

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
Josh Cellars Cabernet Sauvignon 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: BLK BRBN +5

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==
*Consuming raw or under-cooked meats, may increase your risk of
foodborne illness.*

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 | 30 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 | 30 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 (1PC) 6.50 GF, LF

CHICKEN & SUNDRIED TOMATO SAUSAGE | 80 G

(1PC) 6.50 GF, LF

VEGAN SAUSAGE | 80 G (1PC) 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, freerange, certified organic eggs from Rabbit River Farms.

ALL DAY DINING

cruising altitude

11:00 AM - MIDNIGHT

ALL DAY BREAKFAST | 30 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

TAJÍN SALMON TATAKI | 23

tajín seared salmon, house-made guacamole, crispy tortilla hay, fresh cilantro

HERB & GARLIC BRIOCHE | 14

rosemary, confit garlic, whipped butter

CHICKPEA HUMMUS | 20 V+, GF+

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

CHICKEN WINGS | 22 GF, LF

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

CHARCUTERIE BOARD | 29

artisan meats & cheeses, pickles, crackers, olives

SOUP & SALAD

FRENCH ONION SOUP | 19 GF+

caramelized onions, beef broth, brioche, gruyere

ROASTED TOMATO & RED PEPPER SOUP | 18 GF+ V+

basil, crème fraîche

CLASSIC CAESAR SALAD | 19

romaine, croutons, crispy caper, lemon

HARVEST SALAD | 24 V+ GF

heritage blend, cucumber, red pepper, sundried tomato, snap pea, sunflower seeds, yuzu mint vinaigrette

ADD YOUR SALAD

TOFU | 10

HALLOUMI | 10

6 OZ CHICKEN | 14

2 JUMBO PRAWNS | 14

6 OZ SALMON | 24

GLOBE FAVOURITES

AVAILABLE TO ORDER FROM 5:30 PM - 9:00 PM

STEAK FRITES | GF+, LF

french fries, mixed greens, red wine jus

6 OZ AAA STRIPLLOIN | 49

12 OZ AAA STRIPLLOIN | 69

HAIDA GWAI HALIBUT | 58 GF+

pan seared halibut, ginger gai lan, confit fingerling potatoes, gogi berry & star anise beurre blanc

LOBSTER RISOTTO | 54 GF

seared hokkaido scallops, halibut, sake marinated ikura, fennel

HANDHELDS

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

SMASH BURGER | 31 GF+

two certified angus beef patties, bacon, aged cheddar, lettuce, tomato, jetside signature sauce, caramelized onions, potato bun
Consuming raw or under-cooked meats, may increase your risk of foodborne illness.

GRILLED VEGETABLE CIABATTA | 28 V+ GF+

mediterranean vegetables, bocconcini, vegan pesto, mayonnaise
substitute vegan cheese

CHICKEN CLUBHOUSE | 29 GF+

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

REUBEN SANDWICH | 30 GF+

rye bread, dijon sauce, sauerkraut

MAINS

SHRIMP LINGUINI | 35

four jumbo prawns, white wine, shallots, garlic, fresh herbs

FISH & CHIPS | 32

ling cod, coleslaw, tartar sauce, lemon

GRILLED SALMON | 43 LF

6 oz salmon, pearl couscous salad, sauce vierge

SEAFOOD TOWERS

AVAILABLE TO ORDER FROM 5:00 PM - 10:00 PM

CAVIAR EXPERIENCE

Experience the elegance of Giaveri Siberian Sturgeon Caviar, sustainably crafted in Italy and celebrated for its buttery texture, delicate ocean flavour, and refined finish. Served traditionally with warm blinis, crème fraîche, egg yolk, egg white, shallots, capers, cornichons, chives, lemon, and house potato chips.

30G STANDARD | 150

Deluxe White Sturgeon Caviar, Giaveri, Italy

30G PREMIUM | 225

Siberian Sturgeon Caviar, Giaveri, Italy

SEAFOOD TOWER | 94 GF+

half dozen oysters, three jumbo prawns, marinated ahi tuna, PEI mussels, three dungeness crab lettuce cups served with cocktail sauce, lemon, mignonette, horseradish

Ask our in room dining team for the GLOBE@YVR daily features. 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.

DESSERT

sweet landings

11:00 AM - MIDNIGHT

OKANAGAN BERRY CHEESECAKE | 16

Okanagan berry compote, fresh berries, raspberry gel

CRÈME BRÛLÉE | 15 GF

madagascar vanilla, chantilly cream, fresh berries

FRESH BERRY BOWL | 12 V

TIRAMISU | 15

mascarpone mousse, lady fingers, marsala, cocoa dust

OVERNIGHT

dim the cabin lights

MIDNIGHT - 6:00 AM

EARLY START

ALL DAY BREAKFAST | 30 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

YOGHURT PARFAIT | 18

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

WEST COAST POWER BOWL | 26 V

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

ANY TIME EATS

ROASTED TOMATO & RED PEPPER SOUP | 18 GF+ V+

basil, crème fraîche

ADD TO YOUR SOUP:

Sourdough grilled cheese sandwich | 16

HARVEST SALAD | 24 V+ GF

heritage blend, cucumber, red peppers, sundried tomato, snap peas, roasted sunflower seeds, yuzu mint vinaigrette

CAESAR SALAD | 19

romaine, croutons, crispy caper, lemon

ADD YOUR SALAD

TOFU | 10

HALLOUMI | 10

6 OZ CHICKEN | 14

2 JUMBO PRAWNS | 14

6 OZ SALMON | 24

CHICKEN WINGS | 22 GF+, LF

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

SMASH BURGER | 31 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
Consuming raw or under-cooked meats, may increase your risk of foodborne illness.

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.