

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.

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 | 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 brûlée, 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

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy, intolerance, or special dietary restriction please advise your server and we would be pleased to accommodate.

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

CRÈME BRÛLÉE | 15 GF
madagascar vanilla, chantilly cream, fresh berries

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

TO ORDER, PLEASE DIAL '3278'

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