IN-ROOM DINING MENU







TO ORDER, PLEASE DIAL ‘0’

Please allow up to 30 minutes for delivery. Prices shown do not include applicable taxes.
A $6 service fee and 18% gratuity will apply to the total bill.

BREAKFAST

7:00AM — 11:30AM

MAIN COURSE

BC BERRY BASKET SMOOTHIE 12
blueberry, raspberry, strawberry, banana, yogurt (*V*)

GRANOLA BOWL 18
mascarpone yogurt, granola, peach compote, coconut, puffed amaranth, berries (*V*)

STEEL-CUT OATS 14
cinnamon apples, raisins, mixed nuts granola, brown sugar, warm whole milk (*V*)

BUTTERMILK PANCAKES 22
seasonal berries, butter, maple syrup (*V*)

FRENCH TOAST APPLE CRUMBLE 24
brioche, chai crème anglais

CROQUE MADAME 28
ham, fontina cheese, sunny side up egg, mornay sauce, arugula salad (*P*)

BEEF SHORT RIB SKILLET 32
mushroom-spinach fricasee, fingerling potatoes, caramelized onions, fried egg, grilled sourdough

STEELHEAD FRITTATA 32
mushroom-spinach frittata, pan-seared steelhead, arugula salad *(GF)*

AVOCADO TOAST 26
two poached eggs, grilled sourdough, arugula salad (*V*)

LONGSHOREMAN 29
three eggs, fingerling potatoes, sourdough toast, pork or chicken sausage, bacon, ham (*P*)

TRADITIONAL EGGS BENEDICT 26
smoked kasseler ham, two poached eggs, arugula salad *(P)*

SMOKED SALMON BENEDICT 26
two poached eggs, chive hollandaise, arugula salad

SPINACH & CARAMELIZED ONION BENEDICT 26
two poached eggs, hollandaise, arugula salad

SIDES

GREEK YOGURT 8

TOAST AND PRESERVES 7

BACON 8

KASSELER HAM 8

CHOICE OF SAUSAGE 8
pork or chicken

BREAKFAST POTATOES 6

ONE EGG 6
any style

BEVERAGES

HOT CHOCOLATE 6

DRIP COFFEE 7

ESPRESSO 6

CAPPUCCINO 7

LATTE 7

LOT 35 TEA 6

FRESHLY SQUEEZED ORANGE JUICE 12

ASSORTED JUICE 6
orange, grapefruit, cranberry, apple

MILK 6
2% or skim

(GF) GLUTEN FREE (NF) NUT FREE (V) VEGETARIAN (VEG) VEGAN (P) CONTAINS PORK

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

FOR THE LITTLE ONES
CHILDREN 12 & UNDER

BC BERRY BASKET SMOOTHIE 6 *(V)*

KIDS STEEL-CUT OATS 10
cinnamon apples, brown sugar, warm whole milk (*V*)

KIDS BUTTERMILK PANCAKES 10
berry preserves, butter, maple syrup (*V*)

YOGURT WITH BERRIES 8 *(V)*

KIDS LONGSHOREMAN 12
one egg, fingerling potatoes, sourdough toast
choice of: pork sausage, chicken sausage, bacon, or ham (*P*)

BEVERAGES

HOT CHOCOLATE 4

MILK 4
2% or skim

ASSORTED JUICE 4
orange, grapefruit, cranberry, apple

BREAKFAST 7:00AM — 11:30AM

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STARTERS & SHARING

SMOKED SALMON RILLETTES 18
cucumber relish, fennel pollen, dark rye

ARC CAESAR SALAD 16
anchovy vinaigrette, garlic parmesan breadcrumbs (*V*)

BAKED BABY JEMMA BRIE 18
rosemary peach preserve, Agassiz hazelnuts, crackers (*V*)

HEIRLOOM TOMATO SALAD 18
olives, basil, stracciatelle, olive oil, aged balsamic, olive oil *(V)*

GUACAMOLE & TUNA CEVICHE 24
albacore, tomato, onion, cucumber, aguachile, corn tortilla chips *(GF)*

MAIN COURSE

SPAGHETTI AND CLAMS 30
calabrian chili, parsley, garlic, pickled shallots

FISH & CHIPS 24
battered cod, kennebec potato chips, coleslaw, tartar sauce

PAN SEARED STEELHEAD 34
marinated calamari and prawns, butter beans, blistered tomato conserva (*GF*)

SMOKED RED LENTILS 32
crispy fried squash, cauliflower, sultanas, chermoula (*V*)

CHAR-GRILLED ANGUS CHEESEBURGER 28
ARC sauce, cheddar, pickles, onion, lettuce, tomato, brioche bun
choice of: ARC caesar salad or sea salted fries

THE VEGETABLE BURGER 26
house-made vegetarian patty, ARC sauce, avocado, arugula, brioche bun *(V)*
choice of: ARC caesar salad or sea salted fries

SMOKED TURKEY SANDWICH 28
bacon, tomato, arugula, provolone, aioli, peasant loaf *(P)*
choice of: kale caesar salad or sea salted fries

GRILLED CHEESE & TOMATO SOUP 24
fontina, parmesan butter, crispy sourdough *(V)*

COBB SALAD 26
baby gem lettuce, onion, tomato, bacon, blue cheese, herbs, yogurt dressing *(P)*
choice of: chicken breast, garlic-chili prawns, pan seared steelhead, spicy tofu *(V)*

ARC CAESAR SALAD 26
anchovy vinaigrette, garlic parmesan breadcrumbs
choice of: chicken breast, garlic-chili prawns, pan seared steelhead, spicy tofu *(V)*

BEVERAGES

HOT CHOCOLATE 6

DRIP COFFEE 7

ESPRESSO 6

CAPPUCCINO 7

LOT 35 TEA 6

ASSORTED JUICE 6
orange, grapefruit, cranberry, apple

MILK 6
2% or skim

WATER 5 SMALL **6** LARGE

ASSORTED SOFT DRINKS 5
Coca Cola, Diet Coke,
Ginger Ale, Sprite

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LUNCH 11:30AM — 5:00PM

ALL DAY DINING

11:30AM — midnight

HAND-HELDS

CHAR-GRILLED ANGUS CHEESEBURGER 28
ARC sauce, cheddar, pickles, onion, lettuce, tomato, brioche bun
choice of: ARC caesar salad or sea salted fries

THE VEGETABLE BURGER 26
house-made vegetarian patty, ARC sauce, avocado, arugula, brioche bun *(V)*
choice of: ARC caesar salad or sea salted fries

SMOKED TURKEY SANDWICH 28
bacon, tomato, arugula, provolone, aioli, peasant loaf *(P)*
choice of: kale caesar salad or sea salted fries

GRILLED CHEESE & TOMATO SOUP 24
fontina, parmesan butter, crispy sourdough *(V)*

DESSERT

BROWN BUTTER ALMOND CAKE 13
warm financier, vanilla bean gelato, Fraser Valley fruit *(V)*

SALTED GANACHE TART 14
Valrhona manjari chocolate, Vancouver Island sea salt *(GF) (NF)*

CANADIAN MAPLE PIE 13
maple custard, seedy streusel *(V)*

POLLINATOR RICOTTA CHEESECAKE 13
caramelized honey anglaise, cherry balsamic compote *(NF)*

BEVERAGES

HOT CHOCOLATE 6

FRESHLY BREWED COFFEE 7

CAPPUCCINO 7

LATTE 7

LOT 35 TEA 6

ASSORTED JUICE 6
orange, grapefruit, cranberry, apple

MILK 6
2% or skim

WATER 5 SMALL **6** LARGE

ASSORTED SOFT DRINKS 5
Coca Cola, Diet Coke,
Ginger Ale, Sprite

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DINNER

5:00PM — MIDNIGHT

STARTERS & SHARING

SMOKED SALMON RILLETTES 18
cucumber relish, fennel pollen, dark rye

CHILLED SEAFOOD SALAD 19
marinated prawns, calamari, lettuce, marie rose *(GF)*

ARC CAESAR SALAD 16
anchovy vinaigrette, garlic parmesan breadcrumbs (*V)*

BAKED BABY JEMMA BRIE 18
rosemary peach preserve, Agassiz hazelnuts, crackers (*V)*

HEIRLOOM TOMATO SALAD 18
olives, basil, stracciatelle, olive oil, aged balsamic, olive oil *(V)*

MAIN COURSE

MOREL MUSHROOM & ORECCHIETTE PASTA 36
guanciale, green peas, parmesan reggiano *(P)*

OLIVE OIL POACHED HALIBUT 49
smoked lardo, summer vegetables, sauce vin jaune *(GF) (P)*

SMOKED RED LENTILS 32
crispy fried squash, cauliflower, sultanas, chermoula (*V)*

CERTIFIED ANGUS BEEF STRIPLOIN 49
mushroom fricassee, sunchokes, broccolini, smoked horseradish butter *(GF)*

SAVOURY HOT PIES

CHICKEN POT PIE | VEGETABLE POT PIE | TOURTIERE PORK 36
baked in flaky pastry
choice of: kennebec fries or caesar salad

BEVERAGES

HOT CHOCOLATE 6

DRIP COFFEE 7

ESPRESSO 6

CAPPUCCINO 7

LOT 35 TEA 6

ASSORTED JUICE 6
orange, grapefruit, cranberry, apple

MILK 6
2% or skim

WATER 5 SMALL **6** LARGE

ASSORTED SOFT DRINKS 5
Coca Cola, Diet Coke,
Ginger Ale, Sprite

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LATE NIGHT

MIDNIGHT — 7:00AM

STARTERS & SHARING

CHARCUTERIE & CHEESE 36
Golden Ears Cheesecrafters cheeses, artisanal charcuterie, house mustard, rooftop honey, preserves *(P)*

SAVOURY HOT PIES

CHICKEN POT PIE | VEGETABLE POT PIE | TOURTIERE PORK 36
baked in flaky pastry
choice of: potato chips or caesar salad

SALADS

COBB SALAD 26
baby gem lettuce, onion, tomato, bacon, blue cheese, herbs, chicken breast, yogurt dressing *(P)*

ARC CAESAR SALAD 16
anchovy vinaigrette, garlic parmesan breadcrumbs (*V)*

HAND-HELDS

SMOKED TURKEY SANDWICH 28
bacon, tomato, arugula, provolone, aioli, peasant loaf *(P)*
served with: potato chips

GREEN GODDESS WRAP 24
mozzarella, cucumber, lettuce, onion, green goddess spread
served with: potato chips

SOMETHING CHOCOLATE

SALTED GANACHE TART 14
Valrhona manjari chocolate, Vancouver Island sea salt *(GF) (NF)*

BEVERAGES

HOT CHOCOLATE 6

DRIP COFFEE 7

ESPRESSO 6

CAPPUCCINO 7

LOT 35 TEA 6

ASSORTED JUICE 6
orange, grapefruit, cranberry, apple

MILK 6
2% or skim

WATER 5 SMALL **6** LARGE

ASSORTED SOFT DRINKS 5
Coca Cola, Diet Coke,
Ginger Ale, Sprite

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COCKTAILS

11:30AM — MIDNIGHT

SIGNATURE COCKTAILS

BLACKBERRY MULE 17
1.5oz Absolut Elyx Vodka, lime juice, blackberries, Fever Tree ginger beer

APEROL SPRITZ 2.0 17
0.75oz Aperol, 0.75oz Cointreau, 0.75oz Lillet Blanc, 2oz Prosecco

SUMMER SMASH 24
1oz Woodford Reserve Bourbon Whiskey,
1oz Hennessy, honey, lemon, orange, mint

TROPICAL JUNGLE 21
1.5oz The Botanist Gin, 0.75oz Campari, pineapple, lime, maple syrup

SALTED CARAMEL & PEACH OLD FASHIONED 19
1oz Knob Creek Rye, 1oz Bacardi 8, Monin caramel, peach bitters

CARIBBEAN MARGARITA 24
1.5oz Casamigos Tequila Reposado, 0.75oz Giffard Caribbean, lime, pineapple

PICK-ME-UP 20
1.5oz Finlandia Vodka, 0.5oz Kahlua, 0.5oz Baileys, H.C. Valentine espresso

GARDEN TO GLASS COCKTAILS

These cocktails highlight our rooftop garden and honey bee apiary, emphasizing our commitment to dynamic, fresh products.

WATERFRONT GIN + TONIC 24
2oz Hendricks Gin, Fever Tree tonic, juniper berries, lime, cucumber

ROSEMARY GIMLET 22
1.5 oz Wayward West Coast Wild Gin, honey syrup, lime juice, rosemary sprig, Chartreuse liqueur

MOCKTAILS

Non-alcoholic

SPARKLING BLACKBERRY LIMEADE 10
blackberry syrup, lime juice, soda water

LAVENDER LONDON FOG 10
Fairmont creamy earl grey tea, steamed milk, vanilla and lavender bitters

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BEER

11:30AM — MIDNIGHT

DRAUGHT

	330ML	400ML
STELLA ARTOIS	**9**	**10**

	12OZ	16OZ
BRIDGE BREWING Wunderbar Kölsch	**9**	**10**
PARALLEL 49 Craft Lager	**9**	**10**
R&B BREWING Dude Chilling Pale Ale	**9**	**10**
STANLEY PARK BREWING Noble Pilsner	**9**	**10**
STANLEY PARK BREWING IPA	**9**	**10**

CANS

BRIDGE BREWING (355ML) **8**
Blood Orange

BRIDGE BREWING (355ML) **8**
Prime Time *low carb*

PARALLEL 49 (355ML) **8**
Lager

STANLEY PARK BREWING (355ml) **8**
Pilsner

STANLEY PARK BREWING (355ML) **8**
IPA

KILKENNY (500ML) **10**
Irish Cream Ale

GUINNESS (440ML) **10**

BUDWEISER ZERO (341ML) **8**
non-alcoholic

BOTTLES

BUD LIGHT (341ML) **8**

KOKANEE (341ML) **8**

CORONA (330ML) **9**

CIDER

STRONGBOW, UK (440ML) *(GF)* **10**

LONETREE, BC (355ML) *(GF)* **9**
Authentic Dry, Pear & Apple

(GF) GLUTEN FREE

CHAMPAGNE & SPARKLING

	5OZ	BOTTLE
MOËT & CHANDON *Epernay, France* Brut Impérial	**33**	**160**
VEUVE CLIQUOT *Reims, France* Brut Yellow Label	**34**	**170**
STELLAR'S JAY BRUT *Okanagan Valley, Canada*	**19**	**89**
STELLAR'S JAY ROSÉ *Okanagan Valley, Canada*	**21**	**95**
CASA BOTTEGA PROSECCO *Veneto, Italy*	**15**	**70**

WHITE

	6OZ	9OZ	BOTTLE
MISSION HILL *Okanagan Valley, Canada* Five Vineyards Chardonnay	**13**	**18**	**55**
BLASTED CHURCH *Okanagan Valley, Canada* Pinot Gris	**18**	**25**	**75**
BLASTED CHURCH *Okanagan Valley, Canada* Viognier	**18**	**25**	**75**
QUAILS' GATE *Okanagan Valley, Canada* Chenin Blanc	**16**	**23**	**66**
TANTALUS *Similkameen Valley, Canada* Riesling	**20**	**28**	**80**
CANNONBALL *California, USA* Chardonnay	**25**	**35**	**99**
MASI LEVARIE *Soave, Italy* Soave Classico	**14**	**20**	**58**
WHITEHAVEN *Marlborough, New Zealand* Sauvignon Blanc	**17**	**24**	**69**

ROSÉ

	6OZ	9OZ	BOTTLE
QUAILS' GATE *Okanagan Valley, Canada* Rosé	**17**	**24**	**69**
CHÂTEAU DE BERNE *Provence, France* Romance Rosé	**20**	**28**	**80**

WINE

11:30AM — MIDNIGHT

RED

	6OZ	9OZ	BOTTLE
MISSION HILL *Okanagan Valley, Canada* Five Vineyards Cab/Merlot	**13**	**18**	**55**
MONTE CREEK RANCH *Thompson Valley, Kamloops, Canada* Pinot Noir	**19**	**27**	**78**
BURROWING OWL *Okanagan Valley, Canada* Merlot	**25**	**35**	**98**
BLASTED CHURCH *Okanagan Valley, Canada* Cabernet Franc	**23**	**32**	**95**
CANNONBALL *California, USA* Cabernet Sauvignon	**28**	**39**	**112**
PASCUAL TOSO *Mendoza, Argentina* Malbec	**18**	**25**	**75**
HACIENDA LÓPEZ DE HARO *Rioja, Spain* Crianza Tempranillo	**18**	**25**	**75**
MASI *Veneto, Italy* Possessioni Rosso	**17**	**24**	**69**
LE MANSE *Languedoc-Roussillon, France* Syrah, Grenache, Mourvèdre	**20**	**28**	**80**

DESSERT WINE

	2OZ	BOTTLE
ERRAZURIZ *Casa Blanca Valley, Chile* Late Harvest Sauvignon Blanc	**11**	**68** (375ml)
QUAILS' GATE *Okanagan Valley, Canada* Optima Chenin Blanc	**17**	**95** (375ml)
INNISKILLIN *Okanagan Valley, Canada* Riesling Ice Wine	**32**	**110** (375ml)

PORT

	2OZ
GRAHAM'S *Portugal* Six Grapes Reserve	**10**
BURROWING OWL *Okanagan Valley, Canada* Coruja	**20**
TAYLOR FLADGATE *Duoro, Portugal* Tawny 20	**22**
PENFOLDS *Nurioopta, Australia* Grandfather Rare Tawny	**26**

WINE 11:30AM — MIDNIGHT

SPIRITS

11:30AM — MIDNIGHT

VODKA

	PER OUNCE
FINLANDIA	10
BELVEDERE	13
GREY GOOSE	13
STOLICHNAYA	10
STOLICHNAYA ELIT	14
KETEL ONE	12
TITO'S *(GF)*	12
ABSOLUT	10
ABSOLUT ELYX 1908	13
ABSOLUT CITRON	11
CIROC	13

TEQUILA

SAUZA BLUE SILVER	10
SAUZA HORNITOS REPOSADA	11
CASAMIGOS BLANCO	16
CASAMIGOS REPOSADO	18

COGNAC

	2OZ
COURVOSIER VSOP	16
HENNESSY VS	14
HENNESSY VSOP	18
HENNESSY XO	35
REMY MARTIN VSOP	16
REMY MARTIN XO	34
REMY MARTIN 1738	20
REMY MARTIN LOUIS XIII	300
REMY NAPOLEON	10

GIN

	PER OUNCE
BEEFEATER	10
BEEFEATER 24	11
TANQUERAY	10
TANQUERAY 10	14
BOMBAY SAPPHIRE	12
THE BOTANIST ISLAY	13
HENDRICKS	14
WAYWARD DISTILLERY UNRULY	13
EMPRESS 1908	14
PLYMOUTH	12
WAYWARD DISTILLERY WATERFRONT WEST COAST WILD	14
UNGAVA	12
MONKEY 47	18

RUM

APPLETON VX	10
BACARDI 8	12
BACARDI CARTA BLANCA	10
BACARDI BLACK	10
BACARDI GOLD	10
BACARDI OAKHEART SPICE	10
GOSLINGS BLACK SEAL	12
MOUNT GAY BLACK BARREL	12
RON ZACAPA 23 YR SOLERA GRAN RESERVA	12

WHISKY

SINGLE MALT

	PER OUNCE
ABERLOUR A'BUNADH BATCH 56	24
AUCHENTOSHAN	16
BALVENIE 12 DOUBLEWOOD	19
BRUICHLADDICH	17
DALWHINNIE	19
GLENLIVET 12	13
GLENFIDDICH 12	13
GLENFIDDICH 15	16
GELNMORANGIE	16
HIGHLAND PARK 12	15
HIGHLAND PARK 18	26
LAGAVULIN 16	24
LAPHROAIG 10	16
MACALLAN 12	18
MACALLAN 15	26
MACALLAN 18	40
OBAN 14	24

SINGLE MALT

THE FAMOUS GROUSE	10
CHIVAS REGAL	16
JW BLACK LABEL	16
JW BLUE LABEL	38
JW ODYSSEY	200

IRISH

JAMESON	11
TULLAMORE DEW	11

RYE

CANADA

	PER OUNCE
CANADIAN CLUB	10
CANADIAN CLUB 9	11
COLLINGWOOD	12
CROWN ROYAL	11
LOT 40	12
GOODERHAM & WORTS	13

USA

BULLEIT	13
KNOB CREEK	13
JW BLACK LABEL	16
JW BLUE LABEL	38
JW ODYSSEY	200

BOURBON

USA

BULLEIT	12
GENTLEMAN JACK	13
JACK DANIELS	11
JIM BEAM	10
JIM BEAM BLACK	10
KNOB CREEK	14
MAKERS MARK	14
WOODFORD	11

SPIRITS

11:30AM — MIDNIGHT