

SMALL PLATES

Soup \$9

Manchurian Cauliflower- \$11

Shrimp Cocktail with Cocktail Sauce (GF) - \$13

Flank Steak on Naan bread with a Horseradish Mayo - \$12

Bruschetta served with prosciutto, Tomato salsa, 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) - \$13

Add Grilled Chicken Breast - \$15, Grilled Prawns - \$17

SALADS

Beets Salad with arugula, lemon-lime dressing, Goat cheese, sunflower seeds (GF) - \$13

Traditional Greek Salad with tomatoes, bell peppers, olives, cucumbers & onions (GF/VG/DF) - \$14

Deconstructed Caesar Salad with heart romaine, shaved parmesan & croutons - \$13

Mixed Green salad with berries, nuts & a raspberry glaze dressing (GF/VG/DF) - \$14

Add Grilled Chicken Breast (GF) +\$3 or Sautéed Prawns (GF) +\$4

THE BURGERS

dressed with lettuce & tomato served with French fries or mixed Green salad

Grilled Beef served with bacon, portobello mushroom, mozzarella cheese, onion rings,
pickles & a chipotle BBQ sauce - \$20

Crispy Panko Chicken Breast with bacon, mozzarella cheese & a chipotle sauce - \$20

PASTA

Fettuccine Alfredo

with shredded Parmesan cheese, fresh cream & garlic bread - \$17

Add Grilled Chicken Breast - \$20, Grilled Prawns - \$21, sautéed 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 - \$22 or full order - \$27

Wiener Pork Schnitzel

Served with Mash potato, Tomato's salad - \$25

Fish & Chips

Local BC. Beer Battered, Cod fish, French Fries, Tartar Sauce - \$23

Grilled Salmon

served with white wine prawns cream sauce, Roasted Potato, Sauerkraut Salad (GF) - \$25

Chicken Confit

Chicken Leg Slow cooked in Duck Fat, served French Fries, Tomato Salad - \$24

Grilled Rib Eye steak 8.5oz

With Poivrade - mushroom sauce, served with Mash Potato, sautéed seasonal vegetable - \$33

Prices are subject to applicable taxes. Room service orders are subject to a 15% gratuity.

VG- Vegetarian /GF - Gluten Free / DF- Dairy Free

DESSERT

WHITE & DARK CHOCOLATE MOUSSE CAKE - \$9

DEEP DISH BAVARIAN APPLE TART
served warm with vanilla ice cream \$9

CLASSIC ICE CREAM PARFAIT
Chocolate and vanilla ice cream with a warm fresh seasonal berry sauce sauteed with brandy fruit -\$8

SHERRY

GONZALES BYASS, Tio Pepe (Extra dry), ESP
GONZALES BYASS, Nutty Solera (Med), ESP
WILLIAM HUBERT, DRY SACK (Med), ESP

PORT

TAYLOR FLADGATE - 10 Year Tawny, PT

BRANDY

D'EAU BONNE - V.S.O.P., CAN
METAXA - 7 Stars, GR
HENNESSY V.S. (Cognac), FR

LIQUEURS

DRAMBUIE, UK
GRAND MARNIER, FR
TRIPLE SEC, FR
COINTREAU, FR
AMARETTO LUXARDO, ITA
FRANGELICO, ITA
KAHLUA, MEX
SAMBUCA DISARONNO, ITA
BAILEYS IRISH CREAM, UK
SOUTHERN COMFORT, US

3oz

12

12

12

3oz

15

1oz

7.5

7.5

16

1oz

8

10

7.5

7.5

8

8

8

8

9

SPECIALTY COFFEES

SPANISH COFFEE - brandy, coffee, whip cream 9.5
IRISH COFFEE - Irish whiskey, coffee, whip cream 9.5
MONTE CRISTO - Kahlua, Grand Marnier, coffee, whip cream 9.5
BLUEBERRY TEA - Grand Marnier, Amaretto, orange pekoe tea 9.5
HOT BUTTERED RUM - Spiced rum with spices 9.5

CAFE

	single	double
LMBRIA - Brewed Coffee or DeCafe	4	
LMBRIA - Espresso & Americano	4.5	6
LMBRIA - Cafe Latte & Cappuccino	5	7
LMBRIA - Iced Coffee with milk	5	7

TEA

RISHI tea choice of black, green & herb 3.5
RED ROSE orange pekoe 3.75

SPARKLING WATER

SAN PELLEGRINO - 1 litre 5
SAN PELLEGRINO - 500ml 3.5

OTHER

SODA - Pepsi, Diet Pepsi, Ginger Ale, Sprite 3.75
ICE TEA 4
JUICE - Orange, apple, grapefruit 4.5

HAPPY HOUR

Daily 4-6pm

Shrimp Cocktail (GF) - \$8
Flank Steak on Naan bread - \$8
Bruschetta prosciutto, goat cheese, on a French baguette - \$8
Chicken Wings BBQ, Honey Garlic, or Hot Sauce - \$8
Manchurian cauliflower - \$8

DRAFT BEER 16OZ - \$5

GRAMMILE ISLAND BREWING Pale Ale or English Bay Ale

WHITE & SPARKLING WINE (6oz) - \$5

PELLER ESTATES - Chardonnay, OPEN - Sauvignon Blanc, SAINT- LOUIS CUVEE, 5 oz. Sparkle Wine

RED WINE (8oz) - \$5

PELLER ESTATES - Cabernet Merlot, OPEN - Merlot

Breakfast Menu

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

Hotel Favorites

Hot Open Faced Breakfast Sandwich \$20

- 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 \$20

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

Continental Breakfast \$16

Warm jumbo butter croissant, fresh fruit salad and Greek yogurt

Omelet \$20

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

Waffles \$17

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

Pancakes or French Toast \$17

Served with maple syrup, berry compote & whipped cream

Oatmeal \$15

Oatmeal with seasonal berries, cinnamon, milk & honey

Sides

Yogurt Parfait \$9

Greek yogurt, granola & fresh berries

Fruit Salad \$9

Freshly cut seasonal fruit

Bacon or Sausage \$5

Toast \$5

Beverages

Coffee - \$4

Tea - \$3.75

Orange or Apple Juice - \$4.5

2% Milk or Chocolate Milk - \$3.75

Assorted Soft Drinks - \$3.75

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.