



# 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** **\$15**

Croissant Crouton, Gruyere Cheese

**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, Vine Tomato,  
Almonds, Balsamic 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

**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*

**Crispy Chicken Wings** **\$20**

Salt and Pepper Wings, Frank's Hot Sauce

# GRAB & GO

**Fried Egg Sandwich** **\$11**

Toasted Bagel, Spicy Sausage Patty,  
Baby Kale, Manchego

**Notch8 Classic Burger** **\$26**

Sesame Seed Bun, Lettuce, Tomato, Pickle,  
Onion, American Cheese, Mustard Ketchup  
*Fries or Salad*

**Soba Noodle Power Bowl** **\$22**

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

**Grilled Chicken Sandwich** **\$22**

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

*Fries or Salad*

**Baby Iceberg Salad** **\$19**

6-minute Egg, Blue Cheese, Crispy Onions,  
Charred Sweet Corn, Bacon, Heirloom Tomato,  
Radish, Avocado Dressing

# 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

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

## LUNCH AND DINNER

<b>Grilled Chicken</b>	<b>\$12</b>
Roasted Potatoes, Seasonal Veggies	
<b>Mac &amp; Cheese</b>	<b>\$12</b>
Four Cheese Sauce, Elbow Macaroni	
<b>Spaghetti and Meatballs</b>	<b>\$12</b>
House-made Beef Meatballs, Choice of Tomato Sauce or Cream Sauce	
<b>Tomato + Cheese Pizza</b>	<b>\$12</b>
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
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### **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.