

BEVERAGES

chair back and relax

9:00 AM - MIDNIGHT

WINE

SPARKLING WINE

	5 oz	1/2 L	BTL
Bottega Mionetto Prosecco Veneto, Italy	18		72
Bottega Mionetto Rose Veneto, Italy	20		78
Veuve Clicquot Yellow Label Brut Champagne Reims, France	45		210
Dom Perignon Brut Champagne Champagne, France			450

WHITE & ROSE

See Ya Later Ranch Chardonnay Okanagan Valley, B.C.	16	44	78
Fort Berens Estate Winery Pinot Noir/Gamay Rosé Lillooet, BC	18	58	82
Tinhorn Creek Pinot Gris Okanagan Valley, B.C.	19	60	85
Ruffino Pinot Grigio Veneto, Italy	19	64	85
Crowded House Sauvignon Blanc Marlborough, New Zealand	19	64	85

RED

Mission Hill Five Vineyards Cabernet/Merlot British Columbia	17	44	76
Terrazas De Los Andes Reserva Malbec Mendoza, Argentina	19	60	85
Chapel Hill "The Parson" Shiraz McLaren Vale, Australia	18	58	82
Kim Crawford Pinot Noir Marlborough, New Zealand	17	44	78
Burrowing Owl Merlot Okanagan Valley, BC	22	70	92
Lake Sonoma Cabernet Sonoma County California	19	60	85

CLASSIC COCKTAILS

OLD FASHIONED | 20

Lot 40 Canadian Rye Whisky, Angostura Bitters
Premium: Woodford Reserve Bourbon +4

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 +4

COSMOPOLITAN | 20

Absolute Elyx Vodka, Cointreau, Cranberry, Lime
Premium: Grey Goose Vodka +4

CLASSIC MARTINI | 20

Absolute Elyx Vodka or Citadelle Gin
Premium: Grey Goose Vodka or Botanist Gin +4

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

Selection of Local Craft Beers

CLASSIC | 9

Budweiser, Bud Light, Kokanee

IMPORTED | 10

Stella Artois, Corona

CIDER | 12

Rotating Selection of BC Craft Cider | 473ml

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

MARGARITA PIZZA | 18

mozzarella cheese, tomato sauce, fresh basil

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

HOUSE SPARKLING WATER | 5

HOUSE STILL WATER | 5

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 GF+

two eggs prepared your way, toast, crispy local potatoes, roasted vine-ripe tomato

CHOICE OF: bacon, artisan pork sausage, chicken & apple sausage, or veggie sausage

BREAKFAST SANDWICH | 29 GF+

double smoked bacon, fried egg, tomato, arugula, spicy aioli, toasted ciabatta, crispy local potatoes, roasted vine-ripe tomato

AVOCADO TOAST | 26 V+

two poached eggs, vine-ripe tomatoes, parmesan, basil pesto, balsamic reduction, artisanal bread

BUTTERMILK PANCAKES | 24 GF+

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

SALMON BENEDICT | 30

two poached eggs, smoked salmon, spicy hollandaise, english muffin

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 V+

greek style yogurt, local berry compote, fairmont honey, bee pollen

substitute coconut yogurt V

STEEL-CUT OATS | 18 VGF

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 GF+

mushrooms, onions, zucchini, spinach leaves, smoked gouda

CHORIZO FRITATTA | 26 GF+

bell peppers, broccoli, caramelized onions, salsa verde, goat cheese

SMOKED SALMON OMELETTE | 28 GF+

west coast sockeye, spring onion, capers, herb salad

ENHANCEMENTS

BACON | 9

PORK SAUSAGE | 9

CHICKEN & APPLE SAUSAGE | 9

VEGGIE SAUSAGE | 9

CRISPY LOCAL POTATOES | 9

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, lactose free

HOUSE SPARKLING WATER | 5

HOUSE STILL WATER | 5

ASSORTED JUICES | 8

ASSORTED SOFT DRINKS | 5.5

HC VALENTINE SUSTAINABLE CERTIFIED COFFEE

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, freerange, certified organic eggs from Rabbit River Farms.

ALL DAY DINING

cruising altitude

ALL DAY BREAKFAST | 28 GF+

two eggs prepared your way, toast, crispy local potatoes, roasted vine-ripe tomato

CHOICE OF: bacon, artisan pork sausage, chicken & apple sausage, or veggie sausage

STARTERS

BEER BREAD | 12

honey glaze, herbs, soft butter, bee pollen

CHICKPEA HUMMUS | 20 V+

greek salad, spiced chickpeas, extra virgin olive oil, smoked paprika, feta cumble, pita Bread

PRAWN COCKTAIL 4 PIECE | 26 GF+

jumbo tiger prawns, cocktail sauce, fresh lemon

CHICKEN WINGS | 21 GF+

BBQ, piri piri, teriyaki, hot, or salt & pepper

GRILLED CALAMARI | 24 GF

gremolata, lemon

SOUP & SALAD

FRENCH ONION SOUP | 18 GF+

caramelized onions, beef broth, brioche, gruyere

TRADITIONAL SEAFOOD CHOWDER

CUP 14 | BOWL 26

fresh clams, mussels, prawns, salmon, creamy velouté, potatoes, bacon, green onions

CREAMY MUSHROOM SOUP | 18 GF

local Mushrooms, Green Onions

CLASSIC CAESAR SALAD | 20 GF+

romaine, croutons, crispy capers, lemon

FALL HARVEST SALAD | 22 V+ GF

winter greens, dried cranberries, apricots, okanagan apples, goat cheese, toasted walnuts, maple cider dressing

ADD TO YOUR SALAD

TOFU | 10

HALLOUMI | 10

5 OZ CHICKEN | 14

2 JUMBO PRAWNS | 14

3 OZ SALMON | 14

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11:00 AM - MIDNIGHT

HANDHELDS

Served with your choice of french fries, local greens, or caesar salad. gluten-free bun available upon request

SMASH BURGER | 29 GF+

two certified angus beef patties, bacon, aged cheddar, lettuce, tomato, jetside signature sauce, caramelized onions, potato bun

VEGAN BANH MI | 26 V

marinated tofu, pickles, carrot, daikon, cilantro, cucumber, spicy vegan mayonnaise, baguette

CHICKEN CLUBHOUSE | 28 GF+

chicken breast, bacon, lettuce, tomato, spicy mayonnaise, sourdough bread

CROQUE MADAME | 27

ham and cheese sandwich, aged cheddar, fried egg

MAINS

JETSID PAPPARDELLE | 34

beef ragout, parmesan shavings, arugula

FISH & CHIPS | 32

ling cod, coleslaw, tartar sauce, lemon

BRAISED SHORT RIB | 45 GF

AAA beef, creamy polenta, rib jus, roasted root vegetables, gremolata

GLOBE FAVOURITES

AVAILABLE TO ORDER FROM GLOBE@YVR
5:30 PM - 9:00 PM

*Ask our in-room dining team for
The daily dinner features*

DUKKAH-SPICED CAULIFLOWER

STEAK | 38 VGF

slow roasted romanesco, tahini sauce, tomato jam, macerated corinthian currants, herb oil

STEAK FRITES | 46 GF

6 OZ AAA STRIPLOIN

french fries, mixed greens, red wine jus

B.C. SKUNA SALMON | 46 GF

burnt parsnip puree, yuzu butter, baby golden beets, turnips, leeks, white wine espuma

DESSERT

sweet landings

11:00 AM - MIDNIGHT

OKANAGAN APPLE CHEESE CAKE | 16

vanilla cheesecake, caramelized apple, salted caramel sauce, cinnamon chantilly

TIRAMISU | 15

mascarpone mousse, lady fingers, marsala, cocoa dust

MOGADOR CHOCOLATE CAKE | 15 GF

praline mousse, milk chocolate creameux, dark chocolate sponge, raspberry, nut tuille

FRESH BERRY BOWL | 11 GF

OVERNIGHT

dim the cabin lights

MIDNIGHT - 6:00 AM

EARLY START

ALL DAY BREAKFAST | 28 GF+

two eggs prepared your way, toast, crispy local potatoes, roasted vine-ripe tomato

CHOICE OF: bacon, artisan pork sausage, chicken & apple sausage, or veggie sausage

GRANOLA BOWL | 21 V+

greek style yogurt, local berry compote, fairmont honey, bee pollen

substitute coconut yogurt V

BREAKFAST SANDWICH | 29 GF+

double smoked bacon, fried egg, tomato, arugula, spicy aioli, toasted ciabatta, crispy local potatoes, roasted vine-ripe tomato



ANY TIME EATS

FRENCH ONION SOUP | 18 GF+

caramelized onions, beef broth, brioche, gruyere

ADD TO YOUR SOUP:

Sourdough grilled cheese sandwich | 16

FALL HARVEST SALAD | 22 V+ GF

winter greens, dried cranberries, apricots, okanagan apples, goat cheese, toasted walnuts, maple cider dressing

CAESAR SALAD | 20 GF+

romaine, croutons, crispy capers, lemon

ADD TO YOUR SALAD

TOFU | 10

HALLOUMI | 10

5 OZ CHICKEN | 14

2 JUMBO PRAWNS | 14

3 OZ SALMON | 14

CHICKEN WINGS | 21 GF

BBQ, piri piri, teriyaki, hot, or salt & pepper

SMASH BURGER | 29 GF+

two certified angus beef patties, bacon, aged cheddar, lettuce, tomato, jetside signature sauce, caramelized onions, potato bun
served with your choice of french fries, local greens, or caesar salad

DESSERT

MOGADOR CHOCOLATE CAKE | 15 GF

praline mousse, milk chocolate creameux, dark chocolate sponge, raspberry fluid gel, mix nut tuille

GF GLUTEN FREE GF+ GLUTEN FREE OPTION AVAILABLE V VEGAN
V+ VEGAN OPTION AVAILABLE LF LACTOSE FREE OPTION AVAILABLE

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