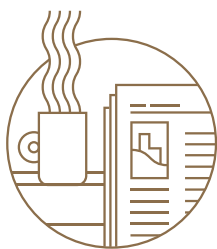


06.30AM - 11.30AM



getting an early start?

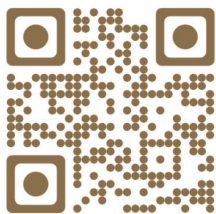


checking the headlines

**PLEASE  
DIAL O FOR  
IN ROOM  
DINING**

or

**STAY IN  
BED AND  
SCAN HERE**



fueling up for a morning workout

# RISE & SHINE

## START YOUR DAY RIGHT

<b>CLASSIC BREAKFAST</b> two eggs any style, breakfast potatoes, roasted tomato, mushrooms, smoked bacon and pork sausage (P) choice of toast: sourdough, white, whole wheat, dark rye, gluten free	34
<b>BRIOCHE FRENCH TOAST</b> stuffed with mascarpone cream, berry compote, maple syrup (V)	25
<b>BUTTERMILK PANCAKES</b> berry compote, maple syrup, vanilla cream (V)	25
<b>SMASHED AVOCADO TOAST</b> two poached eggs, avocado, sourdough, breakfast potatoes (VG*)	27
<b>BEEF BURGER</b> Fort Fraser Ranch Farm beef, cheddar, baby gem, tomato, onion, brioche bun, served with fries or caesar salad add bacon +4   add egg +3   add 6oz pattie +8	30

## SOMETHING LIGHTER

<b>BIRCHER MUESLI</b> oats, chia seeds, almonds, maple syrup, coconut, hazelnut (VG)(GF)(N)	16
<b>BERRY SMOOTHIE</b> blueberry, banana, strawberry, raspberry, coconut milk (VG)(GF)	14
<b>YOGURT</b> greek yoghurt, berry compote, hazelnut crumble (V)(GF)(N)	16
<b>FRESH FRUIT SALAD</b> seasonal fruit and berries (VG)(GF)	16
<b>STEEL-CUT OATS</b> berry compote, choice of milk (GF)(V)	16
<b>PASTRY BASKET</b> freshly baked pastries served with butter and preserves (V)(N)	13
<b>OMELETS</b> served with breakfast potatoes (GF)	
dungeness crab and fine herbs	35
gruyere and chives	29
ham and cheese (P)	30
fine herbs (V)	28
<b>BENEDICTS</b> toasted english muffin, hollandaise, breakfast potatoes traditional kasseler ham (P)	29



FOR AGES 12 AND UNDER

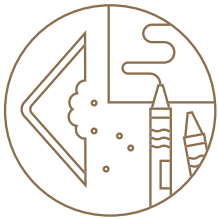
# FOR THE LITTLES

## KIDS BREAKFAST

<b>CEREAL</b> cornflakes, fruit loops, cheerios or frosted flakes (V) choice of milk: 2% or skim	6
<b>CLASSIC BREAKFAST</b> one egg any style, breakfast potatoes, smoked bacon and pork sausage (P) choice of toast: sourdough, white, whole wheat, dark rye, gluten free	19
<b>BUTTERMILK PANCAKES</b> berry compote, maple syrup, vanilla cream (V)	19
<b>STEEL-CUT OATS</b> mixed nut granola, brown sugar (V) (VG)	14
<b>FRESH FRUIT SALAD</b> seasonal fruit and berries (VG)	14
<b>YOGURT AND BERRIES</b> greek yogurt, fresh berries (V)	9



adventure awaits!



feeling tuckered out?

## KIDS ALL DAY

<b>RIGATONI PASTA</b> tomato sauce, parmesan cheese (VG*)	10
<b>CHICKEN FINGERS</b> breaded chicken strips, fries, plum sauce	3 PC/14 5 PC/18
<b>MINI CHEESE BURGER SLIDERS</b> 2 sliders, cheddar, ketchup, brioche bun, served with french fries	15
<b>GRILLED CHEESE + TOMATO SOUP</b> fontina, parmesan butter, sourdough (V)	18
<b>FRENCH FRIES</b> ketchup (VG)	6/10
<b>ROASTED CHICKEN BREAST</b> buttered seasonal vegetables (GF)	20
<b>ROASTED STEELHEAD</b> buttered seasonal vegetables (GF)	20

## SOMETHING SWEET

<b>TWO FRESHLY BAKED COOKIES</b>	6
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(GF) - GLUTEN FREE  
(V) - VEGETARIAN  
(P) - CONTAINS PORK  
(N) - CONTAINS NUTS  
(VG) - VEGAN  
(VG\*) - VEGAN ON REQUEST

\*Not all ingredients are listed  
please state any allergens you  
have at time of ordering to ensure  
your safety and well-being

\*consuming raw or undercooked  
meats, poultry, seafood, shellfish  
or eggs may increase your risk of  
food borne illness

11.30AM - 6.30AM

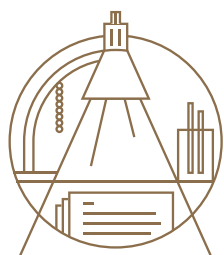
# SWEET TREATS

**CHEESECAKE** 15  
walnut cake, carrot crumble, Malibu & pineapple compote (N) (V)

**CHOCOLATE** 14  
hazelnut mousse, raspberry gel, dark chocolate sorbet (N) (P)

11.00PM - 6:30AM

# LATE-NIGHT



working late

**CAESAR SALAD** 19  
creamy anchovy dressing, parmesan cheese, garlic croutons

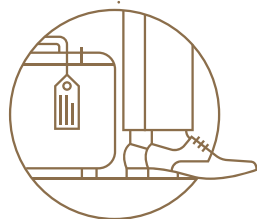
**TUNA NICOISE** 27  
albacore tuna, gem leaf, green beans, kalamata olives, marinated artichoke, soft boiled egg, lemon caper dressing (GF)

**CHEESE PLATE** 32  
artisanal cheeses, fig jam, grapes

**CHICKEN POT PIE** 32  
baked in flakey pastry, served with kennebec potato chips

**TOMATO SOUP** 18  
tomato soup and toasted portofino sourdough bread (V)

**CHICKPEA TIKKA MASALA** 25  
basmati rice, mango chutney, naan (VG)



just checked in

Fairmont Waterfront  
proudly serving sustainably  
certified teas and coffee

# BEVERAGES

**JUICE** 6  
cranberry, apple, grapefruit or orange

**FRESHLY SQUEEZED** 16  
orange or grapefruit

**MILK** 6  
skim, 2%, oat, soy or almond

**FAIRMONT TEA** 7  
selection of sustainably certified teas

**SOFT DRINKS** 6  
Coke, Diet Coke, Ginger Ale, Sprite, Club Soda

**COFFEE CARAFE** 12

**DECAF CARAFE** 12

**ESPRESSO** 6

**LATTE** 8

**HOT CHOCOLATE** 6

add a shot of espresso 2

09:00AM - 12:00AM



just landed  
the account!



getting styled  
for a show

# WHO WANTS A DRINK?

## WINE SELECTION

5OZ/BTL

### SPARKLING / CHAMPAGNE

STELLER'S JAY BRUT  
Okanagan Valley, Canada

19/92

CASA BOTTEGA PROSECCO  
Veneto, Italy

16/80

MOËT & CHANDON, BRUT IMPÉRIAL  
Epernay, France

42/190

VEUVE CLICQUOT, BRUT YELLOW LABEL  
Reims, France

45/210

DOM PERIGNON  
Epernay, France

615

LOUIS ROEDERER CRISTAL  
Epernay, France

680

### ROSÉ

6OZ/9OZ/BTL

QUAIL'S GATE ROSÉ  
Okanagan Valley, Canada

25/37/95

CHÂTEAU DU BERNE ROMANCE ROSÉ  
Provence, France

23/32/85

### WHITE

POPLAR GROVE PINOT GRIS  
Okanagan Valley, Canada

23/32/85

TANTALUS RIESLING  
Similkameen Valley, Canada

25/37/95

CANNONBALL CHARDONNAY  
California, USA

23/32/85

TWIN ISLANDS SAUVIGNON BLANC  
Marlborough, NZ

23/32/85

### RED

MONTE CREEK RANCH PINOT NOIR  
Thompson Valley, Kamloops, Canada

25/37/95

BURROWING OWL MERLOT  
Okanagan Valley, Canada

26/38/99

CANNONBALL CABERNET SAUVIGNON  
California, USA

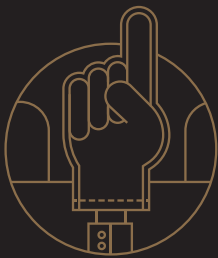
29/40/115



put on your dancing shoes!



planning a night of international espionage...



gearing up for the game

don't hesitate to ask your server about the wide variety of wines in our restaurant and lounge.

please note that a \$6 hotel delivery

## HAND CRAFTED COCKTAILS

<b>CLASSIC CAESAR</b>	21
Ketel One, classic caesar mix, worcestershire sauce 2oz	
<b>MOSCOW MULE</b>	19
Ketel One, fresh lime juice, ginger beer 1.5oz	
<b>MARGARITA</b>	19
Hornitos, Cointreau, fresh lime juice 2oz	
<b>OLD FASHIONED</b>	24
Makers Mark, Angostura bitters, simple syrup 2oz	
<b>NEGRONI</b>	22
Beefeater, Campari, Antica Vermouth 2oz	

## SPIRITS

all spirits are single oz. please ask your In Room Dining server for full bottle availability and pricing.

### RUM

Bacardi 8Y	12
Bacardi Carta Blanca	11
Goslings Black Seal	12
Ron Zacapa 23 Yr	16

### GIN

Beefeater	11
Bombay Sapphire	12
Fairmont Waterfront	13
Empress 1908	13

### VODKA

Belvedere	13
Ketel One	12
Tito's (GF)	12
Grey Goose	14

### TEQUILA

Hornitos Plata	11
Hornitos Reposado	12
Cazadores Anejo	15
Don Julio 1942	30

## BEER

### CANNED BEER

Parallel 49 Lager	9
33 Acres Of Sunshine	
Stanley Park Trail Hopper IPA	
Stanley Park Hazy Pale Ale	

Kilkenny Irish Cream	10
Guinness	

### ZERO PROOF

Corona Sunbrew	8
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### SCOTCH

Glenlivet 12	14
Laphroaig 10	16
Macallan 12	18
Oban 14	24
JW Black Label	16
JW Blue Label	38

### BOURBON

Makers Mark	12
Knob Creek	13
Woodford	14
Basil Hayden	16
Rabbit Hole Dareringer	26

### COGNAC/EAU DE VIE

Hennessy VS	14
Hennessy VSOP	18
Hennessy XO	40
Remy Martin Louis XIII	325

### BOTTLE BEER

Bud Light	9
Kokanee	
Whistler Forager (Gluten Free)	
Corona	

# ARC RESTAURANT+ BAR

ARC Restaurant is the perfect West Coast setting to enjoy handcrafted urban artisan dishes created by Executive Restaurant Chef Adam Middleton. Made with locally sourced ingredients, some from our very own rooftop herb garden and beehives, our food is rivaled only by our stunning harbour and mountain views.

Try our famous bottomless brunch or kick off your evening with us during happy hour. Local craft beers, world-class wines and expertly crafted cocktails await for the perfect pairing to your meal.

Dial 1818 to make a reservation.



finding your  
inner foodie?

# BEE SUSTAINABLE

For more than twenty-five years, Fairmont Waterfront has embraced community partnerships and the sustainable living philosophy of Eating Local. Planted in 1996, the hotel's charming 2100 square foot herb garden became one of the first ever green roofs in the heart of downtown Vancouver and is a wealth of inspiration for our culinary team.

Under the West Coast sun we grow and farm a variety of organic herbs, vegetables, fruits and edible blossoms including rosemary, lavender, bay leaves, tarragon, garlic, kale, leeks, rainbow chard, carrots, peppers, green onions, strawberries, pumpkins and apples.

We welcomed honeybees to our rooftop in 2008, where they produce a harvest from their hives while forming a symbiotic relationship with our herb garden.

From our rooftop to your fork, enjoy our fresh bounty in Chef's culinary masterpieces.



we have a bee in  
our bonnet for  
sustainability!

## GET SOCIAL WITH US!

Share your pics from your stay! Whether you're brunching with friends in ARC or having a romantic breakfast in bed, we want to see your Fairmont Moments.

Be sure to tag us for the chance to be featured on our channels!



@FAIRMONTHOTELWATERFRONT



@FAIRMONTWATERFRONT



@FAIRMONTWATERFRONT



@FAIRMONTWF