

Breakfast Menu

Hotel Favorites

InnJoyable Breakfast ▶ 870 CAL

Two eggs, cooked any style, served with breakfast potatoes and your choice of meat and toast. \$16.50

Tailor Made 3 Egg Omelette ▶ 640+ CAL

Made with your choice of 1 meat (sausage, ham or bacon), 1 cheese (cheddar, Swiss, American, pepper jack, or provolone) and 3 vegetables (peppers, onions, tomatoes, mushrooms or spinach), served with breakfast potatoes and toast. \$18.00

Start Fresh Wrap ▶ 820 CAL

Scrambled egg whites with mushrooms, spinach, onion and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit. \$15.00

Malted Mini Waffles ▶ 1010 CAL

Waffles served with berries, whipped cream and warm syrup. \$12.00

Build Your Perfect Breakfast ▶ 560+ CAL

Choose your eggs, meat and a side. Perfect! \$16.50

Choose your Omelet. ▶ 560 CAL

Let's Select Your Omelet. \$11.00

Specialities

Veggie Skillet ▶ 850 CAL

Two eggs, cooked any style, broccoli, mushrooms, peppers, onion and tomatoes served with breakfast potatoes and topped with shredded cheddar cheese. \$15.00

Texas French Toast ▶ 1205 CAL

Three pieces of Texas sized French toast topped with vanilla maple cream, caramel, granola, and pure maple syrup. \$12.00

Eggs Benedict ▶ 900 CAL

Two poached eggs and Canadian bacon on an English muffin topped with Hollandaise sauce. \$16.50

Western Skillet ▶ 860 CAL

Two eggs, cooked any style, grilled ham, onion and peppers combined with breakfast potatoes and topped with shredded cheddar cheese. \$18.00

Eggs Benedict ▶ 900 CAL

Two poached eggs and Ham on an English muffin topped with Hollandaise sauce. \$16.50

Florentine Benedict ▶ 900 CAL

Two poached eggs with mushrooms and spinach atop an English muffin, topped with Hollandaise sauce. \$16.50

Sides

Fruit \$05.00 ▶ 100 CAL

Bacon \$05.00 ▶ 160 CAL

Toast \$05.00 ▶ 120 CAL

Short Stack of Pancakes \$6.00 ▶ 650 CAL

Breakfast Potatoes \$05.00 ▶ 290 CAL

Sausage \$05.00 ▶ 360 CAL

Cereal \$5.00 ▶ 120 CAL

Scrambled Eggs with bacon \$6.00 ▶ 240

Drinks

Coffee \$05.00 ▶ 0 CAL

Juice \$05.00 ▶ 110-140 CAL

Tea \$05.00 ▶ 0 CAL

Milk \$04.00 ▶ 150 CAL

Assorted Soft Drinks \$04.00 ▶ 0-160 CAL

Room Service

Dial Ext. 1165

A \$3 delivery charge, a 15% gratuity charge, and applicable sales tax will be added to the price of all items.

*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.


Holiday Inn
 AN IHG® HOTEL

Beverages

BAR HOURS: 5:00PM to 9:00PM 7 DAYS A WEEK

Beers

Craft

- Blue Moon** \$8.00 ▶ 228 CAL
- Goose Island IPA** \$8.00 ▶ 240 CAL
- Sam Adams** \$8.00 ▶ 170 CAL
- Leinenkugel Seasonal** \$8.00 ▶ 175+ CAL
- White Claw Black Cherry** \$8.00 ▶ 100 CAL
- Angry Orchard Cider** \$8.00 ▶ 180 CAL

Import

- Canadian, 341mal alco.5%**
\$8.00 ▶ 146 CAL
- Stella Artois** \$8.00 ▶ 150 CAL
- Corona Extra** \$7.00 ▶ 148 CAL
- Modelo Especial** \$7.50 ▶ 143 CAL
- Heineken** \$8.00 ▶ 149 CAL
- Heineken 0.0 (Non-alcoholic)**
\$8.00 ▶ 69 CAL

Domestic

- Bud Light** \$7.50 ▶ 192 CAL
- Coors Light** \$7.50 ▶ 102 CAL
- Budweiser** \$8.50 ▶ 192 CAL
- Coors** \$7.50 ▶ 149 CAL
- Miller Lite** \$8.00 ▶ 110 CAL
- Michelob Ultra** \$8.50 ▶ 128 CAL

Draft

- Bud Light** \$8.00 ▶ 192 CAL
- Blue Point IPA** \$8.00 ▶ 175 CAL
- Blue Moon** \$8.00 ▶ 228 CAL
- Fat Tire** \$7.50 ▶ 150 CAL
- Blue Moon** \$7.50 ▶ 228 CAL
- Fat Tire** \$8.00 ▶ 150 CAL

Drinks

- Coffee** \$5.00 ▶ 0 CAL
- Tea** \$5.00 ▶ 0 CAL
- Milk** \$4.00 ▶ 150 CAL
- Assorted Soft Drinks** \$4.00 ▶ 0-160 CAL

Handcrafted Cocktails

30 Degrees of Sungria

▶ 156 CAL ▶ \$14.00
30 Degrees Pinot Noir, brandy, lemon-lime soda, fresh fruit

Manhattan

▶ 240 CAL ▶ \$12.00
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters.

Mojito

▶ 201 CAL ▶ \$12.00
Castillo Silver Rum, muddled garden-fresh mint, Club Soda, fresh squeezed lime juice, sugar

Margarita

▶ 240 CAL ▶ \$14.00
Corazón Blanco Tequila, Cointreau, fresh-squeezed lime juice

Classic Martini

▶ 240 CAL ▶ \$14.00
New Amsterdam Vodka or New Amsterdam Gin, splash of Martini & Rossi Dry Vermouth, olive or lemon twist

Mexican Mule

▶ 240 CAL ▶ \$12.00
Corazon Blanco Tequila, Ginger Beer, fresh-squeezed lime juice

Moscow Mule

▶ 148 CAL ▶ \$12.00
Smirnoff Vodka, ginger beer and fresh lime over ice in a copper mug.

Bloody Mary

▶ 240 CAL ▶ \$12.00
Smirnoff Vodka, house made Bloody Mary mix

White Wines

(105 - 125 CAL per glass)

GLASS BOTTLE

Sauvignon Blanc Church & State, Oliver BC.	\$12.00	\$40.00
Chardonnay Church & State, BC VQA Okanagan Valley.	\$12.50	\$45.00
Pinot Gris Stoneboat, Okanagan Valley.	\$12.50	\$45.00
Riesling Intersection, Oliver BC.	\$12.50	\$40.00
Chardonnay Dirty laundry, BC.	\$12.50	\$45.00
Riesling See Ya Later Ranch, Okanagan Valley.	\$12.50	\$45.00

Red Wines

(116 - 122 CAL per glass)

GLASS BOTTLE

Cabernet Sauvignon Inniskilin, Okanagan Valley BC.	\$12.50	\$45.00
Merlot Fairview Cellars, Oliver BC.	\$12.00	\$40.00
Cabernet Sauvignon Adega 45th, BC Okanagan Valley.	\$12.50	\$45.00
Cabernet/Merlot Fairview Cellars, BC Okanagan Valley.	\$12.50	\$45.00
Merlot Intersection Milepost, Oliver BC.	\$12.50	\$45.00
Cabernet Blend Fairview Cellars, BC VQA Okanagan Valley.	\$12.50	\$45.00

Red Wines

Dinner Menu

Appetizers

Buffalo Wings ▶ 1590 CAL ▶ \$19.50

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha.

Chicken Strips ▶ 980 CAL ▶ \$14.50

Served with house-made pub chips. Your choice of honey mustard or barbecue sauce.

Quesadilla ▶ 1000 CAL ▶ \$19.50

Add grilled chicken ▶ 187 CAL ▶ \$10.50

Add steak or shrimp ▶ 112-286 CAL ▶ \$17.50

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream.

Buffalo Chicken Sliders ▶ 1002 CAL ▶ \$25.50

Three bite-sized Buffalo chicken sandwiches topped with blue cheese, lettuce and tomato served with a side of our house-made pub chips.

Tuscan Chicken Flatbread ▶ 880 CAL ▶ \$21.50

Grilled chicken, alfredo sauce, roasted peppers, caramelized onion, pesto and mozzarella.

Hummus & Pita ▶ 1650 CAL ▶ \$17.50

Seasoned with sea salt, lemon and topped with pesto and served with warm pita wedges, vegetables, feta and green olives.

Vegetable Spring Roll ▶ 240 CAL ▶ \$14.50

Served with Sweet Thai Chili.

Entrees

All of our Entrees are served with your choice of two sides; Pasta dishes are served with one side.

Fish & Chips ▶ 720 CAL ▶ \$21.50

Flaky beer battered cod served with our house-made pub chips and creamy coleslaw.

Garlic Shrimp Alfredo

▶ 450 CAL ▶ \$27.00

Spaghetti in a creamy Parmesan sauce, with spinach and mushrooms topped with sauteed garlic shrimp and crispy bacon. Served with garlic toast.

Honey Glazed Salmon

▶ 450 CAL ▶ \$34.50

Delicious Salmon loin with our honey mustard glaze. Served with Caesar or House salad and your choice of fries or garlic mashed potatoes.

Steak frites ▶ 560 CAL ▶ \$34.50

170 g Top Sirloin, served with Caesar or House salad and your choice of fries or garlic mashed potatoes.

Chicken Ham & Swiss

▶ 530 CAL ▶ \$27.50

Tender chicken breast baked to perfection, topped with ham, Swiss cheese and Mustard cream sauce. Served with Caesar or House salad and your choice of fries or garlic mashed potatoes.

Burgers & Sandwiches

All of our burgers are cooked to a juicy medium well and served with lettuce, tomato, red onion and your choice of one side.

Classic Burger ▶ 680 CAL ▶ \$22.50

8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese.

BBQ Bacon Cheddar Burger

▶ 1380 CAL ▶ \$27.50

8 oz. char-broiled Angus beef burger, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar cheese.

Build Your Own Burger

▶ 770+ CAL ▶ \$22.00

8 oz. char-broiled Angus beef burger topped with your choice of the following toppings: Cheddar, Swiss, or pepper jack cheese, grilled onions, sautéed mushrooms, jalapeno peppers and fresh pico de gallo.

Add bacon for an additional \$3.50.

BLT Club Wrap ▶ 1300 CAL ▶ \$23.50

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses wrapped in a flour tortilla.

Tuscan Chicken Sandwich

▶ 1140 CAL ▶ \$24.00

Grilled chicken topped with Provolone cheese, roasted red pepper, crisp greens and sliced tomato served on ciabatta with pesto mayonnaise.

Salads

Caesar Salad ▶ 650 CAL ▶ \$11.50

Add grilled chicken ▶ 187 CAL ▶ \$10.50

Add steak or shrimp ▶ 112-286 CAL ▶ \$17.50

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing.

Grilled Sirloin Salad ▶ 530 CAL ▶ \$32.00

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette.

Sol Salad ▶ 140 CAL ▶ \$14.50

House mix with red onion, cucumber, grape tomato, green pepper, fresh strawberries, goat cheese and Italian dressing. Topped with crispy Prosciutto.

Greek Salad ▶ 240 CAL ▶ \$11.50

Fresh tomato, cucumber, green pepper, red onion, olives and Feta on a bed of crisp Romaine. Finished with our Greek Vinaigrette.

Sides

French Fries \$12.00 ▶ 280 CAL

Red Skin Mashed Potatoes \$12.00 ▶ 200 CAL

Rice Pilaf \$12.50 ▶ 210 CAL

Pub Chips \$12.50 ▶ 540 CAL

Seasonal Vegetables \$12.00 ▶ 30 CAL

Side Caesar \$7.50 ▶ 390 CAL

Side Salad \$7.50 ▶ 150 CAL

Desserts

Brownie Sundae \$8.50 ▶ 1010 CAL

NY Cheesecake \$7.50 ▶ 800 CAL

Ice Cream \$05.50 ▶ 510 CAL

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