

MORNING

BREAKFAST 6:30AM–11:30AM

KEEP IT LIGHT

GOOD LIFE ORGANIC COLD PRESSED JUICE / *seasonally inspired* 10
JUICE / *orange, grapefruit, apple, cranberry* 6
FRUIT & YOGURT / *seasonal melons, fruits & berries, yogurt* 15
COCONUT CHIA PUDDING / *fresh berries, toasted coconut* 10
BLUEBERRY SMOOTHIE BOWL / *berries, pumpkin seed granola, watermelon popsicle* 12

OATS, GRAINS & CEREALS

QUEEN BEE GRANOLA / *almonds, hazelnuts, raisins, pumpkin seeds, yogurt* 12
STEEL CUT OATMEAL / *brulée banana, raisins, brown sugar, seeds, warm cereal cream* 10
CEREALS / *rice krispies, raisin bran, special k, corn flakes, all bran* 10
BAKED GOODS / *croissant, muffin, danish pastries, pain au chocolat* 10

FAVOURITES

CLASSIC EGGS BENEDICT* / *hollandaise* 20
SMOKED SALMON BENEDICT* / *garden chive hollandaise* 24
AVOCADO TOAST* / *poached eggs, heirloom tomato salad* 21
FARM FRESH EGGS* / *two farm fresh eggs, sausage, bacon or ham, crispy potatoes, toast* 20
EGG WHITE FLAN / *sweet potato, arugula, kale, almonds* 18
PACIFIC HAND-PEELED SHRIMP OMELETTE / *lemon ricotta, watercress, potatoes, toast* 22
MOUNT ROYAL BAGEL & LOX / *cold smoked sockeye salmon, lemon ricotta, arugula, capers* 20
BANANA BREAD FRENCH TOAST / *whipped mascarpone, caramel* 20
BUTTERMILK PANCAKES / *canadian maple syrup, butter* 20

SIDES

COUNTRY SAUSAGE, DOUBLE SMOKED BACON, HAM, OR CHICKEN & APPLE SAUSAGE 6
TOAST / *portofino artisan bread, butter & preserves* 5
SMALL BOWL OF FRUIT 8
GUACAMOLE 8
ROASTED TOMATO 8
BREAKFAST POTATO 8
FARM FRESH EGG* 4

CHAMPAGNE BREAKFAST FOR TWO 140

includes freshly brewed h.c valentine coffee or a selection of lot 35 teas
1/2 bottle moët & chandon brut
fresh orange juice / 'we suggest making mimosas'
strawberries with clotted cream
dungeness crab benedict / garden chive hollandaise
breakfast pastry basket / croissant, muffin, danish pastries, pain au chocolat

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*



DAY

ALL DAY 11:30AM–10:30PM

SMALL TO LIGHT BITES

TOFINO HAND PEELED SHRIMP & CLAM CHOWDER / *double smoked bacon, tomato broth* 14
GRANDMA'S CHICKEN NOODLE SOUP / *rich chicken broth, garden vegetables, noodles* 14
SAANICHTON BABY BEET SALAD / *pistachio moss, whipped salt spring island goat cheese* 18
RED OAK & FRISEE SALAD / *roasted carrots, blood orange & hazelnut vinaigrette* 14
CAESAR SALAD / *sourdough croutons, grana padano* 14
ADD GRILLED CHICKEN 10
ADD SALMON 10
ADD PRAWNS 10

LOUNGING AROUND

FARRO & FLAX BREAD / *empress honey whipped butter* 8
EMPRESS SPICE CHIPS & DIP / *caramelized onion sour cream* 10
MARINATED OLIVES / *preserved lemon, confit garlic* 8
Q BAR POPCORN / *charcoal seasoning* 8
BLACKBEAN NACHOS / *jalapeno, guacamole, pico de gallo* 20
ADD GRILLED CHICKEN 10
SALT SPRING ISLAND MUSSELS / *sea cider, grilled leek, egg yolk dressing, fresh cut fries* 24
CHARCUTERIE & CHEESE / *local & artisanal* 28
FORNO ROASTED CAULIFLOWER / *gochujang, pickled cucumber, lime* 15
PNW OYSTERS* / *silver rill farms red currant mignonette, lemon*
6pcs|22 12pcs|40

STONE OVEN THIN CRUST PIZZA

FUNGHI / *truffled cream, charred leek, ricotta salata* 20
SPICY PRAWN / *sopressata, baby spinach, ricotta* 22
SAUSAGE / *rapini, saint agur blue, mushrooms* 21
MARGHERITA / *tomato, buffalo mozzarella, extra virgin olive oil* 20

JUST RIGHT – COMFORT FOOD CRAVINGS

Q CHIRASHI / *local rice, tuna poke, sesame grilled octopus, avocado, edamame* 20
STEAK FRITES / *new york steak, fresh cut fries, steak butter* 25
RED WINE BRAISED PORK TAGLIATELLE / *sun wing farms tomato ragu, ricotta salata* 22
PAN SEARED GNOCCHI / *roasted sweet potato, walnuts, arugula* 22
HOUSE SMOKED TURKEY & BACON SANDWICH / *tomato, maple dijon mayonnaise, fresh cut fries* 20
CHAR GRILLED ANGUS BEEF BURGER / *lettuce, tomato, pickle, fresh cut fries* 24
RATHTREVOR GRILLED CHEESE / *local gruyère, caramelized onions, peasant bread, fresh cut fries* 17
HALIBUT & CHIPS / *black garlic remoulade, lacinato kale & sunflower seed slaw, fresh cut fries* 32
CLASSIC BUTTER CHICKEN CURRY / *basmati rice, cucumber raita, mango chutney, naan* 26

MAINS

PAN ROASTED SPRING SALMON / *escarole, confit fingerling potatoes, bacon emulsion* 32
COWICHAN VALLEY CHICKEN PAILLARD / *carrot fresno purée, red fife berries, red currant jus* 32
SPROUTED LENTIL FRITTER / *smoked tomato, frisée, carrot emulsion* 26
CHARGRILLED CANADIAN BEEF / *compressed potatoes, seasonal mushrooms, red wine jus*
12OZ ASPEN RIDGE RIB EYE 48
7OZ STERLING SILVER TENDERLOIN 49

SWEET TOOTH

EMPRESS CAKE / *cassis coulis, hazelnut sponge, signature empress chocolate* 14
I ♥ NY CHEESECAKE / *classic baked cheesecake, seasonal compote* 12
VANILLA POACHED PEAR PAVE / *caramel crémeux, ginger chocolates* 12
HAZELNUT CHOCOLATE PIE / *hazelnut crust, hazelnut & chocolate crémeux, whipped cream* 14
SELECTION OF HOUSE CHURNED ICE CREAM & SORBET / *biscotti* 10



CHILDREN'S MENU / LATE NIGHT

MIDNIGHT MUNCHIES 10:30PM–6:30AM

BREAKFAST BOX / *house-made granola bar, banana, yogurt, orange juice* 16
POTATO CHIPS OR PRETZELS / *sunchips, miss vickie's salt and vinegar, pringles* 8
Q BAR POPCORN / *charcoal seasoning* 8
GRANDMA'S CHICKEN NOODLE SOUP / *rich chicken broth, garden vegetables, noodles* 14
CHARCUTERIE & CHEESE / *local & artisanal* 28
HOUSE SMOKED TURKEY & BACON SANDWICH / *tomato, peasant bread, maple dijon mayonnaise* 20
BRAISED BEEF SHORT RIB CHILI / *sour cream, scallion, cheddar, corn tortilla chips* 22
PAN SEARED GNOCCHI / *roasted sweet potato, walnuts, arugula* 22
CLASSIC BUTTER CHICKEN CURRY / *basmati rice, cucumber raita, mango chutney, naan* 26

DESSERTS

HAZELNUT CHOCOLATE PIE / *hazelnut crust, hazelnut & chocolate crémeux, whipped cream* 14
I ♥ NY CHEESECAKE / *classic baked cheesecake, seasonal compote* 12

CHILDREN'S BREAKFAST 6:30AM–11:30AM
AGES 12 AND UNDER

BREAKFAST

FARM FRESH EGG* / *scrambled, bacon, toast* 12
BELGIAN WAFFLE TRIANGLES / *strawberries, whipped mascarpone & caramel, canadian maple syrup* 12
SILVER DOLLAR PANCAKES / *plain or chocolate chip, canadian maple syrup* 12
BREAKFAST CEREAL OR GRANOLA / *bananas or strawberries* 8
YOGURT / *fruit & berries* 6

CHILDREN'S MENU 11:30AM–10:30PM
AGES 12 AND UNDER

SNACKS

GRANDMA'S CHICKEN NOODLE SOUP 8
CRISP VEGETABLES WITH RANCH DRESSING 6
FRESH FRUIT 6
YOGURT 6

FAVOURITES *includes choice of fresh cut fries, salad, fresh fruit, or crudités*

CRISPY CHICKEN STRIPS / *honey mustard* 12
TWO HAND-PRESSED MINI CHEESEBURGERS 12
GRILLED CHEESE SANDWICH 10
BATTERED PACIFIC HALIBUT 14

PIZZA & PASTA

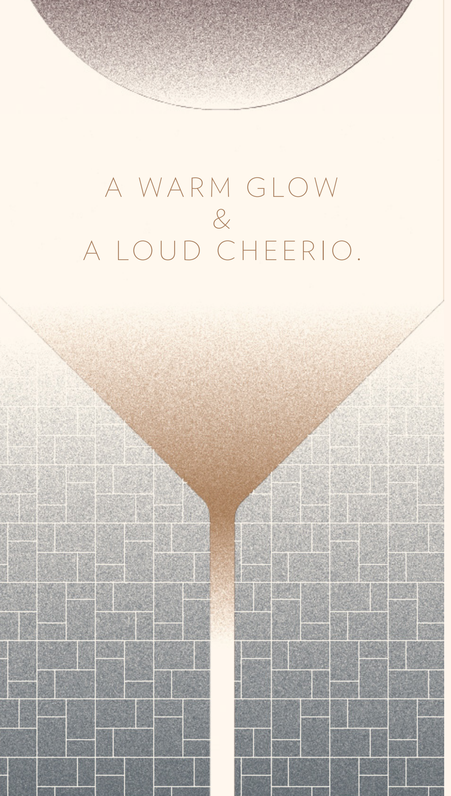
MACARONI & CHEESE / *'invisible' vegetable cream sauce & cheddar* 12
PEPPERONI & CHEESE PIZZA 12

KIDS GRILL *includes crispy potatoes & seasonal vegetables*

SPRING SALMON 14
STERLING SILVER 4OZ NEW YORK STEAK 14

DESSERTS

COOKIES & MILK 8
WORMS IN DIRT / *gummy worms, cookie crumble, chocolate pudding* 6
HOUSE-MADE EMPRESS ICE CREAM / *2 scoops with choice of chocolate, caramel or strawberry sauce* 8
FRESH SEASONAL FRUIT & BERRIES 6



A WARM GLOW
&
A LOUD CHEERIO.

SPARKLING WINE BY THE GLASS OR BOTTLE

BOTTEGA PROSECCO / *veneto, italy* 14 / 70
BLUE MOUNTAIN GOLD LABEL BRUT SPARKLING / *okanagan valley, b.c.* 18 / 90
VEUVE CLICQUOT BRUT / *champagne, france* 99 / 195
DOM PERIGNON / *champagne, france* 480

WHITE WINE BY THE GLASS OR BOTTLE

MISSION HILL 'ESTATE SERIES' CHARDONNAY BLEND / *okanagan valley, b.c.* 12 / 60
FITZPATRICK RIESLING / *kelowna, b.c.* 15 / 75
CANNONBALL CHARDONNAY / *sonoma, california* 21 / 105
DOG POINT SAUVIGNON BLANC / *marlborough, new zealand* 21 / 105
MEZZACORONA PINOT GRIGIO / *trentino alto adige, italy* 17 / 85
CAKEBREAD SAUVIGNON BLANC / *napa valley, california* 260

ROSÉ WINE BY THE GLASS OR BOTTLE

HAYWIRE GAMAY ROSÉ / *summerland, b.c.* 17 / 85

RED WINE BY THE GLASS OR BOTTLE

MEYER PINOT NOIR / *okanagan falls, b.c.* 14 / 70
MISSION HILL 'ESTATE SERIES' CABERNET MERLOT / *kelowna, b.c.* 13 / 65
CHÂTEAU BRANDE-BERGÈRE / *saint emilion, bordeaux, france* 17 / 85
ZUCCARDI MALBEC / *mendoza, argentina* 17 / 85
MUGA / *rioja, spain* 21 / 105
LOUIS JADOT VOLNAY 1ER CRU EN CHEVRET / *burgundy, france* 285
CAYMUS CABERNET SAUVIGNON / *napa valley, california* 255

CIDER

OKANAGAN CIDER / *crisp apple / b.c.* 8
OKANAGAN CIDER / *pear / b.c.* 8

BEER BY THE BOTTLE

BUD LIGHT / *pale lager / u.s.a.* 8
BUDWEISER / *pale lager / u.s.a.* 8
CORONA / *lager / mexico* 8
GUINNESS / *stout / ireland* 9
LEFFE BLONDE / *amber ale / belgium* 11
PERONI / *lager / italy* 9
STANLEY PARK NOBLE / *pilsner / b.c.* 8
STANLEY PARK WEST COAST / *pale ale / b.c.* 8
STELLA ARTOIS / *lager / belgium* 9
BUDWEISER PROHIBITION BREW / *non-alcoholic / u.s.a.* 7

DESSERT WINE BY THE GLASS OR BOTTLE

FORT BERENS LATE HARVEST REISLING / *lillooet, b.c.* 16 / 80

PORT

GRAHAM'S 10 YEAR 12
TAYLOR FLAGATE 20 YEAR 20

SHERRY

LUSTAU SOLERA RESERVA 12

COCKTAILS

BREAKFAST

MIMOSA 15
bottega prosecco topped with orange juice
CAESAR 16
finlandia vodka, clamato juice, seasoned to our in-house recipe
IRISH COFFEE 16
jameson irish whiskey, coffee, whipped cream

ALL DAY

EMPRESS 1908 G&T 19
empress 1908 gin, fever tree tonic, grapefruit
CLASSIC NEGRONI 16
equal parts beefeater gin, campari, sweet vermouth
MOSCOW MULE 16
finlandia vodka, ginger beer, lime
FAIRMONT OLD FASHIONED 16
woodford reserve, mount gay barrel aged rum, angostura bitters

SPIRITS 1oz

GIN

BEEFEATER / *u.k.* 10
HENDRICK'S / *u.k.* 12
VICTORIA GIN / *victoria, b.c.* 11

VODKA

FINLANDIA / *finland* 10
GREY GOOSE / *france* 12
SHERINGHAM / *sooke, b.c.* 11

RUM

BACARDI WHITE / *puerto rico* 10
MOUNT GAY BLACK BARREL / *barbados* 12

TEQUILA

CASAMIGOS REPOSADO 14
HORNITOS SILVER 10
PATRON ANEJO 18

WHISKEY

WOODFORD RESERVE / *kentucky, illinois* 12
CROWN ROYAL / *gimli, manitoba* 10
JAMESON / *cork, ireland* 10

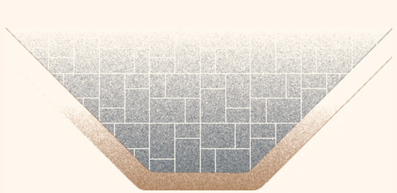
SCOTCH

LAGAVULIN 16 YEAR / *islay* 18
MACALLAN AMBER / *speyside* 15
OBAN 14 YEAR / *highland* 18

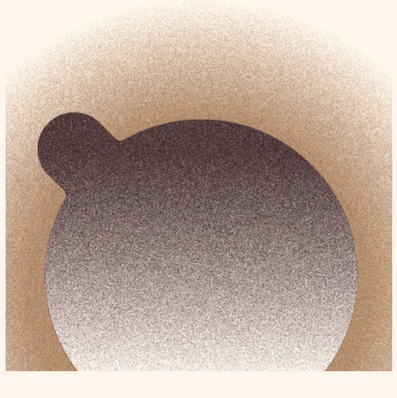
COGNAC

HENNESSY V.S.O.P. 16
REMY MARTIN X.O. 36

WINE / BEER / SPIRITS



TURN OVER
A NEW LEAF,
MY DEAR.



SOFT DRINKS, JUICES & MINERAL WATER

COKE, SPRITE, DIET COKE, GINGER ALE 6
PHILLIPS INTERGALACTIC ROOT BEER 6
JUICE / *orange, apple, grapefruit, cranberry* 6
SAN PELLEGRINO / *0.5L* 6
ACQUA PANNA / *0.5L* 6
SAN PELLEGRINO / *0.75L* 9
ACQUA PANNA / *1L* 9

BREWED

HOMEMADE HOT CHOCOLATE / *58% dark chocolate, vanilla chantilly* 8
FRESHLY BREWED H.C VALENTINE COFFEE 6
FRESHLY BREWED H.C VALENTINE DECAFE COFFEE 6
ESPRESSO 6
LATTE 7
CAPPUCCINO 7

LOT 35 TEA

1907 ORANGE PEKOE 6
IMPERIAL BREAKFAST 6
CREAM EARL GREY 6
ORGANIC OREGON MINT 6
ORGANIC EGYPTIAN CHAMOMILE 6
ORGANIC BELLA COOLA PUNCH 6
KYUSHU JAPAN SENCHA 6

CHILDREN'S BEVERAGES

HOT CHOCOLATE 4
SOFT DRINKS 4
FRUIT JUICE / *orange, apple, cranberry* 4
STRAWBERRY BANANA SMOOTHIE 4
MILK / *2%, skim, chocolate, almond or soy* 4

HAVE YOUR CAKE AND EAT IT TOO

Please note that a $5 hotel delivery charge, applicable taxes and a 15% gratuity will be added to your bill.

COFFEE / TEA / SOFT DRINKS



HAPPINESS
IS A
SUMPTUOUS
MEAL
ENJOYED
ON ONE'S
OWN TERMS.