

# In-Room Dining Menu

*Fairmont*  
OLYMPIC HOTEL

# RISE & SHINE

5:30 am - 11:30 am

## BEVERAGE

Small | Large

Coffee regular or decaffeinated	9   14
Espresso	7   9
Cappuccino, Latte, Mocha	7   10
Milk skim, 2%, chocolate, almond, soy	5
Juice orange, grapefruit, apple, cranberry, pineapple, prune, tomato	6
Lot 35 Tea english breakfast, earl grey, oregon peppermint, kea lani orange pineapple, orange pekoe, egyptian chamomile, bella coola	6
Still Water	5   10
Sparkling Water	5   10

## FRUIT

Freshly Sliced Papaya, Mango, and Lime	8
Half Grapefruit	8
Chilled Melon and Berries	8
Seasonal Berries	14
Whole Fruit apple, pear, banana, orange, grapes	4

## PASTRIES

Blueberry Streusel Muffin	8
Carrot Bran Flax Seed Muffin	8
Butter Croissant	8
Chocolate Croissant	8
Double Baked Almond Croissant	8
Seasonal Fruit Danish	8
Pecan Sticky Bun	8

## CEREALS, OATS & BOWLS

Ellenos Yogurt mango, house made granola, roasted coconut, streusel	14
Steel Cut Oats devonshire cream, brown sugar, golden raisins	7
Cereals: all bran, cornflakes, cheerios, raisin bran, special k, rice krispies	7
Add banana or berries	6
Quinoa apple, pear, cranberries, honey, lemon, poppy seed dressing	16

Call extention 3262 to order

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# ALL DAY

11:30 am - 11:30 pm

## SOUP & SALAD

<b>French Onion Soup</b> walla walla onions, sherry, gruyere, baguette	10
<b>PNW Clam Chowder</b> potato, onion, celery, bacon, cream	10
<b>Tomato Soup</b> roasted heirloom tomatoes	8
<b>Mixed Greens</b> carrots, red onion, tomato, balsamic dressing	12
<b>Olympic Caesar*</b> parmigiano-reggiano, panne frito	16
<b>Bitter Greens and Citrus</b> radicchio, fennel, grilled endive, poached pear, blood orange vinaigrette, candied pecans	18
<b>Cobb Salad</b> egg, avocado, blue cheese, bacon, tomato, house ranch	18
<b>Add</b> chicken \$6, shrimp \$8, or crab \$10	

## APPETIZER & SHARED

<b>Hummus</b> crunchy chickpeas, za'atar spiced lavash, radish	14
<b>Chicken Wings</b> cajun brined, dry rubbed, and smoked. celery and bleu cheese dressing	20
<b>Charcuterie and Pickles*</b> assorted local and international charcuterie, house made pickles and accoutrements	24
<b>Cheese and Fruits</b> assorted local and international cheeses, dried fruits and condiments	24
<b>Togarashi Fries</b> yuzu soy aioli	12
<b>House Made Flatbread</b> rotating market inspired creation	20
<b>Shrimp Cocktail</b> prawns, gochujang cocktail sauce	26

## SANDWICHES

Choice of fries, chips, or salad	
<b>Smoked Turkey Club</b> white bread, roasted turkey breast, bacon, avocado	24
<b>Burger*</b> 1/2 pound wagyu patty, beecher's white cheddar, yuzu pickles	22
<b>BLTA</b> on country white, honey bacon, tomato, lettuce, crushed avocado	22
<b>Grilled Veggie Wrap</b> tomato tortilla, grilled veggies, hummus, pickled onions	20

## SIDES

<b>Roasted Brussels Sprouts</b> rooftop honey, grain mustard, chilis, lardons	12
<b>Whipped Potato</b> yukon gold, butter, cream	10
<b>Cauliflower</b> ras el hanout, tea spiked golden raisins	12
<b>House Made French Fries</b> ketchup	10
<b>Asparagus</b> chimichurri	10

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# ALL DAY

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## ENTRÉE

<b>Half Chicken*</b> grilled scallions, asparagus, buttermilk herb dressing	28
<b>Steak Frites*</b> snake river farms ny strip, compound butter, frites	48
<b>Spaghetti and Meatballs</b> tomato, basil, pork, beef, parmigiano-reggiano	24
<b>Baked Mac n' Cheese</b> country ham, beecher's white cheddar	22
<b>Braised Short Rib</b> whipped potato, grilled kale	34
<b>Market Fish</b> rotates daily, call for details	36
<b>Vegetarian Lasagna</b> mushroom ragu, bechemal, spinach, parmigiano-reggiano	24

## DESSERT

<b>Blueberry Blackberry Pie</b> vanilla bean ice cream	12
<b>Fleur de Sel Caramel Cheesecake</b> graham cracker crust	12
<b>Chocolate Cake</b> chocolate devil's food cake, chocolate ganache, fresh berries	12
<b>Carrot Cake</b> cream cheese frosting, chantilly cream	12
<b>Vanilla Bean Crème Brûlée</b> seasonal berries	12
<b>Selection of Ice Cream and Sorbet</b>	12

# KIDS

## BREAKFAST

<b>Cold Cereal</b>	7
<b>Teddy Bear Pancake</b> fruit	10
<b>Scrambled Eggs</b> cheddar cheese, bacon or sausage	10
<b>Oatmeal</b> brown sugar	8

## ALL DAY

<b>Chicken Fingers</b> breaded white meat chicken, fries or fruit	12
<b>Cheeseburger*</b> 1/3 pound patty, cheddar cheese, fries or fruit	14
<b>Macaroni &amp; Cheese</b> house made cheddar cheese sauce, elbow macaroni	9
<b>Turkey Sandwich</b> wheat bread, mayonnaise, fries or fruit	10
<b>Grilled Cheese</b> white bread, cheddar cheese, fries or fruit	9
<b>PB&amp;J</b> peanut butter, jelly, wheat bread, fries or fruit	9

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## EGGS & OMELETS

<b>North West</b> smoked salmon, spinach, caramelized onion, goat cheese	25
<b>Denver</b> ham, bell peppers, walla walla onions, beecher's white cheddar	23
<b>Ham &amp; Cheddar</b> ham, cheddar cheese	23
<b>Florentine</b> egg whites, spinach, tomato, cheese, pesto	22
<b>Build Your Own:</b> choice of egg & 3 ingredients	25
- whole egg, egg white	
- sausage, ham, chicken, bacon, turkey bacon, chicken sausage	
- cheddar, swiss, mozzarella, goat cheese, feta	
- spinach, caramelized onion, red onion, bell pepper, mushrooms, tomato, jalapeno, basil	
<b>Two Organic Eggs*</b> prepared any style, hashbrowns or fruit, choice of toast	14
<b>American Breakfast*</b> two eggs any style, hashbrowns or fruit, choice of meat, choice of toast	27

## OLYMPIC FAVORITES

<b>Continental</b> choice of breakfast pastry, fruit, juice or coffee	20
<b>Eggs Benedict*</b> canadian bacon, hollandaise	22
<b>Breakfast Sandwich*</b> english muffin, breakfast sausage, fried egg, cheddar, hashbrowns	19
<b>Pancakes</b> old fashioned buttermilk, maple syrup	18
<b>French Toast</b> seasonal fruit marmalade, maple syrup	18
<b>House Made Lox*</b> everything bagel, traditional accoutrements	24

## SIDES

<b>Bagel &amp; Cream Cheese</b>	8
<b>Toast</b>	6
<b>English Muffin</b>	6
<b>Bacon</b>	6
<b>Turkey Bacon</b>	6
<b>Pork or Chicken Sausage</b>	6
<b>Ham</b>	6
<b>Smoked Salmon</b>	12
<b>One Egg Any Style*</b>	4

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# WINE & BEER

## CHAMPAGNE & SPARKLING

Glass | Bottle

Campo Viejo, Brut, <b>Cava</b> , Reserva, Catalonia, Spain NV	12   48
Moët & Chandon, Brut, “Impérial”, <b>Champagne</b> , France NV	24   115
Veuve Clicquot, Brut, “Yellow Label”, <b>Champagne</b> , France NV	125
Dom Pérignon, Brut, <b>Champagne</b> , France	295

## ROSÉ

Gérard Bertrand, <b>Rosé</b> , Vin de Pays d’Oc, “Gris Blanc”, Languedoc, France	10   38
Gran Moraine, <b>Rosé</b> , Yamhill-Carlton District, Oregon	58

## WHITE WINES

H. Dönnhoff, <b>Riesling</b> , Nahe, Germany	14   52
Dashwood, <b>Sauvignon Blanc</b> , Marlborough, New Zealand	12   46
Cloudy Bay, <b>Sauvignon Blanc</b> , Marlborough, New Zealand	76
DeLille Cellars, <b>Bordeaux Blanc</b> , “Chaleur”, Columbia Valley, Washington	82
Jean-Pierre & Michel Auvigue, <b>Pouilly-Fuissé</b> , “Solutré”, Burgundy, France	88
Board Track Racer, <b>Chardonnay</b> , “The Vincent”, Columbia Valley, Washington	12   46
Hartford Court, <b>Chardonnay</b> , Russian River Valley, California	18   70

## RED WINES

Primarius, <b>Pinot Noir</b> , Oregon	13   49
Gran Moraine, <b>Pinot Noir</b> , Yamhill-Carlton District, Oregon	84
Terrazas de los Andes, <b>Malbec</b> , “Reserva”, Mendoza, Argentina	12   46
Duckhorn, <b>Merlot</b> , Napa Valley, California	148
Sequel, <b>Syrah</b> , Columbia Valley, Washington	162
Yann Chave, Crozes-Hermitage, “Le Rouvre”, <b>Rhône</b> , France	144
Antinori, <b>Toscana</b> , “Tignanello”, Tuscany, Italy	192
Board Track Racer, <b>Red Blend</b> , “The Vincent”, Columbia Valley, Washington	13   49
Andrew Will, <b>Red Blend</b> , “Champoux Vineyard”, Horse Heaven Hills, Washington	26   98
Amavi, <b>Cabernet Sauvignon</b> , Walla Walla Valley, Washington	18   70
Leonetti Cellar, <b>Cabernet Sauvignon</b> , Walla Walla Valley, Washington	288

## BEER

<b>Amstel light</b>	<b>Elysian IPA</b>	<b>Guinness</b>	<b>Kaliber (Non-Alcoholic)</b>	8
<b>Corona</b>	<b>Redhook</b>	<b>Scuttlebutt blonde</b>		
<b>Heineken</b>	<b>Stella Artois</b>	<b>Bud Light</b>		

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