

IN-ROOM DINING MENU

TO ORDER, DIAL ‘0’ | PLEASE ALLOW 25 - 30 MINUTES FOR DELIVERY

For your safety and convenience, menu items will be delivered outside your guest room door.
Prices shown do not include any applicable taxes. A \$6 service fee and 18% gratuity will apply to the total bill.

7:30am - 11:00am daily



BREAKFAST

MAIN COURSE

- AVOCADO TOAST 22**
two poached eggs, grilled sourdough,
fingerling potatoes (V)
- GRANOLA BOWL 14**
mascarpone yoghurt, granola, peach compote,
coconut, puffed amaranth, berries (V)
- STEEL-CUT OATS 14**
berries, brown sugar, warm whole milk (V)
- SEASONAL SLICED FRUITS & BERRIES 12**
artisanal yogurt
- BUTTERMILK PANCAKES 18**
fresh berries, butter, maple syrup (V)
- SALMON BENEDICT 24**
two poached eggs, english muffin, cold smoked salmon,
chive hollandaise, fingerling potatoes
- TRADITIONAL BENEDICT 24**
two poached eggs, english muffin, kasseler ham,
hollandaise, fingerling potatoes
- LONGSHOREMAN 26**
three eggs, fingerling potatoes, sourdough toast
choice of: pork sausage, chicken sausage, bacon, ham
- AVOCADO BREAKFAST SANDWICH 18**
fried egg, tomato, ARC sauce, havarti, brioche bun
- BACON & EGG SANDWICH 18**
lettuce, tomato, ARC sauce, havarti, brioche bun

BEVERAGES

- HOT CHOCOLATE 6**
- LOT 35 TEA 6**
- FRESHLY BREWED COFFEE 7**
- LATTE 7**
- CAPPUCCINO 7**
- ASSORTED JUICE 6**
orange, grapefruit, cranberry, apple
- MILK 6**
2% or skim milk
- ASSORTED SOFT DRINKS 5**
Coca Cola, Diet Coke, Ginger Ale, Sprite
- BC BERRY BASKET SMOOTHIE 12**
blueberry, raspberry, strawberry,
banana, yoghurt (V)

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11:30am - 4:30pm daily



LUNCH

APPETIZER

- DUNGENESS CRAB GUACAMOLE 24**
cilantro, lime, tortilla chips (GF)
- CRISPY CHICKEN WINGS 18**
honey, ras el hanout spiced (GF)
- SPICY N'DUJA MUSSELS AND FRIES 22**
salt spring island mussels, calabrian salami, velouté, tomato, fennel (P)
- MEAT AND CHEESE BOARD 34**
golden ears cheeses, artisanal charcuterie, house mustard, rooftop honey, preserves (P)

MAIN COURSE

- COBB SALAD 24**
baby gem lettuce, onion, tomato, bacon, blue cheese, herbs, yogurt dressing (P)
choice of: sirloin steak, chicken breast, pan seared steelhead, garlic chili prawn, crispy spicy tofu
- KALE CAESAR SALAD 24**
crispy chickpeas, parmesan, creamy garlic dressing (V)
choice of: sirloin steak, chicken breast, pan seared steelhead, garlic chili prawn, crispy spicy tofu
- GRILLED CHEESE AND TOMATO BASIL SOUP 22**
fontina, parmesan butter, crispy sourdough (V)
- FISH AND CHIPS 24**
beer battered cod, coleslaw, tartar sauce, lemon
- BUTTER CHICKEN 26**
chicken tikka, rich tomato gravy, basmati rice, naan (GF without naan)
- CHANA MASALA 24**
chickpea curry, basmati rice, naan (VEG) (GF without naan)
- SMOKED LENTIL BOWL 24**
brussel sprouts, yams, kale, broccolini, chili oil, basmati rice (VEG) (GF)
- CHAR-GRILLED ANGUS CHEESEBURGER 24**
ARC sauce, cheddar, pickles, onion, lettuce, tomato, brioche bun
choice of: kale caesar salad or sea salted fries
- THE VEGETABLE BURGER 23**
house made vegetarian patty, ARC sauce, avocado, arugula, brioche bun (V)
choice of: kale caesar salad or sea salted fries
- SMOKED TURKEY SANDWICH 24**
bacon, tomato, arugula, provolone, aioli, roasted garlic loaf (P)
choice of: kale caesar salad or sea salted fries

DESSERT

- FATSO PEANUT BUTTER BANANA BUDINO 12**
toffee peanut popcorn, rooftop honey caramel, caramelized banana
- RHUBARB JASMINE PAVE 12**
almond genoise, rhubarb gelée, jasmine diplomat, meringue
- THE BEE'S KNEES SUNDAE 12**
rooftop honey caramel, salted-honey pecan, torched honey marshmallow, vanilla ice cream, cocoa brownie, fudge sauce

BEVERAGES

- HOT CHOCOLATE 6**
- LOT 35 TEA 6**
- FRESHLY BREWED COFFEE 7**
- LATTE 7**
- CAPPUCCINO 7**
- ASSORTED JUICE 6**
orange, grapefruit, cranberry, apple
- MILK 6**
2% or skim milk
- ASSORTED SOFT DRINKS 5**
Coca Cola, Diet Coke, Ginger Ale, Sprite

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5:00pm - 9:00pm daily



DINNER

APPETIZER

- TOMATO AND ANISE 18**
stracciatella, almond-olive crumb, basil,
aged balsamic, unfiltered olive oil

BEEF CARPACCIO 18
crying tiget dressing, cilantro, shiso,
rice cracker chips

SEARED SCALLOP FRISÉE SALAD 20
sunflower seed purée, soft egg,
bacon-sherry vinaigrette (P)
- DUNGENESS CRAB GUACAMOLE 24**
cilantro, lime, tortilla chips (GF)

CRISPY CHICKEN WINGS 18
honey, ras el hanout spiced (GF)

MEAT AND CHEESE BOARD 34
golden ears cheeses, artisanal charcuterie,
house mustard, rooftop honey, preserves (P)

MAIN COURSE

- MUSSEL CHITARRA PASTA 25**
salt spring island mussels, tomato,
fennel, n'duja velouté (P)

SMOKED LENTIL BOWL 24
brussel sprouts, yams, kale, broccolini,
chili oil, basmati rice (VEG) (GF)

**BUTTER POACHED
HAIDA GWAI HALIBUT 46**
potato gnocchi, summer vegetables,
fumet blanc, soft herbs

6oz AAA BEEF TENDERLOIN 49
fingerling potatoes, broccolini,
bordelaise sauce (GF)

BRAISED SHORT RIB 36
fingerling potatoes, broccolini,
red wine jus (GF)

BUTTER CHICKEN 26
chicken tikka, rich tomato gravy,
basmati rice, naan (GF without naan)
- CHANA MASALA 24**
chickpea curry, basmati rice,
naan (VEG) (GF without naan)

**CHAR-GRILLED
ANGUS CHEESEBURGER 24**
ARC sauce, cheddar, pickles, onion, lettuce,
tomato, brioche bun
choice of: kale caesar salad or sea salted fries

THE VEGETABLE BURGER 23
house made vegetarian patty, ARC sauce,
avocado, arugula, brioche bun (V)
choice of: kale caesar salad or sea salted fries

SMOKED TURKEY SANDWICH 24
bacon, tomato, arugula, provolone,
aioli, roasted garlic loaf (P)
choice of: kale caesar salad or sea salted fries

DESSERT

- FATSO PEANUT BUTTER
BANANA BUDINO 12**
toffee peanut popcorn, rooftop honey
caramel, caramelized banana

RHUBARB JASMINE PAVE 12
almond genoise, rhubarb gelée,
jasmine diplomat, meringue
- THE BEE'S KNEES SUNDAE 12**
rooftop honey caramel, salted-honey pecan,
torched honey marshmallow, vanilla ice cream,
cocoa brownie, fudge sauce

BEVERAGES

- HOT CHOCOLATE 6**

LOT 35 TEA 6

FRESHLY BREWED COFFEE 7

LATTE 7

CAPPUCCINO 7
- ASSORTED JUICE 6**
orange, grapefruit, cranberry, apple

MILK 6
2% or skim milk

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

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Available during regular meal periods



CHILDREN’S MENU

BREAKFAST

KID’S STEEL-CUT OATS 8
berries, brown sugar, warm whole milk (V)

KID’S BUTTERMILK PANCAKES 7
fresh berries, butter, maple syrup (V)

KID’S LONGSHOREMAN 9
one egg, fingerling potatoes, sourdough toast
choice of: pork sausage, chicken sausage, bacon, ham

LUNCH & DINNER

CHICKEN FINGERS 10
french fries

MINI BURGER 10
french fries

MACARONI & CHEESE 9

SPAGHETTI 10
choice of: tomato sauce or meat sauce

FISH STICKS 10
french fries

MARKET SOUP OF THE DAY 5

GRILLED CHEESE SANDWICH 9
whole wheat bread, carrot & celery sticks

CAESAR SALAD 8
romaine lettuce, caesar dressing, parmesan

DESSERT

ASSORTED COOKIES 4
chocolate chip, oatmeal,
double chocolate chip

FRUIT & YOGURT 5

S’MORE IN A JAR 5

ICE CREAM 4
chocolate, strawberry

PEANUT BUTTER BAR 5

GRANOLA BAR 5

BEVERAGES

HOT CHOCOLATE 4

ASSORTED JUICE 4
orange, grapefruit, cranberry, apple

MILK 4
2% or skim milk

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COCKTAILS

SIGNATURE COCKTAILS

CANADA’S OLD FASHIONED 19

Collingwood Whisky, maple syrup, walnut bitters, agnostura bitters

RASPBERRY MOJITO 15

Bacardi White, lime juice, simple syrup, mint, raspberries, soda water

SUMMER LOVIN’ MARGARITA 15

Sauza Tequila, Cointreau, lime juice, simple syrup

NEGRONI 22

Beefeater Gin, Campari, Antica

GARDEN TO GLASS COCKTAILS

These cocktails highlight our rooftop garden and honeybee apiary, ephasizing our commitment to dynamic, fresh products.

KISSED BY A BEE 19

Belvedere Vodka, Sauza Blue Tequila, Lillet Blanc, lemon juice, strawberries, Fairmont Waterfront rooftop honey syrup

WALK IN THE GARDEN 21

Grey Goose Vodka, lemon juice, ARC rooftop basil-blackberry-honey syrup, Stellar’s Jay Brut, peach bitters

WATERFRONT GIN + TONIC 17

Beefeater Gin, Fentimans tonic, cranberries, juniper berries, thyme spring, lime

FAIRMONT CLASSICS PERFECTED

A selection of beautifully balanced and delectable cocktails created by Fairmont Tastemakers.

BIRDS AND THE BEES 15

Grey Goose Vodka, honey syrup, lemon juice

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BEER

DRAUGHT	330ml	400ml
STELLA ARTOIS	9	10
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 Blood Orange	8
BRIDGE BREWING Prime Time <i>low carb</i>	8
PARALLEL 49 Lager	8
STANLEY PARK BREWING Pilsner	8
STANLEY PARK BREWING IPA	8
CORONA	8
STELLA ARTOIS	8
KILKENNY IRISH CREAM (500ml)	10
GUINNESS (440ml)	10

BOTTLES

BUD LIGHT (341ml)	8
KOKANEE (341ml)	8
CORONA (341ml)	9
BUDWEISER PROHIBITION (341ml) <i>Non-alcoholic</i>	8

CIDER

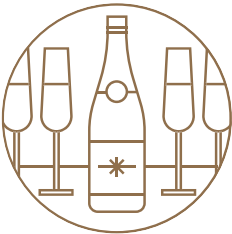
STRONGBOW, UK (440ml)	9
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WINE BY THE BOTTLE

CHAMPAGNE & SPARKLING

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

WHITE

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

ROSÉ

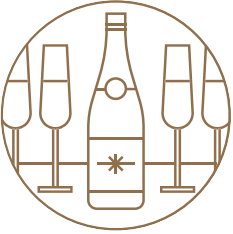
	6oz	9oz	BOTTLE
QUAILS GATE <i>Okanagan Valley, Canada</i> Rosé	17	24	69
CHÂTEAU DU BERNE <i>Provence, France</i> Romance Rosé	20	28	80

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WINE BY THE BOTTLE CONTINUED

RED

	6oz	9oz	BOTTLE
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MISSION HILL	13	18	55
<i>Okanagan Valley, Canada</i>			
Five Vineyards Cab/Merlot			

MONTE CREEK RANCH	19	27	78
<i>Thompson Valley, Kamloops, Canada</i>			
Pinot Noir			

BURROWING OWL	25	35	98
<i>Okanagan Valley, Canada</i>			
Merlot			

BLASTED CHURCH	23	32	95
<i>Okanagan Valley, Canada</i>			
Cabernet Franc			

CANNONBALL	28	39	112
<i>California, USA</i>			
Cabernet Sauvignon			

PASCUAL TOSO	18	25	75
<i>Mendoza, Argentina</i>			
Malbec			

DESSERT WINE

	2oz	BOTTLE
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ERRAZURIZ	11	68 (375ml)
<i>Casa Blanca Valley, Chile</i>		
Late Harvest Sauvignon Blanc		

QUAIL’S GATE	17	95 (375ml)
<i>Okanagan Valley, Canada</i>		
Optima Chenin Blanc		

INNISKILLIN	32	110 (375ml)
<i>Okanagan Valley, Canada</i>		
Riesling Ice Wine		

PORT

	2oz
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GRAHAM’S	10
<i>Portugal</i>	
Six Grapes Reserve	

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SPIRITS

RUM

PER OUNCE

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

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
WATERFRONT WEST COAST WILD	14
UNGAVA	12
MONKEY 47	18

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

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SPIRITS CONTINUED

TEQUILA PER OUNCE

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

WHISKY PER OUNCE

SINGLE MALTS

ABERLOUR	24
A'BUNADH BATCH 56	
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

BLENDED SCOTCH

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

IRISH

JAMESON	11
TULLAMORE DEW	11

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SPIRITS CONTINUED

RYE PER OUNCE

CANADA

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 PER OUNCE

USA

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

COGNAC PER OUNCE

COURVOSIER VSOP	16
HENNESSY VS	14
HENNESSY VSOP	18