


A MESSAGE FROM

## THE KITCHEN

As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items whenever possible and we ensure that all of our creations are trans-fat free.
Our province boasts some of the world's finest produce, from the summer berries of Pemberton to the scallops of Vancouver Island. We proudly serve Canadian beef on all of our menus and source sustainable seafood options through our partnership with Ocean Wise, the Vancouver Aquarium conservation program.


## Please dial 2460 for In-Room Dining.

Please note that a $\$ 5.50$ Hotel Delivery Charge, applicable taxes and a $15 \%$ service charge
(Of the $15 \%$ service charge, $90 \%$ is a gratuity that is distributed to the In Room Dining Team and remaining $10 \%$ is retained by the Hotel (and not distributed as wages, tips, gratuity to any Hotel employees)

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

A cooking step is needed to eliminate potential
Medical Health Officer, Vancouver Coastal Health Authority


## BREAKFAST

AVAILABLE DAILY FROM 6:30 am - 11:00 AN

## COMPLETE RETREAT

*All Complete Retreat breakfasts include choice of orange, apple or grapefruit juice and tea or coffee

## Three Egg Omelette

filled with your choice of: bell peppers, mushroom, asparagus, spinach, tomato, ham, chorizo, aged white cheddar, goat cheese,
nugget potatoes, roasted tomato asparagus, toast, butter and preserves

## Whistler Mountain

two eggs any style, choice of bacon, ham, sausage or Canadian back bacon, nugget potatoes, roasted tomato, asparagus, toast, butter and preserves

## Avocado Toast a

grilled focaccia, red onion jam, smashed avocado, cured gem tomatoes with watercress and basil topped with poached eggs
*Upgrade your complete retreat with fresh pressed orange juice 5

## EGGS BENEDICT

Traditional
24
toasted English muffin, Canadian back bacon, two poached eggs, parsley hollandaise sauce, nugget potatoes, roasted tomato, asparagus

Smoked Salmon Eggs Benedict 30
toasted whole wheat English muffin, Iemon dill hollandaise, spinach, two poached eggs, nugget potatoes, roasted tomato, asparagus

## LIGHT BITES

Steel Cut Oatmeal op \%
14
BC seasonal fruits, almonds
Housemade Granola
served with Activia yogurt cup
Fresh Fruit Plate
seasonal fruit, berries, yogurt and banana bread

Cold Cereal
8
with $2 \%$, skim, almond or soy milk
Bagel and Lox
toasted bagel served with smoked salmon, cream cheese, fresh dill, capers, red onion

## SWEET START

## Lemon Pancakes

Jack Daniels infused peaches, blueberry coulis, nutmeg chantilly cream

## Old Fashioned Waffles

22strawberries, chocolate shavings, whipped cream and aged maple syrup

Brûlée French Toast ${ }^{\text {a/ }}$ 24
minted strawberry rhubarb compote, salted walnuts, orange vanilla mascarpone

## BEVERAGES

AVAILABLE DAILY: 11:00AM - 1:00AM

## WHITE

Mission Hill,
Chardonnay, Okanagan, BC
Roche
Pinot Gris, Okanagan, BC
Oyster Bay
Sauvignon Blanc, New Zealand

## ROSE

Quails' Gate,
Okanagan, BC

RED

## Mission Hill

Cabernet Sauvignon,
Okanagan, BC

## Fort Berens

Pinot Noir, Okanagan BC
Cedar Creek Merlot 'Lot 87'
Merlot, Okanagan, BC

## CHAMPAGNE \& SPARKLING WINE

GLS (5oz) | BTL

## 12 | 60

Mionetto
-

17|80 Prosecco, Italy
Bella, Sparkling Blanc de Blancs (375ml)
16 | 80 Naramata, BC
Veuve Clicquot. 'Yellow Label' Brut, France

BEERS \& COOLERS
GLS (5oz) | BTL
15 | 75 Domestic (355ml)
Stanley Park Lager
Stanley Park Noble Pilsner
Stanley Park West Coast Pale Ale
Lonetree Cider
Kokanee
Bud Light
18 | 90

16 | 80
Imported
Corona (355ml)
Guinness (440 ml)
Stella Artois (355m/)

Non-Alcoholic

Warsteiner (355ml)

## BEVERAGES

AVAILABLE: SUNDAY - THURSDAY | 11:00AM - 12:00AM
FRIDAY - SATURDAY | 11:00AM - 1:00AM

## COCKTAILS ${ }_{(20 z)}$

## Old Fashioned

Kentucky bourbon whiskey, aromatic bitters

## Margarita

plata tequila, triple sec, aromatic bitters

## Cosmopolitan

premium vodka, triple sec, elderberry extract, cranberry juice

## Manhattan

Ontario rye whiskey, sweet vermouth, aromatic bitters

## Negroni

16
dry gin 78, sweet vermouth,
professor dillon's aperitivo liqueur

## Classic Martini

 17Finlandia or Beefeater

## Mallard Caesar

17
Finlandia vodka, clamato, tabasco,
worcestershire, spicy beans, olives, steak spice rim

## Moscow Mule

17
Ketel One vodka, ginger beer, lime, soda
Signature Gin \& Tonic
20
grapefruit, lemon and cardamom infused Beefeater Gin, Grand Marnier, grapefruit, lemon, tonic

## HOLD THE LIQUOR

Egyptian Lemonade8
mint, muddled raspberries, lemon, soda

## Blackberry Sensation

muddled blackberries, sparkling apple juice

Seedlip Spice 94, juniper syrup, lime, soda

## ALL DAY DINING

AVAILABLE DAILY: 11:00AM-1:00AM

## TO SHARE

## Tomato Flatbread

roasted tomato sauce, chevre
heirloom cherry tomatoes, arugula

## BBQ Beef Flatbread

shredded braised beef, house-made BBQ sauce, pickled banana pepper, smoked pickled shallot feta cheese, spring onion

## Chicken Fingers and Fries

garlic aioli, plum sauce, ketchup
Crispy Cauliflower Bites $\&$
anjo panca sauce, mint, nutritional yeast
OR
Buffalo Sauce

Confit Duck Wings
korean BBQ sauce, sesame crumble

## Chicken Wings

Choice of
Garlic Honey Sauce
Fire and Ice Sauce
Buffalo Sauce

## Truffle Fries

Lemon Parmesan Aioli, Chives

## MEAT AND CHEESE

chef's selection of hand smoked and cured meats, Golden Ears Cheesecrafters cheese, crostini and accompaniments
for two 36
for four 56

## ALL DAY DINING

AVAILABLE DAILY: 11:00AM - 1:00AM

## KIDS MENU

AVAILABLE DAILY: 11:00AM-1:00AM

## SOUPS

West Coast Seafood Chowder
salmon, shrimp, clams, scallops, rich herb cream
Roasted Tomato and Coconut Bisque \& 8
chive oil
Soup of the Day
chef's daily creation

## SALADS

Chateau Caesar
romaine hearts, bacon, Parmesan cheese, creamy Caesar dressing, garlic focaccia croutons
Cobb Salad $\&$
artisan lettuce, crispy bacon, avocado,
blue cheese, gem tomatoes, hard boiled egg grilled chicken breast, home-made ranch dressing
Warm Delicata Salad \%
Israeli couscous, roasted winter squash,
poached egg, feta cheese
bitter greens, roasted pumpkin seeds
Crispy Kale Salad $\%$
quinoa sprouts, cherry tomato, pickled onion
Furikake Tobanjan dressing

## BREAKFAST

06:30 ам - 11:00 ам

## Mini Mountaineer

one egg any style, bacon or sausage,
nugget potatoes, toast, butter and preserves

## Golden Waffle

strawberries, whipped cream and maple syrup

Silver Dollar Pancakes
strawberries, whipped cream and maple syrup

French Toast Fingers10
dusted cinnamon-sugar, strawberries and maple syrup
"Kids of Steel" Oatmeal8
hot steel cut oats topped with
strawberries and brown sugar
Kids Cereal 8
Rice Krispies, Cheerios, Froot Loops or Raisin Bran
with $2 \%$, skim, soy or almond

## MAINS

11:00 AM - 11:00 PM
*All mains served with mustard coleslaw
Fish and Chips
ling cod, french fries, tartar sauce
Chicken Fingers and Fries 14
honey mustard mayo, plum sauce, ketchup

## Junior Cheeseburger

lettuce, tomato, pickle, french fries
Mighty Mac N' Cheese
creamy cheddar cheese sauce, crispy breadcrumbs

Spaghetti and Meatballs
with rich tomato sauce, Parmesan cheese and garlic toast

## DESSERT

11:00 AM - 11:00 PM
Ice Cream or Sorbet

## Double Chocolate Brownie

with fresh strawberries dusted with icing sugar

## Sweet Stuff Cupcake

our Pastry Chef's daily creation

## Kids Fruit Cup

- 8


## Housemade Cookies

6
selection of two: chocolate chip, peanut butter or oatmeal raising

BEVERAGES

## MINERAL WATER

Sparkling Water
San Pellegrino (750ml)

## Still Water

Evian (1 Litre)

## JUICE

Orange, Apple or Grapefruit
Freshy Pressed Orange Juice ..... 12

## cold beverages

## Milk

$2 \%$, skim, chocolate, soy, almond
Red Bull
Minute Maid Juice ..... 6
apple, orange, cranberry, lemonade

## SOFT DRINKS

Coca-Cola, Diet Coke, Coke Zero, Sprite, ginger ale, tonic water, soda water, root beer, Sanpellegrino Aranciata, Sanpellegrino Lemon Nestea lemon iced tea

## HOT BEVERAGES

Hot Chocolate
Coffee
Small pot
Large pot
Regular or decaffeinated
Lot 35 Tea
r
non,

Creamy Earl Grey
Imperial Breakfast
Goddess Oolong
Kyushu Japan Sencha
Jasmine Gold Dragon
Egyptian Chamomile
Oregon Mint
Flora's Berry Garden

## ALL DAY DINING

AVAILABLE DAILY: 11:00AM-1:00AM

## SANDWICHES

8 Gluten free options are availble on request please notify your server

## Bison Mountain Burge

maple bacon jam, black garlic aioli aged oka cheese, house- made pickle smoked chipotle fries

## Crispy Chicken Sandwich

sriracha aioli, pickled shallot,
sliced proscuitto, aged cheddar, french fries

## Canadian Wild Grain Burger

Meadow' cheese, tomato, lettuce, pickle, french fries

## Slow Roasted Beef Sandwich

caramelized onion, Monterey Jack cheese, horseradish, old fashioned jus, ciabatta, french fries

## Upgrade 5

Caesar Salad
Artisan Greens
Seafood Chowder
Smoked Chipotle fries
Truffle Fries

## MAIN COURSE

Fish and Chips
Whistler brewing company beer battered wild Pacific lingcod, french fries, house coleslaw, preserved lemon tartar
ingrain casareccia, shrimp, scallops, calamari, mussels
Parmesan cheese, garlic bread
$100 z$ Slow Roasted Prime Rib 48 truffle potato purée, seasonal vegetables, old fashioned jus

## Seared Steelhead

 Jalapeño emulsion, fine herbsRoasted Red Pepper Curry 2688
cumin rice, crispy onions, naan bread
Three Egg Omlette
filled with mushrooms, aged white cheddar served with nugget potatoes, roasted tomato, asparagus


## ALL DAY DINING

available daily: 11:00am - 1:00am

## DESSERTS

## Double Chocolate and

Salted Caramel Sundae
Cocoa nib tuile, caramel pearls,
chantilly cream, brownie pieces

Sorbet Sundae
trio of blood orange, tangerine, blackberry

## Dark Chocolate Hazelnut Yuzu Rock

caramel whipped ganache, dulche de leche
nut soil, maple walnut ice cream

Chocolate Almond Cake
flourless chocolate almond cake,
rich dark chocolate ganache frosting

## Cappuccino Cheesecake

coffee flavor baked cheese cake chocolate cookie crumb base

## Hummingbird Cake

pineapple, banana, pecan sponge cake
vanilla cream cheese frosting

