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),* 32
Open-faced omelette, sautéed spinach, avocado, tomato

Avocado Toast *(V/VE*),* 32
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),* 34
Poached eggs, Canadian back bacon, English muffin, hollandaise sauce

Royale Eggs Benedict, 36
Poached eggs, smoked BC salmon, English muffin, hollandaise sauce

CLASSICS

Buttermilk Pancakes *(V),* 28
Okanagan berry compote, whipped vanilla cream, maple syrup

Gluten-Friendly Pancakes *(V/GF),* 28
Okanagan berry compote, whipped vanilla cream, maple syrup

Brioche French Toast *(V),* 29
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.

Kindly inform your server should you have any food allergies and/or intolerances.

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

(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.

Kindly inform your server should you have any food allergies and/or intolerances.

IN-ROOM DINING

To order items from this menu, dial 5571

IN-ROOM DINING

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 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 Sablefish *(GF),* 54
Fingerling potatoes, braised fennel, leeks, grilled artichokes, yuzu citrus sauce, leek oil

10oz Striploin Steak *(GF),* 66
Yukon gold pomme purée, roasted forest mushrooms, glazed carrots, red wine beef jus

Braised Beef Short Ribs *(GF),* 58
Yukon gold pomme purée, roasted forest mushrooms, glazed carrots, red wine beef jus

Lemongrass Coconut Chicken Curry *(GF),* 37
Steamed purple rice, charred broccoli, red pepper, cilantro, basil, lime

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

Baked Pecan Tart & Muscovado *(N),* 17
Dulcey pecan mousse, muscovado ice cream

Roasted Apple *(VE/GF),* 17
Rolled oats crumble, oat milk anglaise, salted caramel, green apple 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

To order items from this menu, dial 5571

IN-ROOM DINING

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

Baked Pecan Tart & Muscovado *(N),* 17
Dulcey pecan mousse, muscovado ice cream

Roasted Apple *(VE/GF),* 17
Rolled oats crumble, oat milk anglaise, salted caramel, green apple sorbett

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.

Kindly inform your server should you have any food allergies and/or intolerances.

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