

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.

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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

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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

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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

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

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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