

{breakfast}

I'M FEELING

like breakfast in bed

mon-fri 6:00am > 11:30am

sat-sun 6:00am > 2:00pm

The West Coast 28

two eggs any style, bacon, sausage, toast, daily potato, juice, coffee or tea

Jump Start 25

berry-granola parfait, seasonal fruit, house-made energy bar, toasted almonds, antioxidant juice

VANCITY Tartine 26

open-faced sourdough, two poached eggs, crushed avocado, dungeness crab, tarragon béarnaise

Pac Rim “Benny” Your Way 22

choice of traditional peameal or smoked BC salmon or caramelized onion florentine with two poached eggs, crushed potato, hollandaise, english muffin

Potato Gnocchi Hash 18

soft boiled eggs, potato gnocchi, tomato, green onion, shaved parmesan
add prosciutto di parma 10

Double-Smoked Bacon Breakfast Wrap 22

scrambled free-range eggs, grated hash browns, gruyère cheese, cherry tomato relish, fresh fruit

Frittata 21

asparagus, spinach, tomato, goat cheese, arugula, fresh fruit

Cinnamon Bun Pancakes 18

cinnamon sugar streusel, candied pecans, cream cheese glaze

Brioche French Toast 18

fresh banana, maple chantilly cream, castor sugar

Steel-Cut Oats 16

sliced banana, dried currants, crushed cashews, muscovado sugar

Smoothie of the Day 12

seasonal ingredients, created daily

Fresh Fruit Plate 12

add yogurt 4

Kid's TV Dinner 12

choice of chicken strips, hot dog, mac & cheese, mini burgers and served with veggies, fresh fruit and a cookie

Kid's Margherita Pizza 10

Milk & Cookies 10

Peanut Butter & Jam Sandwich 5

Fruit Juice 3

{kids}

I'M FEELING

playful

available 24 hours

please note that a \$6.00 hotel delivery charge, applicable taxes and a 17% gratuity will be added to your bill automatically

LOOKING FOR SOMETHING ELSE?

Please do not hesitate to let us know if there is anything specific you would like and we will do our absolute best to prepare it.

For additional dining options, please refer to the in-room ipad which contains full details of our offerings, including: complete menus, wine list and more children's options.

To order items from this menu please call **5571**

IF YOU FEEL LIKE PUTTING PANTS ON

Botanist

features ingredients sourced from their natural landscape coupled with contemporary techniques

Extension 5500 | Located on the 2nd floor

Breakfast (Mon – Fri) 6:30am – 10:30am
Breakfast (Sat – Sun) 7:00am – 2:00pm
Lunch (Mon – Fri) 11:30am – 2:00pm
Dinner (Daily) 5:00pm – 10:00pm
Bar (Daily) opens at 11:00am
Champagne Lounge (Daily) opens at 4:00pm

giovane café + eatery + market

daily breakfast, lunch, aperitivo, and weekend brunch, artisanal market items

Extension 5557 | Located on lobby level

Monday – Saturday 6:00am – 7:30pm
Sunday 6:00am – 5:00pm

The Lobby Lounge + RawBar

hand-crafted cocktails, live music, and sushi from The RawBar's 100% Ocean Wise menu

Extension 5557 | Located on lobby level

Monday – Saturday 8:30am – 1:00am
Sunday 8:00am – 11:00pm

Brunch (Sat – Sun) 11:00am – 2:00pm
Afternoon Tea (Daily) 2:00pm – 4:00pm

RawBar

Monday – Saturday 11:00am – 12:00am
Sunday 11:00am – 11:00pm

HUNGRY?

WE'VE GOT GREAT TASTE

{appetizers}

I'M FEELING

peckish
available 24 hours

West Coast Cobb Salad 19

boiled egg, poached chicken, house-made bacon lardons, avocado, scallion, tiger blue, chopped west coast greens, banyuls vinaigrette

Caesar Salad 16

crisp romaine, bacon, shaved parmesan cheese, focaccia croutons, traditional anchovy dressing

Garden Salad 14

simple mixed greens, cherry tomato, cucumber, balsamic dressing

Pub-Style Wings 16

crispy chicken wings, sriracha, local honey, blue cheese

Pac Rim Nachos 23

olives, house-pickled jalapeños, tomato, onion, goat cheese, monterey jack, traditional accompaniments

“Frites” Your Way

classic – sea salt, black pepper 8

poutine – beef gravy, shallots, cheese curd 11

italia – truffle oil, gremolata, shaved parmesan 12

{sushi}

I'M FEELING

ocean wise
11:00am > 11:00pm

ocean wise sushi from The RawBar

Spicy Tuna Roll 12

chopped tuna, chili, cucumber, radish sprouts

California Roll 16

dungeness crab, avocado, cucumber, sesame

Prawn Tempura Roll 14

black tiger, cucumber, avocado, masago

Salmon Motoyaki Roll 16

spicy chopped sockeye and steelhead, avocado, cucumber, scallion, warm motoyaki sauce

Mango Avocado Roll 10

mango, avocado, pickled papaya, chili mayo

thin crust pizza from giovane café + eatery + market

Margherita 16

tomato sauce, buffalo mozzarella, fresh basil

Fig & Prosciutto 18

mozzarella, thyme-honey mascarpone, gorgonzola, arugula

Spicy Chicken 18

shredded chicken, capicola, pepperoncino, ricotta, fresh basil

Mushroom 18

truffled parmesan cream sauce, roasted wild mushrooms, roccolo valtaleggio, fresh arugula

{mains}

I'M FEELING

ravenous
available 24 hours

BC Salmon 34

crushed pee wee potatoes, green beans, baby carrots, olive oil sauce vierge

Pan-Roasted Chicken 30

mashed potatoes, garden vegetables, country-style mushroom jus

Alberta Beef Tenderloin 48

garlic whipped potato, glazed carrots, mushrooms, natural jus
add broiled butter prawns 10

Fish & Chips 34

lingcod, blue buck batter, remoulade, cocktail sauce, coleslaw, fresh cut fries

Spaghetti Bolognese 26

angus beef, oregano marinara, shaved parmesan

West Coast Mac & Cheese 22

creamy four cheese sauce, macaroni, parmesan cheese

Wagyu Beef Hot Dog 20

loaded with house-made toppings: ketchup, caramelized onions, grainy mustard, pickles

Pac Rim Burger 26

house-made pepper bacon, béarnaise aioli, local cheddar, house-made ketchup, pickles

Grilled Cheese & Village Farms Tomato Soup 18

griddled brioche, fontina cheese, basil crema, chives

VANCITY Club 20

bacon, ham, aged cheddar, fried egg, pickle, lettuce, tomato, toasted multi-grain

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{desserts}

I'M FEELING

sweet
available 24 hours

Key Lime Cheesecake 10

key lime cheesecake, house-made graham cracker crust, mint gel, lime fizzy candy

Strawberry Rhubarb Tart 12

hazelnut frangipane, vanilla sable crust, strawberry rhubarb compote, vanilla bean ice cream

Ice Cream Sundae 12

house-made ice cream, toasted almonds, vanilla whip, cherry, sprinkles, warm chocolate sauce

The ‘OMG’ Chocolate Caramel Parfait 12

devil's food cake, hazelnut milk chocolate mousse, house-made caramel bits, salted caramel sauce, puffed rice crunch

House-Made Ice Cream or Sorbet 10

chef's selection

{wine + beer}

I'M FEELING

parched
available 24 hours

SPARKLING 5oz

Blue Mountain, Brut Sparkling 17

Okanagan Falls, BC

Moët et Chandon, Brut Imperial 37

Epernay, Champagne, France

WHITES 6oz / 9oz

Mission Hill, Five Vineyards, Chardonnay 14 / 21

Kelowna, Okanagan Valley, BC

Dog Point Vineyards, Sauvignon Blanc 24 / 36

Marlborough, New Zealand

Cannonball, Chardonnay 22 / 33

Sonoma, California, USA

Mezzacorona, Castel di Firmian, Pinot Grigio 14 / 21

Trentino Alto Adige, Italy

REDS 6oz / 9oz

Cannonball, Cabernet Sauvignon 23 / 35

Sonoma, California, USA

Mission Hill, Five Vineyards, Cabernet Sauvignon/Merlot 15 / 22

Okanagan Valley, BC

Meyer, Pinot Noir 21 / 31

Okanagan Falls, Okanagan Valley, BC

Catena, Malbec 22 / 33

Vista Flores, Mendoza, Argentina

BEER

Parallel 49 ‘Gypsy Tears’ Ruby Ale 9

Stella Artois 9

Peroni 9

Four Winds IPA 9

{pizza}

I'M FEELING

italian
mon – sat 6:00am > 7:30pm
sun 6:00am > 5:00pm

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