



herons


west coast kitchen + bar


--- SOUPS + SALADS ---

 HERONS' SIGNATURE SEAFOOD CHOWDER 15
pacific salmon. manila clams. albacore tuna.
cod. honey mussels. Halibut. andouille sausage.

DAILY SOUP COMPOSITION 10
seasonally inspired.

 ORGANIC BABY GREENS 12
roasted pears. candied walnuts. goat cheese.
rooftop honey vinaigrette.

 add grilled chicken or sockeye salmon 8

 GRILLED PACIFIC ALBACORE TUNA NICOISE 20
fingerling potatoes. green beans. organic egg.
oven dried tomatoes. lemon vinaigrette.

COBB SALAD 22
grilled chicken breast. blue cheese. avocado.
double smoked bacon. herb dressing.

--- SANDWICHES ---

WEST COAST BURGER 20
aaa alberta beef. golden brioche. rosemary mayo.
bc farmhouse cheddar. fraser valley foraged mushrooms.
fries. homemade ketchup.

FRASER VALLEY CHICKEN SANDWICH 19
aged cheddar. oven roasted tomato. arugula.
rosemary mayo. ciabatta. daily soup.

MISSION BLACK FIG & GOAT CHEESE 18
tomato. arugula. mayo. rosemary ciabatta. daily soup.

SANDWICH OF THE DAY 18
chefs daily creation. daily soup.

--- DAILY FEATURES ---

 BAKED WILD SALMON 27
du puy lentils. double smoked bacon. braised leek.
winter vegetables. butter sauce.


CATCH OF THE DAY MARKET PRICE

--- MAINS ---

BC WILD MUSHROOM TART 17
arugula salad. sherry raisin gastrique.


 HALIBUT AND CHIPS 22
espelette mayo. coleslaw. lemon.


BUTTER CHICKEN 24
cashew basmati rice. garlic naan bread.
cucumber raita. mint chutney.

 VANCOUVER SEAFOOD TAGLIATELLE 26
mussels. clams. squid. baby shrimp. salmon.
albacore tuna. halibut. cod.
chardonnay butter sauce.



BEEF TENDERLOIN RAGOUT 26
local mushrooms. pearl onions.
crispy pembernton potatoes.


 OCEAN WISE 18
recommended by the vancouver aquarium as an ocean-friendly
seafood choice.


 LIFESTYLE CUISINE
created using fresh and nutritionally balanced ingredients, contributing to
optimal health and wellness



 FAIRMONT LIFESTYLE CUISINE PLUS
as part of Fairmont's commitment to environmental stewardship, this menu
contains locally sourced, organic, or sustainable items wherever possible
all cuisine is prepared without artificial trans fat.

--- FAIRMONT LIFESTYLE CUISINE PLUS ---

  ORGANIC ARUGULA + FRISÉE SALAD 15
orange. pistachio honey lemon dressing.
--- raw ---

  ROASTED TOMATO BISQUE 10
tomato concassé. rooftop basil. olive oil.
--- dash/heart healthy+ vegan ---

 TOFU TEMPURA 14
tofu. shitake mushrooms. watercress salad. garlic ginger soy.
--- vegan + macrobiotic ---

  BRITISH COLUMBIA CURED SALMON TASTING 18
vodka + beets. pastrami. waterfront
rooftop honey lemon. pickled vegetables.
--- raw + gluten free ---

  MISO GLAZED COD 33
soba noodles. . kombu scallion broth. broccolini.
--- macrobiotic ---

 GRILLED BONELESS SKINLESS CHICKEN BREAST 29
du puy lentil ragout. rooftop thyme natural chicken jus.
-- diabetic-friendly ---

--- DESSERT ---

your choice of: 8
PUMPKIN CRÈME BRULÉE
CHOCOLATE PANNA COTTA
BRULÉED LEMON TART

--- COFFEE ON THE FLY ---
in a rush? let your server know and your coffee will be made to go so
you can enjoy it on your way back to the office.

BOTTLED VIVREAU WATER STILL OR SPARKLING
3/PERSON
our in house purified environmentally positive water helps
to decrease your carbon foot print.
applicable taxes and gratuities are not included.