



# **the lobby lounge**

**Please note that for groups of 8 or more,  
an 18% gratuity will be added.**

Live Music- 6 Days a Week!

For more information on the Lobby Lounge Live Progressive Music Program, including our monthly schedule, please visit the Fairmont Pacific Rim Facebook page.

From our exclusive Private Dining Room in Oru to cocktail & canapé receptions in the Skybar and Lobby Lounge Terrace,

**call 604-695-5506**

to book your next private function at the luxurious  
Fairmont Pacific Rim.

## ALL DAY MENU

11:00am – 12:00am Monday- Saturday  
& 11:00am-10:00pm Sunday

### SMALL PLATES

- |   |  |                |
|---|--|----------------|
|   | Edamame Beans   | \$6            |
|   | preserved lemon, sea salt  |                |
|    | Miso Soup  | \$8            |
|   | shrimp, wakame, tofu   |                |
|   | Spinach Goma-ae  | \$6            |
|   | sesame paste, sesame seeds, bonito flake   |                |
|   | Spicy Age-dashi Tofu   | \$8            |
|   | crisp tofu, pickled shimeji mushroom,<br>chili sauce   |                |
|   | Hamachi Crudo   | \$16           |
|   | edamame three ways, asian pear,<br>yuzu-kosho vinaigrette  |                |
|    | Tuna “Karaage”  | \$16           |
|   | panko-crust edamame, spinach goma-ae,<br>bonito broth, pickled gold beets                        |                |
|   | Candied Salmon Poké  | \$14           |
|   | house-cured and smoked, sweet soy dressing,<br>sesame snap peas                                  |                |
|  | Local Oysters  | 1/2 dozen \$18 |
|   | horseradish, pickled ginger mignonette,  | dozen \$36     |
|   | wasabi cocktail sauce  |                |
|   | <i>please see server for daily selections</i>  |                |



### FAIRMONT LIFESTYLE CUISINE PROGRAM

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. Additionally, we are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs and diet-dependent requirements. Our Food & Beverage team would be delighted to provide you with a special menu featuring Lifestyle Cuisine Plus selections.

# ALL DAY MENU

11:00am – 12:00am Monday- Saturday, 11:00am-10:00pm Sunday

## NIGIRI / SASHIMI

	Nigiri	Sashimi
Prawn / Ebi	\$3.5	n/a
Salmon / Sake	\$3.5	\$10.5
 Albacore / Maguro	\$3.5	\$10.5
Yellowtail / Hamachi	\$4.5	\$12.5
 Scallop / Hotate	\$4.5	\$12.5
BBQ Eel / Unagi	\$4.5	n/a
Sweet Egg / Tamago	\$2	n/a

## LARGE PLATES / PLATTERS

### Sashimi Plate \$19

salmon, albacore tuna, and chef's daily featured sashimi

### Gunkan Sushi Plate \$14

spicy albacore, salmon, scallop and lobster battleship sushi

### Sushi Bento \$28

prawn tempura roll, albacore tuna tataki, spicy salmon gunkan, spinach goma-ae, miso soup with shrimp

### ORU Sushi and Sashimi Platter \$35

California roll, smoked salmon BC roll, scallop gunkan, albacore and hamachi sashimis

### Lobby Lounge Signature Platter \$39

California roll, spicy tuna roll, prawn tempura roll, salmon and albacore sashimis

### Chilled Seafood Tower (min 2 ppl) per person \$39

whole lobster, half dungeness crab, poached prawns, local oysters, honey mussels, sake-marinated clams, wasabi cocktail sauce, pickled ginger mignonette, yuzu-kosho aioli

# SUSHI BAR

11:00am – 12:00am Monday- Saturday, 11:00am-10:00pm Sunday



## Sushi Rolls

 <b>Spicy Tuna</b> \$12 chopped albacore tuna, chili, cucumber, daikon sprouts
 <b>California Roll</b> \$12 dungeness crab, avocado, cucumber, sesame
<b>Prawn Tempura Roll</b> \$12 prawn, cucumber, avocado, tobiko
 <b>BC Roll</b> \$10 smoked salmon, BBQ skin, avocado, bonito mayo
 <b>Pacific Rim Roll</b> \$12 spicy salmon, shiso, lettuce, avocado, cucumber, tobiko
<b>Oru Roll</b> \$16 chopped lobster, mango, scallion, wasabi, coconut
<b>Spicy Avocado and Papaya</b> \$8 pineapple, cucumber, avocado, pickled papaya, chili mayo
<b>Yam Tempura Roll</b> \$8 yam, lettuce, cucumber, avocado, sesame

## Hako-Zushi - (box sushi)

<b>Hamachi and Dungeness Hako-Zushi</b> \$ 16 hamachi, dungeness crab, yuzu-kosho aioli, tobiko
<b>Unagi and Tamago Hako-Zushi</b> \$ 16 unagi, tamago, sansho peppercorn, chili kabayaki

## Gunkan-Zushi - (battleship sushi)

 <b>Albacore</b> pineapple-jalapeño ponzu \$ 3.5
<b>Salmon</b> sweet sake chili sauce and scallions \$ 3.5
 <b>Scallop</b> spicy miso-bonito mayo, golden tobiko \$ 4.5
<b>Lobster</b> togarashi, pickled ginger and coconut sauce \$ 4.5

## THE SKY BAR

Pemberton Potato Chips	\$6
fingerling potato chips, spicy house ketchup	
Chicharrons	\$6
puffed pork cracklings, cilantro-lime mojo	
Plantain Chips	\$6
cayenne salt, white bean hummus	
Beef and Bearnaise Sliders	\$14
ground brisket, gruyère, bearnaise aioli, spicy tomato chutney	
 Tuna Karaage Sliders	\$14
panko-fried albacore, sesame spinach, wasabi aioli, tobiko	
Beef Short Rib Poutine	\$12
beef gravy, fresh horseradish, Natural Pastures cheese curds	
Chicken and Chorizo Poutine	\$12
chicken gravy, chorizo, Natural Pastures cheese curds	
 BC Spot Prawn Poutine	\$16
bacon and bonito gravy, Natural Pastures cheese curds	
Nachos	\$17
olives, jalapeños, cilantro, salsa criolla, aged cheddar, gruyère, roasted tomato-guajillo sauce, guacamole & sour cream	
Wings	\$16
spicy kimchee drumettes, pickled papaya slaw	
Yam Fries	\$12
chili aioli	

## Desserts

Black Forest Square	\$8
flourless chocolate cake, cherries, kirsch mousse	
Pavlova	\$8
lime meringue, kalmansi curd	
Chocolate hazelnut Brownie	\$8
milk chocolate mousse, cocoa nib nougatine	
Caramelized Apple Tart	\$8
maple syrup chantilly	
Lemon Cheesecake Lollipops	\$8
white chocolate, toasted coconut streusel	
Mochi Ice Creams and Macaroons	\$8

## ~Cocktails~

### High Kick \$14

Absolut Vanilia | Aperol | lemon | mint

In the tradition of the French Cabaret, the romance of turn-of-the century France is captured in this high-spirited cocktail. Vanilla vodka is blended with the subtle tartness of Aperol and fresh mint to arouse the senses and salute the belle époque.

### Belle Epoque \$18

Citron Vodka | Violette | Moët & Chandon | elderflower

This cocktail was crafted in the spirit of the floral Art Nouveau that seduced Paris during the age of beauty. The Belle Epoque uses Violette and champagne to create our own

### Hidalgo \$14

Jalapeño infused tequila | strawberry | lime

In Guadalajara, Mexico, strawberries and jalapeños are brought together to accompany many dishes. Here, jalapeño infused tequila is blended with fresh strawberry and lime juice to create a cocktail with kick who's name means unpredictable but noble.

### Shamrock \$16

Jameson | Green Chartreuse | Basil | Agave | Citrus

A reappearing favourite in the Lobby Lounge this drink was originally crafted for a pairing competition. This cocktail is brought to life with the use of fresh herb and citrus to refine this whiskey-based delight.

### Little Bird \$14

Pisco | Aperol | Vanilla | Rhubarb

With the country of origin still firmly in debate for the South American spirit- Pisco, its name is not. It derived from the Quechua language: Pisco meaning Little Bird. Vanilla subtly permeates through crisp rhubarb to bring delicacy and balance to this tasty carnival.

### Sniper \$16

Mt. Gay Rum | Apricot | Yellow Chartreuse | Pimento- all spice

'Apricot' a slang term used by snipers as a target point. This cocktail has been crafted to offer a different effect capturing the flavours of fall. This rum based gem gently blends herbaceous, stone fruit and spice notes.

**Dr. V.** **\$14**

Spiced rum | port | Italian vermouth | Lobby Lounge apple cinnamon syrup

An homage to our regular guests who are the heart of the Lobby Lounge, this beautiful blend of spice, vanilla, and port is the sophistication that represents our clientele.

**Opera** **\$16**

Plymouth Gin | Dubonnet | maraschino liqueur | orange bitters

This long forgotten classic was first created circa 1920 at the famed Harry's Bar in Paris where the Bloody Mary and Sidecar cocktails were also invented. Beautifully balanced this cocktail uses orange bitters, spicy Dubonnet, and a hint of cherry and Juniper.

**Sugar Shack Sour** **\$14**

Wiser's Canadian Whisky | maple syrup | lemon | egg white

First mentioned in Jerry Thomas' book *The Bon Vivant's Companion or How to Mix Drinks*, this Whisky Sour gets a Canuck twist with the use of Canadian whisky and Quebec maple syrup to create an earthy, "bonhomme" original.

**Dubious Julep** **\$15**

Woodford Reserve Bourbon | Dubonnet | strawberry | mint

Made popular by the Kentucky Derby, the Julep gets re-shoed with Dubonnet and strawberry adding rich, vibrant depth to a great classic.

**Silver Age** **\$14**

Noilly Prat | Lillet | St. Germaine | lemon

Inspired by the decadence of the Fin de Siele at the turn of the 19th Century, Lillet and dry vermouth are blended with St. Germaine liqueur to create a refreshingly elegant cocktail.

**Rose Fiz** **\$18**

Hendrick's Gin | cucumber | rose water | lemon

Shaken to perfection, this trendy twist on the New Orleans classic has beautiful thick textures, yet is subtle and refreshing on the palate with fizzy, rose and cucumber notes

## ~Non-Alcoholic Treats~

<b>Southern Peach</b> A sweet, light and spicy combination of fresh peach purée with ginger beer	\$8
<b>Orchard Delight</b> A refreshing mix of Serville oranges, pear and our house made apple cinnamon syrup	\$8
<b>Very Berry</b> Blackberries and strawberries with notes of elderflower	\$8
<b>Flower Pot</b> Dandelion and Burdock married with the sweet nectar of fresh apricot purée	\$8



# BY THE GLASS

## SAKE 2oz

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

## SPARKLING 5oz

Sumac Ridge, 'Stellar's Jay', Brut, Okanagan Valley, BC, NV	\$13
Blue Mountain, Brut Sparkling, Okanagan Valley, BC, NV	\$15
Moët et Chandon, Brut Imperial, Champagne, France, NV	\$30

## ROSE 5oz

Joie Farm, Pinot Noir Rosé, Okanagan Valley, BC	\$12
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## WHITE 5oz

Tantalus, 'Old Vines', Riesling, Okanagan Valley, BC	\$15
Laurenz und Sophie, 'Singing Grüner Veltliner', Austria	\$16
Hester Creek, Pinot Blanc, Okanagan Valley, BC	\$13
Blasted Church, Pinot Gris, Okanagan Falls, Okanagan Valley, BC	\$16
Quail's Gate, Gewürztraminer, Okanagan Valley, BC	\$12
Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand	\$20
Aquinas, Chardonnay, Napa Valley, California	\$17
Bodega Catena Alta, Chardonnay, Mendoza, Argentina	\$22

## RED 5oz

Terrazas de los Andes, Reserva Malbec, Mendoza, Argentina	\$16
Laughing Stock, 'Portfolio' Bordeaux Blend, Naramata, Okanagan Valley, BC	\$18
Quail's Gate, Cabernet Sauvignon, Okanagan Valley, BC	\$15
Erath, Pinot Noir, Willamette Valley, Oregon	\$20
Columbia Crest, "Grand Estates", Merlot, Columbia Valley, Washington	\$13
Domaines Perrin Côtes du Rhone, Villages, France	\$13
Grant Burge, Miamba, Shiraz, Barossa Valley, Australia	\$20
Joseph Phelps, Innisfree, Cabernet Sauvignon, Napa Valley, California	\$24

## VODKA

Absolut	\$7
Absolut Elyx	\$14
Belvedere	\$13
Finlandia	\$7
Grey Goose	\$13
Ketel One	\$8
Stolichnya	\$7
Van Gogh Espresso	\$12
Van Gogh Pomegranate	\$12
Zubrowka	\$7

## GIN

Beefeater	\$7
Beefeater 24	\$8
Bombay Sapphire	\$8
Hendrick's	\$12
Martin Miller	\$12
Plymouth	\$8
Tanqueray	\$7
Tanqueray 10	\$12
Victoria	\$13

## RUM

Appleton VX	\$7
Bacardi 8 yr	\$9
Captain Morgan Spiced	\$8
English Harbour	\$9
Havana Club Añejo	\$8
Mount Gay Eclipse	\$7
Sailor Jerry	\$8
Bacardi Black	\$7
Goslings	\$9
Bacardi Blanca	\$7

## TEQUILA

Aha Toro Añejo	\$24
Aha Toro Blanco	\$21
Don Julio Blanco	\$22
Don Julio Reposado	\$25
Don Julio 1942	\$23
Herradura Reposado	\$17
Olmecca Tezon	\$16
Patron Café	\$16
Patron Repasado	\$26
Patron Silver	\$21
Sauza Hornitos Gold	\$11
Sauza Silver	\$7

## PORT (2oz)

Graham's LBV	\$9
Graham's Six Grapes Vintage Character	\$9
Graham's 10yr Old Tawny	\$12
Taylor Fladgate 10yr Old Tawny	\$12
Penfolds Grandfather	\$25

## SCOTCH

J&B Rare	\$7
J.W. Red	\$8
J.W. Black	\$13
J.W. Blue	\$62
Chivas Regal 12	\$13
Chivas Regal 18	\$26
Glenmorangie Nectar D'or	\$23
Dalwhinnie 15	\$22
Glenfiddich Special Reserve 12	\$13
Glenfiddich 15	\$19
Auchentoshan 12	\$16
Aberlour a'bunadh	\$22
Glenlivet Nadurra	\$24
Laphroaig Quarter Cask	\$21
Lagavulin 16	\$33
Oban 14	\$30
Macallan 12	\$24
Macallan 15	\$33
Macallan 18	\$33
McClelland's	\$11
Clan Denny	\$25
Dewar's	\$7
Cragganmore	\$20

## COGNAC

Courvosier VS	\$14
Courvoisier VSOP	\$22
Hennessy VS	\$16
Hennessy VSOP	\$24
Hennessy XO	\$60
Rémy Martin VSOP	\$24
Rémy Martin XO	\$59
Calvados	\$12
Armagnac St. Vivant	\$19
Remy Martin Louis XII	\$165

## WHISKEY

Jack Daniels	\$8
Jack Daniels Gentleman Jack	\$11
Jack Daniels Single Barrel	\$14
Canadian Club	\$7
Crown Royal	\$8
John Jameson	\$8
Wisers Deluxe	\$7
Crown Royal Special Reserve	\$15
Alberta Premium	\$7
Connemara	\$20
Tyrconnell	\$17

## BOURBON

Knob Creek	\$13
Maker's Mark	\$11
Woodford Reserve	\$13
Basil Hayden's	\$13
Buffalo Trace	\$12
Van Winkle 20 yr	\$46
Wild Turkey, Russel Reserve	\$13

## **BEER**

**Draft - 12oz \$6.25**

**20oz \$8.50**

Stanley Park Ale  
Molson Canadian  
Heineken  
Guinness  
Molson 'M'

### **Domestic \$7**

Coors light  
Molson Canadian  
Kokanee  
Keith's  
Whistler Lager

### **Imported \$8**

Corona  
Heineken  
Stella Artois  
Warsteiner Non Alcohol  
Innis & Gunn

### **Specialty**

Tiger, Singapore	\$8
Singha Lager, Thailand	\$8
Asahi, Japan	\$9
Rogue Morimoto Soba Ale, 650ml	\$13
Naramata Nut Brown Ale, 650ml	\$15