

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	19		75
Zonin Cuvée 1821 Rose DOC Veneto, Italy	19		75
Veuve Clicquot Yellow Label Brut Champagne Reims, France	45		210
Dom Perignon Brut Champagne Champagne, France			450
WHITE & ROSE			
House Chardonnay British Columbia	18	48	78
Fort Berens Estate Winery Pinot Noir/Gamay Rosé Lillooet, BC	18	56	80
Fort Berens Estate Winery Pinot Gris Lillooet, BC	19	64	85
Attems Pinot Grigio Friuli, Italy	19	64	85
Crowded House Sauvignon Blanc Marlborough, New Zealand	19	64	85
RED			
House Cabernet/Merlot British Columbia	18	48	78
Terrazas De Los Andes Reserva Malbec Mendoza, Argentina	18	56	80
Chapel Hill “The Parson” Shiraz McLaren Vale, Australia	19	56	82
Carmel Road Pinot Noir Monterey, California	21	70	89
Burrowing Owl Merlot Okanagan Valley, BC	22	70	92
Rodney Strong Cabernet Sauvignon Alexander Valley, California	22	74	92

CLASSIC COCKTAILS

OLD FASHIONED | 20
Lot 40 Canadian Rye Whisky, Angostura Bitters
Premium: Woodford Reserve Bourbon +5

CAESAR | 18
Absolute Elyx Vodka, Clamato, Worcestershire, Tabasco, Pickled Asparagus
Premium: Grey Goose Vodka +5

GIN & TONIC | 18
Citadelle Gin, Canada Dry Tonic
Premium: Botanist Gin +5
Premium: Fentimans Tonic +2

RUM & COKE | 18
Havana Club, Coca Cola, Lime
Premium: Havana 7 Years +4

MARGARITA | 18
Hornitos Blanco Tequila, Cointreau, Lime
Premium: Patron Silver Tequila +5

COSMOPOLITAN | 20
Absolute Elyx Vodka, Cointreau, Cranberry, Lime
Premium: Grey Goose Vodka +5

CLASSIC MARTINI | 20
Absolute Elyx Vodka or Citadelle Gin
Premium: Grey Goose Vodka or Botanist Gin +5

BEER & CIDER

DRAUGHT BEER - 16 oz

Stella Artois | 14

Local Craft IPA | 12

Rotating Selection of Local Craft Beers | 13

BOTTLED - 11.5 oz

Craft | 12
Rotating Selection of Local Craft Beers

Classic | 9
Budweiser, Bud Light, Kokanee

Imported | 10
Stella Artois, Corona

CIDER - 473 ml

Rotating Selection of BC Craft Cider | 11

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, Crispy Local Potatoes, Choice of Bacon or Sausage, Choice of Toast

JUNIOR PANCAKES | 14
Choice of Chocolate Chip or Classic Pancakes, Choice of Bacon or Sausage, Served with Maple Syrup

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.

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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

BUTTERMILK PANCAKES | 24
Fresh Berries, Granola Crumble, Icing Sugar, Butterscotch Sauce
Gluten-Free Pancakes Available Upon Request

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

TOFU SCRAMBLE | 24 V
Scrambled Tofu, Roasted Garlic Spinach, Avocado, Crispy Local Potatoes, Roasted Vine-Ripe Tomato, Vegan Mayonnaise

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

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

"IMMUNITY" SMOOTHIE BOWL | 20 V+ GF
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

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

SUN-DRIED TOMATO FOCACCIA | 9
Roasted Garlic, Extra Virgin Olive Oil, Aged Balsamic Vinegar

CHICKPEA HUMMUS | 20 V+
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

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

CRISPY CALAMARI | 22
Crispy Asian Salad, Togarashi, Miso Aioli

SOUP & SALAD

CREAMY MUSHROOM SOUP | 18
Local Mushrooms, Green Onions

SOUP & SANDWICH PAIRING | 28
Sourdough Grilled Cheese, Creamy Mushroom Soup

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

GARDEN MIX SALAD | 19 V+ GF
Local Greens, Snap Peas, Charred Nectarine, Pickled Daikon, Puffed Wild Rice, Orange Vinaigrette

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

SOURDOUGH GRILLED CHEESE | 23
Aged Cheddar, Swiss Cheese, Mayonnaise

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

HOUSE FAVOURITES

FETTUCCINE BOLOGNESE | 36
Slow Braised Beef Ragu, Fettuccine Pasta, Fresh Basil, Aged Parmesan Cheese

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

STEAK FRITES | 58
Seared Canadian AAA 5 oz Tenderloin, Béarnaise Sauce, French Fries

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 Ham
Roasted Red Peppers Bacon Bits
Pineapple Feta

Pepperoni | 8

Chicken, 7oz | 14

4 Prawns | 14

DESSERT
sweet landings

11:00 AM - MIDNIGHT

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

GLOBE CHOCOLATE CAKE | 15 GF
Praline Whipped Namelaka, Hazelnut Anglaise, Toasted 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 V+

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 Ham
Roasted Red Peppers Bacon Bits
Pineapple Feta

Pepperoni | 8

Chicken, 7oz | 14

4 Prawns | 14

ANY TIME EATS

CREAMY MUSHROOM SOUP | 18
Local Mushrooms, Green Onions

ADD TO YOUR SOUP
Sourdough Grilled Cheese Sandwich | 16

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

GARDEN MIX SALAD | 19 V+ GF
Local Greens, Snap Peas, Charred Nectarine, Pickled Daikon, Puffed Wild Rice, 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
Praline Whipped Namelaka, Hazelnut Anglaise, Toasted Tuile

GF GLUTEN FREE

V VEGAN

V+ VEGAN OPTION AVAILABLE

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