




Fairmont

PACIFIC RIM

We hope you enjoy your stay in Vancouver and want to thank you for choosing the Fairmont Pacific Rim as your home away from home. We feel that a dining experience while traveling is a very important part of the the journey.

Our kitchen is a full “scratch” kitchen, where everything is made from scratch. We offer 24-hour in-room dining and are proud to have our own bakery, pastry and chocolate shop. We hope you think of our kitchen as your kitchen. Please do not hesitate to let us know if there is anything specific you would like, and we will do our best to prepare it. Time zones and travel can play havoc with your internal clock and we have created our menu with this in mind. We offer an all-day West Coast breakfast along with comfort foods, regional favourites and Fairmont’s Lifestyle Cuisine and Lifestyle Cuisine *Plus* which features local organic ingredients and options for specific dietary-dependent conditions.

Our in-room dining is more than just a delivery! We can assist to make any occasion a memorable one. Children will enjoy the specially designed menu for smaller appetites, and if your family includes a four-legged member, we are pleased to offer bow-WOW meal selections, purr-fect for finicky eaters (sorry, we couldn’t resist)!



You may also like to know that our restaurant, ORU, has a communal table for travelers who enjoy company and conversation over dinner – ideal for the solo diner. As well, giovane on the lobby level has “to-go” items if you are on the run, planning a picnic, or would like to order a specialty cake.

Should you have an early departure and would like to travel with a nutritious meal, please let us know and we will arrange to have it ready upon your departure. A doorknob breakfast menu is also available which can be served in your room at your preferred time.

However you say it...bon appétit, mabuhay, or kampai, we wish you a good appetite from the Fairmont Pacific Rim and look forward to having you stay with us again soon.



FAIRMONT LIFESTYLE CUISINE PROGRAM

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. In addition, we have introduced the Lifestyle Cuisine Plus program that caters to guests with specific diet-dependent conditions. Our Fairmont Lifestyles Cuisine Plus program includes a selection of menus to address diabetes, heart healthy, vegan, raw, macrobiotic and gluten-free diets and contribute to guests’ well-being, vitality and energy. As part of Fairmont’s commitment to environment stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans fat.



Ocean Wise™

Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

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THE LOBBY LOUNGE



A perfect meeting place from morning 'til night, cozy up by the modern fireplace and relax in our contemporary chairs from B&B Italia. Custom-roasted coffee is served in stainless presses with lollipops to stir in flavours like vanilla and caramel. The trademark could very well be the specially designed Art Deco trolley used to serve afternoon tea. The raw bar offers seasonal seafood, sushi and sashimi while menu selections include hand-cut potato poutine with 24-hour braised beef cheeks. In the ivory, marble-clad lounge a one-of-a-kind \$225,000 Fazioli piano, flown over from Italy, takes centre stage. Live music can be enjoyed Monday through Saturday evenings and on Saturday Afternoons.

Located: Level 1
Hours: 10:00am – 1:30am
Extension: 5502

ORU RESTAURANT



Oru, the 120-seat bistro, is derived from the Japanese word meaning “to fold”. Offering food from the Pacific Northwest and flavours from the Pacific Rim, this free-standing restaurant features an open kitchen with two Chef’s Tables, a private wine room that seats up to 14, a private dining room that seats up to 35 and a wine tasting area with one of the largest sake cellars in the city.

Open for power breakfasts during the week, some of the signature items include the Dungeness Crab Benedict. Dinner showcases the Chef’s culinary flair with food sourced from the Pacific Northwest with flavours of the Pacific Rim.

Executive Chef Darren Brown, homegrown and internationally traveled, has toured the Pacific Rim, from the West Indies to French Polynesia and has created a menu using locally sourced food from the Pacific Northwest, and unique flavours from around the Pacific Rim.

The hotel’s wine list consists of over 100 labels from around the world, with an emphasis on Pacific Northwest selections.

Located: Level 2
Hours: Breakfast 6:30am – 11:30am, Weekends 7:00am – 11:30am
Lunch 11:30am – 2:00pm
Dinner 5:00pm – 10:00pm
Extension: 5500

giovane café + winebar



giovane is a place to experience coffee utopia. Our baking is crave worthy and our cakes are sublime and charmingly boxed. In addition to seriously qualified coffee and baked goods, giovane chefs offer an Italian-inspired menu, such as panini, pizza and soup. The Italian delights continue into the evening with the transformation of a bustling daytime café to a sophisticated and sexy Italian winebar by night. As the lights go down, table service begins and an Italy-inspired winebar menu takes centre stage, featuring 60+ Italian wines. This sleek café + winebar also houses a wall of unique retail items – from local, hand-felted pieces to exquisite kitchen linens.

Located: Level 1
Hours: Monday – Saturday 6:00am – 10:00pm, Sunday 6:00am – 5:00pm
Extension: 5501

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BREAKFAST

Served from 6:00am – 11:30am

COMPLETE RETREAT

*All complete breakfasts include choice of
orange, grapefruit or apple juice,
pot of freshly brewed coffee or Fairmont tea.
We use only locally sourced organic eggs.*



DELUXE CONTINENTAL

two house baked items, butter,
fruit preserves, fruit cup
choice of peach, berry, vanilla, or plain yogurt
\$25

WEST COAST

two eggs any style, breakfast potatoes
alderwood smoked bacon, pork or turkey sausage,
or honey glazed ham
toast or breakfast pastry
\$27



JUMPSTART BREAKFAST

morning glory muffin, açai-pomegranate smoothie,
pro-biotic fruit yogurt, grapefruit segments
\$23



PACIFIC RIM'S SIGNATURE BENEDICT

dungeness crab, avocado, hollandaise, soft poached eggs,
served with breakfast potatoes
\$32

Please touch 5571 for In-Room Dining

*Please note that a \$5.00 hotel delivery charge,
applicable taxes and a 17% gratuity will be automatically added to your total bill.*

BREAKFAST

Served from 6:00am – 11:30am

COMFORTING FAVOURITES


Omelette with Breakfast Potatoes	\$20
chorizo, smoked cheddar cheese, basil, roasted bell peppers <i>or</i> candied salmon, confit onions, spinach, cream cheese <i>or</i> Build Your Own: <i>choose four fillings</i> ham, bacon, sausage, smoked salmon, mushrooms, bell peppers, onions, spinach, tomato, cheddar cheese, goat's cheese all omelettes come with choice of toast <i>or</i> breakfast pastry <i>choice of whole eggs or egg whites</i>	
Golden Waffles	\$19
maple syrup, whipped cream, assorted berries	
Coconut French Toast	\$18
vanilla-pineapple compote, toasted pecans, maple syrup, whipped cream	
Sour Cream Pancakes	\$18
strawberry-rhubarb compote, maple syrup, whipped cream	
Breakfast Wrap	\$20
scrambled eggs, chorizo, scallions, bell peppers, cheddar cheese, served with breakfast potatoes	
Eggs Benedict	\$21
two poached eggs, served with breakfast potatoes choice of: house baked ham <i>or</i> smoked BC salmon	
Two Eggs	\$17
two eggs, choice of alderwood smoked bacon <i>or</i> pork <i>or</i> turkey sausage <i>or</i> honey glazed ham, served with breakfast potatoes, and toast <i>or</i> breakfast pastry	
 Fruit Plate	\$14
seasonal fresh fruit served with yogurt <i>or</i> cottage cheese	
Parfait	\$12
homemade bircher muesli, yogurt, strawberry-rhubarb compote	

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BREAKFAST

Served from 6:00am – 11:30am

 **Vita Smoothie** \$12
açai, pomegranate, yogurt, banana, honey

On the side...

alderwood smoked bacon, house baked ham, pork <i>or</i> turkey sausage	\$5
breakfast potatoes	\$5
our signature cinnamon sticky roll	\$4
breakfast breads — multigrain, whole wheat, white, rye, raisin, sourdough <i>or</i> English muffin with butter and preserves	\$6
croissant, muffin, danish, chocolate croissant <i>or</i> banana bread	\$6

 **Fruits and Yogurts**

melons, pineapple and berries	\$8
fresh berries	\$10
sliced banana	\$4
grapefruit <i>or</i> orange sections	\$5
yogurt — peach, berry, vanilla, <i>or</i> plain	\$6

Breakfast Cereals

steel cut oatmeal — brown sugar, raisins and organic apple compote	\$9
cereal — Raisin Bran, Froot Loops, Corn Flakes, Rice Krispies, Cheerios, All Bran <i>or</i> Special K	\$8
granola — served with skim milk, 2% milk, <i>or</i> yogurt	\$9
add seasonal berries, <i>or</i> fresh fruit	\$4
bircher muesli with sultanas, oats, yogurt	\$7

Beverages

fresh juice — orange, grapefruit, apple	\$6
fruit juice — V8, tomato <i>or</i> cranberry	\$6
soft drink — coke, diet coke, coke zero, sprite, ginger ale, root beer, ice tea	\$4
tea at the Fairmont — blended exclusively by Metropolitan Tea	\$6
Illy coffee <i>small thermos (2cups)</i> \$7 <i>large thermos (6cups)</i>	\$11
Illy espresso	\$5
cappuccino, latte, mocha	\$6
milkshakes — chocolate, vanilla <i>or</i> strawberry	\$8
hot chocolate — whipped cream and marshmallows	\$6
milk — 2%, skim, soy <i>or</i> chocolate	\$5
San Pellegrino <i>250ml</i> \$4 <i>750ml</i>	\$7
Evian <i>500ml</i> \$4 <i>1l</i>	\$7
Fiji <i>1l</i>	\$8

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CHILDREN’S MENU

For ages 12 years and under

BREAKFASTS

served from 6:00am to 11:30am

- One Egg Served Any Style

served with breakfast potatoes and choice of bacon, ham *or* sausage

\$7
- Dollar Pancakes

choice of plain, blueberry *or* chocolate chip
served with whipped cream and maple syrup

\$6
- Waffles with Strawberries and Whipped Cream

\$6

ALL DAY MENU


served from 11:30am to 11:30pm

- Grilled Cheese and fries

\$8
- Peanut Butter and Jam Sandwich

\$5
- Vegetable Plate of Carrot and Celery Sticks with ranch dip

\$4
- Homemade Chicken Fingers with french fries and plum sauce

\$8
- Bowl of Steamed Rice

\$3
- Steamed Vegetables

\$4
- Spaghetti with Tomato *or* Meat Sauce

\$8
- Hot Dog with fries

\$6
- Beef Burger with fries

\$8
- Kids Macaroni and Cheese

\$7
- Mozzarella Cheese Pizza

\$7
- Pepperoni and Cheese Pizza


\$8

DESSERTS

- Chocolate Chip Cookie

\$4
- Fruit Plate

\$5
- Ice Cream — vanilla, chocolate *or* strawberry

\$5
- Banana Split

\$6

BEVERAGES

- Milk — 2%, skim, soy *or* chocolate

\$3
- Fruit Juice

\$3
- Hot Chocolate — whipped cream and marshmallows

\$3
- Shirley Temple

\$4

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ALL DAY DINING STARTERS

Served from 11:30am – 11:30pm

ORU Cuisine

 ORU Salad	\$14
quinoa, sunflowers butter, papaya, jicama, sprouts, mixed leaves, lemongrass vinaigrette	
Peruvian Caesar Salad	\$16
hearts of romaine, house-made bacon lardon, fresh heart of palm, preserved lemon	
Spicy Corn Chowder	\$8
coconut-corn soup with caramelized onion, jalepeño, lime and cilantr	
Salmon, Bacon and Bonito Chowder	\$10
wild salmon, bacon-dashi, bonito flakes, leeks and potato	
Dungeness Crab Cakes	\$18
panko crust, celery root, pickled gingerand watercress aioli	
Nachos	\$17
olives, jalepeño, cilantro, salsa criolla, aged cheddar, gruyère, roasted tomato-guajillo sauce, guacamole, sour cream <i>add chicken, add \$6</i>	
Wings	\$16
spicy kimchee drumettes, pickled papaya slaw	
Artisanal BC Cheese Plate	\$17
local artisanal cheeses, from Little Qualicum, Saltspring Island or Natural Pastures, with house-made pickles, crackers and condiments	
Fruit Plate	\$14
fresh seasonal fruit with yogurt or cottage cheese	

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ALL DAY DINING STARTERS

Served from 11:30am – 11:30pm

Skybar

Pemberton Potato Chips	\$6
'Across the Creek Farms' fingerling potatoes, spicy house ketchup	
Plantain Chips	\$6
cayenne salt, cilantro-lime mojo	
Aged Cheddar Mac 'n Cheese	\$10
aged cheddar, sambal oelek ketchup	
Short Rib Poutine	\$12
Angus Reserve short rib, beef gravy, fresh grated horseradish, Natural Pastures cheese curds	
Chicken and Chorizo Poutine	\$12
Maple Hills Farms chicken, chicken gravy, chorizo, Natural Pastures cheese curds	
Brisket and Béarnaise Sliders	\$14
freshly ground Angus Reserve beef brisket patties, gruyère béarnaise aioli, spicy roasted tomato ketchup	
Tuna Karaage	\$14
panko-crusted albacore, spinach goma-ae, bonito broth, pickled golden beets and tobiko	
Dungeness Crab Sliders	\$18
fresh dungeness crab cake, celery root and pickled ginger, watercress aioli	

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ALL DAY DINING STARTERS

Served from 11:30am – 11:30pm

giovane Cuisine

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|---|------|
| Pizza Margherita
simple margherita- local bocconcini, fresh tomato and basil | \$12 |
| Ham and Pineapple Pizza
'the giovane ham and pineapple'
smoked cacciocavallo and capicola ham | \$12 |
| Pepperoni Pizza
imported Italian Napoli Montorsi pepperoni, ricotta, mozzarella,
chili flakes and light tomato sauce | \$12 |

Lobby Lounge Raw Bar Cuisine

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|--|------------------------|
| Chilled Seafood Tower
poached whole lobster, dungeness crab, local oysters, poached prawns,
honey mussels, albacore tataki and salmon sashimi, house condiments | <i>per person</i> \$39 |
| Tuna 'Karaage'
panko-crusted albacore, spinach goma-ae, bonito broth, pickled gold beets | \$16 |

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ALL DAY DINING ENTRÉES

Served from 11:30am – 11:30pm

ORU Cuisine

House-Packed ORU Burger	\$20
freshly ground Angus Reserve beef patty, béarnaise aioli, spicy tomato ketchup, white cheddar, house fries <i>‘Oscar Burger’ with Dungeness crab, add \$8</i> <i>add bacon, add \$3</i>	
Albacore Tuna Karaage Burger	\$20
panko crusted albacore steak, wasabi-horseradish aioli, sesame spinach, golden beet relish, golden tobiko, house fries	
Chicken Club Panini	\$18
Maple Hills chicken breast, house-smoked maple bacon, Moonstruck white cheddar, avocado aioli, house fries	
‘Gaucho’ Steak Frites	\$28
espelette peppered hangar steak, watercress and frisée salad, chimichurri vinaigrette, ‘Tiger Blue’ cheese, gremolata fries, and tomato-guajillo sauce	
Wild Line-Caught Salmon	\$32
shimeji and oyster mushrooms, sweet potato velouté, pickled golden beets, mushrrom dash	
Sake Cured Haida Gwaii Sablefish	\$34
Alaskan salt cod brandade, roasted celery root, melted leeks, fennel and chorizo, tomato-mirin broth	
Lobster Angus Reserve Short Rib	\$45
whole lobster with chili lime butter, braised short rib, roasted root vegetables, chimichurri whipped potatoes	
Steaks	
served with ‘Across the Creek’ Pemberton potato chips, caramelized garlic, roasted tomato-guajillo sauce and chimichurri	
8 oz. Angus Reserve Tenderloin	\$36
12 oz. Angus Reserve Striploin	\$38
16 oz. Angus Reserve Bone-in Ribeye	\$42

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ALL DAY DINING ENTRÉES

Served from 11:30am – 11:30pm

giovane *Cuisine*

Baked Gorgonzola Shells	\$16
baby pasta shells, gorgonzola cheese sauce baked with parmigiano reggiano, foccaccia crumbs and more gorgonzola, served with garlic bread	
Baked Fusili Bolognese	\$16
rustic paesani noodles baked with bolognese sauce, mozzarella, fontina and parmigiano reggiano, topped with seasoned bread crumbs, and served with garlic bread	
Risotto Funghi	\$18
wild mushroom risotto, with pecorino romano and fresh truffle, served with garlic bread	
Veal Ossobucco	\$28
braised veal shank, gremolata, creamy gorgonzola polenta	

Lobby Lounge Raw Bar Cuisine

Spicy Gunkan-Maki Platter	\$14
spicy albacore with a pineapple-jalapeno ponzu wild house-smoked salmon with caramelized sake and chili sauce scallop with spicy miso and bonito mayo chopped lobster with togarashi, pickled ginger and coconut cream	
Signature ORU Sushi & Sashimi Platter	\$35
dungeness crab roll, wild salmon 'BC roll', spicy Qualicum scallop gunkan-maki, hamachi and albacore sashimi	

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DESSERTS

Served 24 hours

Milk Chocolate Bar – Michel Cluizel ‘Mangaro Lait’ hazelnut brownie frangipane, milk chocolate bar, cocoa nib praline ice cream	\$12
Pecan and Caramel Tart maple syrup chantilly	\$10
Black Forest Cake (GLUTEN FREE) cherry and Kirsch mousse	\$12
Rustic Apple Pie smoked cinnamon ice cream	\$12
Ice Cream and Sorbet Daily with giovane macaroons	\$9
Selection Of Chocolates and Mignardises house-made confections	\$12
Seasonal Fruit and Berry Salad basil infused yogurt, banana bread croutons	\$14

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LIFESTYLE ALL DAY DINING

Served from 11:30am – 11:30pm



FAIRMONT LIFESTYLE CUISINE PLUS PROGRAM

While Lifestyle Cuisine PLUS recipes have been evaluated by professional software, it is important to note that our chefs are not registered dietitians and cannot replace the advice of qualified professionals who should be consulted if you have specific individual dietary needs. If you require further details on the ingredients in any of our dishes, or have any special requirements with respect to their preparation, please notify us and a chef would be happy to speak with you. We ask that you advise us of any special requirements to prevent potential adverse reactions to allergens or specialty diet meals

BREAKFAST

GLUTEN FREE AND DIABETIC

Egg White Omelette \$18
fresh herbs, fingerling potato and lemon zest

VEGAN

Steel Cut Oatmeal \$9
maple syrup, house-made apple compote

RAW AND MACROBIOTIC

House-made Bircher Muesli \$12
berries and natural yogurt

ALL DAY DINING

Appetizers

DASH, RAW, MACROBIOTIC AND VEGAN

Oru Salad \$14
quinoa, papaya, jicama, sprouted greens and mixed leaves,
sunflower seeds, lemongrass dressing

DIABETIC AND GLUTEN FREE

Albacore Tataki and Hamachi Crudo \$20
espelette spiced albacore tuna tataki,
and hamachi tuna crudo with sesame oil, yuzu-kosho, and edamame beans

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LIFESTYLE ALL DAY DINING

Served from 11:30am – 11:30pm

ALL DAY DINING

Entrées

DIABETIC, MACROBIOTIC, GLUTEN FREE, DASH & VEGAN

Roasted Beech Mushrooms and Sesame Snap Peas \$20
rice noodles, gingered lotus root purée and crispy lotus chips

RAW

Caesar Salad \$16
hearts of romaine, fresh heart of palm, preserved lemon

ALL DAY DINING

Desserts

DASH AND DIABETIC

Rustic Apple Tart \$12

GLUTEN FREE

Black Forest Cake \$12
cherry and Kirsch mousse

MACROBIOTIC, VEGAN AND RAW

Seasonal Fruit and Berry Salad \$14

VEGAN

Daily Assorted Sorbets \$9


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ALL NIGHT DINING

Served from 11:30pm – 6:00am

Oru Cuisine

 ORU Salad	\$14
quinoa, sunflowers butter, papaya, jicama, sprouts, mixed leaves, lemongrass vinaigrette	
Peruvian Caesar Salad	\$16
hearts of romaine, house-made bacon lardon, fresh heart of palm, preserved lemon	
Spicy Corn Chowder	\$8
coconut-corn soup with caramelized onion, jalepeño, lime and cilantro	
Salmon, Bacon and Bonito Chowder	\$10
wild salmon, bacon-dashi, bonito flakes, leeks and potato	
Dungeness Crab Cakes	\$18
panko crust, celery root, pickled ginger and watercress aioli	
Artisanal BC Cheese Plate	\$17
local artisanal cheeses, from Little Qualicum, Saltspring Island or Natural Pastures, with house-made pickles, crackers and condiments	
Fruit Plate	\$14
fresh seasonal fruit with yogurt or cottage cheese	

giovane Cuisine

Pizza Margherita	\$12
simple margherita- local bocconcini, fresh tomato and basil	
Ham and Pineapple Pizza	\$12
“the giovane ham and pineapple” smoked cacciocavallo and capicola ham	
Pepperoni Pizza	\$12
imported Italian Napoli Montorsi pepperoni, ricotta, mozzarella, chili flakes and light tomato sauce	

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ALL NIGHT DINING

Served from 11:30pm – 6:00am

Skybar

Pemberton Potato Chips ‘Across the Creek Farms’ fingerling potatoes, spicy house ketchup	\$6
Plantain Chips cayenne salt, cilantro-lime mojo	\$6
Chicharrons puffed pork cracklings, white bean hummus	\$6
Aged Cheddar Mac ‘n Cheese aged cheddar, sambal oelek ketchup	\$10
Short Rib Poutine Angus Reserve short rib, beef gravy, fresh grated horseradish, Natural Pastures cheese curds	\$12
Chicken and Chorizo Poutine Maple Hills Farms chicken, chicken gravy, chorizo, Natural Pastures cheese curds	\$12
Brisket and Béarnaise Sliders freshly ground Angus Reserve beef brisket patties, béarnaise aioli, spicy roasted tomato ketchup	\$14
Tuna ‘Karaage’ panko-crusted albacore, spinach goma-ae, bonito broth, pickled golden beets and tobiko	\$14

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B E E R

Served from 9:00am – 1:00am

Beer On Tap	Glass 12 oz.	Pint 20 oz.
Domestic Beer	\$7.25	\$9.50
Imported Beer	\$7.25	\$9.50

Bottled Beer – Domestic

Alexander Keith’s IPA, Budweiser, Bud Light, Molson Canadian, Coors Light, Kokanee, Sleeman Honey Brown	\$8
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Bottled Beer – Local

Granville Island Hefeweizen, Granville Island Lager, Granville Island Pale Ale, Stanley Park Amber Ale, Philips Blue Buck, Philips IPA	\$8
Naramata Nut Brown Ale, Tin Whistle Dark Honey Ale	\$15

Bottled Beer – Imported

Asahi (<i>Japan</i>), Becks (<i>Germany</i>), Corona (<i>Mexico</i>), Duvel (<i>Belgium</i>) Heineken (<i>Holland</i>), Innis & Gunn Oak (<i>Scotland</i>), Irin Ichiban (<i>Japan</i>), New Grist–Gluten Free (<i>USA</i>), Peroni (<i>Italy</i>), Sapporo (<i>Japan</i>), Stella Artois (<i>Belgium</i>), Strongbow Cider (<i>England</i>), Tiger (<i>Singapore</i>), Tsing Tao (<i>China</i>), Warsteiner–Non Alcoholic (<i>Germany</i>)	\$9
Konig Ludwig (<i>Germany</i>), La Chouffe (<i>Belgium</i>)	\$10
Rogue Morimoto Soba Ale (<i>USA</i>)	\$15

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SPIRITS

Served from 9:00am – 1:00am

Cognac, Armagnac & Brandy

Courvoisier VSOP	\$22
Hennessy VSOP	\$25
Hennessy VS	\$17
Hennessy XO	\$65
Rémy Martin VSOP	\$25
St. Vivant, Armagnac	\$20
St. Remy VSOP, Brandy	\$7

Tequila

Aha Toro Blanco	\$22
Aha Toro Añejo	\$25
Don Julio Blanco	\$23
Don Julio Reposado	\$26
Olmeca Tezón	\$17
Patrón Café	\$17
Patrón Reposado	\$27
Patrón Silver	\$22
Sauza Silver	\$8
1800 Reposio	\$16

Scotch

Aberlour	\$23
Auchentoshan 12yr	\$17
Chivas Regal 12yr	\$14
Chivas Regal 18yr	\$27
Cragganmore	\$21
Dalwhinnie 15yr	\$23
Dewar's White Label	\$8
Glenfiddich Special Reserve	\$14
Glenfiddich 15yr	\$20
Glenlivet Nadurra 16yr	\$25
Glenmorangie Nectar D'Or 12yr	\$24
J&B Rare	\$8
Johnny Walker Red	\$9
Johnny Walker Black	\$14
Johnny Walker Blue	\$65
Lagavulin 16yr	\$34
Laphroaig	\$22
Macallan 12yr	\$25
Macallan 15yr	\$34
Macallan 18yr	\$37
McClelland's	\$12
Oban 14yr	\$31

Gin

Beefeater	\$8
Beefeater 24	\$9
Bombay Sapphire	\$9
Hendricks	\$13
Plymouth	\$9
Tanqueray	\$8
Tanqueray No. 10	\$13
Victoria	\$14

Whiskey

Buffalo Trace, Bourbon	\$13
Jack Daniel's, Bourbon	\$9
Jim Beam, Bourbon	\$8
Knob Creek, Bourbon	\$14
Maker's Mark, Bourbon	\$12
Woodford, Bourbon	\$14
Basil Hayden's, Bourbon	\$14
Canadian Club, Rye	\$8
Crown Royal, Rye	\$9
Crown Royal Reserve, Rye	\$16

Rum

Appleton Estate, VX, Amber	\$8
Bacardi 8yr, Amber	\$10
Bacardi Black, Dark	\$8
Bacardi Blanco, White	\$8
Havana Club Añejo, Amber	\$9
Mount Gay Eclipse, Amber	\$8
Lemonhart	\$10

Vodka

Absolut	\$8
Absolut Citron	\$8
Absolut Peach	\$8
Absolut Madarin	\$8
Absolut Raspberri	\$8
Absolut Vanilla	\$8
Belvedere	\$14
Cirrus	\$16
Finlandia	\$8
Schramm, 'Organic'	\$14
Grey Goose	\$14
Ketel One	\$9
Stolichnaya	\$8

Please touch 5571 for In-Room Dining

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WINE LIST

Served from 9:00am – 1:00am

WINES BY THE GLASS

Sparkling & Champagne

Sumac Ridge, 'Stellar's Jay' Brut, Summerland, Okanagan Valley	\$14
Blue Mountain, Brut Sparkling, Okanagan Falls, Okanagan Valley, BC	\$17
Moët et Chandon, Brut Imperial, Epernay, Champagne, France	\$31
Luna Argenta, Prosecco, NV, Veneto, Italy	\$13
Cristalino, Cava, Brut, 200ml, Cataluna, Spain, NV	\$16

Rosé

Joie Farm, Pinot Noir Rosé, Naramata, Okanagan Valley, BC	\$13
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Whites

Joie, 'Noble Blend', Naramata, Okanagan Valley, BC	\$17
Tantalus, Riesling, Okanagan Valle, BC	\$13
Laurenz und Sophie, 'Singing', Grüner Veltliner, Austria	\$17
Hester Creek, Pinot Blanc, Okanagan Valley, BC	\$14
Blasted Church, Pinot Gris, Okanagan Falls, Okanagan Valley, BC	\$16
Quail's Gate, Gewürztraminer, Okanagan Valley, BC	\$13
Wither Hills, Sauvignon, Blanc, Marlborough, New Zealand	\$16
Aquinas, Chardonnay, Napa Valley, California	\$17
Bodega Catena Alta, Chardonnay, Mendoza, Argentina	\$21

Reds

Duckhorn, 'Decoy', Cabernet Sauvignon, Napa Valley, California	\$22
Terrazas de los Andes, Reserva Malbec, Mendoza, Argentina	\$17
Laughing Stock, 'Portfolio', Bordeaux Blend, Naramata, Okanagan Valley, BC	\$19
Quail's Gate, Cabernet Sauvignon, Okanagan Valley, BC	\$16
Erath, Pinot Noir, Willamette Valley, Oregon	\$21
Columbia Crest, 'Grand Estates', Merlot, Columbia Valley, Washington	\$14
Domaines Perrin, Côtes du Rhône Villages, Frances	\$14
Grant Burge, Miamba, Shiraz, Barossa Valley, Australia	\$21
Joseph Phelps, 'Innisfree', Cabernet Sauvignon, Napa Valley, California	\$24
Palama, 'Arcangelo', Primitivo, IGP, Salento, Italy	\$18

Sake by the Glass

Dassai '50', Asahi Shuzo, Junmai Dai-Ginjo, Yamaguchi, Japan	\$8
Mizu Basho, Junmai Ginjo, Nagai, Gunma, Japan	\$9
Osake, Junmai Nama Nigori, Granville Island, Vancouver	\$8
Sake One, "Pearl Momokawa", Junmai Nama Nigori, Oregon, USA	\$9

Sake Flight (choose any 3)

1 oz. pours	\$13
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WINE LIST

Served from 9:00am – 1:00am

WINES BY THE GLASS

Dessert

Quail's Gate, *Late Harvest Optima, West Kelowna, Okanagan Valley, BC, 2010* \$8

Port, Grappa & Sherry

Graham's Vintage, 2003	\$9
Graham's Six Grapes, NV	\$9
Graham's 10yr Tawny	\$12
Burrowing Owl, 'Coruja'	\$20
Heitz Cellar, 'Port'	\$16
Penfold Grandfathers Old Tawny	\$18
Taylor Fladgate 10yr Tawny	\$12
Alexander, Grappa	\$11
Lustau, Dry Oloroso, Sherry	\$10
Tio Pepe, Fino, Jerez, Sherry	\$7
Harvey's Cream, Sherry	\$7

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WINE LIST

Served from 9:00am – 1:00am

WHITE WINES BY THE BOTTLE

Sparkling & Champagne

LOCAL

Blue Mountain, <i>Brut, Okanagan Falls, Okanagan Valley, BC, NV</i>	\$80
Sumac Ridge, <i>'Stellar's Jay' Brut, Summerland, Okanagan Valley, BC, 2007</i>	\$65
Blue Mountain, <i>Brut Rosé, Okanagan Valley, BC, 2007</i>	\$116
Road 13, <i>Chenin Blanc, Black Sage Bench, Okanagan Valley, BC, 2008</i>	\$84

WEST COAST

Gloria Ferrer, <i>Brut, Sonoma, California, NV</i>	\$85
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ABROAD

Louis Roederer, <i>Brut, Reims, Champagne, France, NV</i>	\$186
Jacquesson, <i>Grand Cru, Avize, Champagne, France, 1997</i>	\$425
Lanson, <i>'Black Label', Brut, Reims, Champagne, France, NV</i>	\$151
Moët et Chandon, <i>Brut Imperial, Epernay, Champagne, France, NV</i>	\$145
Nino Franco, <i>'Rustico', Prosecco di Valdobbiadene, Veneto, Italy, NV</i>	\$65
Veuve Clicquot, <i>Ponsardin, Brut, Reims, Champagne, France, NV</i>	\$190
Pares Balta, <i>Cava, Penèdes, Spain, NV</i>	\$70
Veuve Clicquot, <i>Ponsardin, Rosé, Reims, Champagne, France, NV</i>	\$220
Louis Roederer, <i>Cristal, Reims, Champagne, France, 2004</i>	\$750
Dom Pérignon, <i>Brut, Epernay, Champagne, France, 2003</i>	\$575
Luna Argenta, <i>Prosecco, NV, Veneto, Italy</i>	\$60
Vilmart & Cie, <i>Grand Cellier, Premier Cru, Rilly la Montagne, Champagne, France, NV</i>	\$280
La Parcelle, <i>Brut, Blanc de Noirs, 'InFlorescence', Aube, Champagne, France, NV</i>	\$400
Piper Heidsieck, <i>Brut, Reims, Champagne, France, NV</i>	\$174

Chardonnay

LOCAL

Sandhill, <i>'Single Block', Okanagan Valley, BC, 2010</i>	\$110
Blue Mountain, <i>Chardonnay, 'Stripe Label', Okanagan Valley, BC, 2009</i>	\$95
Meyer Family, <i>Okanagan Falls, Okanagan Valley, BC, 2010</i>	\$128
Mission Hill, <i>Reserve, West Kelowna, Okanagan Valley, BC, 2010</i>	\$60
Joie, <i>'un-oaked', Naramata, Okanagan Valley, BC, 2011</i>	\$80
Mount Boucherie, <i>'un-oaked', West Kelowna, Okanagan Valley, BC, 2010</i>	\$60
Herder, <i>'Estate', Similkameen Valley, BC, 2009</i>	\$130
Kettle Valley, <i>Naramata, Okanagan Valley, BC, 2011</i>	\$75
Tinhorn Creek, <i>Golden Mile, Okanagan Valley, BC, 2011</i>	\$65

Please touch 5571 for In-Room Dining

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WINE LIST

Served from 9:00am – 1:00am

WHITE WINES BY THE BOTTLE

WEST COAST

La Crema, <i>Monterey, California, 2010</i>	\$101
Cambria, <i>'Katherine's Vineyard', Santa Maria Valley, California, 2007</i>	\$110
Steelhead, <i>Sonoma, Country, California, 2009</i>	\$99
Domaine Drouhin, <i>'Arthur', Dundee Hills, Oregon, 2009</i>	\$130
Thomas George, <i>Russian River, Sonoma, California, 2008</i>	\$149
Jordan, <i>Russian River Valley, California, 2008</i>	\$165
Aquinas, <i>Napa Valley, California, 2010</i>	\$80
Freemark Abbey, <i>Napa Valley, California, 2010</i>	\$125
Merryvale, <i>'Starmont', Napa Valley, California, 2009</i>	\$85

ABROAD

Camelback, <i>Sunbury, Victoria, Australia, 2008</i>	\$105
Jean Marc Brocard, <i>'Montmains', Chablis, Premier Cru, Burgundy, France, 2010</i>	\$155
Joseph Burrier, <i>Mâcon, Solutré-Pouilly, Burgundy, France, 2009</i>	\$92
Louis Latour, <i>'Grand Ardèche', Burgundy, France, 2010</i>	\$75
Joseph Burrier, <i>Château de Beauregard, 'Sur la Roche', Pouilly Fuisse, Burgundy, France, 2009</i>	\$168
Veramonte, <i>Reserva, Casablanca Valley, Chile, 2009</i>	\$65
Bouchard Père & Fils, <i>Chevalier-Montrachet, Grand Cru, Côte de Beaune, France, 2006</i>	\$923
Bodega Catena Alta, <i>Mendoza, France, 2010</i>	\$100
Domaine Laroche, <i>'St. Martin', Chablis, Burgundy, France, 2010</i>	\$93
Louis Latour, <i>Mersault, Burgundy, France, 2008</i>	\$195

Sauvignon Blanc / Sémillon

LOCAL

Stag's Hollow, <i>Sauvignon Blanc, Okanagan Falls, Okanagan Valley, BC, 2010</i>	\$65
La Frenz, <i>Sauvignon Blanc, Naramata, Okanagan Valley, BC, 2011</i>	\$82
Blue Mountain, <i>Sauvignon Blanc, Okanagan Valley, BC, 2011</i>	\$71
Lake Breeze, <i>Sémillon, Naramata, Okanagan Valley, BC, 2010</i>	\$85

WEST COAST

Steelhead, <i>Sauvignon Blanc, Sonoma County, California, 2010</i>	\$73
Cliff Lede, <i>Sauvignon Blanc, Napa Valley, California, 2009</i>	\$115
Frog's Leap, <i>Sauvignon Blanc, Rutherford, California, 2009</i>	\$110
Teira, <i>Sauvignon Blanc, Dry Creek Valley, Sonoma, California, 2010</i>	\$89
L'ecole No 41, <i>Sémillon, Columbia Valley, Washington, 2007</i>	\$102

ABROAD

Domaine Vacheron, <i>Sancerre, Loire Valley, France, 2011</i>	\$136
Isabel Estate, <i>Sauvignon Blanc, Marlborough, New Zealand, 2011</i>	\$68
Joseph Mellot, <i>Pouilly Fume, 'Le Tronsec', Loire Valley, France, 2010</i>	\$110
Wither Hills, <i>Sauvignon Blanc, Marlborough, New Zealand, 2011</i>	\$75
Joseph Mellot, <i>'Le Grande Chatellenie', Sancerre, Loire Valley, France, 2008</i>	\$155
Te Mania, <i>Sauvignon Blanc, Nelson, New Zealand, 2008</i>	\$79
Jean Michel Sorbe, <i>Reuilly Blanc, Loire Valley, France, 2011</i>	\$92
Joseph Mellot, <i>'Le Chatellenie', Sancerre, Loire Valley, France, 2010</i>	\$110

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WINE LIST

Served from 9:00am – 1:00am

WHITE WINES BY THE BOTTLE

Pinot Gris / Pinot Blanc & Blends

LOCAL

Poplar Grove, <i>Pinot Gris, Naramata, Okanagan Valley, BC, 2011</i>	\$78
Laughing Stock, <i>'Blind Trust', Naramata, Okanagan Valley, BC, 2011</i>	\$88
Van Westen, <i>Pinot Grigio, Naramata, Okanagan Valley, BC, 2010</i>	\$67
La Stella, <i>'La Vivace', Pinot Grigio, Oliver, BC, 2011</i>	\$75
Laughing Stock, <i>Pinot Gris, Okanagan Valley, BC, 2011</i>	\$71
Blue Mountain, <i>Pinot Blanc, Okanagan Valley, BC, 2011</i>	\$63
Blasted Church, <i>Pinot Gris, Okanagan Falls, Okanagan Valley, BC, 2011</i>	\$75
Hester Creek, <i>Pinot Blanc, Okanagan Valley, BC, 2011</i>	\$65

WEST COAST

King Estate, <i>Pinot Gris, Willamette Valley, Oregon, 2010</i>	\$87
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ABROAD

Lurton, <i>Pinot Gris, Mendoza, Argentina, 2011</i>	\$48
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Riesling

LOCAL

Tantalus, <i>Kelowna, Okanagan Valley, BC, 2011</i>	\$60
Joie, <i>Naramata, Okanagan Valley, BC, 2010</i>	\$79
Blasted Church, <i>Okanagan Falls, Okanagan Valley, BC, 2009</i>	\$70

WEST COAST

Long Shadows, <i>'Poet's Leap', Columbia Valley, BC, 2008</i>	\$90
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ABROAD

Allan Scott, <i>Marlborough, New Zealand, 2006</i>	\$73
Trimbach, <i>Alsace, France, 2008</i>	\$98
Gunderloch, <i>Spätlese, Rotenberg, Rheinhessen, Germany, 2006</i>	\$165
Fritz, <i>Rheinhessen, Germany, 2010</i>	\$60
Pewsey Vale, <i>Eden Valley, Australia, 2009</i>	\$72
Rippon, <i>Lake Wanaka, New Zealand, 2008</i>	\$88
Trisaetum, <i>Willamette Valley Oregon, 2008</i>	\$125
Wolf Blass, <i>Gold Label, Adelaide, Australia, 2008</i>	\$60

Chenin Blanc

LOCAL

Pentage, <i>Penticton, Okanagan Valley, BC, 2008</i>	\$55
Road 13, <i>Black Sage Bench, Okanagan Valley, BC, 2010</i>	\$60

ABROAD

Chateau de Varennes, <i>Savennières, Anjou-Saumur, Loire Valley, France, 2006</i>	\$88
Château Gaudrelle, <i>Vouvray, Loire Valley, France, 2010</i>	\$85

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WINE LIST

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WHITE WINES BY THE BOTTLE

Gewürztraminer & Muscat

LOCAL

Joie, 'Noble Blend', Naramata, Okanagan Valley, BC, 2011	\$80
Quail's Gate, Gewürztraminer, Okanagan Valley, BC, 2011	\$60

ABROAD

Lucien Albrecht, Gewürztraminer, Alsace, France, 2009	\$90
Pfaffenheim, Gewürztraminer, Alsace, France, 2009	\$78
Torres, 'Vina Esmeralda', Moscatel/Gewürztraminer, Catalunya, Spain, 2010	\$55
Hugel & Fils, 'Gentil', Gewürztraminer/Pinot Gris/Muscat/Riesling/ Sylvaner, Alsace, France, 2010	\$75

Viognier / Marsanne / Roussanne

LOCAL

Petit Le Vieux Pin Blanc, Viognier Blend, Black Sage Bench, Okanagan Valley, BC, 2010	\$78
Mission Hill, Reserve, Viognier, West Kelowna, Okanagan Valley, BC, 2010	\$67
Laughing Stock, Viogneir, Okanagan Valley, BC, 2011	\$99
Sandhill, 'Osprey Ridge Vineyard', Viognier, Okanagan Valley, BC, 2010	\$105

WEST COAST

Thomas George, 'Viognier', Dry Creek Valley, California, 2008	\$103
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ABROAD

Kangarilla Road, Viognier, McLaren Vale, Australia, 2009	\$84
Tahbilk, Marsanne, Victoria, Australia, 2007	\$55

Other White Varieties & Blends

LOCAL

Stoneboat, 'Chorus', Aromatic Blend, Black Sage Bench, Okanagan Valley, BC, 2010	\$66
Château Des Charmes, Chardonnay Musqué, Niagara-on-the-Lake, Ontario, 2007	\$65

WEST COAST

Conundrum, Napa Valley, California, 2010	\$90
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ABROAD

La Griffie, Bernard Chéreau, Muscadet Sèvre et Maine, Sur Lie, Loire, France, 2007	\$58
Laurenz und Sophie, 'Singing Grüner Veltliner', Austria, 2010	\$80
Ogier, Côtes du Rhône, 'Heritages Blanc', France, 2010	\$68
La Frenz, Muscat 'Alexandria', Naramata, Okanagan Valley, BC, 2010	\$65
Burgans, Albarino, Rias Baixas, Spain, 2009	\$77
Arbois, Traminer, France, 2008	\$75
Gres St. Paul-Libertine, Muscat, France, 2008	\$68
Château Musar, Bekaa Valle, Lebanon, 1999	\$98

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WINE LIST

Served from 9:00am – 1:00am

WHITE WINES BY THE BOTTLE

Rosé

LOCAL

Laughing Stock, <i>'In the Pink' Rosé, Okanagan Valley, BC, 2011</i>	\$77
La Stella, <i>'Vaila', Oliver, BC, 2011</i>	\$88
Joie, <i>Naramata, Okanagan Valley, BC, 2011</i>	\$60

ABROAD

Domaine Lafond Roc Epine, <i>Tavel, Rhône Valley, France, 2009</i>	\$75
Pierre Naigeon, <i>Marsannay, Burgundy, France, 2007</i>	\$90

giovane Wines by Sommelier Jill Spoor

WHITE

Cantina Tollo Cretico, <i>Chardonnay, 'Terre di Chieti', IGT, Abruzzo, 2009</i>	\$105
Di Lenardo, <i>'TOH' Friulano DOC, Friuli Venezia Giulia, 2009</i>	\$75
Sportoletti Assisi, <i>Grechetto, DOC, Umbria, 2010</i>	\$72
Rocche Costamagna, <i>Langhe, Arneis, DOC, Piemonte, 2010</i>	\$85
Scarbolo "My Time", <i>Chardonnay, Sauvignon Blanc, Friulano, IGT, Venezia, 2007</i>	\$114
Zanato, <i>Trebbiano di Lugana Sergio Riserva DOC, Veneto, 2008</i>	\$112
Vento Vermentino, <i>IGT, Bianco Toscana, 2008</i>	\$87
Feudi di San Gregorio, <i>Greco di Tufo, Campania, 2010</i>	\$100

RED

Planeta Santa Cecilia, <i>IGT, Sicilia, 2007</i>	\$140
Cantele, <i>Amativo, IGT, Salento, 2007</i>	\$120
Máté, <i>'Albatro', Sangiovese / Merlot / Cabernet Sauvignon, IGT, Tuscany, Italy, 2007</i>	\$118
Antinori, <i>Tignanello, Tuscany, Italy, 2007</i>	\$426
Selvapiana, <i>Chianti Rufina, Tuscany, Italy, 2009</i>	\$96
La Mozza, <i>'L Perazzi', Morellino di Scansano, Tuscany, Italy, 2008</i>	\$65
Antinori, <i>'Il Bruciato', IGT, Bolgheri, Tuscany, Italy, 2008</i>	\$122
Cantina Tollo Cagiolo, <i>Montepulciano d'Abruzzo, DOC, 2008</i>	\$105
Tunuta Dell'Ornellaia, <i>DOC, Bolgheri Superiore, Tuscany, Italy, 2008</i>	\$620
Palama, <i>'Arcangelo', Primitivo, IGP, Salento, Italy, 2010</i>	\$80
Zenato, <i>Amarone della Valpolicella Classico, DOC, Veneto, 2006</i>	\$150
Roccolo Grassi, <i>Amarone della Valpolicella, DOC, 2007</i>	\$342
Tenuta San Guido, <i>Sassicaia, Bolgheri, Tuscany, Italy, 2007</i>	\$658
Altesino, <i>Brunello di Montalcino, DOCG, Tuscany, Italy, 2006</i>	\$208
Il Palazzone, <i>Brunello di Montalcino, DOCG, 2004</i>	\$225
Vitticio, <i>Chianti Classico Riserva, DOCG, 2006</i>	\$125
Le Serre Nuove Dell'Ornellaia, <i>Bolgheri, Italy, 2009</i>	\$221
Tedeschi, <i>San Rocco, Valpolicella Superiore Ripasso, IGT, Veneto, 2008</i>	\$85
Vietti, <i>Barbera d'Alba, Tre Vigne, 2009</i>	\$120
Aldo Conterno, <i>Nebbiolo, Langhe, DOC, "Il Favot", 2008</i>	\$237
Bruno Giacosa, <i>'Santo Stefano di Neive', Barbaresco, DOCG, 2008</i>	\$600
Marchesi di Gresy, <i>'Martinenga', Barbaresco, Piedmonte, Italy, 2003</i>	\$224
Damilano, <i>Barolo, 'Lecinquevigne', DOC, Piedmonte, Italy, 2007</i>	\$176

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WINE LIST

Served from 9:00am – 1:00am

RED WINES BY THE BOTTLE

Pinot Noir

LOCAL

Summa Quies, <i>Naramata, Okanagan Valley, BC, 2009</i>	\$112
Noble Ridge, <i>Okanagan Falls, Okanagan Valley, BC, 2008</i>	\$87
Thornhaven, <i>Summerland, Okanagan Valley, BC, 2009</i>	\$64
Blue Mountain, <i>Reserve, Okanagan Falls, Okanagan Valley, BC, 2009</i>	\$132
Therapy, <i>Naramata, Okanagan Valley, BC, 2010</i>	\$79
Herder, <i>'Estate', Silmilksmeen Valley, BC, 2009</i>	\$130
Tantalus, <i>Okanagan Valley, BC, 2010</i>	\$110
Joie, <i>'PTG' Pinot Noir/Gamay, Naramata, Okanagan Valley, BC, 2009</i>	\$96

WEST COAST

Thomas George, <i>Russian River, California, 2007</i>	\$219
Erath, <i>Willamette Valley, Oregon, 2009</i>	\$100
Sokol Blosser, <i>Dundee Hills, Willamette Valley, Oregon, 2009</i>	\$144
La Crema, <i>Los Carneros, California, 2008</i>	\$198
Merryvale, <i>Carneros, Napa Valley, California, 2009</i>	\$180
Steelhead, <i>Sonoma County, California, 2010</i>	\$99
Panther Greek, <i>'Freedom Hill Vineyard', Willamette Valley, Oregon, 2008</i>	\$180
Cycles Gladiator, <i>Central Coast, California, 2008</i>	\$78
Siduri, <i>Sonoma Coast, California, 2008</i>	\$165
Siduri, <i>Santa Lucia Highlands, California, 2008</i>	\$182

ABROAD

Chanson Père & Fils, <i>Burgundy, France, 2009</i>	\$101
Louis Latour, <i>Volnay, 'Les Epenots', 1er Cru, Burgundy, France, 2009</i>	\$315
Louis Latour, <i>Aloxe Corton, 'Domaine Latour', Burgundy, France, 2009</i>	\$245
Anakena, <i>Rapel Valley, Chile, 2009</i>	\$68
Louis Latour, <i>'Château Corton Grancey', Grand Cru, Burgundy, France 2009</i>	\$525
Escarpment, <i>'The Edge', Martinborough, New Zealand, 2010</i>	\$85
Pierre Naigeon, <i>'Les Herbues' Vieille Vignes, Fixin, Burgundy, France, 2007</i>	\$172
Louis Latour, <i>'Domaine de Valmoissine', Burgundy, France, 2010</i>	\$95
Louis Latour, <i>Côtes de Beaune Villages, Burgundy, France, 2009</i>	\$128

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WINE LIST

Served from 9:00am – 1:00am

RED WINES BY THE BOTTLE

Merlot & Blends

LOCAL

Sandhill, <i>'Single Block'</i> , Okanagan Valley, BC, 2008	\$145
Herder, <i>'Josephine'</i> , Similkameen Valley, BC, 2008	\$180
Cedar Creek, Kelowna, Okanagan, Valley, BC, 2009	\$72
Burrowing Owl, Black Sage Bench, Okanagan Valley, BC, 2008	\$101
Mission Hill, <i>'Oculus'</i> , West Kelowna, Okanagan Valley, BC, 2008	\$245
La Stella, <i>'Fortissimo'</i> , Osoyoos, BC, 2009	\$110
Painted Rock, <i>'Red Icon'</i> , Okanagan Valley, BC, 2009	\$198
Montague Cellars, <i>'Three Barrel Merlot'</i> , Okanagan Valley, BC, 2006	\$128
Laughing Stock, <i>'Blind Trust'</i> , Okanagan Valley, BC, 2009	\$112
Summerhill, Pyramid Winery, Kelowna, Okanagan Valley, BC, 2009	\$87
Painted Rock, Okanagan Valley, BC 2008	\$141
Hester Cree, Okanagan Valley, BC, 2010	\$65
Osoyoos la Rose, <i>'Le Grand Vin'</i> , Okanagan Valley, BC, 2008	\$165
Poplar Grove, Okanagan Valley, BC, 2008	\$108

WEST COAST

Duckhorn, Napa Valley, California, 2009	\$218
Kestrel, Yakima Valley, Washington, 2009	\$78
Columbia Crest, <i>'Grand Estates'</i> , Columbia Valley, Washington, 2008	\$65
Long Shadows, <i>'Pedestal'</i> , Columbia Valley, Washington, 2007	\$290
Benziger, Sonoma County, California, 2007	\$101
Freemark Abbey, Napa Valley, California, 2008	\$128
St. Francis, Sonoma County California, 2006	\$130
Vérité, <i>'La Muse'</i> , Sonoma, California, 2008	\$1700
L'ecole NO 41, Columbia Valley, Washington, 2007	\$155
Ehlers Estate, St. Helena, Napa Valley, California, 2005	\$240

ABROAD

Château Le Bon Pasteur, Grand Vin de Bordeaux, Pomerol, Bordeaux, France, 2001	\$455
Château Rousselle, Cru Borgeois, Côtes de Bourg, Bordeaux, France, 2007	\$90
Château Haut-Brion, Premier Grand Cru Classé, Pressac Léognan, Bordeaux, France, 2006	\$3260
Le Defi De Fontenil, Vin De Table, Fronsac, France, 2005	\$315
Château Vignot, Grand Cru, St. Émilion, Bordeaux, France 2006	\$280
Château Cheval Blanc, 1er Grand Cru Classé, Saint-Émilion, Bordeaux, France, 2006	\$2790
Château Dubourg, Grand Vin de Bordeaux, St. Émilion, Bordeaux, France, 2008	\$110

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WINE LIST

Served from 9:00am – 1:00am

RED WINES BY THE BOTTLE

Cabernet Sauvignon & Blends

LOCAL

Clos du Soleil, 'Red', Keremeos, Similkameen Valley, BC, 2009	\$150
Township 7, Naramata, Okanagan Valley, BC, 2008	\$98
La Frenz, 'Sonoran Vineyard', Naramata, Okanagan Valley, BC, 2010	\$101
Hester Creek, Cabernet Sauvignon/Merlot, Golden Mile Bench, Okanagan Valley, BC, 2011	\$65
Laughing Stock, 'Portfolio', Naramata, Okanagan Valley, BC, 2009	\$91
Black Hills, 'Nota Bene', Black Sage Bench, Okanagan Valley, BC, 2009	\$170
Quali's Gate, Okanagan Valley, BC, 2009	\$75

WEST COAST

Mantra, Alexander Valley, Sonoma County, California, 2006	\$180
Heitz Cellar, 'Martha's Vineyard', Napa Valley, California, 2007	\$700
Truchard, Napa Valley, California, 2008	\$100
Rodney Strong, Alexander Valley Estate, Sonoma, California, 2009	\$120
Ovid, Napa Valley, California, 2008	\$705
Cuvaison, Mount Veeder, Napa Valley, California, 2007	\$165
Von Strasser, Diamond Mountain, Napa Valley, California, 2005	\$351
Duckhorn, 'Decoy', Napa Valley, California, 2010	\$105
Joseph Phelps, 'Insignia', Napa Valley, California, 2007	\$791
Storybook Mountain Vineyards, 'Reserve', Napa Valley, California, 2004	\$298
Screaming Eagle, Oakville, California, 2007	\$4760
Columbia Crest, Columbia Valley, Washington, 2007	\$65
Beringer, 'Founder's Estate', Napa Valley, California, 2009	\$70
Edge, Napa Valley, California, 2009	\$95
Signorello, Napa Valley, California, 2008	\$212
Joseph Phelps, Innisfree, Napa Valley, California, 2009	\$115
Heitz Cellar, 'Bella Oaks', Napa Valley, California, 2005	\$325

ABROAD

Château Poitevin, Cru Bourgeois, Médoc, France, 2006	\$111
Chateau Musar, Bekaa Valley, Lebanon, 2003	\$130
Vina Cobos, 'Felino', Mendoza, Argentina, 2010	\$81
Wolf Blass, 'Black Label', Langhorne Creek, McLaren Vale, Barossa, Australia, 2005	\$360

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WINE LIST

Served from 9:00am – 1:00am

RED WINES BY THE BOTTLE

Syrah / Shiraz / Grenache & Blends

LOCAL

Dirty Laundry, 'Kay-Syrah', Summerland, Okanagan Valley, BC, 2010	\$88
Poplar Grove, Syrah, Naramata, Okanagan Valley, BC, 2007	\$111
Herder, Syrah, Similkameen Valley, BC, 2008	\$146
Road 13, 'Rockpile', Black Sage Bench, Okanagan Valley, BC, 2010	\$74
Le Vieux Pin, Syrah, Oliver, BC, 2009	\$162
Sandhill, Syrah, 'Phantom Creek Vineyard', Okanagan Valley, BC 2009	\$147
Young & Wyse, Syrah, Osoyoos, Okanagan Valley, BC, 2009	\$83
Painted Rock, Okanagan Valley, BC, 2009	\$146
Laughing Stock, Syrah, Okanagan Valley, BC, 2010	\$123
Burrowing Owl, 'Athene' Syrah/Cabernet Sauvignon, Black Sage Bench, Okanagan Valley, BC, 2009	\$135
Moon Curser, Syrah, Osoyoos, Okanagan Valley, BC, 2009	\$78

WEST COAST

Amavi, Syrah, Walla Walla Valley, Washinton, 2009	\$148
Qupe, Syrah, Santa Maria, California, 2008	\$115
Long Shadows, 'Sequel', Syrah, Columbia Valley, Washington, 2006	\$246
Summerland, Grenache, Paso Robles, California, 2007	\$111
William Roan, Shiraz, Mendocino County, California, 2007	\$79

ABROAD

Castillo de Monserran, Garnacha/Cariñena, Spain, 2010	\$52
Yalumba Octavius, Barossa Valley, Australia, 2004	\$305
Torbreck, Old Vines 'GSM', Barossa Valley, Australia, 2008	\$98
Penfolds, 'St. Henri', South Australia, 2005	\$235
Château Val Joanis, Syrah/Grenache, Côtes du Luberon, Rhône, France, 2007	\$72
Two Hands, 'The Lucky Country', Shiraz, Barossa Valley, Australia, 2010	\$66
Sandhurst Ridge, Shiraz, Bendigo, Victoria, Australia, 2005	\$155
Penfolds, 'Grange', Barossa Valley, Australia, 2005	\$1480
Grant Burge, Miamba, Shiraz, Barossa Valley, Australia, 2008	\$100
Domaines Perrin, Côtes du Rhône Village, Grenache/Syrah/Mourvèdre, Southern Rhône, France 2009	\$65

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WINE LIST

Served from 9:00am – 1:00am

RED WINES BY THE BOTTLE

Malbec

WEST COAST

Stonehedge, 'Terroir Select', California, 2006 \$98

ABROAD

Pascal Toso Magdelina, 28 Barrels, Mendoza, Argentina, 2006 \$275

Enrique Foster, Mendoza, Argentina, 2011 \$61

Bodega Catena, Zapeta, Mendoza, Argentina, 2011 \$235

Domaine Marcilhac, Cahors, France, 2003 \$74

Terrazas de los Andes, Mendoza, Argentina, 2008 \$80

Trapiche, 'Broquel', Mendoza, Argentina, 2009 \$90

Zinfandel / Primitivo & Blends

WEST COAST

Steelhead, 'Red', Zinfandel/Cabernet Sauvignon/Rhone Varietals,
Sonoma County, California, 2010 \$98

Teira, Zinfandel, Sonoma County, California, 2006 \$87

Sobon Estate, Old Vines Zinfandel, California, 2010 \$93

ABROAD

Kangarilla Road, 'Black St. Peters', McLaren Vale, Australia, 2005 \$117

Palama, 'Arcangelo', Primitivo, IGP, Salento, Italy, 2010 \$85

Other Red Varieties & Blends

LOCAL

Quails' Gate, 'Old Vines Foch', West Kelowna, Okanagan Valley, BC, 2010 \$82

Robin Ridge, Gamay, Similkameen Valley, BC, 2007 \$61

Seven Stones, Cabernet Franc, Cawston, Similkameen Valley, BC, 2009 \$84

Sandhill, 'Three', Sangiovese Blend, Okanagan Valley, BC, 2009 \$127

Tinhorn Creek, Cabernet Franc, Golden Mile Bench, Okanagan Valley, BC, 2009 \$68

WEST COAST

Foppiano, 'Estate', Petite Sirah, Russian River, California, 2009 \$110

Isenhower, Cabernet Franc, Columbia Valley, Washington 2006 \$105

ABROAD

JM Monmousseau, Chinon, Loire Valley, France, 2009 \$69

Bodegas Triton, 'Tridente', Rioja, Spain, 2009 \$99

Finca Las Moras, Tannat, Mendoza, Argentina, 2010 \$57

Camelback, Sangiovese/Shiraz, Heathcote, Victoria, Australia, 2008 \$81

Mas Que Vinhos, 'Ercaivo Roble', Spain, 2009 \$70

Marqués de Riscal, Reserva, Rioja, Spain, 2006 \$112

Bodegas Lan, Crianza, Rioja, Spain, 2006 \$89

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WINE LIST

Served from 9:00am – 1:00am

Large Bottles — Sparkling / Champagne

ABROAD

Veuve Clicquot, *Ponsardin Brut*, 1.5L, Reims, Champagne, France, NV \$470**Large Bottles — White**

LOCAL

Joie, *'Noble Blend'*, 1.5L, Naramata, Okanagan Valley, BC, 2009 \$130**Large Bottles — Red**

LOCAL

Mission Hill, *'Oculus'*, 1.5L, West Kelowna, Okanagan Valley, BC, 2005 \$395Laughing Stock, *'Portfolio'*, 3L, Naramata, Okanagan Valley, BC, 2007 \$500Blue Mountain, *Stripe Label*, Pinot Noir, 1.5L, Okanagan Valley, BC, 2007 \$280

WEST COAST

Silver Oak, *Cabernet Sauvignon*, 1.5L, Napa Valley, California, 2005 \$1000Orin Swift, *'The Prisoner'*, 1.5L, Napa Valley, California, 2007 \$316

ABROAD

Château des Jacques, *Moulin-À-Vent*, Clos de Rochegrès, 1.5L, Burgundy, France, 2004 \$288**Half Bottles — Sparkling & Champagne**

ABROAD

Moët et Chandon, Reims, Champagne, France, NV \$75

de Venoge, *Brut Rosé*, Epernay, Champagne, France, NV \$98

Cristalino, Cava, Brut, 200ml, Catalunya, Spain, NV \$16

Half Bottles — White

LOCAL

Kettle Valley, *Sémillon/Sauvignon Blanc*, Naramata, Okanagan Valley, BC, 2010 \$34Blue Mountain, *Pinot Gris*, Okanagan Valley, BC, 2010 \$44

WEST COAST

Merryvale, *'Starmont'*, Chardonnay, Napa Valley, California, 2009 \$43

ABROAD

Joseph Drouhin, *Pouilly Fuissé*, Burgundy, France, 2008 \$48**Please touch 5571 for In-Room Dining**

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WINE LIST

Served from 9:00am – 1:00am

Half Bottles — Red

LOCAL

Nichol Vineyards, <i>Syrah, Naramata, Okanagan Valley, BC, 2008</i>	\$45
Blue Mountain, <i>Pinot Noir, Okanagan Valley, BC, 2010</i>	\$51
La Stella, <i>‘Fortissimo’, Merlot/Cabernet Sauvignon/Cabernet Franc/ Sangiovese, Osoyoos, BC, 2009</i>	\$55
Le Vieux Pin, <i>Syrah, Oliver, BC, 2009</i>	\$81

WEST COAST

Merryvale, <i>‘Starmont’, Cabernet Sauvignon, Napa Valley, California, 2008</i>	\$84
Kendall Jackson, <i>Cabernet Sauvignon, Sonoma County, California, 2009</i>	\$39
Goldeneye, <i>Pinot Noir, Anderson Valley, California, 2007</i>	\$125

ABROAD

Allegrini, <i>Valpolicella Classico, Veneto, Italy, 2011</i>	\$42
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Dessert Wine

LOCAL

Mission Hill, <i>Riesling Ice Wine, 375ml, Golden Mile Bench, Okanagan Valley, BC, 2011</i>	\$130
Quails’ Gate, <i>Optimat, 375ml, West Kelowna, Okanagan Valley, BC, 2010</i>	\$83
Burrowing Owl, <i>‘Coruja’, 375ml, Okanagan Valley, BC, NV</i>	\$120
La Frenz, <i>Liquor Muscat, 375ml, Naramata, Okanagan Valley, BC, NV</i>	\$63

ABROAD

Marc Tempe, <i>Pinot Gris, ‘Zellenberg’ Vendage Tardive, 750ml, Alsace, France, 2005</i>	\$130
Château d’Armajan, <i>Des Ormes, Sauternes, 375ml, Bordeaux, France, 2004</i>	\$85
Heitz Cellar Port, <i>375ml, Napa Valley, California, NV</i>	\$96
Pajzos, <i>Tokaji Aszu 5 Puttonyos, 500ml, Hungary, 1993</i>	\$136

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HOSPITALITY SUITE

Served from 3:00pm – 10:00pm
Please allow minimum of 4 hours to prepare your selection

BOARDS, BOXES, BOWLS AND PLATTERS

6 people per platter/board

Artisanal BC Cheese Board	\$59
local artisanal cheeses, from Little Qualicum, Saltspring Island or Natural Pastures, with house-made pickles, crackers and condiments	
giovane Cheese and Charcuterie Board	\$69
selection of Italian cheese, charcuterie and olives, with house-made pickles, mostardas and breads	
Margherita Pizzas	\$36
simple margherita, local bocconcini, fresh tomato and basil, house-made pizza dough	
Ham and Pineapple Pizzas	\$36
'the giovane ham and pineapple' smoked cacciocavallo and capicola ham	
Pepperoni Pizzas	\$36
imported Italian Napoli Montorsi pepperoni, ricotta, mozzarella, chili flakes and light tomato sauce	
Bowl of Pemberton Potato Chips	\$24
'Across the Creek Farms' fingerling potatoes, spicy house ketchup	
Bowl of Plantain Chips	\$24
cayenne salt, cilantro-lime mojo	
Bowl of Chicharróns	\$24
puffed pork cracklings, white bean hummus	
Signature Sushi & Sashimi Platter	\$105
dungeness crab roll, cured and smoked wild salmon 'BC roll', spicy Qualicum scallop gunkan-maki, and sashimis of local albacore and hamachi.	
Chilled Seafood Tower	\$156
whole lobster, dungeness crab, local oysters, poached prawns, honey mussels, albacore tataki and salmon sashimi, with house condiments of wasabi cocktail sauce, yuzu-kosho aioli, pickled ginger mignonette	
Smoked and Cured Salmon Platters	\$79
house-made crackers and condiments	
Farmers Market Vegetable Crudit�	\$59
selection of seasonal vegetables with blue cheese and caesar dressings	
Fruit Platter	\$59
fresh seasonal fruit with yogurt or cottage cheese	

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HOSPITALITY SUITE

Served from 3:00pm – 10:00pm
Please allow minimum of 4 hours to prepare your selection

CANAPES & HORS D’OEUVRES

price per half dozen

Dungeness Crab Cakes	\$36
fresh dungeness crab in a panko crust, celery root and pickled ginger ‘navet salad’, watercress aioli	
Duck Confit Gyoza	\$30
Thiessen Farms duck confit, radish, mustard seeds and pea shoot salad, orange-sambal marmalades	
Aged Cheddar Mac ‘n Cheese	\$30
aged cheddar, sambal oelek ketchup	
Brisket and Béarnaise Sliders	\$28
freshly ground Angus Reserve beef brisket patties, béarnaise aioli, gruyère spicy roasted tomato ketchup	
Tuna Karaage Sliders	\$28
panko crusted albacore, wasabi-horseradish aioli, sesame spinach, golden tobiko	
Bruschetta Sampler	\$32
minted artichoke heart bruschettas, truffled leek and mushroom, tomato-mozzarella and pesto	
Spicy Gunkan-Maki	
spicy albacore with a pineapple-jalapeno ponzu	\$20
wild house-smoked salmon with caramelized sake and chili sauce	\$20
scallop with spicy miso and bonito mayo	\$20
chopped lobster with togarashi, pickled ginger and coconut cream	\$20
SWEETS	
giovane Italian confections – price per dozen	
Assorted Macaroons	\$28
Chocolate Truffles	\$36
Madeleines with nutella buttercream	\$36

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HOSPITALITY SUITE

Served from 3:00pm – 10:00pm

SPIRITS

Premium Brand 750ml \$115
Stolichnaya Vodka, Canadian Club Rye, Bombay Sapphire Gin,
Bacardi Dark Rum, Bacardi White Rum, Johnnie Walker Red Scotch,
Bailey's Irish Cream

Deluxe Brand 750ml \$140
Tanqueray 10, Patrón Reposado, Patron Silver, Hennessy V.S. Cognac,
Absolut Vodka, Grand Marnier, Glenfiddich Scotch, Jameson Irish Whiskey,
Grey Goose Vodka

*Each bottle ordered will be accompanied by six soft drinks of your choice, glasses,
bar fruit and ice*

BAR SERVICE

Domestic Beer and Non-Alcoholic \$7
Imported Beer \$8
Soft Drinks — coke, diet coke, sprite, diet sprite, ginger ale, iced tea \$4
Bowl of Olives, Onions or Cherries \$8
Pacific Rim Bar Mix serves 6 \$9
Glassware per dozen \$12

Please touch 5571 for In-Room Dining

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giovane GOURMET MEALS TO GO

Sandwiches served in to-go containers

COMPLETE BREAKFASTS

\$19

Served from 6:00am – 11:30 am

Continental

choice of house-baked croissant, Danish *or* muffin
choice of orange *or* apple juice
individual flavoured yogurts
apple, orange, or banana
coffee, tea *or* hot chocolate

Healthy Choice

assorted fruit cup
cottage cheese
date and bran muffin
apple, orange, or banana
coffee, tea *or* hot chocolate

ALL-DAY MEALS

\$20

Charcuterie Panini

soppressata, prosciutto, Genoa salami, peperonata, fontina
with green salad, apple-balsamic vinaigrette
soft drink *or* juice
potato chips

or

Ham and Cheese Panini

honey roasted ham, cheddar, caramelized onion,
tomato and bocconcini salad with basil and extra virgin olive oil
soft drink *or* juice
potato chips

or

Olive Oil Marinated Tuna

artichokes, tomato, onions, basil
seasonal salad
soft drink *or* juice
potato chips

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FAIRMONT PET MENU

DOG DAYS

Fruitables Treat – Pumpkin and Apple (40g) \$9

one of nature's great super-foods, pumpkin is a natural source of antioxidants, and beta-carotene, blended with the high nutritional profile of apples, to make them a healthy favourite for your dog

Tripett – All Natural Tripe Stew (5.5 oz.) \$11

pure and unbleached beef tripe that is rich in digestive enzymes, essential fatty acids, and many other nutrients important to your dog's health

Ziwi Peak Natural New Zealand Pet Nutrition – Beef Flavour (3 oz.) \$9

all natural, delicious jerky bits, with 90% pure, high quality beef. These highly flavourful, protein-packed jerky bits are the ideal size for training and treating

Taste of the Wild – Wetlands Canine Formula (13.2 oz.) \$19

FELINE FUN

Taste of the Wild – Rocky Mountain Feline Formula in Gravy (3 oz.) \$10

a combination of animal proteins that will provide your cat with ideal protein nutrition for a lean body condition and optimal amino acid nutrition

California Natural – Salmon and Sweet Potato (5.5 oz.) \$12

a delicious blend of fresh salmon, mackerel, and sweet potato that is a high source of Omega 3 fatty acids - especially DHA, for shiny coat, smooth skin and a healthy immune system

Taste of the Wild – Rocky Mountain Feline Formula with Roasted Venison & Smoked Salmon (6 oz.) \$13



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