

IN ROOM DINING

BREAKFAST MENU

7AM - 11AM Daily

FROM THE BAKERY

Proudly serving our triple berry artisanal jam made in-house

HOUSE BAKED MORNING MUFFIN (V) 6

select one: classic blueberry, spiced carrot apple, chef's gluten friendly

VIENNOISERIE (V/N) 8

select one: butter croissant, chocolate croissant, raspberry curd croissant, and chef's rotating almond or pistachio croissant

ARTISANAL TOASTS (V) 6

sourdough, multigrain, rye, white, gluten-free, english muffin

GRAINS & FRUITS

HOUSE MADE GRANOLA (V/N/GF) 18

farm house yogurt, wildflower honey, fresh berries

STEEL CUT OATMEAL (V/GF) 15

sliced banana, blueberries, cinnamon, brown sugar, steamed milk

SELECTION OF CEREALS (V) 12

corn flakes, special k, raisin bran, cheerios, fruit loops served with whole milk, skim milk, almond milk, soy milk or oat milk

FRESH FRUIT SALAD (V/VE/GF) 16

melons, fresh berries, mint

BLUEBERRY BLAST SMOOTHIE (V/GF) 13

blueberry, banana, almond milk, almond butter, cinnamon

TROPICAL GREEN SMOOTHIE (V/GF) 13

kale, spinach, mango, banana, coconut H2O

FARM FRESH EGGS

All of our egg dishes are served with golden breakfast potatoes

FREE RANGE EGGS (P) 29

two eggs any style, smoked bacon, pork sausage, tomato confit, choice of artisanal toast

BLACK TRUFFLE & EGGS (V) 30

Soft scrambled eggs, crème fraîche, black truffles, garden chives, house made toasted brioche, petit herb salad (*served without breakfast potatoes*)

FREE RANGE EGG OMELETTE (V) 27

gruyère cheese & fine herbs, tomato confit, choice of artisanal toast

EGG WHITE OMELETTE (V) 27

open face omelette, sautéed spinach, avocado, tomato, choice of artisanal toast

AVOCADO TOAST (V) 26

poached eggs, crushed avocado, arugula, parmesan, sourdough toast

BREAKFAST SANDWICH (P) 24

soft scrambled eggs, prosciutto, arugula, tomato, parmesan, basil pesto aioli, toasted brioche bun

CLASSIC EGGS BENEDICT (P) 28

poached eggs, canadian back bacon, english muffin, hollandaise sauce

ROYALE EGGS BENEDICT 29

poached eggs, smoked BC salmon, english muffin, hollandaise sauce

CLASSICS

BUTTERMILK PANCAKES (V) 22

okanagan berry compote, whipped vanilla cream, maple syrup

GLUTEN-FRIENDLY PANCAKES (V/GF) 22

okanagan berry compote, whipped vanilla cream, maple syrup

BRIOCHE FRENCH TOAST (V) 24

okanagan berry compote, citrus whipped ricotta, maple syrup

ENHANCEMENTS

HALF AVOCADO (VE/GF) 5

BREAKFAST POTATOES (V/GF) 6

SMOKED BACON (P/GF) 6

BACK BACON (P/GF) 6

PORK OR CHICKEN SAUSAGE (P/GF) 8

PACIFIC SMOKED SALMON (GF) 10

BOWL OF MIXED BERRIES (VE/GF) 10

KIDS MENU

FRUIT & YOGURT PARFAIT (V/GF) 10

STEEL CUT OATMEAL (V/GF) 10

blueberries, brown sugar, warm milk

SILVER DOLLAR PANCAKES (V) 12

okanagan berry compote, whipped cream, maple syrup

GLUTEN-FRIENDLY SILVER DOLLAR PANCAKES (V/GF) 12

okanagan berry compote, whipped cream, maple syrup

MINI EGG SCRAMBLE (P/GF) 13

two eggs scrambled, breakfast potatoes, pork sausage or chicken sausage

(V) - Vegetarian

(VE) - Vegan

(GF) - Gluten-Friendly

(P) - Contains Pork

(N) - Contains Nuts

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 - 11PM Daily

STARTERS, SHAREABLES & SALADS

HAND-CUT KENNEBEC FRIES (V/GF) 9

CHICKPEA HUMMUS (V/VE) 16

lemon, herbs, paprika, olive oil, flatbread

VINE RIPENED TOMATO SOUP (V) 14

crispy croutons, parmesan cheese

CRISPY THAI CHICKEN WINGS 19

cucumber, cilantro, lime

CHILLI GARLIC HOT WINGS (N) 19

toasted peanut, scallion

PACIFIC RIM NACHOS (V/GF) 28

chedder and monterey jack cheese, tomato, green onion, jalapeño, cilantro roasted salsa, sour cream, guacamole

CHEESE + CHARCUTERIE (P/N) 32

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

CAESAR SALAD 17

chopped egg, parmesan, focaccia croutons, signature dressing
add chicken 9 | add salmon 9

SUPERFOOD SALAD (V/VE/GF) 17

ancient grains, kale, arugula, beets, cucumber, mint,
apple tahini dressing, cashew cream
add chicken 9 | add salmon 9

RAWBAR SUSHI ROLLS

All of our sushi rolls are served with pickled ginger, wasabi, and soy sauce. RawBar menu items are available until 9:45pm.

SPICY TUNA ROLL (GF) 19

chopped tuna, chili, cucumber, radish sprouts

CALIFORNIA ROLL (GF) 21

dungeness crab, avocado, cucumber, sesame

PRAWN TEMPURA ROLL 17

black tiger prawns, cucumber, avocado, masago, mayo, lettuce

SALMON MOTOYAKI ROLL (GF) 19

spicy chopped wild sockeye, avocado, cucumber, scallion, motoyaki sauce

SABLE MOTOYAKI ROLL (GF) 21

kabayaki cured sablefish, avocado, cucumber, chili, motoyaki sauce

MANGO AVOCADO ROLL (V/VE/GF) 16

mango, avocado, pickled papaya, chili mayo

SANDWICHES & BURGERS

PESTO CHICKEN SANDWICH (P) 25

chicken breast, avocado, smoked bacon, arugula, basil pesto, toasted sourdough, fresh cut fries

A.L.T SANDWICH (V) 21

avocado, arugula lettuce, tomato, basil pesto, toasted sourdough, fresh cut fries

PACIFIC RIM BEEF BURGER (P) 28

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 brioche bun, fresh cut fries

MAIN COURSES

SEARED PACIFIC SALMON (GF) 37

roasted fingerling potatoes, haricot verts, artichokes, okanagan tomato, salsa verde

STEAK & FRITES (GF) 45

6oz canadian beef tenderloin, fresh cut fries, caesar salad, béarnaise aioli, red wine jus

ROSSDOWN FARMS CHICKEN BREAST (GF) 35

fingerling potatoes, roasted beets, haricot verts, hon-shimigi mushroom, grainy mustard jus

FISH & CHIPS 32

battered crispy cod, fresh cut fries, tartar sauce

GARGANELLI PESTO PASTA (V) 26

garganelli noodle, baby tomatoes, olive oil pesto sauce, ricotta & parmesan cheese

SPAGHETTI BOLOGNESE (P) 28

classic rich meat sauce, parmesan

DESSERT

MILK CHOCOLATE PEANUT BUTTER 13

peanut butter mousse, malt crème anglaise, salted caramel ice cream

WARM BRIOCHE BEIGNET 13

caramelized white chocolate cream, lemon curd

RASPBERRY VACHERIN (VE/GF) 13

whipped raspberry ganache, raspberry sorbet, crispy meringue

TRIO OF HOUSE BAKED COOKIES 10

oatmeal cranberry, classic chocolate chunk, snickerdoodle

ICE CREAM SUNDAE 13

strawberry, chocolate and vanilla ice cream, cherry, chocolate sauce

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ALL DAY MENU

11AM - 11PM Daily

KIDS MENU

CHEESEBURGER & FRESH CUT FRIES 16

CHICKEN STRIPS & FRESH CUT FRIES 14

GRILLED CHEESE SANDWICH &
FRESH CUT FRIES (V) 13

SPAGHETTI PASTA 15
choice of meat sauce or simply glazed with butter

VANILLA ICE CREAM (V/GF) 10
chocolate sauce

MILK & CHOCOLATE CHIP COOKIES (V) 9

LATE NIGHT MENU

11PM - 7AM Daily

HAND-CUT TORTILLA CHIPS AND SALSA (VE/GF) 13

GATHERED GREENS (VE) 19
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 23
chicken breast, avocado, arugula, basil pesto, filone bread, potato crisps

AVOCADO & PESTO SANDWICH (V) 23
avocado, tomato, arugula, basil pesto, filone bread, potato crisps

TRIO OF HOUSE BAKED COOKIES 10
oatmeal cranberry, classic chocolate chunk, snickerdoodle

GREAT WE HAVE
TASTE

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SPARKLING 5oz / bottle

CASA DI BOTTEGA PROSECCO 15 / 70
Bottega, Veneto, Italy

BLUE MOUNTAIN 21 / 90
Brut Sparkling, Okanagan Falls, BC

POMMERY BRUT ROYAL 40 / 190
Reims, Champagne

ROSE 6oz / 9oz / bottle

DOMAINE DE TRIENNES 24 / 36 / 99
Côtes de Provence, France, 2020

BARTIER BROS. ROSÉ 16 / 24 / 65
Oliver, BC, Canada

WHITES 6oz / 9oz / bottle

MISSION HILL ESTATE SERIES 18 / 27 / 70
Chardonnay, Okanagan Valley, BC, Canada

VILLA SPARINA 22 / 33 / 90
Gavi di Gavi, Piedmont, Italy

STAG'S HOLLOW 18 / 27 / 75
Albarino, Okanagan Falls, BC, Canada

CRAGGY RANGE 24 / 36 / 95
Sauvignon Blanc, Martinborough, New Zealand

REDS 6oz / 9oz / bottle

MISSION HILL ESTATE SERIES 18 / 27 / 75
Cabernet/Merlot, Okanagan, BC, Canada

TINTO NEGRO 20 / 29 / 85
Malbec, Uco Valley, Argentina

HACIENDA LOPEZ DE HARO 21 / 31 / 85
Reserva, Rioja, Spain

O'ROURKE PEAK CELLARS 23 / 34 / 95
Pinot Noir, Lake Country, BC, Canada

SOMMELIER SELECTION 6oz / 9oz / bottle

STAG'S LEAP ARTEMIS 55 / 83 / 230
Cabernet Sauvignon, Yountville, California, USA

VIEW FULL HOTEL WINE LIST

BEER

BOTTLE

CORONA 9

PERONI 9

STRANGE FELLOWS BREWING, TALISMAN PALE ALE 9

SUPERFLUX, COLOUR & SHAPE IPA 9

STELLA ARTOIS 9

COCKTAILS

THE LOBBY LOUNGE NEGRONI 20

Premium Gin, Sweet Vermouth, Campari

THE LOBBY LOUNGE OLD FASHIONED 20

Premium Whiskey, Demerara, Aromatic Bitters

PACRIM CAESAR 20

Vodka, House Caesar Mix, Spices, Seasonal Garnish

CHECK IN 20

Fords Gin, Blueberry + Lemon Oleo, Luxardo Bitter Bianco, Lavender, Brut

PACIFIC PUNCH 20

Havana Club 3yo Rum, Sencha, Mint Tea, Yuzu, Ginger, Lemon, Thyme

SPIRIT-FREE

STRAWBERRY-LAVENDER LEMONADE 8

Add Gin or Vodka | *Single \$8, Double \$12*

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