

NOTCH8

Located in the lobby of the hotel, Notch8 features regional fare that includes new favourites and prized classics, cocktails made popular during Pre and Post-Prohibition times, as well as an extensive wine list.

Serving breakfast, lunch, happy hour, dinner, weekend brunch, and afternoon tea.

For hours, menus, and more information, please visit notch8-dining.com.



IN-ROOM DINING

TO PLACE YOUR ORDER, PLEASE DIAL '0' FROM YOUR IN-ROOM TELEPHONE

Please note that an 18% service fee and a \$6 delivery charge apply to all orders. Prices are exclusive of applicable taxes. Kindly advise us of any allergies and/or dietary specifications at the time of order.

BREAKFAST

6:00 A.M. - 11:00 A.M.

CLASSIC **BREAKFAST**

Notch8 Breakfast 28

two free-run eggs your way, bacon or sausage, breakfast potatoes, toast (DF)

Royal Omelette 26 breakfast potatoes, toast,

choice of three fillings: ham, cheddar, feta, spinach, tomato, asparagus, bell pepper

The Classic Benedict 26 back bacon, poached eggs, english muffin, hollandaise,

breakfast potatoes The BC Benedict 29

smoked salmon, poached eggs, english muffin, caper hollandaise, breakfast potatoes 🖛

The Cali Benedict 28

guacamole, poached eggs, english muffin, sundried tomato hollandaise, breakfast potatoes

Avocado Toast 24

poached egg, guacamole, radish, baby kale, tomato, jalapeño

Brioche French Toast 25

nutella, banana, vanilla chantilly

Buttermilk Pancakes 24 powdered sugar,

maple syrup

Continental 35

seasonal sliced fruits, charcuterie, three local, freshbaked pastries: butter croissant, pain au chocolat, seasonal danish, seasonal muffin, or toasted bread choice of juice, coffee, or organic loose leaf tea

LIGHT BREAKFAST **OFFERINGS**

Steel Cut Oatmeal 16 blueberries, almonds, brown sugar (DF, GF, VG)

Smoked Salmon Bagel 24 cream cheese, shaved red onion, capers, lemon

Breakfast Pastries 18

select three: butter croissant, seasonal muffin, pain au chocolat, seasonal danish

Granola And Yogurt 16 house-made granola,

greek yogurt, honey, fresh blueberries

Seasonal Fruit Plate or **Mixed Berries**

small 12 / large 18 (DF, GF, VG)

900 West Smoothie 12 mixed berries or

green goddess (DF, GF, VG)

Cereal 12 corn flakes, raisin bran, frosted flakes, special k, or cheerios

ENHANCEMENTS

Breakfast Potatoes 10 (DF, VG)

Bacon 10

Sausage 10

Sliced Avocado 10 (DF, GF, VG)

Greek Yogurt 10 honey drizzle (DF)

Toast 10

white, sourdough, whole wheat, multigrain, or english muffin

sustainably-sourced seafood product

ALL-DAY DINING

11:00 A.M. - 10:30 P.M

SNACKS & APPETIZERS

Local Handcrafted Charcuterie & Cheese 35 pickled vegetables, olives, grainy mustard, baguette, fruits

Chicken Wings or Cauliflower Bites 22

choice of: maple garlic, frank's hot sauce, or korean bbq sauce (DF)

Chicken Tenders 24

choice of: maple garlic, frank's hot sauce, or korean bbq sauce (DF)

'Notch-Os' 26

house tortilla chips, pickled onions, pico de gallo, mixed cheese add guacamole 6

Royal Truffle Fries 15 black pepper aioli (DF)

SOUPS & SALADS

French Onion Soup 19 croissant croutons gruyère cheese

Roasted Tomato Soup 17 mint (GF)

Gem Caesar Salad 19 croûtons, parmesan cheese, pickled onion*

Notch8 Green Salad 21

local greens, beets, goat cheese, candied pumpkin seeds, minus 8 vinegar dressing $(GF)^*$

BC Power Bowl 24

baby kale, quinoa, edamame, hemp seeds, sweet potato, dried cranberry, avocado, lime-roasted dressing (GF, DG)*

HANDHELDS

includes choice of: fries or salad

Burger Royale 28

lettuce, tomato, pickle, onion, american cheese, toasted bun, mustard, ketchup

Oven Roasted Turkey Sandwich 25

pickled onion, shredded lettuce, bacon, avocado, black pepper mayo

Buttermilk Fried Chicken Sandwich 27

avocado, korean bbg sauce, pickled onion, lettuce

MAINS

Pan Roasted Salmon 34 fire-kissed vegetables, potato puree, fine-herb gremolata, charred lemon (DF)

Fraser Valley Chicken Schnitzel 35 heirloom carrots,

citrus pearls, fennel salad, chive mustard voluté

BC Steak & Frites 55 french fries, red wine jus

Fish & Chips 29 pacific cod, crispy fries, minted pea salad, ginger tartar sauce (DF)

Spaghetti Pomodoro 24 tomato sauce, parmesan*

Smoked King Oyster Mushroom 31

black truffle glaze, seasonal vegetables (VG)

* option to add protein: grilled chicken breast 13/ garlic prawns 14/ roasted salmon 16 🗯 / tofu 12

LATE NIGHT

10:30 P.M. - 6:00 A.M

STARTERS & SHARING

Local Handcrafted Charcuterie & Cheese 35 pickled vegetables, olives, grainy mustard, baguette, fruits

Chicken Wings or Cauliflower Bites 22 choice of: maple garlic, frank's hot sauce, or korean bbg sauce (DF)

Chicken Tenders 24

choice of: maple garlic, frank's hot sauce, or korean bbq sauce (DF)

'Notch-Os' 26

house tortilla chips, pickled onions, pico de gallo, mixed cheese add guacamole 6

Royal Truffle Fries 15 black pepper aioli (DF)

Notch8 Green Salad 21

local greens, beets, goat cheese, candied pumpkin seeds, minus 8 vinegar dressing*

BC Power Bowl 24

baby kale, quinoa, edamame beans, hemp seeds, sweet potato, dried cranberry, avocado, lime roasted dressing (GF, DG)*

* option to add protein: grilled chicken breast 13 / garlic prawns 14 roasted salmon 16 🗯 / tofu 12

MAINS

Burger Royale 28

lettuce, tomato, pickle, onion, american cheese, mustard, ketchup, toasted bun

Oven Roasted Turkey Sandwich 25 pickled onion, shredded lettuce, bacon, avocado, black pepper mayo

Royal Omelette 26

breakfast potatoes, toast choice of three fillings: ham, cheddar, feta, spinach, tomato, asparagus, bell pepper

Notch8 Breakfast 28

two free-run eggs your way, bacon or sausage, breakfast potatoes, toast (DF)

OMG Chocolate Cake 14

vanilla chantilly, hazelnuts, cassis

DESSERT

11:00 A.M. - 10:30 P.M.

SWFFT TREATS

OMG Chocolate Cake 14 vanilla chantilly, hazelnuts, cassis

Kevin at the Castle Sundae 55 An iconic classic with 16 scoops of assorted ice cream, whipped cream, maraschino cherries, M&M's, chocolate, caramel and raspberry sauce

Coconut Panna Cotta 12 macerated berries, short crust crisp (VG, DF)

FOR THE LITTLES

BREAKFAST 6:00 A.M. - 11:00 A.M.

ALL-DAY 11:00 A.M. - 10:00 P.M.

The children's menu is for ages 12 and under.

BREAKFAST

Short Stack of Buttermilk Pancakes 12 maple syrup

Classic Breakfast 17

two eggs any style, smoked bacon, pork sausage, breakfast potatoes, toast (DF)

Oatmeal 12

steel cut oats, milk, brown sugar (GF)

Granola & Yogurt 9 crunchy granola, honey, yogurt

Cereal 9 corn flakes, raisin bran, frosted flakes, special k, or cheerios

ALL-DAY DINING

Grilled Chicken 16 seasonal vegetables (GF)

Spaghetti & Meatballs 14

house-made beef meatballs choice of: tomato sauce or cream sauce

Grilled Cheese 12 cheddar cheese, white bread, french fries

Roasted Salmon 17 seasonal vegetables (GF) 🖛

> French Fries 7 (DF)

BEVERAGES

11AM - 10PM

NON-ALCOHOLIC

Mineral Water 7 (250ml), 10 (750ml) still or sparkling

Soft Drinks 5 (355ml) coke, diet coke, ginger ale, sprite

Juice 6

orange, grapefruit, cranberry, pineapple, or apple

Coffee* 8 (2 cups), 12 (6 cups)

LOT 35 Tea* 6

Milk 6 (2%, skim, soy, or almond)

Spiced Honey Mule 14 (zero proof)

seedlip spice 94, fresh lemon, local honey, ginger beer

WINE & BUBBLES

White (50z/80z/btl) sauvignon blanc, oyster bay NZ 17/25/75 pinot gris, laughing stock BC 18/25/89 chardonnay, neilson CA 22/32/89

Red (50z/80z/btl) cabernet merlot, sandhill BC 15/20/58 pinot noir, quails gate BC 21/31/87 cabernet sauvignon, cannonball CA 23/33/99

Bubbles (5oz/btl) prosecco, ruffino IT 18/75 brut, veuve clicquot yellow label FR 31/155

BEER & CIDER

Beer 9 (330ml) lobby dog lager by yellow dog, red truck ipa, kokanee, coors light

10 (330ml) corona, stella artois

Cider 11 (473ml) Windfall - Jackpot Dry Craft

COCKTAILS

Hickory Old Fashioned 21 (2 oz) hickory-infused woodford reserve, maple bitters

Bubbles & Berries 21 (2oz) absolut elyx, fresh raspberries, lemon juice, sparkling wine

Empress Gin & Tonic 2.0 22 (2oz) empress gin, fresh thyme, grapefruit wheel

*sustainably-sourced

GF - gluten free, DF - dairy free, VG - vegan