

# BEVERAGES

*chair back and relax*

9:00 AM - MIDNIGHT

## WINE

### SPARKLING WINE

	5 oz	1/2 L	BTL
Bottega Prosecco   Veneto, Italy	18		72
Mionetto Rose   Veneto, Italy	20		78
Veuve Clicquot Yellow Label Brut Champagne   Reims, France	45		210
Dom Perignon Brut Champagne   Champagne, France			495

### WHITE & ROSE

Fort Berens Estate Winery Chardonnay   Lillooet, B.C.	19	64	94
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
Quail's Gate Field & Flight Rose   Okanagan Valley, BC	17	44	78

### RED

Mission Hill Five Vineyards Cabernet/Merlot   Okanagan Valley, BC	17	44	76
Grant Burge Barossa Ink Shiraz   Barossa, Australia	18	58	82
Terrazas De Los Andes Reserva Malbec   Mendoza, Argentina	19	60	85
Lake Sonoma Cabernet   Sonoma County California	19	60	85
Burrowing Owl Merlot   Okanagan Valley, BC	22	70	92
Unsworth Vinyards Pinot Noir   Cowichan Valley BC	23	75	105

## CLASSIC COCKTAILS

### OLD FASHIONED | 20

Lot 40 Canadian Rye Whisky, Angostura Bitters  
Premium: Booker's Bourbon Small Batch +4

### CAESAR | 20

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

### GIN & TONIC | 19

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 | 19

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

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 | 9

### 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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# BREAKFAST

*refuel and take off*

6:00 AM - 11:00 AM

## THE CLASSICS

### EGGS AS YOU WISH | 29 GF+

two eggs prepared your way, toast, crispy local potato, roasted tomato

CHOICE OF: bacon, pork & leek sausage, chicken & sundried tomato sausage or vegan sausage V, GF

### LOX & BAGEL | 32 GF+, LF+

poached eggs, BC smoked salmon, cream cheese, red onion, caper, cucumber, herb salad

### AVOCADO TOAST | 28 V+

two poached eggs, tomato, feta, basil pesto, balsamic reduction, rye bread, herb salad

### STEAK & EGG | 48 GF+, LF+

6oz striploin, two fried eggs, crispy local potato, roasted tomato, herb salad

### LEMON & RICOTTA PANCAKES | 26 GF+

blueberries, creamed ricotta, maple syrup

## THE BENEDICTS

served with crispy local potato, roasted tomato & herb salad

### CLASSIC BENEDICT | 30

two poached eggs, back bacon, hollandaise, english muffin

### PORTOBELLO BENEDICT | 30 V+, GF

two poached eggs, spinach, halloumi, hollandaise, za'atar, portobello mushroom

## HEALTHY START

### WEST COAST POWER BOWL | 26 V

scrambled tofu, chickpea hummus, avocado, cherry tomato, steamed edamame, pita bread, green onions

### YOGHURT PARFAIT | 18

golden oat cluster, greek yoghurt, local berry compote, bee pollen, mixed fruit substitute coconut yoghurt V

### OATMEAL | 16 V, GF

steel cut oats, banana brulée, peanut butter, berries, cinnamon

## OMELETTES

your choice of toast, roasted tomato, or herb salad

### EGG WHITE FIELD FRITTATA | 26 GF, LF+

mushrooms, onions, zucchini, spinach leaves, smoked gouda

### HAM & CHEESE OMELETTE | 28 GF, LF+

smoked black forest ham, cheddar cheese

### SMOKED SALMON OMELETTE | 30 GF, LF

west coast sockeye, spring onion, caper

## ENHANCEMENTS

### PORK & LEEK SAUSAGE | 80 G (IPC) 6.50 GF, LF

### CHICKEN & SUNDRIED TOMATO SAUSAGE | 80 G (IPC) 6.50 GF, LF

### VEGAN SAUSAGE | 80 G (IPC) 6.50 V

### CRISPY LOCAL POTATOES | 9 LF

### HALF AVOCADO | 5 V

### FRESH FRUIT BOWL | 10 V

### FRESH BERRY BOWL | 12 V

### BACON | 9 GF, LF

### TOAST | 5

### CROISSANT | 7.50

### CHERRY & YOGHURT DANISH | 5.50

## BEVERAGES

### FRESHLY BREWED COFFEE

3 CUPS | 9

5 CUPS | 15

### CAPPUCCINO, LATTE, MOCHA | 8

### ESPRESSO, AMERICANO | 8

### TEA | 7

### HOT CHOCOLATE | 8

### MILK | 6

2%, skim, soy, almond, oat, chocolate, lactose-free

### HOUSE SPARKLING WATER | 5

### HOUSE STILL WATER | 5

### ASSORTED JUICES | 9

### 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, free-range, certified organic eggs from Rabbit River Farms.*

# ALL DAY DINING

*cruising altitude*

11:00 AM - MIDNIGHT

### ALL DAY BREAKFAST | 29 GF+

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

CHOICE OF: bacon, pork & leek sausage, chicken & sundried tomato sausage or vegan sausage

## STARTERS

### BEER BREAD | 13

honey glaze, herbs, soft butter, bee pollen

### CHICKPEA HUMMUS | 20 V+, GF+

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

### SHRIMP & PINEAPPLE CEVICHE | 28 GF, LF

pineapple, red onions, celery, leche de tigre

### CHICKEN WINGS | 21 GF+, LF

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

## 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 caper, 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 | 10

### 2 JUMBO PRAWNS | 12

### 3 OZ SALMON | 14

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## 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

### REUBEN SANDWICH | 28

rye bread, dijon sauce, sauerkraut

## MAINS

### JETSIDE 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 V, GF

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

### STEAK FRITES | 46 GF+, LF

### 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 | 12 V

# OVERNIGHT

*dim the cabin lights*

MIDNIGHT - 6:00 AM

## EARLY START

### ALL DAY BREAKFAST | 29 GF+

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

CHOICE OF: bacon, pork & leek sausage, chicken & sundried tomato sausage or vegan sausage V, GF, LF

### YOGURT PARFAIT & MUFFIN | 22

golden oat cluster, greek yogurt, local berry compote, bee pollen, fruit & fibre muffin substitute coconut yogurt with fruit bowl V

### WEST COAST POWER BOWL | 24 V

scrambled tofu, chickpea hummus, avocado, cherry tomato, steamed edamame, pita bread, green onions

## 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 caper, lemon

### ADD TO YOUR SALAD

### TOFU | 10

### HALLOUMI | 10

### 5 OZ CHICKEN | 10

### 2 JUMBO PRAWNS | 12

### 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

### CRÈME BRÛLÉE | 15 GF

Madagascar Vanilla, Chantilly Cream & Fresh berries



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

LF LACTOSE FREE LF+ LACTOSE FREE OPTION AVAILABLE

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