

IN ROOM DINING

BREAKFAST MENU

7AM - 11AM Daily

FROM THE BAKERY

Proudly serving our triple berry artisanal jam made in-house

HOUSE BAKED MORNING MUFFINS (V) 7

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

VIENNOISERIE (V/N) 9

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) 19

farm house yogurt, wildflower honey, fresh berries

STEEL CUT OATMEAL (V/VE/GF) 16

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

SELECTION OF CEREALS (V/VE) 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/VE/N/GF) 14

blueberry, banana, almond milk, almond butter, cinnamon

TROPICAL GREEN SMOOTHIE (V/VE/GF) 14

kale, spinach, mango, banana, coconut H2O

FARM FRESH EGGS

All of our egg dishes are served with golden breakfast potatoes

PACIFIC RIM BREAKFAST (P) 30

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

BLACK TRUFFLE & EGGS (V) 32

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) 28

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

EGG WHITE OMELETTE (V) 28

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

AVOCADO TOAST (V/VE*) 27

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

BREAKFAST SANDWICH (P) 25

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 30

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

CLASSICS

BUTTERMILK PANCAKES (V) 23

okanagan berry compote, whipped vanilla cream, maple syrup

GLUTEN-FRIENDLY PANCAKES (V/GF) 23

okanagan berry compote, whipped vanilla cream, maple syrup

BRIOCHE FRENCH TOAST (V) 25

okanagan berry compote, citrus whipped ricotta, maple syrup

ENHANCEMENTS

HALF AVOCADO (V/VE/GF) 6

BREAKFAST POTATOES (V/VE*/GF) 7

SMOKED BACON (P/GF) 9

BACK BACON (P/GF) 9

PORK OR CHICKEN SAUSAGE (P/GF) 11

PACIFIC SMOKED SALMON (GF) 14

BOWL OF MIXED BERRIES (V/VE/GF) 14

BEVERAGES

FRESH PRESSED JUICE 10

Orange, Apple, Grapefruit, Cranberry

COFFEE

Small Carafe \$7, Large Carafe \$11

SPECIALTY COFFEE 8

Americano, Cappuccino, Espresso, London Fog, Chai Latte, Mocha
Extra Shot of Espresso +\$2

TEA LEAVES 7

Imperial Earl Grey, English Breakfast, Orange Pekoe, Calming Chamomile, Purely Peppermint, Floral Jasmine, Health & Well-Being

SPARKLING WATER

Small San Pellegrino \$6 | Large San Pellegrino \$9

STILL WATER

Small Evian \$6 | Large Evian \$9

(V) - Vegetarian

(VE) - Vegan

(VE*) - Vegan With Modifications

(P) - Contains Pork

(N) - Contains Nuts

(GF) - Gluten Friendly

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

Proudly serving locally sourced artisan ingredients & sustainably certified seafood, teas and coffee.

TO ORDER ITEMS FROM THIS MENU, DIAL 5571

IN ROOM DINING

BREAKFAST MENU

7AM - 11AM Daily

KIDS MENU

FRUIT & YOGURT PARFAIT (V/GF) 12

STEEL CUT OATMEAL (V/VE/GF) 10*

blueberries, brown sugar, warm milk

SILVER DOLLAR PANCAKES (V) 14

okanagan berry compote, whipped cream, maple syrup

GLUTEN-FRIENDLY SILVER DOLLAR

PANCAKES (V/GF) 14

okanagan berry compote, whipped cream, maple syrup

MINI EGG SCRAMBLE (P/GF) 15

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

GREAT WE HAVE
TASTE

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IN ROOM DINING

ALL DAY MENU

11AM - 11PM Daily

STARTERS, SHAREABLES & SALADS

HAND-CUT KENNEBEC FRIES (V/VE/GF) 10

CHICKPEA HUMMUS (V/VE) 16

lemon, herbs, paprika, olive oil, flatbread

VINE RIPENED TOMATO SOUP (V) 15

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

cheddar 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 18

chopped egg, parmesan, focaccia croutons, signature dressing

add chicken 12 | add salmon 12

SUPERFOOD BOWL (V/VE/N/GF) 19

kale & spinach greens, quinoa grain & hemp seeds, mint, avocado, fermented blueberries, dried cranberries, almond crema, turmeric vinaigrette

add chicken 12 | add salmon 12

HARVEST GRAIN BOWL (V/VE/GF) 19

quinoa grain, roasted beets, apple, fennel, arugula, mint, apple thyme dressing

add chicken 12 | add salmon 12

MEDITERRANEAN FALAFEL BOWL 22

citrus chickpeas, crispy falafels, grape tomatoes, roasted red pepper, olives, pickled red onion, basil, hummus, cumin garlic yogurt dressing

add chicken 12 | add salmon 12

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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) 21

chopped tuna, chili, cucumber, radish sprouts

CALIFORNIA ROLL (GF) 22

dungeness crab, avocado, cucumber, sesame

PRAWN TEMPURA ROLL 20

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

SALMON MOTOYAKI ROLL (GF) 23

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

SABLE MOTOYAKI ROLL (GF) 22

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

MANGO AVOCADO ROLL (V/VE/GF) 17

mango, avocado, pickled papaya, chili mayo

SANDWICHES & BURGERS

SPICED CHICKEN SANDWICH (P) 25

smoked bacon, tomato, baby arugula, black pepper aioli, artisanal ciabatta, fresh cut fries

A.L.T SANDWICH (V/VE) 23

avocado, arugula, tomato, artisanal ciabatta, fresh cut fries

PACIFIC RIM BEEF BURGER (P) 29

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

double patty add 9

HOUSE MADE FALAFEL BURGER (V/VE*) 26

lettuce, parsley, cilantro, pickled onion, lemon herb sauce, toasted brioche bun, fresh cut fries

MAIN COURSES

SEARED PACIFIC SALMON (GF) 44

roasted fingerling potatoes, artichokes, okanagan tomato, salsa verde

6OZ CANADIAN BEEF TENDERLOIN (GF) 58

seasonal vegetables, tomato confit, pomme purée, red wine jus

BRAISED LAMB SHANK (GF) 46

seasonal vegetables, tomato confit, pomme purée, lamb jus

ROSSDOWN FARMS CHICKEN BREAST (GF) 41

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

GARGANELLI PESTO PASTA (V) 27

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

SPAGHETTI BOLOGNESE (P) 29

classic rich meat sauce, parmesan

IN ROOM DINING

ALL DAY MENU

11AM - 11PM Daily

DESSERT

BLACK FOREST CHERRY (GF) 14

morello cherry mousse, dark chocolate cremeux, roasted cherry compote

PEACHES AND CREAM SUNDAE 14

blood peach sorbet, devon cream ice cream, brown butter crumble

STRAWBERRY COCONUT PANNA COTTA (VE/GF) 14

coconut crumble, mint macerated strawberries, coconut cream

TRIO OF HOUSE BAKED COOKIES (V) 12

oatmeal cranberry, classic chocolate chunk, snickerdoodle

ICE CREAM SUNDAE (V) 14

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

KIDS MENU

CHEESEBURGER & FRESH CUT FRIES 18

CHICKEN STRIPS & FRESH CUT FRIES 16

GRILLED CHEESE SANDWICH & FRESH CUT FRIES (V) 14

SPAGHETTI PASTA (VE*) 16

choice of meat sauce or simply glazed with butter

VANILLA ICE CREAM (V/GF) 10

chocolate sauce

MILK & CHOCOLATE CHIP COOKIES (V) 9

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*i only
HAVE FRIES
for you*

IN ROOM DINING

HEALTHY CHOICES

BREAKFAST

7AM - 11AM Daily

HOUSE MADE GRANOLA (V/N/GF) 19

farm house yogurt, wildflower honey, fresh berries

STEEL CUT OATMEAL (V/VE/GF) 16

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

FRESH FRUIT SALAD (V/VE/GF) 16

melons, fresh berries, mint

EGG WHITE OMELETTE (V) 28

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

AVOCADO TOAST (V/VE*) 27

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

BLUEBERRY BLAST SMOOTHIE (V/VE/N/GF) 14

blueberry, banana, almond milk, almond butter, cinnamon

TROPICAL GREEN SMOOTHIE (V/VE/GF) 14

kale, spinach, mango, banana, coconut H2O

ALL DAY

11AM - 11PM Daily

CHICKPEA HUMMUS (V/VE) 16

lemon, herbs, paprika, olive oil, flatbread

SUPERFOOD BOWL (V/VE/N/GF) 19

kale & spinach greens, quinoa grain & hemp seeds, mint, avocado,
fermented blueberries, dried cranberries, almond crema,
turmeric vinaigrette

add chicken 12 | add salmon 12

HARVEST GRAIN BOWL (V/VE/GF) 19

quinoa grain, roasted beets, apple, fennel, arugula, mint, apple thyme
dressing

add chicken 12 | add salmon 12

MEDITERRANEAN FALAFEL BOWL 22

citrus chickpeas, crispy falafels, grape tomatoes, roasted red pepper,
olives, pickled red onion, basil, hummus, cumin garlic yogurt dressing

add chicken 12 | add salmon 12

A.L.T SANDWICH (V/VE) 23

avocado, arugula, tomato, artisanal ciabatta, fresh cut fries

SEARED PACIFIC SALMON (GF) 44

roasted fingerling potatoes, artichokes, okanagan tomato, salsa verde

STRAWBERRY COCONUT PANNA COTTA (VE/GF) 14

coconut crumble, mint macerated strawberries, coconut cream

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IN ROOM DINING

LATE NIGHT MENU

11PM - 5AM Daily

STARTERS, SHAREABLES & SALADS

HAND-CUT KENNEBEC FRIES (V/VE/GF) 10

VINE RIPENED TOMATO SOUP (V) 15

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

cheddar 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

SUPERFOOD BOWL (V/VE/N/GF) 19

kale & spinach greens, quinoa grain & hemp seeds, mint, avocado, fermented blueberries, dried cranberries, almond crema, turmeric vinaigrette

add chicken 12 | add salmon 12

SANDWICHES, BURGERS & PASTAS

BREAKFAST SANDWICH (P) 25

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

SPICED CHICKEN SANDWICH (P) 25

smoked bacon, tomato, baby arugula, black pepper aioli, artisanal ciabatta, fresh cut fries

A.L.T SANDWICH (V/VE) 23

avocado, arugula, tomato, artisanal ciabatta, 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 9

GARGANELLI PESTO PASTA (V) 27

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

SPAGHETTI BOLOGNESE (P) 29

classic rich meat sauce, parmesan

KIDS MENU

CHEESEBURGER & FRESH CUT FRIES 18

CHICKEN STRIPS & FRESH CUT FRIES 16

GRILLED CHEESE SANDWICH & FRESH CUT FRIES (V) 14

SPAGHETTI PASTA (VE) 16*

choice of meat sauce or simply glazed with butter

VANILLA ICE CREAM (V/GF) 10

chocolate sauce

MILK & CHOCOLATE CHIP COOKIES (V) 9

DESSERTS

TRIO OF HOUSE BAKED COOKIES 12

oatmeal cranberry, classic chocolate chunk, snickerdoodle

ICE CREAM SUNDAE 14

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

BLACK FOREST CHERRY (GF) 14

morello cherry mousse, dark chocolate cremeux, roasted cherry compote

STRAWBERRY COCONUT PANNA COTTA (VE/GF) 14

coconut crumble, mint macerated strawberries, coconut cream

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IN ROOM DINING

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

INNISKILLIN 18 / 27 / 70
Pinot Grigio, Okanagan, BC, Canada, 2020

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

TIGHTROPE 20 / 30 / 80
Sauvignon Blanc/Semillon, Naramata, BC, 2021

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

REDS 6oz / 9oz / bottle

PROSPECT 18 / 27 / 75
Merlot, Okanagan Valley, 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

DUMOL HIGHLAND DIVIDE 49 / 74 / 205
Chardonnay, Russian River Valley, California, USA

ANDRÉ PERRET 61 / 92 / 257
Viognier, Condrieu, Northern Rhone, France

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

CLOS DES BRUSQUIÈRES 41 / 62 / 172
Grenache/Syrah, Châteauneuf-du-Pape, Southern Rhone, France

VIEW FULL HOTEL WINE LIST

BEER

CORONA 9

PERONI 9

STRANGE FELLOWS, 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

LALA LIGHTNING 22
Pink Peppercorn & Lemon Spirit, Hibiscus, Grapefruit, Brut

MONEY GIRL 20
Botanical Infused Vodka, Lychee, Chamomile, Grapefruit, Orange Blossom

SPIRIT-FREE

STRAWBERRY-LAVENDER LEMONADE 10
Add Gin or Vodka, *Single* +\$8, *Double* +\$12

APPLE & EVE 10
Add Gin or Vodka, *Single* +\$8, *Double* +\$12

BEVERAGES

FRESH PRESSED JUICE 10
Orange, Apple, Grapefruit, Cranberry

COFFEE
Small Carafe \$7, Large Carafe \$11

SPECIALTY COFFEE 8
Americano, Cappuccino, Espresso, London Fog, Chai Latte, Mocha, *Extra Shot of Espresso* +\$2

TEA LEAVES 7
Imperial Earl Grey, English Breakfast, Orange Pekoe, Calming Chamomile, Purely Peppermint, Floral Jasmine, Health & Well-Being

SOFT DRINKS 5
Coke, Diet Coke, Coke Zero, Ginger Ale, Sprite, Club Soda

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