

# Breakfast

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

## SIGNATURE BREAKFASTS

<b>EGGS BENEDICT</b> <i>(d, e)</i> two poached eggs on grilled cheddar cornbread, maple bacon jam and lemon hollandaise	<b>29</b>
<b>CRAB BENEDICT</b> <i>(d, g, e, s)</i> two poached eggs on pan-fried crab cakes, lemon hollandaise	<b>32</b>
<b>THE BEACHER</b> <i>(e)</i> two eggs cooked any style, served with home-fried potatoes and your choice of smoked bacon or pork bangers	<b>29</b>
<b>BRAISED BEEF SHORT RIB &amp; POTATO HASH</b> <i>(d, e)</i> caramelized onion, scallions, queso fresco, two fried sunny-side-up eggs and basil pesto	<b>36</b>
<b>CHANTERELLE OMELETTE</b> <i>(d, e)</i> three farm fresh eggs, locally foraged chanterelle mushrooms and Gruyere cheese, served with home-fried potatoes and local organic greens	<b>29</b>
<b>FRENCH TOAST</b> <i>(d, g, e, n)</i> thick-sliced sourdough, whipped dulce de leche, candied walnuts and sea salt	<b>26</b>
<b>AVOCADO TOAST</b> <i>(g, n)</i> freshly crushed avocado, extra virgin olive oil, lemon, roasted pumpkin seeds, cashew romesco, sea salt and tajin on toasted artisan sourdough	<b>24</b>

## LIGHT DISHES

<b>SMOKED SALMON</b> <i>(d, s)</i> cold-smoked BC salmon, honey whipped Tree Island yogurt, grapefruit, orange and maple glazed pumpkin seed cracker	<b>24</b>
<b>BLUEBERRY &amp; AVOCADO SMOOTHIE BOWL</b> <i>(n)</i> banana, hemp heart, house-made hazelnut-almond granola, pumpkin seed and dried coconut	<b>19</b>
<b>FRUIT PLATE</b> assortment of fresh cut fruit and berries	<b>18</b>
<b>TREE ISLAND YOGURT</b> <i>(d, n)</i> Local grass fed dairy, fresh berries, house-made hazelnut-almond granola and honey	<b>12</b>
<b>FRESHLY BAKED PASTRIES</b> classic butter croissant <i>(d, g, e)</i> muffin, daily selection <i>(d, g, e, n)</i> pain au chocolat <i>(d, g, e, n)</i> handmade Danish, daily selection <i>(d, g, e, n)</i>	<b>7</b> <b>7</b> <b>9</b> <b>9</b>

## ADD TO ANY BREAKFAST

TOASTED ARTISAN SOURDOUGH buttered and served with preserves <i>(d, g)</i>	<b>8</b>
HOME-FRIED POTATOES with herb and caramelized onion butter <i>(d)</i>	<b>6</b>
SLICED HALF-AVOCADO drizzled with extra virgin olive oil and flaky Maldon sea salt	<b>6</b>
APPLEWOOD SMOKED BACON (3 slices), GRILLED PORK BANGERS (3 pieces)	<b>12</b>
COLD SMOKED BC SALMON (3 slices) <i>(s)</i>	<b>15</b>
GRILLED TOMATO sliced beefsteak tomato, drizzled with olive oil and flaky Maldon sea salt	<b>5</b>
1 EGG cooked any style <i>(e)</i>	<b>5</b>

## BEVERAGES

FRUIT JUICE orange, apple, pineapple, cranberry or grapefruit	<b>6</b>
ESPRESSO	<b>5</b>
AMERICANO	<b>5</b>
CAPPUCCINO, LATTE	<b>6</b>
DRIP COFFEE	<b>5</b>
TEA	<b>5</b>

**g** contains gluten      **n** contains nuts  
**d** contains dairy      **s** contains seafood  
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Prices subject to a \$5 delivery fee, 20% service charge and applicable government taxes.  
We use ingredients containing gluten, dairy, eggs, nuts, seafood and other allergens in our kitchen. Deep-fried items contain traces of gluten, seafood, egg and other allergens. Please inform your server of any dietary restrictions.  
Menu is subject to change based on availability of ingredients.

# All Day Dining

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

## STARTERS

### FEATURE SOUP

seasonally inspired and plant-based, served with grilled baguette *(g)*

8 | 12

### SEAFOOD CHOWDER *(d, g, s)*

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

29

### LOCAL GREENS

local organic greens, sliced cucumber, radish, balsamic vinaigrette

19 | 24

### CAESAR SALAD *(d, g, e)*

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

21 | 26

### SNUG SALAD *(d, e)*

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

22 | 29

### +GRILLED ISLAND CHICKEN BREAST

16

### +SAUTEED BC KING SALMON *(s)*

16

### +RARE-GRILLED AHI TUNA *(s)*

16

### TRUFFLE FRIES *(d, e)*

tossed with chopped truffle and parmesan, served with garlic aioli

21

### CHICKEN WINGS

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

26

### BAKED NACHOS *(d)*

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

29

### + HOUSEMADE GUACAMOLE

6

### + SLOW COOKED BEEF BIRRIA

12

### QUESADILLA *(d, g)*

grilled flour tortilla, black beans, red onion, cilantro, salsa roja, cheese, served with guacamole

24

### BAKED BRIE *(d)*

fig jam, honey, served with grilled baguette

28

### CRAB CAKES *(d, g, e, s)*

tartar sauce, lemon, local organic greens, Dijon vinaigrette

24 | 28

### MUSSELS *(d, s)*

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

36

### CALAMARI *(d, g, e, s)*

crispy Humboldt squid, chipotle mayo

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## MAINS

<b>ANGUS BEEF BURGER</b> (g, e)	<b>29</b>
red onion, lettuce, tomato, dill pickle, house burger sauce on a potato bun, served with your choice of fries, feature soup or green salad	
<b>SNUG BURGER</b> (d, g, e)	<b>32</b>
charbroiled angus chuck patty, brie cheese, crispy onions, portobello mushrooms, garlic aioli on a potato bun	
<b>GRILLED BC SALMON BURGER</b> (d, g, e, s)	<b>32</b>
cucumber, alfalfa sprouts, garlic aioli on a potato bun, served with your choice of fries, feature soup or green salad	
<b>GRILLED CHICKEN &amp; BACON CLUB</b> (g, e)	<b>29</b>
lettuce, tomato, and garlic aioli on toasted sourdough, served with your choice of fries, feature soup or green salad	
<b>BRAISED SHORT RIB BEEF DIP</b> (d, g, e)	<b>36</b>
caramelized onion, Swiss cheese, freshly baked french roll, au jus, served with your choice of fries, feature soup or green salad	
<b>SUBSTITUTE CAESAR SALAD</b> (d, g, e)	<b>5</b>
<b>SUBSTITUTE TRUFFLE FRIES</b> (d, e)	<b>6</b>
<b>SUBSTITUTE GLUTEN FREE BUN</b>	<b>5</b>
<b>+ CHEESE (white cheddar, blue, or swiss)</b> (d)	<b>3</b>
<b>+ DOUBLE SMOKED BACON</b>	<b>5</b>
<b>FISH &amp; CHIPS</b> (g, e, s)	<b>28   38</b>
beer-battered cod, french fries, apple cider slaw, tartar sauce	
<b>CAULIFLOWER STEAK</b>	<b>29</b>
lemon garlic hummus, crispy chick peas, herb salad	
<b>RARE-GRILLED AHI TUNA STEAK</b> (s)	<b>32</b>
warm potato salad, capers, green olive tapenade	
<b>SPAGHETTI CARBONARA</b> (d, g, e)	<b>33</b>
fresh locally made pasta, bacon, parsley, egg yolk, black pepper, broccolini, Parmigiano Reggiano	
<b>STEAK FRITES</b> (d)	
charbroiled canadian angus beef, peppercorn sauce, french fries	
8oz. New York strip	<b>56</b>
6oz. sirloin steak	<b>48</b>
<b>DESSERTS</b>	
<b>PINA COLADA</b> (d, e)	<b>16</b>
chocolate coconut, coconut mousse, flor de cana, pineapple, mango and passionfruit coulis	
<b>BASQUE CHEESECAKE</b> (d, g, e, n)	<b>16</b>
milk chocolate sauce, pistachio, toasted kadayifi	
<b>MATCHA PAVLOVA</b> (d, e)	<b>16</b>
Fresh raspberry, matcha cremeaux, crisp meringue	

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# Evening Dining

Served daily from 5:00 pm to 10:00 pm

## MAINS

<b>MUSHROOM TEMPURA</b> <i>(d)</i> locally cultivated mushrooms, smoked buttermilk ranch	<b>24</b>
<b>SEAFOOD PASTA</b> <i>(d, g, s)</i> prawns, mussels, manilla clams, garlic, white wine, parsley, tomato, fresh locally made spaghetti	<b>36</b>
<b>ROAST ISLAND CHICKEN BREAST</b> <i>(d)</i> garlic whipped potatoes, broccolini, white wine and mushroom sauce	<b>38</b>
<b>PAN ROAST KING SALMON</b> <i>(d, s)</i> new potatoes, apple cider mustard cream	<b>42</b>
<b>PAN SEARED PACIFIC HALIBUT</b> <i>(s)</i> white bean cassoulet, chorizo vinaigrette	<b>58</b>
<b>FILET MIGNON</b> <i>(d)</i> charbroiled 6oz angus beef tenderloin, local mushrooms, whipped potatoes and red wine jus	<b>72</b>

# Late Night Dining

Served daily from 10:00 pm to 7:00 am

<b>CHICKPEA FALAFEL WRAP</b> romaine lettuce, cucumber, tomato, red onion, garlic aioli in a tortilla served with house greens and Dijon vinaigrette	<b>26</b>
<b>GRILLED CHICKEN CAESAR WRAP</b> grilled Island Farmhouse chicken breast, romaine lettuce, Caesar dressing and chopped bacon in a tortilla served with house greens and Dijon vinaigrette	<b>29</b>
<b>CHEF'S SALAD</b> <i>(d, e)</i> local organic greens, boiled hen's egg, blue cheese, tomato, red onion, cucumber, and Dijon vinaigrette	<b>22</b>
<b>PINA COLADA</b> <i>(d, e)</i> chocolate coconut, coconut mousse, flor de cana, pineapple, mango and passionfruit coulis	<b>16</b>
<b>FRESHLY BAKED COOKIE</b> <i>(d, g, e, n)</i> <i>daily selection</i>	<b>4</b>

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# Children's Menu

## BREAKFAST

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

### CINNAMON SUGAR FRENCH TOAST FINGERS

served with maple syrup and fresh berries

18

### KIDS SCRAMBLED EGGS

served with home-fries and applewood smoked bacon

18

## LUNCH & DINNER

Served daily from 11:00 am - 10:00 pm

### CHILDREN'S HAMBURGER *(d, e, g)*

grilled beef patty, toasted brioche bun, ketchup and dill pickle

26

#### + CHEDDAR CHEESE *(d)*

4

### CHILDREN'S GRILLED CHICKEN

Island Farmhouse chicken breast served with French Fries OR steamed broccoli

26

### CHICKEN TENDERS *(g, e)*

four crispy breaded chicken strips served with French fries or steamed broccoli, plum sauce

24

### GRILLED CHEESE SANDWICH *(d, g)*

served with French fries or steamed broccolini

18

### CHILDREN'S SPAGHETTI *(d, g, e)*

tomato sauce or plain butter with a side of parmesan cheese

18

### SIDE OF STEAMED BROCCOLINI

6

### FRESHLY BAKED COOKIE *(d, g, e, n)*

flavor of the day

4

### ICE CREAM *(d, e)*

flavor of the day

4

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# FARO Pizza

Sunday to Thursday; served from 11:30 am - 9:00 pm  
Friday & Saturday; served from 11:30 am - 10:00 pm

*Delicious, handcrafted pizza delivered straight to your room.*

**Choose from one of our packages below.**

## 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**

## SALADS

### CAPRESE SALAD **gf**

Fior di Latte, tomato, basil oil, pesto

### ARUGULA SALAD **gf**

pear, fennel, hazelnut, Pecorino Romano

## PIZZA

### MARINARA **df, v**

tomato, garlic, basil, oregano

### MARGHERITA

tomato, Fior di Latte, basil

### ROMANA **df**

tomato, Castelvetrano 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

### CAPRICCIOSA

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

## DESSERTS

### TIRAMISU

espresso soaked savoiardi, mascarpone cream and cocoa

### UPSIDE-DOWN POLENTA & OLIVE OIL CAKE **df, gf**

orange sauce, almond & cornmeal

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