

# SPA CUISINE MENU

Available 11:00am - 8:30pm

## STARTERS & SHAREABLES

### **Marinated Olives (V/VE/GF) | 11**

herbs, citrus, chili

olives may contain pits

### **Hand-Cut Tortilla Chips (V/VE/GF) | 11**

roasted tomato salsa

add guacamole 5

### **Chickpea Hummus (V/VE) | 17**

lemon, herbs, paprika, olive oil, grilled artisanal bread

### **Cheese & Charcuterie (N/P) | 34**

artisanal cheeses, fine cured meats, olives, nuts, fruit preserves, mustard, artisanal bread

## SALADS & SANDWICHES

### **Roasted Squash & Pear Burrata Salad (V/GF) | 23**

chardonnay poached pears, kale mix, baby arugula, frisée, mint, basil, crispy pear chips, charred grapes, pumpkin seed crumble, pear vinaigrette

add chicken 12 | add salmon 12

### **Caesar Salad | 19**

romaine lettuce, chopped egg, parmesan, focaccia croutons, signature dressing

add chicken 12 | add salmon 12

### **Superfood Salad (V/VE/GF/N) | 19**

kale & spinach greens, quinoa grain & hemp seeds, mint, avocado, fermented blueberries, dried cranberries, almond crema, turmeric vinaigrette

add chicken 12 | add salmon 12

### **A.L.T Sandwich (V/VE) | 26**

avocado, arugula, tomato, basil pesto, artisanal ciabatta, gathered greens

### **Pesto Chicken Sandwich (P) | 28**

baby arugula, smoked bacon, avocado, pesto lemon aioli, artisanal ciabatta, gathered greens

### **House-Made Falafel Burger (VE\*) | 28**

lettuce, parsley, cilantro, pickled onion, lemon herb sauce, toasted brioche bun, gathered greens

## RAWBAR ROLLS

Available after 12:00pm on weekends

### **California Roll (GF) | 23**

dungeness crab, avocado, cucumber, toasted sesame seeds

### **Salmon Avocado Roll (GF) | 21**

salmon, avocado, toasted sesame seeds

### **Sable Miso Roll | 22**

sablefish, avocado, cucumber, miso aioli

### **Prawn Tempura Roll | 20**

prawn tempura, cucumber, creamy spicy sauce, asparagus

### **Spicy Tofu Roll (V/GF) | 20**

pickled vegetables, cucumber, mango, avocado, miso aioli, truffle oil

## SOMETHING SWEET

### **Black Forest Cherry (GF) | 15**

morello cherry mousse, dark chocolate cremeux, roasted cherry compote

### **Warm Pecan & Caramelized White Chocolate Blondie (N) | 15**

pecan crumble, toasted marshmallow ice cream, caramelized white chocolate ganache

### **Almond Crème Brûlée (VE/GF) | 15**

granny smith apple compote, salted almond shortbread crumble, apple vanilla caramel

### **Trio of House-Baked Cookies | 12**

oatmeal cranberry, classic chocolate chunk, snickerdoodle

V - Vegetarian

VE - Vegan

VE\* - Vegan with Modifications

GF - Gluten-Free

N - Contains Nuts

P - Contains Pork

To order these items please see spa reception.

Last call for spa orders is 8:30pm.

Orders may be placed at check in or at the start of your facility access only.

Prices subject to applicable taxes and 18% gratuity.

Please notify us of any allergies or special requests at time of ordering.

Proudly serving locally sourced artisan ingredients & sustainably certified seafood, teas, and coffee.

# SPA WINE MENU

Available 11:00am - 8:30pm

## SPARKLING 5OZ OR BOTTLE

**Casa di Prosecco**, Glera, Veneto, Italy **16 | 70**

**Moët & Chandon**, Brut Imperial, Epernay, Champagne, France **45 | 190**

**Red Rooster**, Sparkling Brut Rosé, Malbec, Okanagan, BC, Canada, NV **21 | 100**

## ROSÉ

**Tantalus**, Cabernet Franc, Kelowna, BC, Canada **18 | 80**

## WHITES

**Tantalus**, The Bear, Chardonnay, Kelowna, BC, Canada **18 | 80**

**La Spinelli**, Pinot Grigio, Abruzzo, Italy **18 | 80**

**Hubert Brochard**, Sauvignon Blanc, Chavignon, Sancerre, Loire Valley, France **25 | 110**

## REDS

**Tantalus**, Pinot Noir, Okanagan Valley, BC, Canada **18 | 80**

**Antinori**, Il Bruciato, Guado Al Tasso, Cabernet/Merlot, Tuscany, Italy **23 | 95**

**Osoyoos Larose**, Le Grand Vin, Cabernet/Merlot, Okanagan Valley, BC, Canada **35 | 150**

## BEER

**Corona** | 9

**Peroni** | 9

**Strange Fellows, Talisman Pale Ale** | 12

**Superflux, Colour & Shape IPA** | 12

**Stella Artois** | 9

## COCKTAILS

**The Lobby Lounge Old Fashioned** | 20

Premium Whiskey, Demerara, Aromatic Bitters

**PacRim Caesar** | 20

Vodka, House Caesar Mix, Spices, Seasonal Garnish

**Geisha** | 23

Vodka, Strawberry, Chambord, Elderflower, Lime

**Spirit-Free** | 10

Strawberry-Lavender Lemonade

Add Gin or Vodka | Single +8 | Double +12

## NON-ALCOHOLIC

**Cold-Pressed Super Juice** (V/VE/GF) | 13

**Premium Orange Juice** - Cold-pressed organic juice

**Antioxidant Green** - Cucumber pressed with kale, spinach, parsley, celery, lime, ginger

**The Kickstarter** - Apple pressed with cucumber, ginger, lemon, cayenne

**The Turmeric** - Turmeric pressed with pineapple, orange, carrot, ginger, lemon

**Chilled Juice** (V/VE/GF) | 10

Apple, Graperfruit, Cranberry

**Blueberry Blast Smoothie** (V/VE/GF/N) | 14

Blueberry, Banana, Almond Milk, Almond Butter, Cinnamon

**Tropical Green Smoothie** (V/VE/GF) | 14

Kale, Spinach, Mango, Banana, Coconut Water

**Kombucha** | 14

**Sparkling Water**

Small San Pellegrino **8** | Large San Pellegrino **12**

**Still Water**

Small Evian **8** | Large Evian **12** | North Water **12**

## HAND-CRAFTED COFFEES

Available 8:30 am - 8:30 pm

**Specialty Coffees** | 8

latte, cappuccino, americano, espresso

V - Vegetarian

VE - Vegan

VE\* - Vegan with Modifications

GF - Gluten-Free

N - Contains Nuts

P - Contains Pork