

BEVERAGES

chair back and relax

9:00 AM - MIDNIGHT

WINE

SPARKLING WINE	5 oz	1/2 L	BTL
Zonin Cuvée 1821 Prosecco DOC   Veneto, Italy	17		72
Veuve Clicquot Yellow Label Brut Champagne   Reims, France	37		200
Dom Perignon Brut Champagne   Champagne, France			495
WHITE & ROSE			
House Chardonnay   British Columbia	15	44	78
Fort Berens Estate Winery Pinot Noir/Gamay Rosé   Lillooet, BC	17	56	80
Fort Berens Estate Winery Pinot Gris   Lillooet, BC	17	56	80
Attempts Pinot Grigio   Friuli, Italy	18	60	82
Crowded House Sauvignon Blanc   Marlborough, New Zealand	18	60	82
RED			
House Cabernet/Merlot/Pinot Noir   British Columbia	15	44	78
Terrazas De Los Andes Reserva Malbec   Mendoza, Argentina	17	56	80
Chapel Hill “The Parson” Shiraz   McLaren Vale, Australia	17	56	82
Burrowing Owl Merlot   Okanagan Valley, BC	22	70	92

CLASSIC COCKTAILS

**OLD FASHIONED | 18**  
Lot 40 Canadian Rye Whisky, Angostura Bitters  
*Premium: Woodford Reserve Bourbon +7*

**CAESAR | 16**  
Finlandia Vodka, Clamato, Worcestershire,  
Tabasco, Pickled Asparagus  
*Premium: Grey Goose Vodka +6*

**GIN & TONIC | 17**  
Beefeater Gin, Canada Dry Tonic  
*Premium: Botanist Gin +6*  
*Premium: Fentimans Tonic +2*

**RUM & COKE | 17**  
Havana Club, Coca Cola, Lime  
*Premium: Havana 7 Years +3*

**MARGARITA | 18**  
Hornitos Blanco Tequila, Cointreau, Lime  
*Premium: Patron Silver Tequila +7*

**COSMOPOLITAN | 18**  
Finlandia Vodka, Cointreau, Cranberry, Lime  
*Premium: Grey Goose Vodka +6*

**CLASSIC MARTINI | 18**  
Finlandia Vodka or Beefeater Gin  
*Premium: Grey Goose Vodka or Botanist Gin +6*

BEER & CIDER

**DRAUGHT BEER - 16 oz**

**Stella Artois | 14**

**Local Craft IPA | 13**

**Rotating Selection of Local Craft Beers | 12**

**BOTTLED - 11.5 oz**

**Rotating Selection of Craft Beers | 11**

**Stella Artois | 10**

**Corona | 10**

**Rotating Selection of Classic Beers | 9**

**CIDER - 473 ml**

**Rotating Selection of BC Craft Cider | 16**

JUST FOR KIDS

little flyer—friendly

AGES 12 & UNDER

BREAKFAST

AVAILABLE FROM 6:00 AM - 11:00 AM

**ONE EGG BREAKFAST | 14**  
One Egg Prepared Your Way, Toast with Preserves,  
Crispy Local Potatoes, Choice Of: Bacon, Artisan  
Pork Sausage, Chicken & Apple Sausage,  
or Veggie Sausage

**JUNIOR VANILLA WAFFLES | 14**  
Fresh Berries, Icing Sugar, Maple Syrup,  
Choice Of: Bacon, Artisan Pork Sausage,  
Chicken & Apple Sausage, or Veggie Sausage

ALL DAY DINING

AVAILABLE FROM 11:00 AM - MIDNIGHT

**MAC & CHEESE | 18**  
Four Cheese Cream Sauce, Macaroni

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

**CHEESE PIZZA | 18**  
Mozzarella Cheese, Tomato Sauce

**CHICKEN FINGERS | 18**  
French Fries, Plum Sauce

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

**SUPERHERO'S DINNER | 20**  
Choice of Chicken or Salmon,  
Roasted Potatoes, Seasonal Vegetables

OVERNIGHT

AVAILABLE FROM MIDNIGHT - 6:00 AM

Our In-Room Dining Team would be delighted to recommend Little Flyer—friendly options for late-night cravings or early morning bites. Please dial ‘3278’ for personalized assistance.

DESSERT

AVAILABLE FROM 11:00 AM - MIDNIGHT

**CELEBRATION CAKE | 14**  
Chocolate Cake, Chocolate Mousse, Oreo Cream

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

**ICE CREAM SCOOP | 6**  
Choice of Vanilla or Chocolate Ice Cream

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

**FRESH FRUIT CUP | 7**

BEVERAGES

AVAILABLE 24 HOURS

**HOT CHOCOLATE | 8**

**MILK | 7**  
2%, Skim, Soy, Almond, Oat, Chocolate

**SMALL SPARKLING WATER | 6.5**

**LARGE STILL OR SPARKLING WATER | 8**

**ASSORTED JUICES | 8**

**ASSORTED SOFT DRINKS | 5.5**



IN-ROOM DINING MENU

fresh, local, just a knock away

TO ORDER, PLEASE DIAL ‘3278’

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

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



BREAKFAST
refuel and take off

6:00 AM - 11:00 AM

THE CLASSICS

EGGS AS YOU WISH | 28
Two Eggs Prepared Your Way, Toast with Preserves, Crispy Local Potatoes, Roasted Vine-Ripe Tomato
Choice Of: Bacon, Artisan Pork Sausage, Chicken & Apple Sausage, or Veggie Sausage

BREAKFAST SANDWICH | 29
Tyrolean Bacon, Fried Egg, Tomato, Arugula, Spicy Aioli, Toasted Ciabatta, Crispy Local Potatoes, Roasted Vine-Ripe Tomato

AVOCADO TARTINE | 26
Two Poached Eggs, Vine-Ripe Tomatoes, Parmesan, Basil Pesto, Balsamic Reduction, Artisanal Bread

VANILLA WAFFLE | 24
Fresh Berries, Granola Crumble, Icing Sugar, Butterscotch Sauce

THE BENEDICTS

Served with Crispy Local Potatoes & Roasted Vine-Ripe Tomato

CLASSIC BENEDICT | 28
Two Poached Eggs, Back Bacon, Hollandaise, Traditional English Muffin

MARINER'S BENEDICT | 30
Two Poached Eggs, Candied Salmon, Spicy Hollandaise, Ling Cod Cakes

PORTOBELLO BENEDICT | 28 GF
Two Poached Eggs, Spinach, Halloumi, Hollandaise, Za'atar, Portobello Mushroom

HEALTHY START

SOUTHWEST TOFU BOWL | 24
Tofu Scramble, Crispy Tortilla , Black Beans, Portobello Mushroom, Avocado Salsa
Add One Egg, Any Style | 6

GRANOLA BOWL | 21
Greek Style Yogurt, Local Berry Compote, Fairmont Honey, Bee Pollen
Substitute Coconut Yogurt | 3

STEEL-CUT OATS | 18 GF
Banana Brûlée, Peanut Butter, Berries, Cinnamon

"IMMUNITY" SMOOTHIE BOWL | 20
Coconut Yogurt, Green Apples, Ginger, Honey, Chia Pudding, Fresh Berries

OMELETTES

Your choice of Whole Eggs or Egg Whites
Served with Toast & Roasted Vine-Ripe Tomato

EGG WHITE FIELD OMELETTE | 24
Mushrooms, Onions, Zucchini, Spinach Leaves, Smoked Gouda

CHORIZO FRITATTA | 26
Bell Peppers, Broccoli, Caramelized Onions, Salsa Verde, Goat Cheese

SMOKED SALMON OMELETTE | 28
West Coast Sockeye, Spring Onion, Boursin Cheese, Capers, Herb Salad

ENHANCEMENTS

BACON | 8
PORK SAUSAGE | 8
CHICKEN & APPLE SAUSAGE | 8
VEGGIE SAUSAGE | 8
CRISPY LOCAL POTATOES | 7

BREAKFAST PASTRIES | 10
HALF AVOCADO | 5
FRESH FRUIT BOWL | 9
FRESH BERRY BOWL | 10
TOAST | 5

BEVERAGES

FRESHLY BREWED COFFEE
3 CUPS | 9
5 CUPS | 15
CAPPUCCINO, LATTE, MOCHA | 8
ESPRESSO, AMERICANO | 8
TEA | 7.5
HOT CHOCOLATE | 8
MILK | 7
2%, Skim, Soy, Almond, Oat, Chocolate
SMALL STILL OR SPARKLING WATER | 6.5
LARGE STILL OR SPARKLING WATER | 8
ASSORTED JUICES | 8
ASSORTED SOFT DRINKS | 5.5

We are deeply committed to sourcing local, seasonal, and sustainably produced ingredients whenever possible, including Ocean Wise recommended seafood, organic produce from Local Harvest Farm, and free-range, certified organic eggs from Rabbit River Farms.

ALL DAY DINING
cruising altitude

11:00 AM - MIDNIGHT

JET LAG APPROVED

ALL DAY BREAKFAST | 28
Two Eggs Prepared Your Way, Toast with Preserves, Crispy Local Potatoes, Roasted Vine-Ripe Tomato
Choice Of: Bacon, Artisan Pork Sausage, Chicken & Apple Sausage, or Veggie Sausage

STARTERS

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

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

CHICKEN WINGS | 21
BBQ, Piri Piri, Miso Ginger, Hot, or Salt & Pepper

SOUP & SALAD

CRAB BISQUE | 22
Dungeness Crab Meat, Crab Oil

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

GARDEN MIX SALAD | 19
Local Greens, Snap Peas, Charred Nectarine, Pickled Daikon, Beluga Lentils, Orange Vinaigrette

ADD TO YOUR SALAD
Tofu or Halloumi | 10 ea
7oz Chicken, 4 Prawns, or 3oz Salmon | 14 ea

HOUSE FAVOURITES

MUSHROOM RAVIOLI | 34
Creamy Pea Sauce, Mushroom & Pea Fricassée, Seasoned Breadcrumbs, Vine-Ripe Tomatoes

8oz BUTLER STEAK | 48
Seared Canadian Flat Iron Steak, French Fries, Chimichurri, Roasted Garlic & Black Pepper Aioli

HANDHELDS

Served with your choice of French 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
Black Bean Patty, Fried Onion Ring, Smoked Portobello Mushroom, Tomato Chutney, Avocado, Arugula

TURKEY CLUBHOUSE | 28
Brined Turkey, Bacon, Lettuce, Tomato, Rustic Tuscan Loaf, Cranberry Mayonnaise

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

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 | 29
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 | 14
4 Prawns | 14

GLOBE@YVR
DINNER FEATURES
AVAILABLE TO ORDER
FROM 5:30 PM - 10:00 PM
PLEASE INQUIRE ABOUT
OUR DAILY DINNER FEATURES

DESSERT
sweet landings

11:00 AM - MIDNIGHT

TIRAMISU | 15
Mascarpone Mousse, Lady Fingers, Marsala Liquor, Chocolate Flower

GLOBE CHOCOLATE CAKE | 15 GF
Hazelnut Whipped Namelaka, Salted Caramel, Toasted Hazelnut Tuile

LEMON CHEESECAKE BRÛLÉE | 16
Blueberry Purée, Fresh Berries, Vanilla Chantilly

FRESH BERRY BOWL | 11
Vanilla Chantilly

OVERNIGHT
dim the cabin lights

MIDNIGHT - 6:00 AM

EARLY START

ALL DAY BREAKFAST | 28
Two Eggs Prepared Your Way, Toast with Preserves, Crispy Local Potatoes, Roasted Vine-Ripe Tomato,
Choice Of: Bacon, Artisan Pork Sausage, Chicken & Apple Sausage, or Veggie Sausage

GRANOLA BOWL | 21
Greek Style Yogurt, Local Berry Compote, Fairmont Honey, Bee Pollen
Substitute Coconut Yogurt | 3

BREAKFAST SANDWICH | 29
Tyrolean Bacon, Fried Egg, Tomato, Arugula, Spicy Aioli, Toasted Ciabatta, Crispy Local Potatoes, Roasted Vine-Ripe 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 | 29
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 | 14
4 Prawns | 14

ANY TIME EATS

CRAB BISQUE | 22
Dungeness Crab Meat, Crab Oil

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

GARDEN MIX SALAD | 19
Local Greens, Snap Peas, Charred Nectarine, Pickled Daikon, Beluga Lentils, Orange Vinaigrette

ADD TO YOUR SALAD
Tofu or Halloumi | 10 ea
7oz Chicken, 4 Prawns, or 3oz Salmon | 14 ea

CHICKEN WINGS | 21
BBQ, Piri Piri, Miso Ginger, Hot, or Salt & Pepper

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

Served with your choice of French Fries, Local Greens, or Caesar Salad
Add a Fried Egg | 4

DESSERT

GLOBE CHOCOLATE CAKE | 15 GF
Hazelnut Whipped Namelaka, Salted Caramel, Toasted Hazelnut Tuile