

BEVERAGES

Sit Back & Relax

9:00 AM - MIDNIGHT

WINE

SPARKLING WINE	5 OZ	1/2 L	BTL
Zonin Cuvée 1821 Prosecco DOC Veneto, Italy	16		60
Domaine Chandon Brut Napa Valley, California	20		90
Veuve Clicquot Yellow Label Brut Champagne Reims, France	35		170
Dom Perignon Brut Champagne Champagne, France			450

WHITE & ROSE

House Chardonnay British Columbia	14	42	62
Fort Berens Estate Winery Pinot Noir/Gamay Rosé Lillooet, BC	16	50	76
Fort Berens Estate Winery Pinot Gris Lillooet, BC	16	50	76
Harper's Trail "Silver Mane Block" Riesling Okanagan Valley, BC	16	50	76
Attems Pinot Grigio Friuli, Italy	17	56	78
Crowded House Sauvignon Blanc Marlborough, New Zealand	17	56	78
Beringer Chardonnay Napa Valley, California	19	63	95

RED

House Cabernet/Merlot British Columbia	14	42	62
Decero Malbec Mendoza, Argentina	15	49	67
Chapel Hill "The Parson" Shiraz McLaren Vale, Australia	15	49	69
Carmel Road Pinot Noir Monterey, California	20	65	88
Burrowing Owl Merlot Okanagan Valley, BC	20	65	88
Rodney Strong Cabernet Sauvignon Alexander Valley, California	21	67	90

CLASSIC COCKTAILS

OLD FASHIONED | 16
Old Forester, Angostura Bitters
Upgrade to Woodford Reserve | 5

CAESAR | 14
Finlandia, Clamato, Worcestershire, Tabasco,
Pickled Asparagus
Upgrade to Grey Goose | 5

GIN & TONIC | 16
Beefeater, Canada Dry Tonic
Upgrade to Botanist | 5
Upgrade to Fever Tree Tonic | 2

RUM & COKE | 16
Bacardi, Coca Cola, Lime
Upgrade to Bacardi Oakheart Spiced Rum | 2

MARGARITA | 17
Hornitos Blanco, Cointreau, Lime
Upgrade to Patron Silver | 5

COSMOPOLITAN | 16
Finlandia, Cointreau, Lime, Cranberry
Upgrade to Grey Goose | 5

CLASSIC MARTINI | 16
Finlandia or Beefeater
Upgrade to Grey Goose or Botanist | 5

BEER & CIDER

DRAFT | 16 oz

STELLA ARTOIS | 12

LOCAL CRAFT IPA | 12

SELECTION OF LOCAL CRAFT BEERS | 11

BOTTLED | 11.5 oz

DOMESTIC | 9
Budweiser, Bud Light, Kokanee

IMPORTED | 10
Stella Artois, Corona

CRAFT | 10
33 Acres of Nirvana, 33 Acres of Sunshine

CIDER | 473 mL

BC CRAFT CIDER | 16

JUST FOR KIDS

Little Flyer Friendly

AGES 12 & UNDER

BREAKFAST

AVAILABLE 6:00 AM - 11:00 AM

ONE EGG BREAKFAST | 11
One Egg Prepared Your Way, Crispy Potatoes,
Bacon or Sausage, Choice of Toast

JUNIOR PANCAKES | 9
Chocolate Chip or Classic Pancakes, Maple Syrup,
Bacon or Sausage

ALL DAY DINING

AVAILABLE 11:00 AM - MIDNIGHT

MAC & CHEESE | 10
Four Cheese Cream Sauce, Macaroni

PASTA | 10
Fettuccine Pasta, Parmesan Cheese,
Tomato Sauce or Butter Tossed

CHEESE PIZZA | 10
Mozzarella Cheese, Tomato Sauce

CHICKEN FINGERS | 12
Fries, Plum Sauce

SALMON OR CHICKEN DINNER | 14
Roasted Potatoes, Seasonal Vegetables

MINI CHEESE BURGER | 12
4oz Patty, Ketchup, Pickle, Cheese
Choice of Fries or Seasonal Vegetables

OVERNIGHT

AVAILABLE MIDNIGHT - 6:00 AM

OUR IN-ROOM DINING TEAM WOULD BE HAPPY TO ASSIST IN SUGGESTING LITTLE FLYER FRIENDLY DINING OPTIONS FOR LATE NIGHTS AND EARLY MORNINGS. PLEASE DIAL '3278' FOR MORE INFORMATION.

DESSERT

AVAILABLE 11:00 AM - MIDNIGHT

UNBIRTHDAY CAKE | 11
Vanilla Cake, Chantilly Cream Frosting,
Pastry Cream, Rainbow Sprinkles

CAMPFIRE S'MORES | 9
Graham Cookie, Marshmallows,
Chocolate Pop Rocks

ICE CREAM SCOOP | 6
Vanilla or Chocolate

ICE CREAM SANDWICH | 9
Chocolate Chip Cookie, Vanilla Ice Cream,
Chocolate Sauce

SEASONAL FRUIT CUP | 7

BEVERAGES

HOT CHOCOLATE | 8

MILK | 7
Regular, Chocolate, Almond, Soy or Oat

SMALL STILL OR SPARKLING WATER | 6.5

LARGE STILL OR SPARKLING WATER | 8

ASSORTED JUICES | 8

ASSORTED SOFT DRINKS | 5.5



IN-ROOM DINING MENU

Just What You're Looking For

TO ORDER, PLEASE DIAL '3278'

Please note that a \$6.00 delivery charge, 18% gratuity and applicable government taxes apply to all orders.

Please note that a \$6.00 delivery charge, 18% gratuity and applicable government taxes apply to all In-Room Dining orders.

If you have a food allergy, intolerance, or dietary restriction, please advise when placing your order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

BREAKFAST

Refuel & Take Off

6:00 AM - 11:00 AM

THE CLASSICS

EGGS AS YOU WISH | 26

Two Eggs Prepared Your Way, Toast with Preserves, Choice Of: Bacon, Artisan Pork Sausage, Chicken & Apple Sausage or Veggie Sausage Served with Crispy Potatoes & Tomato

YVR BENNY | 28

Two Poached Eggs, Hollandaise, English Muffin, Choice Of:

Traditional Back Bacon

Smoked Salmon

Smashed Avocado, Hungarian Paprika & Feta

Served with Crispy Potatoes & Tomato

BREAKFAST SANDWICH | 28

Pork Fennel Patty, Two Fried Eggs, Cheddar Cheese, Lettuce, Tomato, Black Pepper Aioli, Brioche Bun Served with Crispy Potatoes & Tomato

AVOCADO TARTINE | 25

Two Poached Eggs, Parmesan, Basil Pesto, Heirloom Tomatoes, Balsamic, Artisanal Bread

STRAWBERRY CHEESECAKE PANCAKES | 24

Macerated Strawberries, Cream Cheese Mousse, Walnut Graham Crumble, Icing Sugar, Maple Syrup (Gluten-Free Pancakes Available Upon Request)

Add Seasonal Berries | 6

OMELETTES

Choice of Whole Free-Range Eggs or Egg Whites Served with Crispy Potatoes & Tomato

FIELD OMELETTE | 24

Onions, Zucchini, Spinach, Mushrooms, Tomato, Gouda

BLACK FOREST OMELETTE | 26

Ham, Mushrooms, Onions, Cheddar Cheese

SMOKED SALMON OMELETTE | 26

West Coast Sockeye, Spring Onion, Boursin Cheese, Capers, Fine Herbs

FRESH. LOCAL. SEASONAL.

As part of our commitment to practices that protect the globe, we are proud to use local, seasonal and sustainably produced ingredients wherever possible.

HEALTHY START

ORGANIC QUINOA BOWL | 24

Baby Spinach, BC Mushrooms, Avocado, Heirloom Tomatoes, Black Beans

Add One Egg, Any Style | 4

GRANOLA BOWL | 19

Greek Style Yogurt, Local Berry Compote, Fairmont Honey, Bee Pollen

STEEL-CUT OATS | 16

Banana Compote, Seasonal Berries, Candied Pecans

SEASONAL FRUIT PLATE | 15

ENHANCEMENTS

BACON | 8

PORK SAUSAGE | 8

CHICKEN & APPLE SAUSAGE | 8

VEGGIE SAUSAGE | 8

HALF AVOCADO | 5

BREAKFAST PASTRIES | 9

BREAKFAST POTATOES | 6

TOAST | 5

BEVERAGES

FRESHLY BREWED COFFEE

3 CUPS | 9

5 CUPS | 15

CAPPUCCINO, CAFFÈ LATTE, CAFFÈ MOCHA | 8

ESPRESSO, AMERICANO | 8

TEA | 7.5

HOT CHOCOLATE | 8

MILK | 7

Regular, Chocolate, Almond, Soy or Oat

SMALL STILL OR SPARKLING WATER | 6.5

LARGE STILL OR SPARKLING WATER | 8

ASSORTED JUICES | 8

ASSORTED SOFT DRINKS | 5.5

ALL DAY DINING

Cruising Altitude

11:00 AM - MIDNIGHT

ALL DAY BREAKFAST | 26

Two Eggs Prepared Your Way, Toast & Preserves, Choice Of: Bacon, Artisan Pork Sausage, Chicken & Apple Sausage or Veggie Sausage Served with Crispy Potatoes & Tomato

STARTERS

TOMATO FOCACCIA | 14

Extra Virgin Olive Oil, Aged Balsamic Vinegar

SUN-DRIED TOMATO HUMMUS + | 19

Goat Cheese Feta, Vegetable & Lettuce Crudités, Herb Oil, Sourdough Crackers

CLASSIC SHRIMP COCKTAIL 6 Piece | 19 Cocktail Sauce, Charred Lemon 9 Piece | 25

CALAMARI | 21

Charred Lemon, Sweet Onion, Garlic Aioli

CHICKEN WINGS | 20

Hot Sauce, Korean BBQ Sauce or Salt & Pepper

SOUP & SALAD

ROASTED TOMATO SOUP + | 14

Stracciatella Cheese, Herb Oil, Multigrain Crackers

ADD TO YOUR SOUP

Sourdough Grilled Cheese Sandwich | 15

CAESAR SALAD | 19

Focaccia Croutons, Olive Oil Poached Tomatoes, Crispy Capers, Lemon, Roasted Garlic Dressing

GARDEN MIX SALAD + | 19

Greens, Dried Figs, Green Peas, Puffed Black Rice, Bee Pollen, Orange Vinaigrette

ADD TO YOUR SALAD

Tofu or Haloumi | 10 ea

7oz Chicken, 4 Prawns or 3oz Salmon | 12 ea

DINNER FEATURES

AVAILABLE TO ORDER FROM GLOBE@YVR
5:30 PM - 10:00 PM

ASK OUR IN-ROOM DINING TEAM FOR
THE DAILY DINNER FEATURES

HANDHELDS

Served with Fries, Local Greens or Caesar Salad
Gluten-Free Bun Available Upon Request

JETSIDE BURGER | 28

Certified Angus Beef Patty, Crispy Bacon, Aged Cheddar, Lettuce, Tomato, Pickle, Roasted Garlic & Black Pepper Aioli

THE MEATLESS BURGER | 25

Mushroom Veggie Patty, Harissa Onion Chutney, Vegan Cheese, Vegan Bun

TURKEY CLUBHOUSE | 26

Brined Turkey, Bacon, Lettuce, Tomato, Rustic Tuscan Loaf, Cranberry Mayonnaise

ADD TO YOUR HANDHELD

Mushrooms | 2

Fried Egg, Avocado or Bacon Jam | 4 ea

HOUSE FAVOURITES

FETTUCINE BOLOGNESE | 28

Beef & Pork Ragù, San Marzano Tomatoes, Aged Parmesan, Grated Nutmeg

AAA CANADIAN BRAISED BEEF | 48

Yukon Gold Mashed Potatoes, Charred Kale, Maple Roasted Carrots, Braising Jus, Herb Oil

FISH AND CHIPS | 30

Battered Ling Cod, Coleslaw, Tartar Sauce, Charred Lemon

THE PIZZA CORNER

We proudly offer an authentic 12-inch Italian thin-crust pizza made in-house with San Marzano tomatoes and fresh mozzarella!

CLASSIC MARGHERITA | 27

Tomato, Mozzarella, Fresh Basil, EVOO

ADD TO YOUR MARGHERITA

House Toppings | 4 ea

Roasted Mushrooms, Roasted Red Peppers, Pineapple, Ham, Bacon Bits, Feta

Pepperoni | 8

Chicken, 7oz | 12

4 Prawns | 12

DESSERT

Sweet Landings

11:00 AM - MIDNIGHT

TIRAMISU TRIFLE | 14

Whipped Mascarpone, Cocoa Nib, Baileys Foam, Croissant Chips

BLUEBERRY CHEESECAKE | 15

Spruce Steeped Blueberry Sauce, Vanilla Chantilly

GLOBE CHOCOLATE CAKE | 14

Seasonal Berries, Mini Meringues, Bitter Chocolate Ganache

SEASONAL BERRY BOWL | 9

Vanilla Chantilly

OVERNIGHT

Dim the Cabin Lights

MIDNIGHT - 6:00 AM

EARLY START

GRANOLA BOWL | 19

Greek Style Yogurt, Local Berry Compote, Fairmont Honey, Bee Pollen

ALL DAY BREAKFAST | 26

Two Eggs Prepared Your Way, Toast & Preserves, Choice Of: Bacon, Artisan Pork Sausage, Chicken & Apple Sausage or Veggie Sausage Served with Crispy Potatoes & Tomato

BREAKFAST SANDWICH | 28

Pork Fennel Patty, Two Fried Eggs, Cheddar Cheese, Lettuce, Tomato, Black Pepper Aioli, Brioche Bun Served with Crispy Potatoes & Tomato

THE PIZZA CORNER

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Tomato, Mozzarella, Fresh Basil, EVOO

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Roasted Mushrooms, Roasted Red Peppers, Pineapple, Ham, Bacon Bits, Feta

Pepperoni | 8

Chicken, 7oz | 12

4 Prawns | 12

ANY TIME EATS

ROASTED TOMATO SOUP + | 14

Stracciatella Cheese, Herb Oil, Multigrain Crackers

ADD TO YOUR SOUP

Sourdough Grilled Cheese Sandwich | 15

CAESAR SALAD | 19

Focaccia Croutons, Olive Oil Poached Tomatoes, Crispy Capers, Lemon, Roasted Garlic Dressing

GARDEN MIX SALAD + | 19

Greens, Dried Figs, Green Peas, Puffed Black Rice, Bee Pollen, Orange Vinaigrette

ADD TO YOUR SALAD

Tofu or Haloumi | 10 ea

7oz Chicken, 4 Prawns or 3oz Salmon | 12 ea

CHICKEN WINGS | 20

Hot Sauce, Korean BBQ Sauce or Salt & Pepper

JETSIDE BURGER | 28

Certified Angus Beef Patty, Crispy Bacon, Aged Cheddar, Lettuce, Tomato, Pickle, Roasted Garlic & Black Pepper Aioli, Served with Fries or Green Salad Add a Fried Egg | 4

DESSERT

GLOBE CHOCOLATE CAKE | 14

Seasonal Berries, Mini Meringues, Bitter Chocolate Ganache

 VEGAN

+ VEGAN OPTION AVAILABLE

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