BEVERAGES

Sit Back & Relax

WINE

| SPARKLING WINE Zonin Cuvée 1821 Prosecco DOC Veneto, Italy Veuve Clicquot Yellow Label Brut Champagne Reims, France Dom Perignon Brut Champagne Champagne, France | 5 OZ 17 37 | 1/2 L | BTL 72 200 495 |
|--|----------------------------------|----------------------------------|----------------------------------|
| WHITE & ROSE House Chardonnay British Columbia Fort Berens Estate Winery Pinot Noir/Gamay Rosé Lillooet, BC Fort Berens Estate Winery Pinot Gris Lillooet, BC Attems Pinot Grigio Friuli, Italy Crowded House Sauvignon Blanc Marlborough, New Zealand | 15 17 17 18 18 | 44 56 56 60 60 | 78 80 80 82 82 |
| RED House Cabernet/Merlot British Columbia Decero Malbec Mendoza, Argentina Chapel Hill "The Parson" Shiraz McLaren Vale, Australia Carmel Road Pinot Noir Monterey, California Burrowing Owl Merlot Okanagan Valley, BC Rodney Strong Cabernet Sauvignon Alexander Valley, California | 15 17 17 21 22 22 | 44 56 56 70 70 74 | 78 80 82 89 92 92 |

CLASSIC COCKTAILS

OLD FASHIONED | 18 Old Forester, Angostura Bitters Upgrade to Woodford Reserve | 7

CAESAR | 16 Finlandia, Clamato, Worcestershire, Tabasco, **Pickled Asparagus** Upgrade to Grey Goose | 6

GIN & TONIC | 17 Beefeater, Canada Dry Tonic Upgrade to Botanist | 6 Upgrade to Fever Tree Tonic | 2

RUM & COKE | 17 Bacardi, Coca Cola, Lime Upgrade to Bacardi Oakheart Spiced Rum | 2

MARGARITA | 18 Hornitos Blanco, Cointreau, Lime Upgrade to Patron Silver | 7

COSMOPOLITAN | 18 Finlandia, Cointreau, Lime, Cranberry Upgrade to Grey Goose | 6

CLASSIC MARTINI | 18 Finlandia or Beefeater Upgrade to Grey Goose or Botanist | 6

BEER & CIDER

 $DRAFT \mid 16 \ oz$

STELLA ARTOIS | 14 LOCAL CRAFT IPA | 13 SELECTION OF LOCAL CRAFT BEERS | 12

9:00 AM - MIDNIGHT

BOTTLED | 11.5 oz

DOMESTIC | 9 Budweiser, Bud Light, Kokanee

IMPORTED | 10 Stella Artois, Corona

CRAFT | 11 33 Acres of Nirvana, 33 Acres of Sunshine

CIDER | 473 mL

BC CRAFT CIDER | 16

JUST FOR KIDS Little Flyer Friendly

BREAKFAST

AVAILABLE 6:00 AM - 11:00 AM

ONE EGG BREAKFAST | 14 One Egg Prepared Your Way, Crispy Potatoes, Bacon or Sausage, Choice of Toast

JUNIOR PANCAKES | 14 Chocolate Chip or Classic Pancakes, Maple Syrup, Bacon or Sausage

ALL DAY DINING

AVAILABLE 11:00 AM - MIDNIGHT

MAC & CHEESE | 18 Four Cheese Cream Sauce, Macaroni

PASTA | 18 Fettuccine Pasta, Parmesan Cheese, Tomato Sauce or Butter Tossed

CHEESE PIZZA | 18 Mozzarella Cheese, Tomato Sauce

CHICKEN FINGERS | 18 Fries, Plum Sauce

SALMON OR CHICKEN DINNER | 20 Roasted Potatoes, Seasonal Vegetables

MINI CHEESE BURGER | 20 4oz Patty, Ketchup, Pickle, Cheese Choice of Fries or Seasonal Vegetables

OVERNIGHT

AVAILABLE MIDNIGHT - 6:00 AM

OUR IN-ROOM DINING TEAM WOULD BE HAPPY TO ASSIST IN SUGGESTING LITTLE FLYER FRIENDLY DINING OPTIONS FOR LATE NIGHTS AND EARLY MORNINGS. PLEASE DIAL '3278' FOR MORE INFORMATION.

DESSERT

AVAILABLE 11:00 AM - MIDNIGHT

UNBIRTHDAY CAKE | 14 Vanilla Cake, Chantilly Cream Frosting, Pastry Cream, Rainbow Sprinkles

CAMPFIRE S'MORES | 12 Graham Cookie, Marshmallows, Chocolate Pop Rocks

ICE CREAM SCOOP | 6 Vanilla or Chocolate

ICE CREAM SANDWICH | 12 Chocolate Chip Cookie, Vanilla Ice Cream, Chocolate Sauce

SEASONAL FRUIT CUP | 7

BEVERAGES

HOT CHOCOLATE | 8

MILK | 7 Regular, Chocolate, Almond, Soy or Oat

SMALL SPARKLING WATER | 6.5

LARGE STILL OR SPARKLING WATER | 8

ASSORTED JUICES | 8

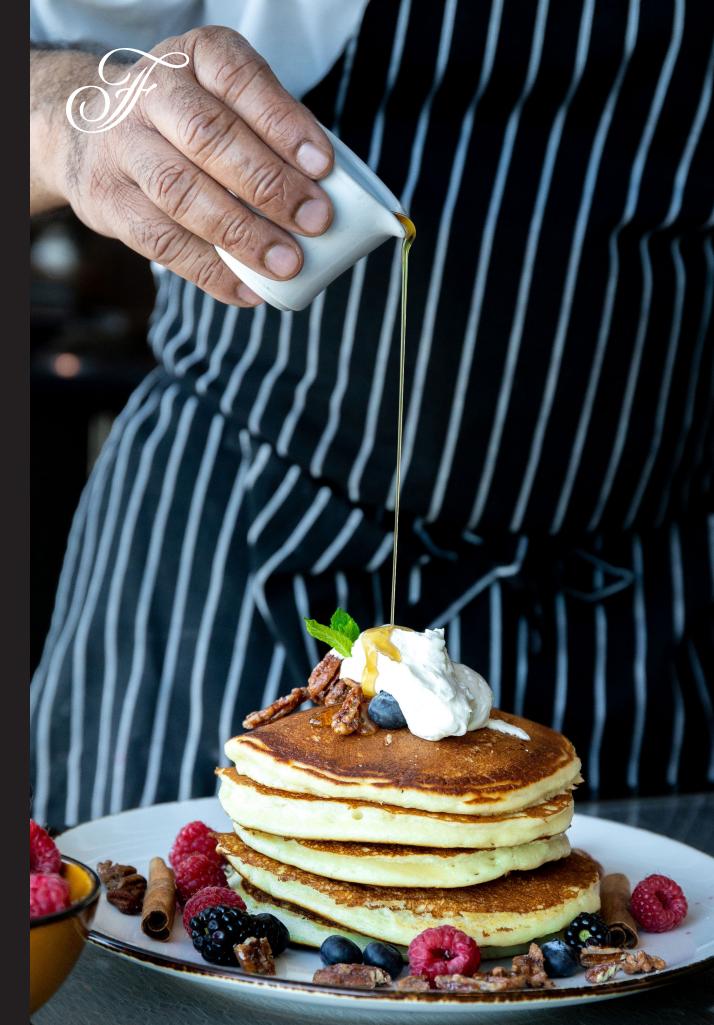
ASSORTED SOFT DRINKS | 5.5

TO ORDER, PLEASE DIAL '3278'

Please note that a \$6.00 delivery charge, 18% gratuity and applicable government taxes apply to all orders.

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AGES 12 & UNDER



IN-ROOM DINING MENU Just What You're Looking For

BREAKFAST Refuel & Take Off

THE CLASSICS

EGGS AS YOU WISH | 26 Two Eggs Prepared Your Way, Toast with Preserves, Choice Of: Bacon, Artisan Pork Sausage, Chicken & Apple Sausage or Veggie Sausage Served with Crispy Potatoes & Tomato

YVR BENNY I 28 Two Poached Eggs, Hollandaise, English Muffin, Choice Of: Traditional Back Bacon Smoked Salmon Asparagus, Oyster Mushrooms, Porcini Seasoning Served with Crispy Potatoes & Tomato

BREAKFAST BLT SANDWICH | 28 Double Smoked Bacon, Romaine Lettuce, Tomato, Fried Egg, Chipotle Aioli, Brioche Bun Served with Crispy Local Potatoes & Tomato

AVOCADO TARTINE I 26 Two Poached Eggs, Parmesan, Basil Pesto, Heirloom Tomatoes, Balsamic, Artisanal Bread

BUTTERMILK PANCAKES | 24 Vanilla Blueberry Compote, Granola Crumble, Icing Sugar, Butterscotch Sauce (Gluten-Free Pancakes Available Upon Request) Add Seasonal Berries | 6

OMELETTES

Choice of Whole Free-Range Eggs or Egg Whites Served with Crispy Potatoes & Tomato

EGG WHITE FIELD OMELETTE | 24 Onions, Spinach, Grilled Asparagus, Mushrooms, Tomato, Feta

BLACK FOREST OMELETTE | 26 Ham, Mushrooms, Onions, Cheddar Cheese

SMOKED SALMON OMELETTE | 26 West Coast Sockeye, Spring Onion, Boursin Cheese, Capers, Fine Herbs

FRESH. LOCAL. SEASONAL.

As part of our commitment to practices that protect the globe, we are proud to use local, seasonal and sustainably produced ingredients wherever possible.

HEALTHY START

6:00 AM - 11:00 AM

ORGANIC QUINOA BOWL () | 24 Baby Spinach, BC Mushrooms, Avocado, Heirloom Tomatoes, Black Beans Add One Egg, Any Style | 4

GRANOLA BOWL | 20 Greek Style Yogurt, Local Berry Compote, Fairmont Honey, Bee Pollen

STEEL-CUT OATS | 16 Banana Compote, Seasonal Berries, **Candied Pecans**

SEASONAL FRUIT PLATE | 16

ENHANCEMENTS

BACON | 8 PORK SAUSAGE | 8 CHICKEN & APPLE SAUSAGE | 8 **VEGGIE SAUSAGE | 8** HALF AVOCADO | 5 BREAKFAST PASTRIES | 9 **BREAKFAST POTATOES | 6** TOAST | 5

BEVERAGES

FRESHLY BREWED COFFEE 3 CUPS | 9 5 CUPS | 15 CAPPUCCINO. CAFFÈ LATTE. CAFFÈ MOCHA I 8 ESPRESSO, AMERICANO | 8 TEA | 7.5 HOT CHOCOLATE | 8 MILK | 7 Regular, Chocolate, Almond, Soy or Oat SMALL STILL OR SPARKLING WATER | 6.5 LARGE STILL OR SPARKLING WATER | 8 ASSORTED JUICES | 8 **ASSORTED SOFT DRINKS | 5.5**

ALL DAY DINING Cruising Altitude

ALL DAY BREAKFAST | 26

Two Eggs Prepared Your Way, Toast & Preserves, Choice Of: Bacon, Artisan Pork Sausage, Chicken & Apple Sausage or Veggie Sausage Served with Crispy Potatoes & Tomato

STARTERS

BANNOCK ROLLS | 15 Chili Maple Syrup, Whipped Butter

CHICKPEA HUMMUS (V)+ | 20 Greek Salad, Spiced Chickpeas, Extra Virgin Olive Oil, Smoked Paprika, Feta Crumble, Pita Bread

| CLASSIC SHRIMP COCKTAIL | 6 Piece | 19 |
|-------------------------------|---------|----|
| Cocktail Sauce, Charred Lemon | 9 Piece | 26 |

CALAMARI I 22 Charred Lemon, Sweet Onion, Garlic Aioli

CHICKEN WINGS | 20 Spicy BBQ, Maple Garlic, Miso Ginger or Salt & Pepper

SOUP & SALAD

CREAMY MUSHROOM SOUP | 16 Local Mushroom, Green Onions

ADD TO YOUR SOUP Sourdough Grilled Cheese Sandwich | 15

CAESAR SALAD | 19 Focaccia Croutons, Olive Oil Poached Tomatoes, Crispy Capers, Lemon, Roasted Garlic Dressing

GARDEN MIX SALAD (V)+ | 19 Local Greens, Pickled Kohlrabi, Crispy Ouinoa, Candied Lemon, Roasted Red Grapes, Orange Vinaigrette

ADD TO YOUR SALAD Tofu or Halloumi | 10 ea 7oz Chicken, 4 Prawns or 3oz Salmon | 12 ea

DINNER FEATURES

AVAILABLE TO ORDER FROM GLOBE@YVR 5:30 PM - 10:00 PM

ASK OUR IN-ROOM DINING TEAM FOR THE DAILY DINNER FEATURES

HANDHELDS

Served with Fries, Local Greens or Caesar Salad Gluten-Free Bun Available Upon Request

JETSIDE BURGER | 29 Certified Angus Beef Patty, Crispy Bacon, Aged Cheddar, Lettuce, Tomato, Pickle, Roasted Garlic & Black Pepper Aioli

THE MEATLESS BURGER () | 26 Mushroom Veggie Patty, Harissa Onion Chutney, Vegan Cheese, Vegan Bun

TURKEY CLUBHOUSE | 27 Brined Turkey, Bacon, Lettuce, Tomato, Rustic Tuscan Loaf, Cranberry Mayonnaise

ADD TO YOUR HANDHELD Mushrooms | 2 Fried Egg, Avocado or Bacon Jam | 4 ea

HOUSE FAVOURITES

FETTUCCINE BOLOGNESE | 30 Beef & Pork Ragu, San Marzano Tomatoes, Aged Parmesan, Grated Nutmeg

CANADIAN BEEF SHORT RIB | 48 Horseradish Mashed Potato, Onion Rings, Grilled Cabbage, Southern BBQ Sauce

FISH AND CHIPS | 32 Battered Ling Cod, Coleslaw, Tartar Sauce, Charred Lemon

THE PIZZA CORNER

We proudly offer an authentic 12-inch Italian thin-crust pizza made in-house with San Marzano tomatoes and fresh mozzarella!

CLASSIC MARGHERITA | 28 Tomato, Mozzarella, Fresh Basil, EVOO

ADD TO YOUR MARGHERITA

House Toppings | 4 ea Roasted Mushrooms, Roasted Red Peppers. Pineapple, Ham, Bacon Bits, Feta

Pepperoni I 8

Chicken, 7oz | 12

4 Prawns | 12

11:00 AM - MIDNIGHT



TIRAMISU TRIFLE | 15 Whipped Mascarpone, Cocoa Nib, Baileys Foam, Croissant Chips

NEW YORK CHEESECAKE | 16 Pistachio Ganache, Berry Sauce and Fresh Strawberry

OVERNIGHT Dim the Cabin Lights

EARLY START

GRANOLA BOWL | 20 Greek Style Yogurt, Local Berry Compote, Fairmont Honey, Bee Pollen

ALL DAY BREAKFAST | 26 Two Eggs Prepared Your Way, Toast & Preserves, Choice Of: Bacon, Artisan Pork Sausage, Chicken & Apple Sausage or Veggie Sausage Served with Crispy Potatoes & Tomato

BREAKFAST BLT SANDWICH | 28

Double Smoked Bacon, Romaine Lettuce, Tomato, Fried Egg, Chipotle Aioli, Brioche Bun Served with Crispy Potatoes & Tomato

THE PIZZA CORNER

We proudly offer an authentic 12-inch Italian thin-crust pizza made in-house with San Marzano tomatoes and fresh mozzarella!

CLASSIC MARGHERITA | 28 Tomato, Mozzarella, Fresh Basil, EVOO

ADD TO YOUR MARGHERITA

House Toppings | 4 ea Roasted Mushrooms, Roasted Red Peppers, Pineapple, Ham, Bacon Bits, Feta

Pepperoni | 8

Chicken, 7oz | 12

4 Prawns | 12

GLOBE CHOCOLATE CAKE | 15 Cocoa Tuile, Spruce Chocolate Mousse, Extra Virgin Olive Oil, Sea Salt

SEASONAL BERRY BOWL | 9 Vanilla Chantilly

ANY TIME EATS

CREAMY MUSHROOM SOUP | 16 Local Mushrooms, Green Onions

ADD TO YOUR SOUP Sourdough Grilled Cheese Sandwich | 15

CAESAR SALAD | 19 Focaccia Croutons, Olive Oil Poached Tomatoes, Crispy Capers, Lemon, Roasted Garlic Dressing

GARDEN MIX SALAD 🕑+ | 19

Local Greens, Pickled Kohlrabi, Crispy Quinoa, Candied Lemon, Roasted Red Grapes, Orange Vinaigrette

ADD TO YOUR SALAD Tofu or Haloumi | 10 ea 7oz Chicken, 4 Prawns or 3oz Salmon | 12 ea

CHICKEN WINGS | 20

Spicy BBQ, Maple Garlic, Miso Ginger or Salt & Pepper

JETSIDE BURGER | 29

Certified Angus Beef Patty, Crispy Bacon, Aged Cheddar, Lettuce, Tomato, Pickle, Roasted Garlic & Black Pepper Aioli. Served with Fries or Green Salad Add a Fried Egg | 4

DESSERT

GLOBE CHOCOLATE CAKE | 15 Cocoa Tuile, Chocolate Mousse, Extra Virgin Olive Oil, Sea Salt

11:00 AM - MIDNIGHT

MIDNIGHT - 6:00 AM

If you have a food allergy, intolerance, or dietary restriction, please advise when placing your order.

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