

Breakfast

Served daily from 7:00 am to 11:00 am

v vegan

df dairy free

gf made without the addition of gluten

Prices subject to a \$5 delivery fee, 18% service charge and applicable government taxes. Please inform our order taker of any dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Menu is subject to change based on availability of ingredients.



BREAKFAST | Served Daily from 7:00 am to 11:00 am

CLASSIC EGGS BENEDICT **1pc 21 / 2pc 28**

smoked back bacon, poached egg and hollandaise
on a toasted English muffin served
with home fried potatoes and fresh fruit

PACIFIC CRAB BENEDICT **1pc 26 / 2pc 32**

pan fried crab cakes topped with poached egg
and hollandaise served with home
fried potatoes and fresh fruit

SMOKED SALMON BENEDICT **1pc 24 / 2pc 29**

locally smoked BC salmon, poached egg and hollandaise
on toasted English muffin served
with home fried potatoes and fresh fruit

TOMATO & AVOCADO BENEDICT **1pc 21 / 2pc 26**

grilled tomato, crushed avocado, poached egg
and hollandaise on toasted English muffin served
with home fried potatoes and fresh fruit

OMELETTE **27**

three eggs, choice of peppers, onion, mushroom,
bacon and cheese served with home fried potatoes and fresh fruit

THE BEACHER **26**

two eggs any style, choice of bacon or pork bangers served with
home fried potatoes and fresh fruit

LEMON & RICOTTA PANCAKES **23**

blueberry sauce, whipped white chocolate
cream and maple syrup

CRUSHED AVOCADO TOAST **df, v** **21**

roasted pumpkin seeds on toasted sourdough
add smoked BC salmon 12, poached egg 5, queso fresco 3

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LIGHT DISHES & SIDES | Served Daily from 7:00 am to 11:00 am

CHILLED OVERNIGHT OATS **gf, df, v** **12**
banana, blueberries and walnuts

GREEK YOGURT **gf** **12**
Tree Island grass fed natural Greek yogurt with
fresh berries, hemp hearts and toasted granola

FRUIT PLATE **gf, df, v** **9 / 15**
assortment of fresh fruit and berries

TOASTED ARTISAN SOURDOUGH **8**
served with butter and preserves

PASTRIES **7**
freshly baked croissant, pain au chocolat or muffin

ADD TO ANY BREAKFAST

smoked BC salmon **12**
half avocado **6**
applewood smoked bacon **8**
pork bangers **8**
home fried potatoes **6**
grilled beefsteak tomato slices **6**
1 egg, cooked any style **5**
side of hollandaise **3**

BEVERAGES

espresso – **4 (single) & 5 (double)**
americano **5**
cappuccino, latte **5.5**
drip coffee **4.5**
tea **5**
fruit juice orange, apple, cranberry, or pineapple **5.5**

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All Day Dining

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APPETIZERS - ALL DAY DINING | Served Daily from 11:00 am to 10:00 pm

FEATURE SOUP df, gf, v

seasonally inspired and plant-based,
served with grilled baguette

7 | 12

SEAFOOD CHOWDER gf

fresh fish, prawns, smoked bacon, new potatoes,
freshly baked bread

21

LOCAL GREENS df, gf, v

local organic greens, sliced cucumber, radish,
balsamic vinaigrette

18 | 23

CAESAR SALAD

chopped romaine heart, croutons, Parmigiano Reggiano,
smoked bacon, house-made garlic dressing

19 | 24

SNUG SALAD gf

local organic greens, boiled egg, blue cheese, avocado,
cucumber, red onion, cherry tomato, balsamic vinaigrette

21 | 28

+GRILLED ISLAND CHICKEN BREAST 16

+SAUTEED BC KING SALMON 16

+RARE-GRILLED AHI TUNA 16

TRUFFLE FRIES

tossed with chopped truffle and parmesan, served with garlic aioli

15 | 19

CHICKEN WINGS

tossed in your choice of buffalo, barbecue,
gochujang glaze, or salt and pepper

16 | 25

BAKED NACHOS gf

corn tortillas, jalapeno, red onion, cheese,
black bean, house-made salsa, sour cream

19 | 28

+ HOUSEMADE GUACAMOLE 6

+ BRAISED ANGUS BEEF SHORT RIB 16

BAKED BRIE

fig jam, honey, served with grilled baguette

24

CRAB CAKES

tartar sauce, lemon, local organic greens, Dijon vinaigrette

22 | 28

MUSSELS

white wine, garlic, and parsley or red coconut curry sauce,
served with grilled baguette

23 | 36

CALAMARI

crispy Humboldt squid, chipotle mayo

24

MAINS - ALL DAY DINING | Served Daily from 11:00 am to 10:00 pm

**Handhelds are served with your choice of fries,
feature soup or green salad**

ANGUS BEEF BURGER 26

red onion, lettuce, tomato, dill pickle,
house burger sauce

TEMPURA MUSHROOM BURGER 26

crispy enoki mushrooms, apple cider slaw, chipotle mayo

GRILLED BC SALMON BURGER 27

cucumber, alfalfa sprouts, garlic aioli

GRILLED CHICKEN & BACON SANDWICH 28

lettuce, tomato, and garlic aioli on toasted sourdough

BRAISED SHORT RIB BEEF DIP 32

caramelized onion, Swiss cheese,
freshly baked french roll, au jus

SUBSTITUTE CAESAR SALAD 2

SUBSTITUTE TRUFFLE FRIES 3

+ CHEESE (white cheddar, blue, or swiss) 3

+DOUBLE SMOKED BACON 5

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MAINS - ALL DAY DINING | Served Daily from 11:00 am to 10:00 pm

FISH & CHIPS beer-battered cod, french fries, apple cider slaw, tartar sauce	26 36	RARE-GRILLED AHI TUNA STEAK gf, df warm potato salad, capers, green olive	29
CAULIFLOWER STEAK gf, df, v lemon garlic hummus, crispy chick peas, herb salad	28	SPAGHETTI CARBONARA fresh locally made pasta, bacon, parsley, egg yolk, black pepper, broccolini, Parmigiano Reggiano	29
RED CURRY RICE NOODLES gf, df, v stir-fried tofu, vegetables, cashews, rice noodles, Thai coconut curry sauce	28	STEAK FRITES 6oz AAA New York striplion, peppercorn sauce, french fries	36
+ SAUTEED PRAWNS (3PC)	16		

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MAINS - EVENING DINING | Served Daily from 5:00 pm to 10:00 pm

ARGENTINE PRAWN CEVICHE gf, df leche de tigre, tomato, red onion, cilantro, crispy corn tortilla	23	MUSHROOM TEMPURA locally cultivated mushrooms, smoked buttermilk ranch	18
SEAFOOD PASTA prawns, mussels, manilla clams, garlic, white wine, parsley, tomato, fresh locally made spaghetti	28	CHICKEN MARSALA gf pan-roast chicken breast, garlic whipped potatoes, mushroom, and marsala sauce	32
CEDAR ROAST SALMON gf new potatoes, apple cider mustard cream	36	FILET MIGNON gf charbroiled 5oz Angus beef tenderloin, broccolini, garlic whipped potatoes, red wine jus	65
MISO GLAZED SABLE FISH gf prawns, mussels, manilla clams, garlic, white wine, parsley, tomato, fresh locally made spaghetti	38		

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CHILDREN'S MENU - ALL DAY DINING

BREAKFAST *Served Daily from 7:00 am to 11:00 am*

LEMON & RICOTTA PANCAKES **16**
blueberry sauce, whipped white chocolate cream
and maple syrup

BACON & EGGS **16**
two eggs any style, applewood smoked bacon and fresh fruit

LUNCH & DINNER *Served Daily from 11:00 am to 10:00 pm*

CHILDREN'S HAMBURGER **22**
grilled beef patty, toasted brioche bun, ketchup and dill
pickle - *add cheddar cheese* **4**

CHICKEN TENDERS **20**
four crispy breaded chicken strips served with French fries
or steamed broccoli, plum sauce

GRILLED CHEESE SANDWICH **16**
served with French fries or steamed broccolini

CHILDREN'S PASTA **16**
tomato sauce or plain butter with a side of parmesan
cheese

SIDE OF STEAMED BROCCOLINI **6**

FRESHLY BAKED COOKIE **4**
flavor of the day

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DESSERT - ALL DAY DINING | Served Daily from 11:00 am to 10:00 pm

FRENCH MACARON gf 10
two pieces, Chef's daily selection

RHUBARB STRAWBERRY PAVLOVA gf 15
white chocolate ganache

CHOCOLATE ESPRESSO CHEESECAKE BOMBE gf 15
hazelnuts and brown butter anglaise

WARM BLUEBERRY PIE 15
lemon curd with vanilla ice cream

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FARO PIZZA

Served Daily from 11:00 am to 10:00 pm

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FARO PIZZA - ALL DAY DINING | Served Daily from 11:00 am to 10:00 pm

Delicious, handcrafted pizza delivered straight to your room.

Choose from one of our packages below. Make your menu selections on the following page.

PACKAGE 1

1 Arugula Salad
Choice of any 1 Pizza
Choice of any 1 Dessert

\$45

PACKAGE 2

Choice of 1 Arugula Salad
or 1 Caprese Salad
Choice of any 2 Pizzas
Choice of any 1 Dessert

\$65

PACKAGE 3

1 Arugula Salad
1 Caprese Salad
Choice of any 3 Pizzas
Choice of any 2 Desserts

\$99

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FARO PIZZA - ALL DAY DINING | Served Daily from 11:00 am to 10:00 pm

SALADS

CAPRESE SALAD gf

Fior di Latte, tomato, basil oil, pesto

ARUGULA SALAD gf

pear, fennel, hazelnut, Pecorino Romano

DESSERTS

TIRAMISU

espresso soaked savoiardi, mascarpone cream and cocoa

BURNT LEMON TART

raspberry coulis, lemon curd, white chocolate cream

UPSIDE-DOWN POLENTA & OLIVE OIL CAKE df, gf

orange sauce, almond & cornmeal

PIZZA

MARINARA df, v

tomato, garlic, basil, oregano

MARGHERITA

tomato, Fior di Latte, basil

ROMANA df

tomato, Castelvetro olives, white anchovy, arugula, lemon

CALABRESE

tomato, Fior di Latte, Soppressata salami

SPICY BEAST

tomato, Fior di Latte, Soppressata salami, Nduja sausage, Calabrian chili

PROSCIUTTO

tomato, 24-month Prosciutto di Parma, arugula, Parmigiano Reggiano

QUATTRO

white sauce, fontina, Fior di Latte, Gorgonzola, Parmigiano Reggiano, ricotta, pear, oregano, walnut

PIZZA CONT.

CAPRICCIOSA 26

tomato, Fior di Latte, Prosciutto Cotto, artichoke, roast mushroom, onion, olives

FUNGHI

roast mushroom, Fior di Latte, Gorgonzola, arugula, garlic, lemon, truffle

CARBONARA

white sauce, double smoked bacon, fontina, egg yolk, lemon, Pecorino Romano, black pepper

CACCIATORA

white sauce, elk salami, chorizo, fontina, truffle, mushroom, onion

FINOCCHIO

white sauce, Fior di Latte, fontina, fennel sausage, roast garlic, onion

PATATA TARTUFO

white sauce, truffle, potato, roast garlic, rosemary, ricotta, lemon, Parmigiano Reggiano

Late Night Dining

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LATE NIGHT DINING | Served Daily from 10:00 pm to 7:00 am

CHICKPEA FALAFEL WRAP **26**
romaine lettuce, cucumber, tomato, red onion, cilantro yogurt
chutney and tortilla served with house greens and balsamic
vinaigrette

GRILLED CHICKEN CAESAR WRAP **29**
grilled Island Farmhouse chicken breast, romaine lettuce,
Caesar dressing and chopped bacon in a tortilla served with
house greens and balsamic vinaigrette

CHEF’S SALAD gf **22**
local organic greens, boiled hen’s egg, blue cheese, tomato,
balsamic vinaigrette

SMOKED SALMON DIP **25**
hot smoked BC salmon, chives, crispy potato chips

BASQUE CHEESECAKE gf **15**
black cherry and Red Wine Sauce

FRESHLY BAKED COOKIE **4**
daily selection

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COCKTAILS | Served Daily from 11:00 am to 10:00 pm

We do not use straws in our drinks. If you would like a straw, please let your server know.

NEGRONI 14

Well Gin, Sweet Vermouth, Campari

OLD FASHIONED 14

Well Bourbon, Simple Syrup, Bitters, Orange

MANHATTAN 13

Well Bourbon, Sweet Vermouth, Bitters, Orange

MARGARITA 14

Well Tequila, Triple Sec, Simple Syrup, Lime Juice

MARTINI 14

Well Vodka or Gin, Dry Vermouth, Olive or Lemon Twist

APEROL SPRITZ 14

Aperol, Sparkling Wine, Sparkling Water, Orange

MOJITO 14

Well White Rum, Simple Syrup, Lime Juice, Mint, Sparkling Water

WHISKEY SOUR 14

Well Whiskey, Lemon Juice, Simple Syrup, Egg White, Bitters, Orange

COSMOPOLITAN 14

Well Vodka, Triple Sec, Cranberry Juice, Lime Juice

LIVE AND LET CHAI 18

Sheringham Whisky, Averna Amaro, Chai Mix

SWEATER WEATHER 17

Kraken Spiced Rum, Disaronno, Pumpkin Spice Syrup, Lemon Juice, Egg White

KENTUCKY WATERFALL 17

Bulliet Bourbon, Peach Schnapps, Campari, Prosecco

ORCHARD MULE 17

Stoli's Vodka, Alchemist Apple Liqueur, Apple Juice, Gingerbread Syrup, Ginger Beer

OAK BOMBAY 17

Bombay Sapphire Gin, Oaked Chardonnay, Elderflower Liqueur, Soda, Aromatic Garnish

THE SATCHMO 16

Bell's Scotch Whisky, Lemon Juice, Honey Syrup, Egg White, Cinnamon Bitters

All cocktails include 2oz alcohol. Taxes not included.

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WINE BY THE GLASS | Served Daily from 11:00 am to 10:00 pm

bubbles5oz. bottle

MONETLVINI <i>Semi-Sparkling, On Tap, ITA</i>	11	/
UNSWORTH <i>Charme de L’Île, BC</i>	13	65

white5oz. 8oz. bottle

MISSION HILL <i>Reserve Chardonnay, BC</i>	12	20	60
MONTE CREEK <i>Chardonnay, BC</i>	12	20	60
ANGELINE <i>Sauvignon Blanc, USA</i>	12	20	60
MT. BOUCHERIE <i>Semillon, BC</i>	12	20	60
SYNCHROMESH <i>Riesling, BC</i>	13	22	65
HILLSIDE <i>Unoaked Pinot Gris, BC</i>	13	22	65

rosé5oz. 8oz. bottle

DIRTY LAUNDRY <i>BC</i>	11	18	55
MISSION HILL <i>BC</i>	12	20	60
FABRE EN PROVENCE <i>FRANCE</i>	13	22	65

red5oz. 8oz. bottle

BLASTED CHURCH <i>Pinot Noir, BC</i>	13	22	65
GARDEN OF GRANITE <i>Malbec, BC</i>	11	18	55
NAGGING DOUBT <i>Merlot, BC</i>	12	20	60
MISSION HILL <i>Meritage, BC</i>	15	25	75
SILVER PALM <i>Cabernet Sauvignon</i>	13	22	65
KETTLE VALLEY <i>Cabernet Merlot, BC</i>	14	23	70
BARTIER BROS <i>Syrah, BC</i>	13	22	65
PHANTOM CREEK <i>Petite Cuvee, BC</i>	16	27	80

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By-the-bottle award-winning wine list is available, please ask your order taker.

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BEERS & CIDERS | Served Daily from 11:00 am to 10:00 pm

draught *a true 20 oz pint*

VANCOUVER ISLAND BREWING	10
<i>Pilsner</i>	
LIGHTHOUSE BREWING	10
<i>Pacific Pale Ale</i>	
SMALL GODS BREWING	10
<i>Promised Land Hazy Pale Ale</i>	
33 ACRES	10
<i>Of Sunshine French Blanche</i>	
DRIFTWOOD	10
<i>Fat Tug IPA</i>	
HOYNE	10
<i>Svec Czech Half Dark Lager</i>	
SALT SPRING WILD	10
<i>Apple Cider</i>	
MOON UNDER WATER	10
<i>Seasonal Rotator</i>	
GUINNESS	11
<i>Irish Stout</i>	

bottled + canned

KILKENNY	9
<i>Irish Cream Ale, 500ml</i>	
SOMMERSBY	9
<i>Apple Cider, 473 ml</i>	
OKANAGAN	8
<i>Peach, Pear, or Apple Cider, 355 ml</i>	
SMALL GODS BREWING	9
<i>Neverending German Pilsner, 473ml</i>	
ATHLETIC	8
<i>Non-Alcoholic Run Wild IPA, 355ml</i>	
PHILIPPS IOTA	8
<i>Non-Alcoholic Beer - Pilsner, Pale Ale, Hazy IPA, 355ml</i>	

zero-proof

THE BIG GINGER	9
<i>Ginger Beer, Pineapple Juice, Grapefruit Juice, Mint, Lime</i>	
JASMINE GARDEN	9
<i>Chilled Jasmine Tea, Lemon Juice, Honey Syrup, Simple Syrup</i>	
VIRGIN CAESAR/MARY/MOJITO	8
SHIRLEY TEMPLE	6
ARNOLD PALMER	5

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WINE BY THE BOTTLE | Served Daily from 11:00 am to 10:00 pm

by the bottle

CHECKMATE ARTISANAL WINERY 200

2018 End Game, Merlot, Okanagan Valley, BC

CHECKMATE ARTISANAL WINERY 200

2018 Fool's Mate, Chardonnay, Okanagan Valley, BC

Please Contact our In-Room Dining Team for our Award-Winning By The Bottle Wine List.

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