

BEVERAGES

COFFEE, TEA, & MINERALS

H.C. Valentine Coffee		
Small pot	9	
Large pot	14	
<i>Regular, decaffeinated</i>		
Hot Chocolate	6	
Fairmont Lot 35 Tea	6	
<i>Earl Grey, English Breakfast, Green, Mint, Oolong</i>		
Juice	6	
<i>Apple, pineapple, grapefruit, V8, orange, cranberry</i>		
Soda	6	
<i>Coke, Diet Coke, Sprite, Root Beer, Ginger Ale, Lemonade, Iced Tea</i>		
Bottled Water		
Evian 330ml	7	
Evian 750ml	9	
San Pellegrino 250ml	7	
San Pellegrino 500ml	9	

BEER & CIDER

Beer		
Stella Artois	8	
Guinness	10	
Athletic Brewing 0% Alc	7	
Elysian IPA	8	
Cider		
Seattle Dry Hard Cider	10	

READY-TO-DRINK COCKTAILS

Ketel One Botanical, Cucumber & Mint Spritz	14	
Tanqueray Classic Gin & Tonic	14	
Cazadores Tequila Margarita Spritz	14	
Cazadores Tequila Grapefruit Spritz	14	

Champagne & Sparkling

	5oz	Bottle
Extra Brut Prosecco Rive Della Chiesa, Treviso, Italy	14	70
Brut Champagne Veuve Clicquot, France	31	155
Blanc de Blancs Chandon by the Bay, Carneros, CA		88
Brut Champagne Rosé Billecart Salmon, France		210
Brut Champagne Dom Pérignon, France		455

WINE

	6oz	9oz	Bottle
White & Rosé			
Pinot Gris Foris	13	17	52
Rogue Valley, OR			
Sauvignon Blanc Three Brooms	15	22	60
Marlborough, NZ			
Chardonnay WillaKenzie Estate	18	25	72
Willamette Valley, OR			
Chardonnay Château			
Ste. Michelle (375ml, ½ bottle)			28
Columbia Valley, WA			
Rosé Château Minuty, "M"			52
Côtes de Provence, France			
Sauvignon Blanc Cloudy Bay			72
Marlborough, NZ			
Pinot Grigio Cantina Terlano			82
Alto Adige, IT			
Chardonnay Cakebread Cellars,			140
Napa Valley, CA			
Chassagne Montrachet, Joseph Drouhin			195
Burgundy, France			

Red

	6oz	9oz	Bottle
Malbec, Alta Vista Estate	13	16	52
Mendoza, AR			
Cabernet Sauvignon			
Amavi Cellars	16	22	64
Walla Walla Valley, WA			
Pinot Noir Panther Creek	18	25	72
Willamette Valley, OR			
Merlot L'Ecole 41 (375ml, ½ bottle)			28
Columbia Valley, WA			
Red Blend DeLille Cellars D2			88
Columbia Valley, WA			
Nebbiolo Enzo Bartoli			104
Piedmonte, IT			
Cabernet Sauvignon Stags' Leap			120
Napa Valley, CA			
Bordeaux Blend Chateau Lassegue			140
St. Emilion Grand Cru, Bordeaux, FR			

MISCELLANEOUS

Glassware, utensils, plates (sets of 2)			4
---	--	--	---

Fairmont
OLYMPIC HOTEL

WE'VE
GOT
GREAT
TASTE

OUR OUTLETS

Looking for a unique and memorable dining experience? With five distinct food and beverage outlets, there is something to suit every taste and occasion. Our iconic Olympic Bar offers a timeless setting for sipping cocktails, enjoying local beer, and indulging in high tea on the weekends. The George, our brasserie, boasts stunning decor and a culinary experience focused on seasonality and family-style dining. For seafood lovers, Shuckers is a must-visit destination, offering a menu filled with fresh catches and daily features. And if you're in the mood for a speakeasy-style cocktail, be sure to check out the intimate Founders Club, hidden behind a secret bookcase off the lobby. Finally, our grab-and-go coffee shop, 4th Ave, offers freshly baked sandwiches, pastries, and espresso drinks for those on the move. Make a reservation today by scanning our QR code or **dialing 0**

THE
GEORGE



Scan for
more details



OLYMPIC
BAR



BREAKFAST
DAILY 6:00 AM - 11:00 AM

SIGNATURE BREAKFAST

Light Start 28

Yogurt & berries with granola and a morning glory muffin
Choice of HC Valentine freshly brewed coffee, or a selection of Lot 35 specialty teas and fruit juice

Full American Breakfast 32

Eggs any style, herbed breakfast potatoes, bacon, choice of sausage or chicken apple sausage, toast
Choice of HC Valentine freshly brewed coffee, or a selection of Lot 35 specialty teas and fruit juice
Add steak +13

À LA CARTE

House-Made Pastries 6 each

Choice of butter croissant, Danish

Yogurt & Berries 14

Yogurt, macerated berries, granola, honey, mint

Peanut Butter Mocha Protein Smoothie Bowl 15

Banana, yogurt, crushed cocoa nibs, chocolate, pecans, chia seeds, sea salt

Steel Cut Oatmeal 14

Seasonal berries, toasted coconut, flax seeds

Salmon Lox 24

House cured lox, tomato, crispy bagel, everything salt

Pancakes 18

Seasonal Fruit, Maple Syrup

Vegan Tartine 21

Turmeric scrambled tofu, cherry tomatoes, roasted mushrooms, multigrain bread

Avocado Toast 20

Sourdough, sunny side egg, tomato, crunchy seeds
Add Salmon Lox +9

Classic French Omelet 19

Fine herbs, comté cheese, herbed breakfast potatoes
Add Jambon +3

Olympic Breakfast 24

Eggs any style, herbed breakfast potatoes, bacon, choice of sausage or chicken apple sausage, toast
Add bistro steak +13

Eggs Benedict 24

English muffin, jambon, hollandaise, breakfast potatoes
Substitute Crab +15

Sides

Breakfast Meat 7

Applewood smoked bacon, pork sausage, or chicken apple sausage

Toast 5

Wheat, sourdough or english muffin

Bagel 7

Plain or everything, cream cheese

Herbed Breakfast Potatoes 6

Fruit Plate 11

Bowl Of Berries 13

Green Goddess Juice 11

Spinach, pineapple, green apple & mint

Cheddar Cheeseburger 14

Fries

Roasted Chicken Breast 18

Fries or crudité

Buttered Housemade Pasta 12

Butter, parmesan

Grilled Cheese Sandwich 12

Fries

PB&J 12

Classic white, strawberry jelly, potato chips

Warm Chocolate Brownie 8

Vanilla ice cream

Ice Cream Sandwich 8

Chocolate chip cookie, vanilla ice cream, rainbow sprinkles

Chocolate or Vanilla Ice Cream 8

ALL DAY

AVAILABLE 11:30 AM - 10:00 PM

Shuckers Clam Chowder 14

Market Green Salad 16

Local greens, quinoa, cucumber, tomato, champagne vinaigrette.

Sweet Gem Caesar 17

Shaved parmesan cheese, white anchovies, house-made dressing

Enhance your Salad

add chicken +10 | add shrimp +12 | add salmon lox +12

Chips & Dip 17

House fried potato chips, cucumber, tzatziki

Hand Cut Fries 15

Sweet herbs & rose aioli

House-made Nori Sourdough 9

Artisanal butter, nori salt

PNW Crudo* 21

Inspired by the season

Dungeness Crab Salad 26

Seasonal greens, vinaigrette

The George Beef Tartare* 25

House-made cracker, brandy

Caviar Service* 150

Traditional Accompaniments with blini's & chips

Chicken Fingers & Fries 22

Plum sauce, ketchup

Olympic Club Sandwich 25

Grilled chicken, fried egg, bacon, lettuce, tomato, toasted Texas cut toast, aioli, fries

The George Burger* 28

Beecher's handmade cheese, bacon jalapeño jam, lettuce, tomato, onion, pickles, secret sauce, fries

Ricotta Ravioli 28

Sautéed spinach, cherry tomatoes, roasted tomato sauce, buratta, basil pesto

Steak Frites 39

10oz dry-aged flatiron steak, frites, rose aioli

CATCH OF THE DAY 45

Garden vegetables, garlic herb roasted potatoes, warm beurre noisette vinaigrette

Roasted Chicken Supreme 37

Crispy garlic potatoes, buttered asparagus, mustard jus

The George Steak Frites* 65

10oz tenderloin, house cut frites, chimichurri aioli

Pommes Aligot 15

Comte Cheese, butter, chives

Rapini 14

Garlic, Calabrian chili

**THE GEORGE
IN YOUR ROOM**

5:00 PM - 10:00 PM

**SWEET
ENDINGS**

11:00 AM - 10:00 PM

NY Cheesecake, Strawberry Compote 14

Warm Molten Chocolate Lava Cake 14

Crème brûlée with Berries 13

Seasonal Ice Creams & Sorbets 12

Sweet Gem Caesar 17

Hand Cut Fries 15

Chips & Dip 17

Chicken Fingers & Fries 22

The George Burger & Fries 28

Warm Molten Chocolate Lava Cake 14

**LITTLE
CHEF MENU**
12 YEARS & UNDER

BREAKFAST

AVAILABLE 6:00 AM - 11:00 AM

Hot Oatmeal 10

Coconut and berries

Mini Fairmont 12

1 egg your way, herbed breakfast potatoes, bacon or sausage

Silver Dollar Pancakes 12

Fruit, maple syrup

Fresh Fruit 10

Vanilla yogurt and granola

ALL DAY

AVAILABLE 11:00 AM - 10:00 PM

Chicken Fingers & Fries 13

Ranch



Order Here

DIAL 3260 TO ORDER OR SCAN QR CODE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please Note: A 20% service charge and \$5.00 delivery charge will be added to every takeout order. The 20% service charge is distributed to the server, while the \$5.00 delivery charge is retained by IRD.

LATE NIGHT

(Friday and Saturday, 10:00 pm-Midnight)

DIAL 3260 TO ORDER OR SCAN QR CODE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please Note: A 20% service charge and \$5.00 delivery charge will be added to every takeout order. The 20% service charge is distributed to the server, while the \$5.00 delivery charge is retained by IRD.



Order Here