D, BCAAs, glutamine

**Digestive**, cucumber, apple, celery, spinach, lemon, parsley

**The Red**, carrot, apple, beet, lemon, kale, parsley

**The Nut & Seed (N)**, filtered water, walnut, hemp seed, date, cinnamon, vanilla

**Chilled Juice (V/VE/GF), 12**  
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 grilled chicken, 9

Add roasted salmon, 9

Add grilled beef, 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 additional beef patty, 8

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/N/GF), 14

*Recover*, pineapple, tart cherry, orange, lemon,  
turmeric, black pepper, vitamin D, BCAAs, glutamine

*Digestive*, cucumber, apple, celery, spinach,  
lemon, parsley

*The Red*, carrot, apple, beet, lemon, kale, parsley

*The Nut & Seed (N)*, filtered water, walnut, hemp  
seed, date, cinnamon, vanilla

Chilled Juice (V/VE/GF), 12  
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.