

THE WELLNESS CLUB MENU

Available 11:00am - 8:30pm

SUPERFOOD SMOOTHIES

- 🌱 **Strawberry Glow-Up (V/VE/GF), 15**
Strawberry, banana, collagen builder, vanilla pea protein, medjool date, coconut water, coconut milk
- 🌱 **Super Green (V/VE/GF), 15**
Kale, spinach, avocado, banana, lime, ginger, medjool date, coconut water
- 🌱 **Almost Chocolate (V/VE/N/GF), 15**
Banana, almond butter, cacao powder, cacao nibs, maca, medjool date, almond milk

SALADS & HANDHELD

- 🌱 **Nourish Greens Salad (V/VE/GF), 21**
Glorious organic greens, grilled asparagus, fennel, sunflower seeds, citrus-lemon dressing
organic grilled chicken, 13
BC spring salmon, 16
grilled beef sirloin, 18
- 🌱 **Tuna Spinach Salad (GF), 28**
Seared red tuna, glorious greens, sesame seeds, onion ponzu dressing
- 🌱 **Grilled Chicken Pesto Wrap, 31**
Grilled chicken breast, nut-free pesto, shaved lettuce, sun-dried tomato, cucumber, basil, soft flour tortilla, served with green salad
- House-Made Falafel Burger (V/VE*), 28**
Lettuce, parsley, cilantro, pickled onion, lemon herb sauce, toasted bun, served with green salad

HARVEST BOWLS

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

SOMETHING SWEET

- Praline Dark Chocolate Fondant (V/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

RAWBAR ROLLS

- California (GF), 24**
Dungeness crab, avocado, cucumber, toasted sesame seeds
- Salmon Avocado (GF), 22**
King salmon, avocado, cucumber, toasted sesame seeds
- Spicy Tuna (GF), 21**
spring onions, spicy sauce
- Spicy Tofu (V/GF), 21**
Pickled vegetables, cucumber, mango, avocado

🌱 *Highlights chef-selected dishes thoughtfully crafted to nourish, energize, and support overall wellbeing*

(V) - Vegetarian (P) - Contains pork
(VE) - Vegan (N) - Contains nuts
(VE*) - Vegan with modifications (GF) - Gluten-friendly

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.

FAIRMONT PACIFIC RIM
WELLNESS CLUB



BEVERAGES

Available 11:00am - 8:30pm

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 Impérial, Épernay, Champagne, France

ROSÉ

Tantalus, 18 / 80

Cabernet Franc, Kelowna, BC, Canada

WHITES

Tantalus, 18 / 80

The Bear, Chardonnay, Kelowna, BC, Canada

La Spinelli, 18 / 80

Pinot Grigio, Abruzzo, Italy

Hubert Brochard, 25 / 110

Sauvignon Blanc, Chavignol, Sancerre,
Loire Valley, France

REDS

Tantalus, 18 / 80

Pinot Noir, Okanagan Valley, BC, Canada

Antinori, 23 / 95

Il Bruciato, Guado Al Tasso, Cabernet/Merlot,
Tuscany, Italy

Osoyoos Larose, 35 / 150

Le Grand Vin, Cabernet/Merlot, Okanagan Valley,
BC, Canada

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

CIDER

Merridale, Cowichan Dry and Crisp Apple, 473ml, 12

Sunday Cider, Sunday Rose, 355ml, 12

COCKTAILS

The Lobby Lounge Old Fashioned, 23

Premium whiskey, demerara, aromatic bitters

The Lobby Lounge Negroni, 23

Tanqueray gin, campari, cinzano rosso

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 0%, 20

BEVERAGES

🍹 Cold-Pressed Super Juice (V/VE/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

Chilled Juice (V/VE/GF), 12

Apple, grapefruit, cranberry

Kombucha, 14

Sparkling Water

Small Perrier, 8

Large San Pellegrino, 12

Still Water

Large Evian, 12

HAND-CRAFTED COFFEE

Available 11:00am - 8:30pm

Specialty Coffees, 8

latte, cappuccino, americano, espresso

For the most beneficial spa experience, we recommend enjoying
alcoholic beverages after your treatment.