

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, Froot Loops  
Served with whole, skimmed, almond, soy or oat milk


 **Fresh Fruit Salad (V/VE/GF), 18**  
Melons, fresh berries, mint


### FARM FRESH EGGS

*Served with golden breakfast potatoes*

**Pacific Rim Breakfast (P), 44**  
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

### SUPERFOOD SMOOTHIES

**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

### 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**

(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

### RISE & NOURISH

-   **Vitality Breakfast (V), 42**  
Open-faced egg white omelette, sautéed spinach, avocado, tomato, fruit salad, choice of artisanal toast, coffee or tea
-   **Morning Protein (V/N), 34**  
House-made granola, farm house yogurt, wildflower honey, fresh berries, with your choice of superfood smoothie

### BEVERAGES

-   **Cold-Pressed Super Juice (V/VE/N/GF), 14**
  - Premium Orange Juice**, cold-pressed organic juice
  - 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
-   **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

### 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

**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-ons:*

*Organic grilled chicken, 13*

*BC spring salmon, 16*

*Grilled beef sirloin, 18*

### 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), 31**  
Baby arugula, smoked bacon, avocado, pesto lemon aioli, artisanal ciabatta, fresh cut fries

**A.L.T. Sandwich (V/VE\*), 27**  
Avocado, baby arugula, tomato, artisanal ciabatta, fresh cut fries

**Pacific Rim Beef Burger (P), 35**  
Smoked bacon, cheddar cheese, lettuce, tomato, pickle, special sauce, toasted brioche bun, fresh cut fries

*Additional beef patty, 8*

**House-Made Falafel Burger (V/VE\*), 31**  
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

**Rigatoni Bolognese (P), 34**  
Rich meat sauce, Parmesan

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

**Mother Earth Bowl (V/VE/N/GF), 25**  
High-fiber quinoa, grilled broccoli, beets, avocado, radish, basil, mint, sunflower seeds, cashew crema, tahini-0cider dressing

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

*Add-ons:*

*Organic grilled chicken, 13*

*BC spring salmon, 16*

*Grilled beef sirloin, 18*

### DESSERTS

**Praline Dark Chocolate Fondant (N), 17**  
Dark chocolate fondant, praline mousse, roasted hazelnut ice cream

**Summer Berry Tart (V/VE/GF), 17**  
Raspberry, blueberry, strawberry curd, lychee raspberry sorbet

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

### KIDS MENU

**Cheeseburger & Fresh Cut Fries, 19**

**Chicken Strips & Fresh Cut Fries, 18**

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

**Mac & Cheese (V), 17**  
Macaroni noodle, cheddar cheese sauce

**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**

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

IN-ROOM DINING

To order items from this menu, dial 5571

## LATE NIGHT MENU 11:00PM - 5:00AM daily

### STARTERS & SHAREABLES

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-ons:*

*Organic grilled chicken, 13*

*BC spring salmon, 16*

*Grilled beef sirloin, 18*

### SANDWICHES, BURGERS & PASTA

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

Pesto Chicken Sandwich (P), 31  
Baby arugula, smoked bacon, avocado, pesto lemon aioli, artisanal ciabatta, fresh cut fries

A.L.T. Sandwich (V/VE\*), 27  
Avocado, baby arugula, tomato, artisanal ciabatta, fresh cut fries

Pacific Rim Beef Burger (P), 35  
Smoked bacon, cheddar cheese, lettuce, tomato, pickle, special sauce, toasted brioche bun, fresh cut fries

*Additional beef patty, 8*

Rigatoni Bolognese (P), 34  
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

Mac & Cheese (V), 17  
Macaroni noodle, cheddar cheese sauce

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

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

### DESSERTS

Praline Dark Chocolate Fondant (N), 17  
Dark chocolate fondant, praline mousse, roasted hazelnut ice cream

Summer Berry Tart (V/VE/GF), 17  
Raspberry, blueberry, strawberry curd, lychee raspberry sorbet

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

(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 Bottega Prosecco, 16 / 70**  
Veneto, Italy

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

**Moët & Chandon, 45 / 190**  
Brut Impérial, Épernay, Champagne, France

**Dom Pérignon, 740**  
Brut, Épernay, Champagne, France

## 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, 24 / 99**  
Chardonnay, Okanagan Valley, BC, Canada

**Checkmate, 210**  
Fool's Mate, Chardonnay, Okanagan Valley, BC, Canada

## ROSÉ 6oz / 9oz / bottle

**Domaine de Triennes, 26 / 40 / 99**  
Cinsault, Provence, France

**Tantalus, 22 / 32 / 80**  
Cabernet Franc, Kelowna, 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

**Clos du Soleil, 32 / 49 / 125**  
Syrah, Similkameen Valley, BC, Canada

**Margaux du Château Margaux, 240**  
Margaux, Bordeaux, France

**Donatella Cinelli Colombini, 270**  
Sangiovese, Brunello di Montalcino,

## BEER

**Peroni Nastro Azzurro, 330ml, 12**

**Ridgerunner Pilsner, 473ml, 12**

**Superflux Colour and Shape Hazy IPA, 473ml, 12**

**33 Acres of Sunshine French Blanche Ale, 330ml, 12**

## COCKTAILS

**The Lobby Lounge Negroni, 23**  
Tanqueray gin, campari, cinzano rosso

**The Lobby Lounge Old Fashioned, 23**  
Premium whiskey, demerara, aromatic bitters

**Espresso Martini, 23**  
Vodka, kahlúa, espresso

**Blanco Margarita, 23**  
Blanco tequila, cointreau, clarified lime, saline

**Geisha, 23**  
Vodka, strawberry, chambord, elderflower, lime

## FREE-SPIRITED COCKTAILS

**Amaro Mule, 16**  
NOA spirit-free amaro, ginger beer, lime, mint

**Pandan Sling, 22**  
Pandan, pineapple, lime, soda, bamboo

## FREE-SPIRITED BEER & WINE

**Nonny Czech Pilsner 0%, 10**

**Strange Fellows, Nevertheless, IPA 0%, 10**

**Oddbird Spumante, Sparkling Wine 0%, 20**

## BEVERAGES

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

**Premium Orange Juice**, cold-pressed organic juice

**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

**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**

**Large Evian, 12**