

# IN ROOM DINING

## BREAKFAST

7AM - 11AM Daily

### -FROM THE BAKERY

*HOUSE BAKED MORNING MUFFINS (V) 5*  
classic blueberry, spiced carrot apple, chef's gluten friendly

*VIENNOISERIES (V/N) 6*  
butter croissant, chocolate croissant, almond croissant

*ARTISANAL TOASTS (V) 5*  
sourdough, multigrain, rye, white, gluten free, english muffin

### -GRAINS & FRUIT

*HOUSE MADE GRANOLA (V/N) 16*  
farm house yogurt, wildflower honey, fresh berries

*STEEL CUT OATMEAL (V/GF) 15*  
sliced banana, blueberries, cinnamon, brown sugar, steamed milk

*FRESH FRUIT SALAD (V/VE/GF) 15*  
melons, fresh berries, mint

*FRUIT SMOOTHIE OF THE DAY (V/GF) 12*  
seasonal ingredients created daily

### -CLASSICS

*BUTTERMILK PANCAKES (V) 20*  
okanagan strawberries, whipped vanilla cream, maple syrup

*GLUTEN-FRIENDLY PANCAKES (V/GF) 20*  
okanagan strawberries, whipped vanilla cream, maple syrup

*BRIOCHE FRENCH TOAST (V) 20*  
citrus blueberry, whipped ricotta, maple syrup

### -FARM FRESH EGGS

*All of our egg dishes are served with golden breakfast potatoes*

*FREE RANGE EGGS 28*  
two eggs any style, smoked bacon, pork sausage, tomato confit, choice of artisanal toast

*FREE RANGE EGG OMELETTE (V) 26*  
gruyère cheese & fine herbs, tomato confit, choice of artisanal toast

*EGG WHITE OMELETTE (V) 26*  
open face omelette, sautéed spinach, avocado, tomato, choice of artisanal toast

*AVOCADO TOAST (V) 24*  
poached eggs, crushed avocado, arugula, parmesan, sourdough toast

*CLASSIC EGGS BENEDICT (P) 27*  
poached eggs, canadian back bacon, english muffin, hollandaise sauce

*ROYALE EGGS BENEDICT 28*  
poached eggs, smoked BC salmon, english muffin, hollandaise sauce

### -ENHANCEMENTS

*HALF AVOCADO (V) 4*

*BREAKFAST POTATOES (V/GF) 6*

*SMOKED BACON (P/GF) 6*

*BACK BACON (P/GF) 6*

*PORK OR CHICKEN SAUSAGE (P/GF) 7*

*PACIFIC SMOKED SALMON (GF) 9*

*BOWL OF MIXED BERRIES (VE/GF) 10*

### -FOR THE KIDS

*FRUIT & YOGURT PARFAIT (V/GF) 9*

*STEEL CUT OATMEAL (V/GF) 9*  
blueberries, brown sugar, warm milk

*SILVER DOLLAR PANCAKES (V) 11*  
strawberries, whipped cream, maple syrup

*MINI EGG SCRAMBLE 12*  
two eggs scrambled, breakfast potatoes, pork sausage or chicken sausage

(V) - Vegetarian  
(VE) - Vegan  
(GF) - Gluten-Friendly  
(P) - Contains Pork  
(N) - Contains Nuts

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### TO ORDER ITEMS FROM THIS MENU, DIAL 5571

*Please note that a \$6.00 hotel delivery charge, applicable taxes and an 18% gratuity will be added to your bill automatically.*

# IN ROOM DINING

## ALL-DAY MENU

11AM - 10PM Daily

**HAND-CUT KENNEBEC FRIES** (V/GF) 8

**CHICKPEA HUMMUS** (V/VE) 15

lemon, herbs, paprika, olive oil, flatbread

**VINE RIPENED TOMATO SOUP** (V) 14

crispy croutons, parmesan cheese

**CRISPY THAI CHICKEN WINGS** (GF) 17

cucumber, cilantro, lime

**CAESAR SALAD** 16

chopped egg, parmesan, focaccia crouton, signature dressing

**GATHERED GREENS** (V/VE/GF) 16

cucumber, radish, tomato, parmesan, apple mustard vinaigrette

**PACIFIC RIM NACHOS** (V/GF) 27

cheddar and monterey jack cheese, tomato, green onion, olives, jalapeño, salsa, sour cream, guacamole

**CHEESE + CHARCUTERIE** (P/N) 32

farmhouse cheeses, fine cured meats, olives, nuts, fruit preserves, mustard, artisanal bread

**SPAGHETTI BOLOGNESE** (P) 26

classic rich meat sauce, parmesan

**SPAGHETTI CARBONARA** (P) 25

bacon, peas, black pepper, parmesan

**FISH & CHIPS** 32

lightly battered cod, fresh cut fries, remoulade sauce

**PESTO CHICKEN CLUB** 24

smoked bacon, avocado, arugula, basil pesto

**PACIFIC RIM BEEF BURGER** 26

smoked bacon, cheddar cheese, lettuce, tomato, pickle, special sauce, toasted brioche bun, fresh cut fries

double patty add 7

**HOUSE-MADE FALAFEL BURGER** (V) 26

lettuce, parsley, cilantro, pickled onion, lemon herb sauce, toasted bun

## DESSERT

**CHOCOLATE RASPBERRY BOMBE** (V/N) 12

vanilla bavarian, hazelnut feuilletine wafer, chantilly cream

**TIRAMISU** (V) 12

ladyfinger sponge, mascarpone, espresso meringue, cocoa

**CITRUS CHEESECAKE** (V) 12

graham crust, marinated local strawberries

**ICE CREAM SUNDAE** (V/N) 12

strawberry, chocolate and vanilla ice cream, candied almonds,

cocoa nib brittle, chocolate sauce, cherry

## KIDS MENU

**CHEESEBURGER & HAND CUT FRIES** 15

**CHICKEN STRIPS & HAND CUT FRIES** 13

**GRILLED CHEESE SANDWICH & HAND CUT FRIES** 12

**SPAGHETTI PASTA** 14

choice of meat sauce or simply glazed with butter

**VANILLA ICE CREAM** (V/GF) 9

chocolate sauce

**MILK & CHOCOLATE CHIP COOKIES** 8

## LATE NIGHT

11PM - 7AM Daily

**HAND-CUT TORTILLA CHIPS AND SALSA** (VE/GF) 12

**GATHERED GREENS** (V/VE) 18

cucumber, radish, tomato, parmesan, apple mustard vinaigrette

**CHEESE + CHARCUTERIE** (P/N) 32

farmhouse cheeses, fine cured meats, olives, nuts, fruit preserves, mustard, artisanal bread

**CHICKEN PESTO SANDWICH** 22

chicken breast, avocado, arugula, basil pesto aioli, filone bread, potato crisps

**AVOCADO & PESTO SANDWICH** (V) 22

avocado, tomato, arugula, basil pesto aioli, filone bread, potato crisps

**THREE HOUSE BAKED CHOCOLATE CHIP COOKIES** 9

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## SPARKLING 5oz

### BLUE MOUNTAIN 22

Brut Sparkling, Okanagan Falls, BC

### MOËT ET CHANDON 50

Brut Imperial, Epernay, Champagne, France

## WHITES 6oz / 9oz

### MISSION HILL, FIVE VINEYARDS 18 / 23

Chardonnay, Kelowna, Okanagan Valley, BC

### DOG POINT 26 / 35

Sauvignon Blanc, Marlborough, New Zealand

### CANNONBALL 22 / 33

Chardonnay, Sonoma, California, USA

### MEZZACORONA 18 / 23

Castel di Firmian, Pinot Grigio, Trentino Alto Adige, Italy

## REDS 6oz / 9oz

### CANNONBALL 23 / 35

Cabernet Sauvignon, Sonoma, California, USA

### MISSION HILL, FIVE VINEYARDS 19 / 25

Cabernet Sauvignon/Merlot, Okanagan Valley, BC

### MEYER 21 / 31

Pinot Noir, Okanagan Falls, Okanagan Valley, BC

### ZUCCARDI 22 / 33

Serie A, Malbec, Mendoza, Argentina

## WINE O'CLOCK

Available from 4PM - 7PM on Friday, Saturday and Sundays.

### WINE FLIGHT (3) 3OZ + CHARCUTERIE BOARD (P/N) 90

Sommelier selected wine flight for two, paired with farmhouse cheeses and charcuterie board.

## VIEW FULL HOTEL WINE LIST

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## BEER

### BOTTLE

### CORONA 9

### PERONI 9

### FOUR WINDS, SAISON 9

### FOUR WINDS, IPA 9

### STELLA ARTOIS 9

## COCKTAILS

### THE LOBBY LOUNGE NEGRONI 18

Premium Gin, Sweet Vermouth, Campari

### THE LOBBY LOUNGE OLD FASHIONED 18

Premium Whiskey, Demerara, Aromatic Bitters

### PACRIM CAESAR 16

Vodka, House Caesar Mix, Spices, Seasonal Garnish

### BEGINNERS LUCK #2 18

Tanqueray Gin, Strawberry, Lavender, Lemon, Blue Mountain Brut

### HOLÁ PIÑA GRILL 18

Olmecca Blanco Tequila, Pineapple, Lime, Grapefruit

### SILKY HEADS 16

Tanqueray Gin, Lemongrass, Apple, Honey, Lemon, Ginger Beer

## SPIRIT-FREE

### LAVENDER LEMONADE 8

Add Gin or Vodka | Single \$6, Double \$10

GREAT TASTE  
WE HAVE