



DINE WELL

WITH FAIRMONT HOTEL VANCOUVER

IN-ROOM DINING AVAILABLE 6:00AM TO 9:00PM DAILY
DIAL "0" FROM YOUR IN-ROOM TELEPHONE TO PLACE AN ORDER

Please Note: A 15% service fee and \$5.00 delivery charge applies to all orders. Prices are exclusive of applicable taxes.

BREAKFAST

Complete Breakfast - All meals are accompanied with Notch8 breakfast potatoes; your selection of white, multigrain, English muffin, sourdough or gluten-free toast* served with butter and preserves; your choice of juice, a personal pot of freshly brewed coffee, or tea.

Notch8 Breakfast* **\$28**
Eggs Your Way, Bacon or Sausage

Free Range Egg Omelet* **\$28**
Bacon, Pork Sausage, Ham, Shrimp, Spinach, Tomato, Asparagus, Bell Peppers, Jalapeno, Cheddar Cheese, Feta Cheese

The Classic Benedict **\$29**
Back Bacon, Poached Eggs, Rustic Bread, Hollandaise

Buttermilk Pancakes **\$22**
Berries of the Season, Lemon Sugar, Maple Syrup

Organic Quinoa & Market Vegetables Bowl **\$20**
Poached Free Run Egg, Squash, Heirloom Tomato, Caramelized Onions, Spinach, Manchego, Chimichurri Sauce

Superfood Smoothie Bowl **\$18**
Soy Milk, Hemp Seeds, Goji Berries, Fresh Berries, Sticky Granola

Avocado Toast **\$21**
Country Bread, 6 Minute Egg, Radish, Almonds, Pea Tendrils
Replace your egg with Tofu

Slow Cooked Steel Cut Oatmeal **\$18**
Banana, Blueberries, Brown Sugar

Lox and Egg **\$15**
Dark Rye, Hen Egg, Cream Cheese

Enhancements

One Egg as You Wish **\$4**

Breakfast Pastries **\$10**
Choice of 2 items:
Butter Croissant
Fruit Muffin
Berry Danish

Fruits of the Season **\$15**

Yogurt **\$6.5**

LUNCH

French Onion Soup Croissant Crouton, Gruyere Cheese	\$15	Notch8 Classic Burger Sesame Seed Bun, Lettuce, Tomato, Pickle, Onion, American Cheese, Mustard Ketchup <i>Fries or Salad</i>	\$26
Gem Caesar Salad Croutons, Parmesan Cheese, Pickled Onion	\$14	Grilled Chicken Sandwich Pickled Onion, Shredded Lettuce, Bacon, Avocado, Black Pepper Mayo <i>Fries or Salad</i>	\$22
Summer Melon, Tomato & Cucumber Salad Carved Melon, Local Cucumber, Sherry Dressing, Heirloom Tomato, Goat Cheese	\$16	Soba Noodle Power Bowl Soba Noodles, Baby Kale, Hummus, Edamame Beans, Black Sesame, Avocado, Soy-Ginger Dressing	\$22
Salad Greens Summer Fruits, Young Radish, Vine Tomato, Almonds, Balsamic Dressing	\$14	Add Protein: <i>Grilled Chicken Breast \$12</i> <i>Roasted Salmon Filet \$16</i> <i>Garlic Prawns \$12</i>	
Tomato and Salami Flatbread Tomato Sauce, Mozzarella, Arugula, Aged Balsamic	\$22	Crispy Chicken Wings Salt and Pepper Wings, Frank's Hot Sauce	\$20

GRAB & GO

Fried Egg Sandwich Toasted Bagel, Spicy Sausage Patty, Baby Kale, Manchego	\$11	Grilled Chicken Sandwich Pickled Onion, Shredded Lettuce, Bacon, Avocado, Black Pepper Mayo <i>Fries or Salad</i>	\$22
Notch8 Classic Burger Sesame Seed Bun, Lettuce, Tomato, Pickle, Onion, American Cheese, Mustard Ketchup <i>Fries or Salad</i>	\$26	Baby Iceberg Salad 6-minute Egg, Blue Cheese, Crispy Onions, Charred Sweet Corn, Bacon, Heirloom Tomato, Radish, Avocado Dressing	\$19
Soba Noodle Power Bowl Soba Noodles, Baby Kale, Hummus, Edamame Beans, Black Sesame, Avocado, Soy-Ginger Dressing	\$22		

DINNER

To Start

French Onion Soup \$15

Croissant Crouton, Gruyere Cheese

Roasted Tomato Soup \$14

Basil Oil, Cherry Tomatoes, Grana Padano

Gem Caesar Salad \$14

Croutons, Parmesan Cheese, Pickled Onion

**Summer Melon,
Tomato & Cucumber Salad** \$16

Carved Melon, Local Cucumber,
Sherry Dressing, Heirloom Tomato,
Goat Cheese

Salad Greens \$14

Summer Fruits, Young Radish, Cherry Tomato,
Almonds, Balsamic Dressing

Add Protein: *Grilled Chicken Breast* \$12
Roasted Salmon Filet \$16
Garlic Prawns \$12

Local Handcrafted Charcuterie \$21

Pickled Vegetables, Tarragon Mustard,
Smoked Olives, Crostini

Crispy Chicken Wings \$20

Salt and Pepper, Franks Red Hot

Notch' O's \$24

House Tortilla Chips, Pickled Onions
Pico de Gallo, Mixed Cheese

Mains

Notch8 Classic Burger \$26

Sesame Seed Bun, Lettuce, Tomato,
Pickle, Onion, American Cheese,
Mustard, Ketchup

Fries or Salad

Grilled Chicken Sandwich \$22

Pickled Onion, Shredded Lettuce,
Bacon, Avocado, Black Pepper Mayo

Fries or Salad

Soba Noodle Power Bowl \$22

Soba Noodles, Baby Kale, Hummus,
Edamame Beans, Black Sesame,
Avocado, Soy-Ginger Dressing

Add Protein: *Grilled Chicken Breast* \$12
Roasted Salmon Filet \$16
Garlic Prawns \$12

Tomato and Salami Flatbread \$22

Tomato Sauce, Mozzarella, Arugula,
Aged Balsamic

Summer Squash Agnolotti \$26

Sage, Squash Puree, Grana Padano,
Pine Nuts

Haida Gwaii Halibut \$41

Beluga Lentils, Baby Turnips,
Baby Bok Choy, Miso Jus

Steak and Lobster \$45

4oz Tenderloin, Lobster Mac and Cheese,
Pea Tendrils, Herb Crust

DESSERT

Ice Cream & Sorbets \$6.5/scoop

Ask for today's flavors

Pecan & Pumpkin Tart \$12

Vanilla Ice Cream, Caramel Sauce,
Whipped Cream

Brioche & Banana Bread Pudding \$12

Cream & Banana Custard, Brioche Bread,
Milk Chocolate Ice Cream

CHILDREN'S MENU

BREAKFAST

Blueberry Pancakes	\$10
Short Stack of Pancakes, Blueberries, Maple Syrup	
Oatmeal Brûlé	\$9
Steel Cut Oats with Crispy Sugar, Milk, Berries	
Eggs + Bacon	\$12
One Egg, Two Pieces of Bacon, Hash Browns	
Granola + Yogurt	\$9
Crunchy Granola, Honey Yogurt, Okanagan Fruit	

LUNCH AND DINNER

Grilled Chicken	\$12
Roasted Potatoes, Seasonal Veggies	
Mac & Cheese	\$12
Four Cheese Sauce, Elbow Macaroni	
Spaghetti and Meatballs	\$12
House-made Beef Meatballs, Choice of Tomato Sauce or Cream Sauce	
Tomato + Cheese Pizza	\$12
Crispy Crust, Tomato Pizza Sauce, Four Cheese Mix	

WINES

White Wines

6oz | 9oz | BTL

Chardonnay, Mission Hill 11 | 16 | 47

Okanagan Valley, British Columbia

Starts with a lovely pale golden colour, followed by aromas of peach, lemon and jasmine. Oak-aging creates a pleasant creamy texture on the palate, filled with flavours of green apple, pineapple, and lime which persist to the finish.

Chenin Blanc, Quails' Gate 14 | 19 | 55

Okanagan Valley, British Columbia

Pale lemon in the glass, notes of citrus, pear, quince, fresh flowers and grass mingle together on the nose. On the palate has flavours of orchard fruit, subtle notes of lees and wet stone with a long, lingering finish.

Riesling, Mt. Boucherie 12 | 17 | 54

Okanagan Valley, British Columbia

This pours a light gold hue, and presents as rich and waxy on the palate as the hue suggests. Ripe pear, apricot, baked yellow apple, quince, and ginger spicing on the full, warmer palate.

Pinot Grigio, Mezzacorona 14 | 19 | 60

Trentino, Italy

Pale straw colour, crisp mineral and floral nose with a touch of fennel and almond; clean and crisp with green apple flavours and almond in the finish.

Pinot Gris, Blasted Church 15 | 21 | 63

Okanagan Valley, British Columbia

Aromas of pineapple, melon, pear and blossom with a hint of peach. The palate shows similar characteristics with ripe apple notes, lovely mouth-filling viscosity and a rich finish.

Sauvignon Blanc, Oyster Bay 12 | 25 | 98

Marlborough, New Zealand

A zingy refreshing dry white with gooseberry, herbs, melon and lime citrus notes on the nose and palate. Easy drinking, and pairs well with fish, especially salmon and tuna, goat cheese and white meats.

Red Wines

6oz | 9oz | BTL

Cabernet/Merlot, Mission Hill 12 | 17 | 54

Okanagan Valley, British Columbia

A mingling of black and red cherry and cassis aromas are on the nose and extend through to the first sip. Sage, vanilla, lavender, and sandalwood notes intermingle.

Pinot Noir, Meyer 15 | 21 | 69

Oliver, British Columbia

Sweet, juicy, gulp-able pinot with persistent cinnamon spice and a stream of acidity that holds it all together. A delicious, no need to think about it pinot. Oregon meets California in a glass.

Merlot, Red Rooster 12 | 17 | 54

Okanagan Valley, British Columbia

This dry, medium-bodied merlot has soft tannins and flavours of juicy black cherry, plum and currant. Plenty of ripe red and black fruit notes with a dash of spice linger through on a drying finish.

Cabernet Sauvignon, Quails' Gate 17 | 23 | 72

Okanagan Valley, British Columbia

Deep purple in the glass, this has lovely aromas of cassis, tobacco, anise and vanilla. On the palate it has a rich mouthfeel with lively tannins and characteristic notes of blackcurrant, black cherry, cocoa and leather.

Malbec, Zuccardi 17 | 23 | 72

Mendoza, Argentina

This has a purple-black colour and is bursting with blackcurrant and plum aromas, fresh, spicy notes and structured, yet soft, tannins. It is full-bodied with rich black cherry and chocolate notes and a velvety finish.

Cabernet Sauvignon, Cannonball 19 | 25 | 98

Napa Valley California, USA

Brimming with dark crimson in colour and has ripe plum, mocha-crème, wild berry, and red spice aromas. The taste is of red currant fruit with fresh cherry and berry flavours. The mouthfeel starts with a substantial body and has just enough texture and acidity to leave a long and flavourful finish.

Rioja, La Montessa 18 | 24 | 86

Rioja, Spain

Perfect when enjoyed on its own, with a multi-faceted flavour profile including ripe nectarines, pomegranates, blood orange and fresh strawberries, infused with hints of sweet spice.

BUBBLES

Bottega Prosecco, Italy

6oz / 16
BTL / 72

Moët & Chandon Brut

6oz / 35
BTL / 175

Sumac Ridge Steller's Jay Brut

6oz / 16
BTL / 72

BEER & COCKTAILS

Bottled Beer

8.5/BTL

Hotel Vancouver Red Truck Lager

Kokanee

7.5/BTL

Bud Light

7.5/BTL

Corona

Stella Artois

Hoegaarden

Naramata Apple Cider

Signature Bottled Cocktails

19/BTL

Vieux Carre #2

Remy Martin VSOP, Mount Gay Black Barrel,
Martini Rosso, Dom Benedictine, Angostura Bitters

XO Old Fashioned

Mount Gay XO, Raw Demerara Sugar,
Angostura Bitters

Negroni

Botanist Gin, Martini Rosso, Martini Bitters

Rob Roy

Bruichladdich, Martini Rosso, Angostura Bitters

Spirits

Whisky

Dewar's White Label 12

Johnny Walker Red Label Scotch 12

Chivas Regal 12 Year 16

Glenlivet 12 Year 13

Glenfiddich 12 Year 13

Glenmorangie 10 Year 15

Glenlivet 15 Year 16

Oban 14 Year 20

Gin

Tanqueray 10

Tanqueray No. 10 14

Bombay Sapphire 10

Vodka

Finlandia 10

Ketal One 11

Grey Goose 12

Belvedere 13

Rum

Bacardi White 10

Havana Club 3 Year 10

Eldorado 12 Year 11

NON-ALCOHOLIC

Mineral Water

Still or Sparkling (250ml) 7

Still or Sparkling (750ml) 10

Soft Drinks

Can (355ml) 5

Cold Beverages

Orange, Grapefruit, Cranberry, Apple 6

2%, Skim, Soy or Almond Milk 6.5

Hot Beverages

Freshly Brewed Coffee 2 Cups | 8

6 Cups | 12

REFRESHMENT CENTER

Alcoholic Beverages

Beer	9.5
Nude Vodka Soda	9.5
Spirits	13
Wine	49

Non-Alcoholic Beverages

Soft Drink	6
ESKA Natural Spring Water	5
Voss Water	10
Gatorade	8
Red Bull	8

TAKE HOME

Phone Charging Kit	40
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Please note: Items in the refreshment center are subject to a 15% convenience fee and applicable taxes.