



THE *Fairmont* HOTEL VANCOUVER

Originally built and opened by the Canadian Pacific Railway in 1888, The Fairmont Hotel Vancouver's history is filled with romance and charm.

The original Hotel Vancouver was a five storey brick structure located a block away from the current hotel at Georgia and Granville Street. The second Hotel Vancouver was a grand Italianate revival style building that opened in 1916 and became renowned as one of the great hotels of the British Empire. The Spanish Grill (a cafe restaurant), the Panorama Roof (a dine-and-dance show club), the Timber Club (a drinking lounge), the Pacific Empire Ballroom, and the Red Barrel (a beer parlour) were the day's places to be seen and incorporated into the design of the third and present property in 1939.

The Royal visit of King George VI and Queen Elizabeth marked the hotel's first of many guests from heads of state to the celebrity set. Until the opening of the CBC Broadcasting Network's Vancouver bureau in the 1970's, the offices and broadcast studios were housed on the mezzanine floor of the hotel, overlooking the corner of Hornby and Georgia. A large art-deco sound stage used for radio theatre and musical broadcasts was located on the ground floor with an entrance off Hornby Street.

Dal Richards, the legendary Canadian big band leader, known as the King of Swing, began his career at the Hotel Vancouver's Panorama Roof Ballroom. On May 1, 1940 a young Dal Richards and his 11-piece band and a then-unknown 13-year-old Juliette were booked to replace Canada's leading dance band at the time, Mart Kenney and His Western Gentlemen. No one could have known that Dal's initial six-week contract would stretch into 25 years of regular performances and broadcasts from "The Roof". A weekly CBC Radio show was broadcast nationally from the Panorama Roof Ballroom of the Hotel Vancouver for several years.


The Fairmont Hotel Vancouver is an iconic landmark and continues to be one of the most recognizable buildings in the city's skyline.



THE HOTEL VANCOUVER — 1940

BAR BITES & APPETIZERS

ANGUS BEEF MINI BURGERS 17
Toasted brioche buns, BBQ sauce, spiced fries

 **DUNGENESE CRAB CAKES** 18
Pan-seared with guacamole and salsa

WARM CRAB AND ARTICHOKE DIP 16
Havarti and parmesan cheese, oven-baked with
Tortilla chips

NACHOS with the Works 19
Tortilla chips with cheese, tomato, jalapenos
Black olives, salsa, sour cream, guacamole
Add Granville Island Chorizo or Smoked Pulled Pork 7

CRISP TEMPURA PRAWNS 18
Shaved radish and cucumber, miso ponzu dip

SWEET CHILI CHICKEN WINGS 15
Citrus glaze, pea sprouts

SHUCKED OYSTERS ~ half dozen 15
Vancouver Island
Mignonette
Full Dozen 30

FROMAGERIE PLATTER 19
Chef's selection of organic local and imported cheese
PLEASE ASK YOUR SERVER FOR DETAILS



PACIFIC BALLROOM BANQUET—1940
(PAINTING ON BACK WALL WAS
“LOST” DURING RENOVATION IN 1970’S




LIFESTYLE CUISINE

Created using fresh and nutritionally balanced ingredients,
Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.

15% auto-gratuity will be added to groups of 8 or more
Split/Share ~ \$2.00 charge

Available daily from 11:30 am to 5:00 pm

SALADS

 **GRIFFINS CHICKEN CHOP CHOP SALAD** 22
Herb chicken, iceberg, cucumbers, tomatoes
Onions, egg, avocado, apple
Moonstruck blue cheese dressing

 **SPICY SEARED AHI TUNA SALAD** 25
Pickled cucumber & radish slaw, watercress

 **BUFFALO MOZZARELLA &
VINE RIPENED TOMATO** 15
Olive tapenade, arugula

CAESAR SALAD 16
Garlic | anchovy dressing, herb ficelle croutons
Pancetta crisps

Add Grilled Chicken Breast or Grilled Tiger Prawns 9

SOUPS

DAILY SOUP CREATION 10

**CHOWDER of SMOKED
WILD SALMON & CRAB** 12
Leeks, red bliss potatoes, chives, corn bread crumble


<p>THE CARVERY – A 900 WEST CLASSIC 23 Shaved, 18-hour slow roasted prime rib of beef Beer battered onions, potato baguette, parmesan fries</p>
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900 WEST FAVOURITES

BUTTER CHICKEN CURRY 26
Fragrant basmati rice, naan, cucumber raita

**STANLEY PARK ALE BATTERED
FISH & CHIPS** 23
Haida Gwaii halibut
Malt vinegar fries, sunflower coleslaw, caper remoulade

THE CLUB 21
Mustard brined turkey, maple bacon, beefsteak tomato
Bibb lettuce, peppercorn mayonnaise
Artisan multigrain loaf, french fries

 **LIFESTYLE CUISINE**
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SIGNATURE

PRIME BEEF BURGER **24**

Sesame brioche, thick cut bacon, oka cheese
Mushrooms & onions
Home-made tomato jam, spiced fries

HAND CUT PAPPARDELLE **23**

Wagyu meatball, house-made ricotta
Blistered tomato sauce

PONZU MARINATED TEMPURA TOFU V **21**

Edamame & radish salad, pea tendrils

OYAMA PROSCIUTTO FLATBREAD **18**

Lemon crème fraîche, oven dried tomatoes
Mozzarella, cherry peppers, pepper cress

DESSERTS

MEYER LEMON TART **10**

Charred meringue, raspberry fluid gel

VALRHONA GUANAJA CHOCOLATE CAKE **10**

Vanilla crèmeaux, Bailey's anglaise

PASSION FRUIT CRÈME BRULEE **10**

Organic berries, marcona almond wafer

PRESERVED OKANANGAN BING CHERRY CRUMBLE **10**

Sour cream ice cream



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BY THE GLASS

CHAMPAGNE & SPARKLING

	Glass	Bottle
Sumac Ridge Steller's Jay OKANAGAN	15	66
Moët and Chandon Brut EPERNAY	29	140

BC WHITE WINES BY THE GLASS

Chardonnay Mission Hill Five Vineyards OKANAGAN	11	48
Pinot Blanc Inniskillin Varietal Series OKANAGAN	12	56
Riesling Red Rooster OKANAGAN	13	60
Pinot Gris Blasted Church OKANAGAN	15	70
Chardonnay Church & State OKANAGAN	17	77

INTERNATIONAL WHITE WINES BY THE GLASS

Pinot Grigio Ruffino Lumina Venezia Giulia ITALY	13	60
Riesling Dr. Loosen GERMANY	14	68
Sauvignon Blanc Kim Crawford NEW ZEALAND	17	75
Chardonnay Tangley Oak CALIFORNIA	18	80
Chardonnay Aquinas CALIFORNIA	19	90

BC RED WINES BY THE GLASS

Cab Merlot Mission Hill Five Vineyards OKANAGAN	11	48
Merlot Hester Creek OKANAGAN	12	56
Pinot Noir Cedar Creek Estate Winery OKANAGAN	14	68
Cabernet Sauvignon Quails Gate OKANAGAN	15	72
Meritage Blend Church & State OKANAGAN	17	78
Merlot Burrowing Owl OKANAGAN	19	90

INTERNATIONAL REDS

Bordeaux M. Chapoutier Bila Haut Cotes du Rousillon COTE DU RHONE	12	56
Chianti DOCG Antinori Santa Christina ITALY	13	60
Malbec Amalaya Tinto ARGENTINA	14	63
Cabernet Sauvignon Trim CALIFORNIA	15	65
Cabernet Sauvignon Irony NAPA VALLEY	19	90

BEER & CIDERS

PINT ON TAP

Canadian	9
<i>Molson Canadian Rickard's Red Whiskey Jack Ale</i>	
International	9.50
<i>Guinness Heineken Kronenbourg 1664</i>	

CANADIAN CRAFT BEER BY THE BOTTLE

Alexander Keith's IPA	7
Kokanee	7
Molson Canadian	7
Blanche de Chambly	8
Granville Island Kitsilano Maple Cream Ale	8
Okanagan Springs Bavarian Lager 1516	8
Phillips Blue Buck Ale	8
Phillips Hop Circle IPA	8
Phillips Slipstream Cream Ale	8
Steam Whistle Pilsner	8

INTERNATIONAL BEER BY THE BOTTLE

Budweiser USA	7
Coors Light USA	7
Beck's Germany	8
Corona Extra Mexico	8
Heineken Netherlands	8
Hoegaarden Biere Blanche Belgium	8
Lakefront Brewery New Grist " <i>Gluten Free</i> " USA	8
Pilsner Urquell Czech Republic	8
Stella Artois Belgium	8

CRAFT BEERS TO SHARE ~ 650ml

Driftwood Crooked Coast Amber Ale Canada	12
Driftwood White Bark Wheat Ale Canada	12
Driftwood Fat Tug IPA Canada	14
R&B Dark Star Oatmeal Stout Canada	14

CIDERS

Growers <i>Apple Peach Pear</i>	9
Strong Bow	9

HOUSEMADE COCKTAILS

900 West Lounge is proud to present an original cocktail list created by our very own colleagues. We hope you enjoy...

THE AVIATRIX 15

Plymouth gin, lemon juice, maraschino liqueur
simple syrup, champagne, cassis — *Devon, Bartender*

BLUE WAVE 12

Blue Curacao, banana liqueur, vodka, pineapple juice
lemon juice, soda — *Biba, Server*

CANDY APPLE TINI 12

Vanilla vodka, Sour Puss Apple, butterscotch
cranberry juice, lemon juice — *Treena, Server*

THE COREALIS 14.50

Tanqueray 10, grapefruit vodka, Aperol, orange bitters
— *Christian/Devon, Server/Bartender*

FRENCH SANGRIA 15

Rose wine, St-Germain, Remy VSOP, lemon juice
simple syrup, soda — *JF, Bartender*

JAZZY JACK 13.50

Muddled watermelon, lime vodka, lime juice
simple syrup, cava sparkling — *Jack, Bartender*

DIRECTOR 15.50

Knob Creek, Maraschino liqueur, Grand Marnier
Averna, bitters — *JF, Bartender*

SMARTINI 12

Blueberries, acai berry vodka, Cointreau, lime juice
simple syrup — *Kevin, Bartender*

SUMMER KISS 12

Melon liqueur, raspberry vodka, lime juice
pineapple juice — *Mae, Server*

TANGERINE MAN 13.50

Muddled oranges, tangerine vodka, Sour Puss
Tangerine, cognac, orange juice, lemon juice, simple
syrup — *Kristina, Server*

MARTINIS

900 WEST SIGNATURE MARTINI

Apricot Mango Martini	12
<i>Tanqueray Gin, apricot brandy, mango purée, lemon juice</i>	
Café Crème	12
<i>Bailey's, Sambuca, Frangelico, splash of cream</i>	
Mandarin Jasmine Martini	12
<i>Jasmine-infused Mandarin Vodka, lemon juice splash of egg whites</i>	
Million \$ Legs	12
<i>Malibu, Chambord, pineapple juice</i>	
Okanagan Orange	12
<i>Grand Marnier, Cointreau, lemon juice pomegranate juice</i>	
English Bay	14
<i>Bombay Sapphire, Pimm's, muddled cucumber lemon juice</i>	
Lemon Drop Martini	14
<i>Finlandia Vodka, Cointreau, lemon juice finished with a hint of sweet Icewine</i>	
Wall Street	14
<i>Woodford reserve, Grand Marnier, Cointreau</i>	
After the Frost	15
<i>Bombay Sapphire, Icewine, Calvados</i>	
Chocolate Martini	15
<i>Dark crème de cacao, Absolut vanilla with chocolate milk & cream</i>	

DELUXE BRAND MARTINIS 14

Bombay Sapphire
Canadian Iceberg
Ketel One
Stolichnaya
Skyy

LUXURY BRAND MARTINIS 15

Belvedere
Grey Goose
Hendrick's
Tanqueray No 10
Wyborowa Exquisite

SPIRITS

VODKA

Finlandia Vodka	8
<i>Grapefruit Fusion Lime Mango Fusion Tangerine</i>	
Wyborowa Exquisite	9
Absolut Vodka	9
<i>Citron APeach Pear Raspberri Vanilia Berri Açai</i>	
Kettle One Skyy Stolichnaya	9
Schramm	9
Van Gogh Espresso Vodka	9
Belvedere Belvedere Orange	10
Grey Goose Grey Goose Citron	10
Ultimat	11

GIN

Beefeater	8
Gordon's	8
Tanqueray	8
Bombay Sapphire	9
Botanist	9
Hendrick's	9
Plymouth	9
Tanqueray No. 10	9
Victoria	9

RUM

Appleton Estate V/X	8
Bacardi 8 Bacardi Black Bacardi Blanca	8
Gosling's Black Seal Havana Club Lemon Hart	8
Captain Morgan's Spiced Malibu	8
Cruzan 12 year	9
Mount Gay	10

TEQUILA

Cuervo Gold	8
Sauza Gold	12
Patron Café Liqueur	14
Cabo Wabo Reposado	15
Patron Anejo	18

SPIRITS

BLENDED SCOTCH

Ballantine's Finest Dewar's Finest	8
J&B Rare Johnny Walker Red The Famous Grouse	8
Chivas Regal 12 year Johnny Walker Black 12 year	10
Chivas 18 year Johnny Walker Gold 18 year	15
Johnny Walker Blue 21 year	34

SINGLE MALT SCOTCH ~ HIGHLAND

Glenfiddich 12 year Glenlivet 12 year	10
Glenmorangie 10 year	
Glenlivet 15 year Macallan 10 year	10
Cragganmore 12 year Dalwhinnie 15 year	12
Macallan 12 year	15
Oban 14 year	16
Macallan 18 year	27

LOWLAND

Glenkinchie 10 year	12
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THE ISLANDS

Highland Park 12 year	11
Talisker 10 year	12

ISLAY MALTS

Bowmore 12 year	11
Bowmore 15 year	13
Laphroaig Quarter Cask	13

CANADIAN WHISKY

Canadian Club	8
Crown Royal	8
Wiser's 10 year	8
Crown Royal Reserve	10

AMERICAN WHISKEY

Jack Daniel's Old No. 7	8
Jim Beam	8
Wild Turkey	8
Gentleman Jack	9
Knob Creek	9
Maker's Mark	9
Woodford Reserve	9

IRISH WHISKEY

John Jameson	8
Old Bushmills	8

SPIRITS

APERITIFS ~ 1 oz.

Ricard Pastis de Marseille	8
Pimm's No. 1	8
Pernod	8
Averna	9
Green Chartreuse	9
St. Germain	9

APERITIFS ~ 2 oz.

Aperol	9
Campari Dubonnet Rouge	9
Cinzano Rosso	9
Martini & Rossi Rosso Noilly Pratt	9
Pineau des Charentes	9

BRANDY & EAUX DE VIE

St. Rémy Brandy	8
Père Magloire Calvados	9

GRAPPA

Fratelli Francoli—Grappa Ghemme, Piemonte	8
Maschio Beniamino—Grappa Moscato, Treviso	9

COGNAC

Hennessy V.S.	10
Courvoisier V.S.O.P.	13
Hennessy V.S.O.P.	13
Remy Martin V.S.O.P.	14
Hennessy X.O.	28
Remy Martin X.O.	28

ARMAGNAC

Saint-Vivant	12
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THE ENTRANCE TO
THE DINING ROOM
AT THE HOTEL—UNDATED

HOT BEVERAGES

*All of our Drinks are served piping hot,
sugar rimmed with fresh whip cream*

900 WEST	12
Frangelico, Baileys, Kahlua	

B52	12
Baileys, Kahlua, Grand Marnier	

MONTE CRISTO	12
Kahlua, Grand Marnier	

IRISH	12
Irish Whiskey, sugar cube	

MEXICAN	12
Tequila, Tia Maria	

SPANISH	12
Brandy, Kahlua	

HOT BUTTERED RUM MIX	12
Brown Sugar, Butter, Dark Rum, Hot Water	

BLUEBERRY TEA	12
Amaretto, Grand Marnier, Fairmont English Breakfast Tea	

POLAR BEAR	12
Peppermint Schnapps, Hot Chocolate	



KING GEORGE AND QUEEN ELIZABETH
BURRARD STREET—UNDATED

NON-ALCOHOLIC

BEVERAGES

 Evian 330ml / Evian 750ml	4/7
 Badoit Natural Sparkling Water 750ml	7
Perrier 330ml / Perrier 750ml	4/7
San Pellegrino 250ml / San Pellegrino 750ml	4/7
Fentiman's Ginger Beer	6
Martinelli's Sparkling Apple Juice	5
Coffee	4.50
Espresso	5/6.50
Caffe Latte ~ Caffe Mocha	5
Cappuccino ~ Americano	5
Tea ~ Iced Tea	4
Fairmont Signature Loose Leaf Tea	6

MOCKTAILS

BUBBLES & PEACH 6

Celebrate with a splash of Martinelli's and a hint of mint to compliment our wonderful peach creation!

FUZZLESS NAVAL 6

Fresh orange juice finished with our delicious peach purée

GROUSE GRIND 6

A great mocktail after a long hike! Relax after the grind with grapefruit, orange and cranberry juice and a splash of ginger ale

MANGO COLADA 6

Our signature Mocktail blended with fresh pineapple juice, mango purée and, of course, coconut milk

SHIRLEY TEMPLE 6

Our variation on a classic drink! Orange Juice, Grenadine and 7-up with a splash of lemon and lime.



GROUND FLOOR CAFE
(GRIFFINS) - 1939