

BEVERAGES

COFFEE, TEA, & MINERALS

H.C. Valentine Coffee		
Small pot	9	
Large pot	14	
<i>Regular, decaffeinated</i>		

Hot Chocolate	6	
---------------	---	--

Fairmont Lot 35 Tea	6	
<i>Earl Grey, English Breakfast, Green, Mint, Oolong</i>		

Juice	6	
<i>Apple, pineapple, grapefruit, V8, orange, cranberry</i>		

Soda	6	
<i>Coke, Diet Coke, Sprite, Root Beer, Ginger Ale, Lemonade, Iced Tea</i>		

Bottled Water		
<i>Evian 330ml</i>	7	
<i>Evian 750ml</i>	9	
<i>San Pellegrino 250ml</i>	7	
<i>San Pellegrino 500ml</i>	9	

BEER & CIDER

Beer		
<i>Stella Artois</i>	8	
<i>Guinness</i>	10	
<i>Athletic Brewing 0% Alc</i>	7	
<i>Elysian IPA</i>	8	

Cider		
<i>Seattle Dry Hard Cider</i>	10	

READY-TO-DRINK COCKTAILS

<i>Ketel One Botanical, Cucumber & Mint Spritz</i>	14	
<i>Tanqueray Classic Gin & Tonic</i>	14	
<i>Cazadores Tequila Margarita Spritz</i>	14	
<i>Cazadores Tequila Grapefruit Spritz</i>	14	

Champagne & Sparkling

	5oz	Bottle
<i>Extra Brut Prosecco Rive Della Chiesa, Treviso, Italy</i>	14	70
<i>Brut Champagne Veuve Clicquot, France</i>	31	155
<i>Blanc de Blancs Chandon by the Bay, Carneros, CA</i>		88
<i>Brut Champagne Rosé Billecart Salmon, France</i>		210
<i>Brut Champagne Dom Pérignon, France</i>		455

WINE

	6oz	9oz	Bottle
White & Rosé			
<i>Pinot Gris Foris, Rogue Valley, OR</i>	13	17	52
<i>Sauvignon Blanc Three Brooms, Marlborough, NZ</i>	15	22	60
<i>Chardonnay WillaKenzie Estate, Willamette Valley, OR</i>	18	25	72
<i>Chardonnay Château Ste. Michelle (375ml, ½ bottle), Columbia Valley, WA</i>			28
<i>Rosé Château Minuty, "M", Côtes de Provence, France</i>			52
<i>Sauvignon Blanc Cloudy Bay, Marlborough, NZ</i>			72
<i>Pinot Grigio Cantina Terlano, Alto Adige, IT</i>			82
<i>Chardonnay Cakebread Cellars, Napa Valley, CA</i>			140
<i>Chassagne Montrachet, Joseph Drouhin, Burgundy, France</i>			195

Red

	6oz	9oz	Bottle
<i>Malbec, Alta Vista Estate, Mendoza, AR</i>	13	16	52
<i>Cabernet Sauvignon Amavi Cellars, Walla Walla Valley, WA</i>	16	22	64
<i>Pinot Noir Panther Creek, Willamette Valley, OR</i>	18	25	72
<i>Merlot L'Ecole 41 (375ml, ½ bottle), Columbia Valley, WA</i>			28
<i>Red Blend DeLille Cellars D2, Columbia Valley, WA</i>			88
<i>Nebbiolo Enzo Bartoli, Piedmonte, IT</i>			104
<i>Cabernet Sauvignon Stags' Leap, Napa Valley, CA</i>			120
<i>Bordeaux Blend Chateau Lassegue, St. Emilion Grand Cru, Bordeaux, FR</i>			140

MISCELLANEOUS

<i>Glassware, utensils, plates (sets of 2)</i>			4
--	--	--	---



WE'VE
GOT
GREAT
TASTE

Looking for a unique and memorable dining experience? With five distinct food and beverage outlets, there is something to suit every taste and occasion. Our iconic Olympic Bar offers a timeless setting for sipping cocktails, enjoying local beer, and indulging in high tea on the weekends. The George, our brasserie, boasts stunning decor and a culinary experience focused on seasonality and family-style dining. For seafood lovers, Shuckers is a must-visit destination, offering a menu filled with fresh catches and daily features. And if you're in the mood for a speakeasy-style cocktail, be sure to check out the intimate Founders Club, hidden behind a secret bookcase off the lobby. Finally, our grab-and-go coffee shop, 4th Ave, offers freshly baked sandwiches, pastries, and espresso drinks for those on the move. Make a reservation today by scanning our QR code or **dialing 0**

OUR OUTLETS

BREAKFAST

DAILY 6:00 AM - 11:00 AM

SIGNATURE BREAKFAST

Light Start 30

Yogurt & berries with granola and a morning glory muffin

Choice of HC Valentine freshly brewed coffee, or a selection of Lot 35 specialty teas and fruit juice

Full American Breakfast 34

Eggs any style, herbed breakfast potatoes, bacon, choice of sausage or chicken apple sausage, toast

Choice of HC Valentine freshly brewed coffee, or a selection of Lot 35 specialty teas and fruit juice

Add steak +13

À LA CARTE

House-Made Pastries 8 each

Choice of butter croissant, Danish

Yogurt & Berries 16

Yogurt, macerated berries, granola, honey, mint

Steel Cut Oatmeal 16

Seasonal berries, toasted coconut, flax seeds

Salmon Lox 26

House cured lox, tomato, crispy bagel, everything salt

Waffles 20

Seasonal Fruit, Maple Syrup

Vegan Tartine 23

Turmeric scrambled tofu, cherry tomatoes, roasted mushrooms, multigrain bread

Avocado Toast 22

Sourdough, sunny side egg, tomato, crunchy seeds

Add Salmon Lox +9

Classic French Omelet 21

Fines herbes, comté cheese, herbed breakfast potatoes

Add Jambon +3

Olympic Breakfast 26

Eggs any style, herbed breakfast potatoes, bacon, choice of sausage or chicken apple sausage, toast

Add bistro steak +13

Eggs Benedict 26

English muffin, jambon, hollandaise, breakfast potatoes

Substitute Crab +15

Sides

Breakfast Meat 9

Applewood smoked bacon, pork sausage, or chicken apple sausage

Toast 7

Wheat, sourdough or english muffin

Bagel 9

Plain or everything, cream cheese

Herbed Breakfast Potatoes 8

Fruit Plate 13

Bowl Of Berries 15

Green Goddess Juice 13

Spinach, pineapple, green apple, mint, banana, broccoli green tea, spirulina, & wheatgrass

Cheddar Cheeseburger 14

Fries

Roasted Chicken Breast 18

Fries or crudité

Buttered Housemade Pasta 12

Butter, parmesan

Grilled Cheese Sandwich 12

Fries

Fruit Plate 12

Seasonal fresh fruit

Warm Chocolate Brownie 8

Vanilla ice cream

Ice Cream Sandwich 8

Chocolate chip cookie, vanilla ice cream, rainbow sprinkles

Chocolate or Vanilla Ice Cream 8

ALL DAY

AVAILABLE 11:30 AM - 9:00 PM

Shuckers Clam Chowder 16

Market Green Salad 18

Local greens, quinoa, cucumber, tomato, champagne vinaigrette.

Sweet Gem Caesar 19

Shaved parmesan cheese, white anchovies, house-made dressing

Enhance your Salad

add chicken +10 | add shrimp +12 | add salmon lox +12

Naan & Dips 19

Tzatziki, hummus, babaganoush

Smokey Fries 17

Chimichurri aioli & fresh herbs

House-made Nori Sourdough 9

Artisanal butter, nori salt

PNW Crudo* 23

Inspired by the season

Dungeness Crab Salad 28

Seasonal greens, vinaigrette

The George Beef Tartare* 27

House-made cracker, brandy

THE GEORGE IN YOUR ROOM

5:00 PM - 9:00 PM

SWEET ENDINGS

11:00 AM - 9:00 PM

NY Cheesecake, Strawberry Compote 14

Warm Molten Chocolate Lava Cake 14

Crème brûlée with Berries 13

Seasonal Ice Creams & Sorbets 12

LATE NIGHT

(Friday and Saturday,
9:00 pm-Midnight)

Sweet Gem Caesar 17

Hand Cut Fries 15

Chips & Dip 17

Chicken Fingers & Fries 22

The George Burger & Fries 28

Warm Molten Chocolate Lava Cake 14

Chicken Fingers & Fries 24

Plum sauce, ketchup

California Chicken Sandwich 25

Smoked bacon, Beecher's cheese, arugula, spicy aioli & fries

The George Burger* 30

Beecher's handmade cheese, bacon jalapeño jam, lettuce, tomato, onion, pickles, secret sauce, fries

Ricotta Ravioli 30

Sautéed spinach, cherry tomatoes, roasted tomato sauce, buratta, basil pesto

Steak Frites 41

10oz dry-aged flatiron steak, frites, rose aioli

CATCH OF THE DAY 45

Garden vegetables, garlic herb roasted potatoes, warm beurre noisette vinaigrette

Roasted Chicken Supreme 38

Crispy garlic potatoes, buttered asparagus, mustard jus

Pommes Aligot 15

Comte Cheese, butter, chives

Rapini 14

Garlic, Calabrian chili

LITTLE

CHEF MENU

12 YEARS & UNDER

BREAKFAST

AVAILABLE 6:00 AM - 11:00 AM

Hot Oatmeal 10

Coconut and berries

Mini Fairmont 12

1 egg your way, herbed breakfast potatoes, bacon or sausage

Silver Dollar Pancakes 12

Fruit, maple syrup

Fresh Fruit 10

Vanilla yogurt and granola

ALL DAY

AVAILABLE 11:00 AM - 10:00 PM

Chicken Fingers & Fries 13

Ranch

DIAL 3260 TO ORDER OR SCAN QR CODE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please Note: A 20% service charge and \$8.00 delivery charge will be added to every takeout order.

The 20% service charge is distributed to the server, while the \$8.00 delivery charge is retained by IRD.



Order Here

DIAL 3260 TO ORDER OR SCAN QR CODE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please Note: A 20% service charge and \$8.00 delivery charge will be added to every takeout order.

The 20% service charge is distributed to the server, while the \$8.00 delivery charge is retained by IRD.