

DINNER MENU

Dinner service is from 5 pm - 9 pm daily

SMALL PLATES

- Shrimp Cocktail with Cocktail Sauce (GF) - \$12
- Flank Steak on Naan bread with a Horseradish Mayo - \$12
- Bruschetta served with prosciutto, goat cheese, balsamic reduction & a French baguette - \$12
- Chicken Wings a choice of BBQ, Honey Garlic, or Hot Sauce with vegetable crudité - \$13
- Cheese Quesadilla with grilled vegetables served with guacamole (VG) - \$12
- Grilled Chicken Quesadilla with mozzarella cheese, grilled vegetables served with guacamole - \$15
- Sauteed Prawn Quesadilla with mozzarella cheese, grilled vegetables served with guacamole - \$16

SALADS

- Traditional Greek Salad with tomatoes, bell peppers, olives, cucumbers & onions (GF/VG/DF) - \$14
- Deconstructed Caesar Salad with heart romaine, shaved parmesan & croutons - \$11
- Mixed Green Salad with berries, nuts & a raspberry glaze dressing (GF/VG/DF) - \$13
- Add Grilled Chicken Breast (GF) +\$3 or Sauteed Prawns (GF) +\$4

THE BURGERS

dressed with lettuce & tomato served with French fries

- Grilled Beef served with bacon, portobello mushroom, mozzarella cheese, onion rings, pickles & a chipotle BBQ sauce - \$18
- Crispy Panko Chicken Breast with bacon, mozzarella cheese & a chipotle sauce - \$18
- Vegetable Burger with mozzarella cheese, Portobello mushroom, roasted red pepper, crispy onions & a chipotle sauce (VG) - \$18

PASTA

- Fettuccine Alfredo
with shredded Parmesan cheese, fresh cream & garlic bread - \$17
- Add Grilled Chicken Breast - \$20, Grilled Prawns - \$21, sauteed seasonal vegetable (VG) - \$19

ENTREES

- Coffee Marinade Pork Ribs
slow-roasted for 6 hrs served with a white cabbage salad & French Fries (GF/DF)
Choice of ½ order - \$21 or full order - \$27
- Seared Halibut
served on a vegetable Spätzle with mint sauce & a sauerkraut salad - \$27
- Grilled Salmon
served with white wine cream sauce & sauteed prawns served with
fresh sauteed seasonal vegetable & Roasted Potato (GF) - \$25
- Chicken De Volaille
a panko coated breast filled with fresh herb butter, served with a white cabbage salad & roast potatoes - \$23
- Grilled Beef Tenderloin
with Poivrade sauce served on Herbs spätzle with seasonal vegetables - \$29

COCKTAILS

MANHATTAN - Rye whiskey, sweet vermouth, Angostura & orange bitters (3oz)	\$14
OLD FASHIONED - Bourbon, Angostura bitters & orange (2oz)	\$13
NEGRONI - Campari, gin & sweet vermouth (5oz)	\$14
NEW YORK SOUR - Bourbon, lemon juice, syrup topped with red wine (5oz)	\$14
COSMOPOLITAN - Vodka, Cointreau with lemon juice & syrup (2.5)	\$14
IRISH BLOND - Irish whiskey, orange curacao, port with orange bitters (4oz)	\$14
FRENCH HARVEST - Gin, lemon juice topped with sparkling wine (5oz)	\$14

FROM THE VINEYARD

WHITE WINE	8oz	Bottle
PELLER ESTATES - Chardonnay, CAN	9	27
SANDHILL - Pinto Gris, CAN	16	46
OPEN - Sauvignon Blanc, (HOUSE), CAN	12	36
BAREFOOT - Pinot Grigio, USA	12	36
CASILLERO - Sauvignon Blanc, CHILE	15	43
ERRAZURIZ - Sauvignon Blanc, CHILE	13	39
SPARKLING WINE	5oz	Bottle
SAINT- LOUIS CUVÉE, FRA	13	38
VILLA TERESA, Prosecco, ITA	16	47
HENKELL DRY - SEC, DEU	13	38
HENKELL DRY - SEC (200ML), DEU		12
HENKELL ROSE (200ML), DEU		12
BLUSH WINE	8oz	Bottle
DOMINIO ESPINAL ROSADO, ESP	9	26
RED WINE	8oz	Bottle
OPEN - Merlot (HOUSE), CAN	11	32
PELLER ESTATES - Cabernet Merlot, CAN	9	27
SANDHILL - Cabernet Merlot, CAN	16	48
CASILLERO - Cabernet Sauvignon, CHL	16	46
SANTA RITA 120 - Cabernet Sauvignon, CHL	13	37
ERRAZURIZ - Cabernet Sauvignon, CHL	16	48
LIMESTONE COAST - Syrah, AUS	14	42
ALAMOS -MALBEC, ARG	19	58

HOPS & CIDERS

IMPORTED	Bottle
STELLA ARTOIS, Pilsner, BEL	7
HEINEKEN, Pale Lager, NLD	8.5
CORONA, Pale Lager, MEX	8.5
GUINNESS, DRY Stout, UK	10
DOMESTIC/CRAFT	
STEAMWORKS, IPA, BC	6
STEAMWORKS, Pilsner, BC	6
RED TRUCK, Lager, BC	7
BUDWEISER, Pale Lager, US	7
KOKANEE, Pilsner, CAN	7
COORS LIGHT, Pale Lager, US	7
MOLSON CANADIAN, Pale Lager, CAN	6
CIDERS	
STRONGBOW DRY CIDER, UK	10

SPIRITS

GIN	1oz.	2oz.
GORDONS, UK	7.5	13.5
EMPRESS, CAN	8.5	15
TANQUERAY 10, UK	9	16
TEMPO, CAN	8	14.5
HENDRICK'S, UK	10	18
VODKA		
SMIRNOFF, RU	7.5	13.5
KETEL ONE, RU	9	16
SIDS, CAN	9	16
BELVEDERE, PL	10	18
TEQUILA		
OLMECA BLANCO, MEX	7.5	13.5
DON JULIO SILVER, MEX	12.5	22.5
CASAMIGOS- REPOSADO, MEX	15.5	28
RUM		
HAVANA CLUB 7 year (Dark), CU	7	11
CAPT MORGAN SILVER	7.5	13.5
CAPTAIN MORGAN SPICED	7.5	13.5
BARON SAMEDI SPICED	9	16
WHISKEY		
SCOTCH WHISKEY		
Single Malt		
GLENMORANGIE -10 year, UK	10	18
CARDHU - 12 year, UK	13	23.5
DALMORE -12 year, UK	19	34
BALVENIE, Double Wood -12 year, UK	24	43
Blended		
BELLS, UK	7.5	13.5
JOHNNIE WALKER BLACK, UK	10	18
RYE WHISKEY		
SEAGRAMS VO, CAN	7.5	13.5
CROWN ROYAL, CAN	9	16
FORTY CREEK, CAN	9	16
IRISH WHISKEY		
JAMESON, UK	9	16
BOURBON/TENNESSEE WHISKEY		
JIM BEAM, USA	7.5	13.5
JACK DANIELS, USA	7.5	13.5
WOODFORD RESERVE, USA	9.5	17
BUFFALO TRACE, USA	9.5	17
OTHER		
FIREBALL	7.5	13.5
JAGERMEISTER	8	14.5
MALIBU Coconut Rum	9	16

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FRENCH HARVEST - Gin, lemon juice topped with sparkling wine (5oz)	\$14

DESSERT

WHITE & DARK CHOCOLATE MOUSSE CAKE - \$8

DEEP DISH BAVARIAN APPLE TART
warm with vanilla ice cream \$8

CLASSIC ICE CREAM PARFAIT
Chocolate and vanilla ice cream with a warm fresh seasonal berry sauce
sautéed with brandy fruit -\$7

SHERRY	3oz	CAFE	single	double
GONZALES BYASS, Tio Pepe (Extra dry), ESP	12	UMBRIA - Brewed Coffee or DeCafe	3.5	
GONZALES BYASS, Nutty Solera (Med), ESP	12	UMBRIA - Espresso & Americano	3.5	5
WILLIAM HUBERT, DRY SACK (Med), ESP	12	UMBRIA - Café Latte & Cappuccino	4.5	6.5
		UMBRIA - Iced Coffee with milk	4.5	6.5
PORT	3oz	TEA		
TAYLOR FLADGATE - 10 Year Tawny, PT	15	RISHI tea choice of black, green & herb	3.5	
BRANDY	1oz	RED ROSE orange pekoe	3.5	
D'EAUBONNE - V.S.O.P., CAN	7.5	SPARKLING WATER		
METAXA - 7 Stars, GR	7.5	SAN PELLEGRINO -1 litre	5	
HENNESSY V.S. (Cognac), FR	16	SAN PELLEGRINO - 500ml	3.5	
LIQUEURS	1oz	2oz	OTHER	
DRAMBUIE, UK	8	14.5	SODA - Pepsi, Diet Pepsi, Ginger Ale, Sprite	3.75
GRAND MARNIER, FR	10	18	ICE TEA	4
TRIPLE SEC, FR	7.5	13.5	JUICE - Orange apple grapefruit	3.5
COINTREAU, FR				
AMARETTO LUXARDO, ITA	7.5	13.5	SPECIALTY COFFEES	
FRANGELICO, ITA	8	14.5	SPANISH COFFEE - brandy, coffee, whip cream	9.5
KAHLUA, MEX	8	14.5	IRISH COFFEE - Irish whiskey, coffee, whip cream	9.5
SAMBUCA DISARONNO, ITA	8	14.5	MONTE CRISTO - Kahlua, Grand Marnier, coffee, whip cream	9.5
BAILEYS IRISH CREAM, UK	8	14.5	BLUEBERRY TEA - Grand Marnier, Amaretto, orange pekoe tea	9.5
SOUTHERN COMFORT, US	9	16	Hot Buttered Rum - Spiced rum with spices	9.5

Breakfast Menu

Breakfast is available between 7:00 am and 11:00 am.

Hotel Favorites

Hot Open Faced Breakfast Sandwich \$18

- Black Forest Ham, cheese, bacon & eggs
- Smoked Salmon, onion, capers & eggs
- Roast turkey, tomato, cheese & eggs
- Avocado, pomegranate, arugula, poached eggs
- Eggs Benedict with Canadian Back bacon, Hollandaise sauce

American Breakfast \$17

2 eggs any style w/ country potatoes, toast and choice of bacon or sausage.

Continental Breakfast \$15

Warm jumbo butter croissant, fresh fruit salad and Greek yogurt

Omelet \$18

3 eggs, ham, cheese & onions w/ country potatoes & toast

Waffles \$15

Crispy waffles w/ maple syrup, berry compote & whipped cream

Pancakes or French Toast \$15

Served with maple syrup, berry compote & whipped cream

Oatmeal \$13

Oatmeal with seasonal berries, cinnamon, milk & honey

Sides

Yogurt Parfait \$8

Greek yogurt, granola & fresh berries

Fruit Salad \$8

Freshly cut seasonal fruit

Bacon or Sausage \$4

Toast \$4

Beverages \$3.50

Coffee or Tea

Orange or Apple Juice

2% Milk or Chocolate Milk

Assorted Soft Drinks

Kids Menu

**** Holiday Inn Kids Eat Free - Kids 11 years and under**

Includes choice of juice or milk

Scrambled Eggs

Bacon, country potatoes & toast

Malted Mini Waffles

Served with maple sugar, berry compote & whipped cream

Pancake

Served with maple sugar, berry compote & whipped cream

Room Service Dial: 0

Applicable sales tax and a 15% gratuity charge will be added to the price of all room service items.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

** When accompanied by at least one (1) adult who is registered as a hotel guest and must order at least one main course from the full-priced menu. Offer is limited to up to four (4) children per dining family, per meal OR up to two (2) children per parent, per meal.

*** Starting January 1, 2022, the city of Vancouver introduced a new by-law and mandated fees on single-use items, such as \$0.25 on cups and \$0.15 bags, plus GST and PST.