

WELCOME TO FAIRMONT HOTEL VANCOUVER, VANCOUVER'S ICONIC CASTLE IN THE CITY.

Our mission at Fairmont Hotel Vancouver is to connect you to the essence of Vancouver, offering genuine and unique personal experiences provided by our gracious and professional service. One of the greatest attributes of the city is its many opportunities for wonderful dining experiences. It is a city where, we live to eat, not eat to live! It is also perfectly fitting in this city of fine culinary talent, our hotel has one of its best culinary brigades led by Executive Chef Cameron Ballendine.



After a day of business meetings, conference networking, exploring the area, enjoying your favourite sports activity, power shopping, relaxing at the spa or just taking it easy; top it off with a gastronomic meal featuring the region's finest products in our dining room or the comforts of your guestroom.

Our dining offering is uncomplicated, understandable and attentive. Our team is passionate and committed to being the best in food, health and well-being.

NOTCH8 at the HOTEL VANCOUVER - DIAL 7-6310



The legendary origins of Fairmont Hotel Vancouver, the city's most storied hotel, reach clear across the country to a glamorous past that is deeply rooted to journey by rail. Part of a transcontinental dream once thought impossible, this hotel became the long awaited journey's end on a route that would finally bridge the Rockies and connect east to west.

NOTCH8 is a celebration of that triumphant achievement. The name itself is derived from terminology used by train engineers who would go to "notch 8", the train's highest speed, when the path ahead was perfectly clear.



We invite our guests to enjoy a new era of glamour in a convivial setting with exceptional cuisine, great wines, and enticing cocktails. We will endeavor to make this part of your journey a memorable one indeed.

Enjoy our AFTERNOON TEA, a pleasurable respite in the urban sanctuary of our tea library — sip our

Fairmont fine tea blends with sweet and savoury bites.

NOTCH8 bar is *the* destination ... where libations and conversations flow in a convivial setting.

In this legendary landmark, NOTCH8 will continue the traditions, values and service from its storied past, renewed for the future ... serving — breakfast, lunch, afternoon tea and dinner.

AN EARLY START

Daily from 6:30 am to 11:30 am

FROM OUR BAKERY

New York Style Bagel with cream cheese	\$8.50
Breakfast Breads – multi-grain, whole wheat, white, rye, raisin, sourdough <i>or</i> English muffin	\$6.50
Croissant, Muffin, Danish, Chocolate Croissant, Spiced Zucchini Bread <i>or</i> Banana Bread – choice of two pieces	\$8.50

LIGHT BITES

Seasonal Melon	\$8.00
Seasonal Berries with whole cream	\$10.00
Sliced Banana	\$5.00
Ruby Grapefruit <i>or</i> Navel Orange Sections	\$7.00
Yogurt – plain <i>or</i> low fat fruit flavoured	\$6.50
Irish Steel Cut Oatmeal dried sultanas, blueberries, cranberries Muscovado sugar, Marcona almonds	\$12.00
Healthy Start Parfait house-made granola, organic yogurt seasonal berries, Fairmont honey, raspberry coulis	\$13.00
Carved Fruits of the Season choice of cottage cheese <i>or</i> organic yogurt house-made spiced zucchini bread	\$17.00
Cereals All Bran, Corn Flakes, Rice Krispies, Cheerios, Fruit Loops <i>or</i> house-made granola Add Seasonal Berries <i>or</i> Fresh Fruit	\$7.00 \$6.50

SMOOTHIES

Healthy Start - banana, almond milk, flaxseed, wheatgrass	\$9.50
Melon Calling - rock melon, honeydew, watermelon & organic yogurt	\$9.50
Berry Bomb - blueberry, raspberry, strawberry & organic yogurt	\$9.50

CONTINENTAL choice of juice – orange, grapefruit <i>or</i> apple coffee, tea <i>or</i> milk choice of two items – croissant, muffin, bagel, zucchini bread, toast (multi-grain, whole wheat, white, rye, raisin, sourdough <i>or</i> English muffin)	\$22.00
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*If you have any dietary requirements, our chefs would be pleased to prepare your meal accordingly.

Please touch 7-6300 for our In-Room Dining Sales Agent.

A 15% service fee and \$5.00 delivery charge applies to all orders. Prices are exclusive of applicable taxes.

FAIRMONT BREAKFAST

Daily from 6:30 am to 11:30 am

SIGNATURE

Eggs “As You Wish”	\$20.00
farm fresh eggs “prepared to your preference” hashbrown potatoes, vine tomato choice - maple bacon, chicken apple sausage or artisan pork sausage selection of toast, butter and preserves	
Copper Top Skillet	\$22.00
chicken apple sausage, maple bacon, corned beef & potato hash poached eggs selection of toast, butter & preserves	
Classic Benedict	\$21.00
poached eggs, Canadian bacon, hollandaise potatoes & roasted campari tomato	
Dungeness Crab Benedict	\$22.00
poached eggs, Dungeness crab cake Meyer lemon hollandaise, potatoes & campari tomato	
Fried Egg BLT	\$18.00
house-made duck & pork sausage, avocado, pepper bacon, queso fresco guindilla peppers	
Steak and Eggs	\$28.00
buttermilk marinated flat iron steak, farm fresh eggs tomato hollandaise	

*OMELETS served with hash brown potatoes & campari tomato
selection of toast, sweet butter & preserves*

“Your Style”	\$22 .00	
choice of - farm fresh eggs, egg whites choice of 3 fillings: cheddar, swiss, feta, mozzarella sausage, bacon, chicken sausage, ham, crab, shrimp spinach, tomato, onion, pepper, mushroom Additional Fillings		each \$2.00
Fraser Valley	\$21.00	
farm fresh eggs, merguez sausage, sweet peppers, mushrooms farm house cheddar		
Georgia Straight	\$22.00	
farm fresh eggs, baby shrimp, smoked salmon Salt Spring Island Goat Cheese		
Okanagan	\$20.00	
farm fresh egg whites, grilled vegetables, arugula pesto, heirloom tomato relish, chive and cheddar biscuit		

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FAIRMONT BREAKFAST

Daily from 6:30 am to 11:30 am

GRIDDLE

Buttermilk Vanilla Pancakes cereal milk ricotta, candied pecans	\$16.00
Belgian Waffles vanilla cream, seasonal berries, Canadian maple syrup	\$18.00
Peanut Butter & Jam French Toast caramelized banana, housemade jam, peanut nutella	\$16.00

ENHANCEMENTS - add variety to your breakfast

Breakfast Meats chicken apple sausage, maple bacon artisan pork sausage or thick cut Canadian bacon	\$6.50
Farm Fresh Eggs prepared to your preference	\$3.00
Rustic Artisan Toast white, sourdough, organic 7 grain raisin brioche, peasant whole wheat, bagels or English muffin	\$6.50

BEVERAGES

Fresh Juice – orange <i>or</i> grapefruit	regular \$6.00	large \$8.00
Fruit Juice – V8, tomato, cranberry <i>or</i> apple		\$6.00
Colombian <i>or</i> Decaffeinated Coffee	small thermos (2 cups)	\$7.00
	large thermos (6 cups)	\$10.00
Tea at the Fairmont – blended exclusively by Metropolitan Tea		\$6.00
Caffe Latté, Cappuccino, Mocha <i>or</i> Soy Latté		\$6.00
Espresso		\$5.00
Hot Chocolate with whipped cream		\$6.00
Chilled Milk – 2%, Skim <i>or</i> Vitasoy		\$5.00
Sparkling <i>or</i> Still Mineral Water		
– San Pellegrino <i>or</i> Evian	regular	\$7.00
	large	\$10.00

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MEALS ON THE GO

Fairmont Hotel Vancouver proudly offers complete fresh and healthy packaged meals ideal for travellers on the go.

BREAKFAST:

Grouse Grind \$23.00

Fresh Baked Fruit Muffin
Low Fat Danone Yogurt
Energy Bar
Whole Fruit (apple *or* banana)
Fruit Juice

English Bay Express \$25.00

Breakfast Croissant with Black Forest Ham & Swiss Cheese
Chewy Granola Bar
Fruit Yogurt
Whole Fruit (apple *or* banana)
Fruit Juice

LUNCH:

Granville Island Box \$29.00

Sourdough Sandwich
– choice of fillings: ham & cheese, tuna *or* smoked turkey
with tomato, lettuce & dijon mustard
Individual Deli Style Salad
Potato Chips
Chocolate Chip Cookie
Whole Fresh Fruit
Bottled Water

Stanley Park Box \$29.00

Thai Chicken Wrap
– marinated chicken, chopped greens, tomatoes &
sweet chili sauce in a tortilla wrap
Individual Deli Style Salad
Potato Chips
House-made Cookie
Whole Fresh Fruit
Bottled Water

Directions to Stanley Park: • From the Georgia Street hotel entrance, turn left, and walk along West Georgia Street. It is 10 blocks to the entrance to Stanley Park. • You may also walk along Robson Street which is two streets over on the south side. • By car, drive west along West Georgia Street (Hwy 1A/Hwy 99) for 1.5 km, and turn right (north) onto local road(s). Estimated time by car is 10 minutes.

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PRINCE & PRINCESS FEASTS

Menu for Children ages 12 and under.

BREAKFAST

Daily from 6:30 am to 11:30 am

HOT BREAKFAST

each \$8.50

Nana's Oatmeal

sliced banana, brown sugar

Stylin' Egg

one free-range egg any style, hash browns, apple slices

Cinnamon French Toast

whole wheat bread, yogurt, fruit slices

Nutella, Peanut Butter and Banana Sandwich

strawberry yogurt, sliced fruits

Pancakes

stack of 3 buttermilk pancakes with maple syrup

choice of: plain, banana *or* berry

Belgian Waffles with Strawberries

toasted waffle piled high with juicy strawberry slices

COLD ZONE

each \$6.50

Granola and Yogurt Parfait

vanilla yogurt, house-made granola, fresh seasonal berries, bowl *or* parfait

Cereals

your choice of Cheerios, Fruit Loops, Corn Flakes *or* Chex

served with fruit salad and cold milk

YOGURT AND HONEY SMOOTHIES

each \$5.50

Bunny Power

peach, carrot juice

Monkey Mash

strawberry, banana



PACIFIC BALLROOM
BANQUET - 1940

(Painting on back wall was "Lost"
during Renovation in 1970's)

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PRINCE & PRINCESS FEASTS

Menu for Children ages 12 and under.

ALL DAY MENU

Daily from 11:30 am to 11:00 pm

ENTREES

each \$11.00

Chicken Fingers & Fries

plum sauce

Burger

beef patty, cheese, pickle, fries

A Wee Pizza

trio of cheeses, tomato sauce

Mac 'n Cheese

macaroni noodles, creamy cheese sauce

Trio of Meatballs

beef meatballs, spaghetti, tomato sauce

Grilled Chicken

chicken breast, creamy mashed potato, veggies

Fish & Chips

battered cod, carrot raisin coleslaw, fries

SIDES

each \$4.00

Steamed Veggies

Steamed Basmati

Raw Veggies with House-made Ranch

Creamy Mashed Potatoes

French Fries

DESSERTS

each \$5.00

Chocolate Brownie

Fruit Salad Bowl

House-made Cookies

Classic Sundae

vanilla ice cream, chocolate and caramel sauces, crushed smarties

whipped cream, cherry

BEVERAGES

each \$3.00

Juices – grapefruit, orange, apple, cranberry, carrot, V8 or tomato

Milk – whole, 2%, skim, chocolate or Vitasoy

Hot Chocolate

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ALL DAY DINING

Daily from 11:30 am to 11:00 pm

Notch8 Signature Bread stout, comté cheese, mustard seed \$7.00

Honey Wheat Bread honey loaf, fig, Fairmont honey butter \$7.00

SOUPS

Daily Creation \$10.00
please inquire with your In-Room Dining Sales Agent for details

Roasted San Marzano Tomato Soup tomato oil, fromage frais \$11.00

French Onion Soup twice baked croissant, gruyère \$12.00

SALAD

Niçoise \$25.00
yellow fin tuna, organic egg, white anchovies, taggiasche olive dressing

Chop Salad \$18.00
pulled chicken, candied pecans, eggs, gala apple, dried cranberries
bleu claire cheese

Orchard Salad \$14.00
BC apples, beets, radish, fennel, farmhouse cheddar, rhubarb honey yogurt
bee pollen citrus

Caesar romaine, ciabatta croutons, Parmigiano-Reggiano \$14.00

Add **Tiger Prawn Skewers** *or* **Seared Salmon** \$9.00

Add **Pulled Rotisserie Chicken** \$7.00

SANDWICHES

Signature Carvery \$24.00
rotisserie prime rib, horseradish, onion rings, demi baguette

Notch8 Burger \$22.00
thick bacon, Oka, mushroom, onion, brioche
choice of: french fries or organic greens

West Coast Clubhouse \$24.00
wild salmon, Dungeness crab salad, smoked albacore tuna, crisp bacon
smoked oyster mayo

Turkey Club rotisserie turkey, bacon, cranberry sourdough \$19.00

Quinoa Burger pickled cucumber, hummus, tzatziki \$18.00

Create Your Own Sandwich \$21.00
with your choice of Notch8 Salad or Kennebec Fries

White | Whole Wheat | Sourdough | Multigrain
Mayonnaise | Mustard | Pesto
Butter Lettuce | Tomato | Red Onion | Pea Shoots | Grilled Vegetables
Pickles | Cucumber | Banana Peppers
Cheddar | Gruyere | Crumbled Bleu | Goat | Mozzarella
Black Forest Ham | Turkey | Bacon | Smoked Salmon
Egg Salad | Tuna Salad

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FAVOURITES & DESSERT

Daily from 11:30 am to 11:00 pm

Hand Tossed Pizza As You Wish \$22.00 12 inch san marsano tomato sauce mozzarella cheese Choice of 3 Toppings Pepperoni, Sausage, Ham, Bacon, Back Bacon, Salami Pulled Chicken, Ground Beef Bell Peppers, Mushrooms, Jalapeno, Caramelized Onion, Spinach Cured Tomato, Artichokes, Banana Peppers, Olives, Roasted Garlic Feta Cheese, Cheddar Cheese, Swiss Cheese, Blue Cheese, Vegan Cheese	
Chicken Wings choice of: buffalo, molasses bbq, crispy salt & pepper or spicy dry rub	\$16.00
Crispy Chicken Strips french fries, plum dip	\$18.00
Butter Chicken Curry fragrant basmati rice, naan bread, cucumber raita	\$24.00
Fish & Chips battered cod, hand-cut fries, sunflower slaw, remoulade	\$26.00
Spaghetti Bolognese parmesan garlic bread	\$20.00
Prawn and Crab Risotto BC shrimp, dungeness crab, spring peas & beans, goat cheese, micro shiso	\$30.00
Rotisserie Chicken heirloom carrots, roasted potatoes, bourbon molasses mustard	\$33.00
Steak Frites California cut striploin, shoestring fries, pepper jus house-made steak sauce	\$32.00
DESSERTS	
Brie and Walnut Cheesecake Saskatoon berry, almond crisp, blood orange, vanilla bean & ice wine gelee	\$13.00
#OMG seven layer chocolate mousse cake, hazelnut praline, passion fruit gel	\$12.00
Sea Buckthorn Shrub sea buckthorn sorbet, tonka bean & cocoa streusel matcha, wild bee pollen, spruce tips	\$10.00
House-made Ice Cream inquire for today's creations	one scoop \$5.00 two scoops \$9.00 three scoops \$12.00
Daily Selection of Artisanal Cheeses baby radish, pickled walnuts, fig crackers	\$18.00

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NOTCH8 APPETIZERS & ENTRÉES

Daily from 5:30 pm to 10:00 pm

APPETIZERS

Oysters on the Half Shell	½ doz. \$21.00 / 1 doz. \$34.00
inquire about today's selection, seasonal mignonette	
Forest Mushroom Tart	\$16.00
BC mushrooms, fromage frais, pine nut butter, elderberry, rye crumb	
Classic Prawn Cocktail	\$15.00
sauce Marie Rose	
'SEA'sar Salad	\$18.00
smoked salmon bacon, shrimp, dungeness crab sourdough, parmadammer cheese	
Campfire Tartare	\$24.00
smoked dry aged beef, foie gras, black truffle, yolk sea buckthron berry, rustic bread	
Charcuterie	\$18.00
a selection of charcuterie from the Oyama Sausage Company baby radish, pickled walnuts, fig cracker	

ENTREES

Classic Prime Rib	\$45.00
12oz signature cut, classic garlic mash, creamed kale, marrow roasted vegetables Yorkshire pudding	
Lavender & Honey Ash Crusted Lingcod	\$34.00
green pea & nasturtium velouté, spring vegetables	
Spruce Roasted Pheasant	\$36.00
forest mushrooms, chestnut, pemmican black garlic rye crumb, wild berry jus	
Unearthed Roots	\$28.00
greens, legumes, grains-oats-corn grit polenta, pumpernickel crumb, brie	
Smoked Wagyu	\$42.00
pickled purple cabbage, early summer squash, meadow sorrel, wheatgrass 'hay'	

ROTISSERIE | GRILL

Daily Feature	\$35.00
spring vegetables and confit garlic mashed potatoes	
Monday	bbq pork ribs, house bbq sauce
Tuesday	duck breast, honey lacquered
Wednesday	Fraser Valley porchetta, wild mushroom & black garlic jus
Thursday	'oceanwise' branzino, lemon & herb infused
Friday	smoked spiced beef brisket, bourbon mustard
Saturday	lamb leg, mint, spring onion, garlic crusted
Sunday	turkey, espresso maple glaze

SIDES

Classic Garlic Mash	\$7.00
Marrow Roasted Vegetables	\$7.00
Sauteed Mushrooms	\$8.00
Crab Mac & Cheese	\$12.00

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WINE LIST

Served from 10:00 am to 11:00 pm

CHAMPAGNE & SPARKLING	Glass	Bottle
Bottega Prosecco	\$12.00	\$59.00
Summerhill Cipes Brut	\$13.00	\$64.00
Moët & Chandon Brut	\$27.00	\$134.00

BRITISH COLUMBIA WINES	Glass	Bottle
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White

Chardonnay, <i>Mission Hill</i>	\$9.50	\$47.00
Chenin Blanc, <i>Quails' Gate</i>	\$15.00	\$74.00
Pinot Gris, <i>Blasted Church</i>	\$13.00	\$64.00
Riesling, <i>Tantalus</i>	\$16.00	\$79.00

Red

Cabernet Merlot, <i>Mission Hill</i>	\$11.00	\$54.00
Cabernet Sauvignon, <i>Quails' Gate</i>	\$15.00	\$72.00
Merlot, <i>Burrowing Owl</i>	\$17.00	\$84.00
Pinot Noir, <i>Meyer</i>	\$14.00	\$69.00

INTERNATIONAL WINES	Glass	Bottle
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White

Chardonnay, <i>Cannonball</i>	\$15.00	\$74.00
Pinot Grigio, <i>Mezzacorona</i>	\$13.00	\$64.00
Sauvignon Blanc, <i>Oyster Bay</i>	\$14.00	\$69.00

Red

Cabernet Sauvignon, <i>Cannonball</i>	\$17.00	\$84.00
Merlot, <i>Chateau Ste. Michelle</i>	\$13.00	\$64.00
Malbec, <i>Catena</i>	\$14.00	\$69.00
Shiraz, <i>Evans & Tate</i>	\$15.00	\$74.00

Please inquire with the Sales Agent in regards to our master wine listings.

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SPIRITS, LIQUEURS & BEER

Served from 10:00 am to 11:00 pm

BEER — COOLER & CIDERS

Domestic Beer by the Bottle \$7.50
Please ask your server for daily selections

Imported Beer by the Bottle \$8.50
Please ask your server for daily selections

Ciders (500ml) \$9.50
Growers Apple, Peach or Pear
Strongbow

SPIRITS

Vodka

Finlandia \$9.00
Stolichnaya, Kettle One \$10.00
Grey Goose, Belvedere \$11.00

Gin

Beefeater, Gordon's \$9.00
Tanqueray \$10.00
Tanqueray No. 10 \$11.00

Rum

Bacardi White, Captain Morgan's Spiced \$9.00
Cruzan 12 year \$11.00

Blended Scotch

Ballantine's Finest, Dewar's Finest \$9.00
The Famous Grouse, Johnny Walker Red \$10.00
Chivas Regal 12 year, Johnny Walker Black 12 year \$15.00

Single Malt Scotches

Glenlivet 12 year, Glenfiddich 12 year, Glenmorangie 10 year \$10.00
Glenlivet 15 year \$12.00
Macallan 12 year \$16.00
Oban 14 year \$17.00

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SPIRITS, LIQUEURS & BEER

Served from 10:00 am to 11:00 pm

FULL BOTTLE SELECTION

Bacardi White Rum	\$75.00
Bacardi Black Rum	\$75.00
Bailey's Irish Cream	\$80.00
Ballantine's Finest	\$80.00
Bombay Sapphire	\$80.00
Chival Regal 12 year	\$140.00
Courvoisier V.S.O.P.	\$170.00
Crown Royal	\$90.00
Finlandia Vodka	\$75.00
Glenmorangie 10 year Whisky	\$160.00
Grand Marnier	\$120.00
Jack Daniels Bourbon	\$90.00
Johnnie Walker Red Label	\$90.00
Ketel One Vodka	\$120.00
Kahlua	\$85.00
Remy Martin V.S.O.P.	\$190.00
Tanqueray Gin	\$80.00

All bottles are 750 ml

Full bottle service includes 6 glasses, ice, minerals (4) and garnish.

Domestic Beer	per dozen \$55.00
Imported Beer	per dozen \$75.00
Glassware	per dozen \$12.00
Ice large bucket	large bucket \$3.00
Lemon/Lime Wedges	\$3.00



GROUND FLOOR CAFE
(GRIFFINS) - 1939

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FAIRMONT HOTEL VANCOUVER ARTISTIC MIXOLOGY EXPERIENCE

Served from 10:00 am to 11:00 pm

As we see it, our bar is merely an extension of the kitchen; a philosophy that ensures your cocktail is made with the world's finest spirits, the freshest local ingredients, juices squeezed daily on premise, and precisely executed by a handful of the regions' sturdiest barkeeps.

Hickory Old Fashioned \$15.00

Hickory Infused Woodford Reserve, Local Bitters
— *A classic cocktail from pre 1900's with a local twist*

Pomegranate Paloma \$15.00

Casamigos Reposado Tequila, Cointreau, Pomegranate, Grapefruit, Lemon
— *A modern twist on a Mexican staple*

Lavender Corpse Reviver \$15.00

Hendricks, Fresh Lemon, Cointreau, Lillet Blanc, Lavender Mist
— *Re-invented in the 1930's by Harry Craddock at the Savoy Hotel in London*

Vancouver 2.0 \$15.00

Victoria Gin, Sweet Vermouth, Benedictine, Orange Bitters
— *When in Rome? Local gin supports this home grown specialty*

Moscow Mule \$15.00

Russian Standard Vodka, Fresh Lime, Ginger Beer
— *A 1950's classic*

Bubbles & Berries \$15.00

Finlandia, Fresh Raspberries, Fresh Lemon, Sparkling
— *Light and bubbly for the faint of heart*

Right Word \$15.00

Bombay Sapphire Gin, Lillet Blanc, St. Germain Elderflower, Fresh Lime
— *A floral and elegant variation of a classic prohibition cocktail*



THE ENTRANCE TO
THE DINING ROOM
AT THE HOTEL - UNDATED

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