# 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

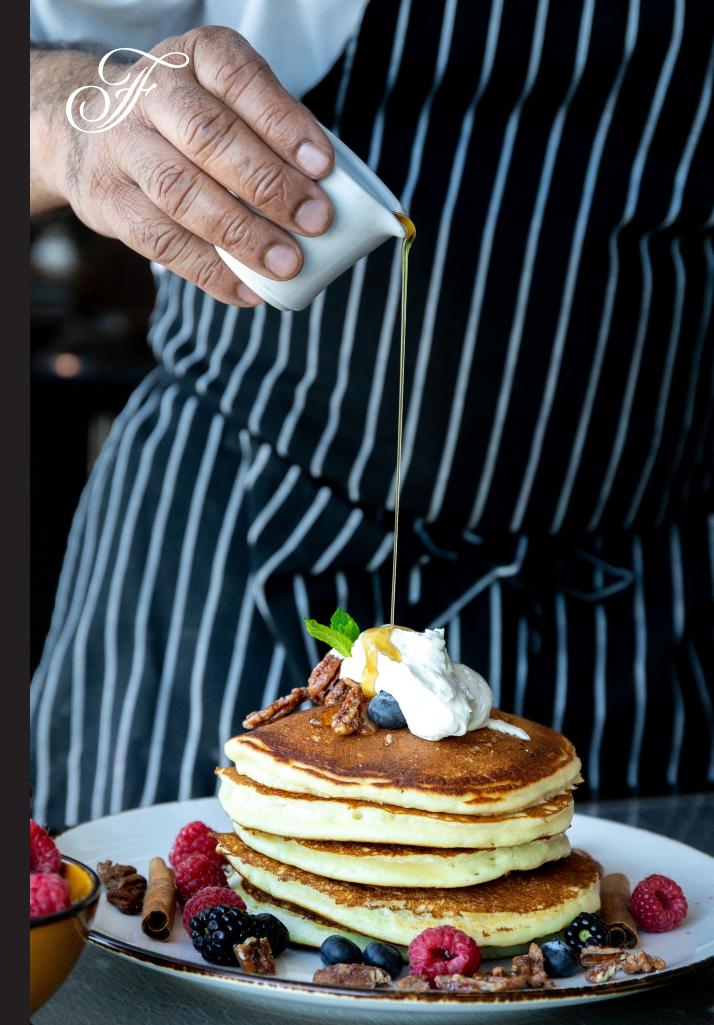
ASSORTED SOFT DRINKS | 5.5

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

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