

signature breakfasts by the sea
7:00 AM - 11:00 AM

BREAKFAST

signature breakfasts

to place an order:
select 'Room Service' on your
in-room phone or text your
order to 1.250.208.2471

EGGS BENEDICT **D, E** 29

two poached eggs on grilled cheddar cornbread,
maple bacon jam, lemon hollandaise

CRAB BENEDICT **D, G, E, S** 33

two poached eggs on pan-fried crab cakes, lemon
hollandaise

THE BEACHER **E** 29

two eggs cooked any style, served with home-fried
potatoes and your choice of smoked bacon or
pork bangers

BRAISED BEEF SHORT RIB & POTATO HASH **D, E** 36

caramelized onion, scallions, queso fresco, two fried
sunny-side-up eggs, basil pesto

WILD MUSHROOM OMELETTE **D, E** 29

three farm-fresh eggs, locally foraged wild mushrooms
and Gruyère cheese, served with
home-fried potatoes and local organic greens

FRENCH TOAST **D, G, E, N** 27

thick-sliced sourdough, whipped dulce de leche,
candied walnuts, sea salt

AVOCADO TOAST **G, N** 25

freshly crushed avocado, extra virgin olive oil, lemon,
roasted pumpkin seeds, cashew romesco, sea salt, and
Tajín on toasted artisan sourdough

beverages

ESPRESSO	5	TEA	5
AMERICANO	5	camomile, peppermint, hot cinnamon, jasmine, green tea, earl grey, english breakfast, orange pekoe	
CAPPUCCINO	6		
LATTE	6	FRUIT JUICE	6
DRIP COFFEE	5	orange, apple, pineapple, cranberry, grapefruit	
+ FLAVOURED SYRUP \$0.50 + SUB MILK (COCONUT, OAT, SOY, ALMOND) \$1.00			

G contains gluten | **D** contains dairy | **E** contains eggs | **N** contains nuts | **S** contains seafood

Please inform our team member 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

PRICES SUBJECT TO A \$5 DELIVERY FEE, 20% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES.

signature breakfasts by the sea
7:00 AM - 11:00 AM

BREAKFAST

to place an order:
select 'Room Service' on your
in-room phone or text your
order to 1.250.208.2471

light dishes

SMOKED SALMON **D, S** 24
cold-smoked BC salmon, honey whipped
Tree Island yogurt, grapefruit, orange,
maple glazed pumpkin seed cracker

**BLUEBERRY & AVOCADO
SMOOTHIE BOWL **N**** 21
banana, hemp hearts, housemade
hazelnut-almond granola, pumpkin
seeds, dried coconut

FRUIT PLATE 18
assortment of fresh cut fruit and berries

TREE ISLAND YOGURT **D, N** 15
local grass-fed dairy, fresh berries,
housemade hazelnut-almond granola,
honey

FRESHLY BAKED PASTRIES
classic butter croissant **D, G, E** 8
muffin, daily selection **D, G, E, N** 8
pain au chocolat with pistachio **D, G, E, N** 9
handmade Danish, daily selection **D, G, E, N** 9

children's breakfast

**CINNAMON SUGAR FRENCH
TOAST FINGERS **D, G, E**** 21
served with maple syrup and fresh berries

SCRAMBLED EGGS **D, E** 21
served with home-fries and applewood
smoked bacon

additions

**TOASTED ARTISAN
SOURDOUGH **D, G**** 8
buttered and served with
preserves

HOME-FRIED POTATOES **D** 6
with herb and caramelized
onion butter

SLICED HALF-AVOCADO 6
drizzled with extra virgin olive
oil and sea salt

**APPLEWOOD SMOKED
BACON OR GRILLED
PORK BANGERS** 12
3 pieces

COLD SMOKED BC SALMON **S** 15
3 pieces

GRILLED TOMATO 6
sliced beefsteak tomato, drizzled with
olive oil, sea salt

1 EGG **E** 5
cooked any style

G contains gluten | **D** contains dairy | **E** contains eggs | **N** contains nuts | **S** contains seafood
Please inform our team member 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

PRICES SUBJECT TO A \$5 DELIVERY FEE, 20% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES.

refined midday classics
11:00 AM - 10:00 PM

ALL DAY

to place an order:
select 'Room Service' on your
in-room phone or text your
order to 1.250.208.2471

to start

MAPLE GLAZED MILK BREAD 12

black pepper, mustard and lemon brown butter

CHAR-ROAST TOMATO SOUP **D** 21

parmesan cream, garlic crostini **G**

SEAFOOD CHOWDER **D, S** 29

fresh fish, mussels, clams, smoked bacon, prawns, new potatoes, garlic crostini **G**

TRUFFLE FRIES **D, E** 24

tossed with chopped truffle and parmesan,
served with garlic aioli

CRAB CAKE **D, G, E, S** 29

wasabi tartar sauce, lemon, local organic greens,
sherry vinaigrette

SAUTÉED PRAWNS **D, G, S** 28

sherry0garlic butter sauce, Calabrian chili breadcrumb

salads

LOCAL GREENS 22

Saanich-grown organic baby lettuce, shaved
fennel, radish, toasted sunflower seeds,
grapefruit tarragon vinaigrette

+ HALF AVOCADO 8

+ CRUMBLÉD CHÈVRE **D** 6

CAESAR SALAD **D, G, E** 28

chopped romaine, Parmigiano
Reggiano, double smoked bacon, housemade
dressing, garlic crostini

NICOISE SALAD **E, S** 34

rare-grilled ahi tuna, white anchovy, new potato,
boiled egg, green bean, tomato, caper, olive,
sherry vinaigrette

+ FRESH BAKED BREAD & SALTED HONEY MUSTARD BUTTER 12

+ GRILLED VANCOUVER ISLAND CHICKEN BREAST 16

+ ORGANIC BC KING SALMON 16

+ RARE-GRILLED AHI TUNA 16

+ SAUTÉED PRAWNS (3) 16

G contains gluten | **D** contains dairy | **E** contains eggs | **N** contains nuts | **S** contains seafood

Please inform our team member 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

PRICES SUBJECT TO A \$5 DELIVERY FEE, 20% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES.

refined midday classics
11:00 AM - 10:00 PM

ALL DAY

to place an order:
select 'Room Service' on your
in-room phone or text your
order to 1.250.208.2471

main course

SNUG BURGER D, G, E	32
charbroiled angus chuck patty, melted brie, crispy onions, bacon jam, burger sauce, potato bun, served with your choice of french fries or green salad	
SUBSTITUTE CAESAR SALAD	6
SUBSTITUTE CHAR-ROAST TOMATO SOUP	6
SUBSTITUTE TRUFFLE FRIES	9
 CAULIFLOWER STEAK	 36
lemon garlic hummus, crispy chickpeas, herb salad	
 PASTA BOLOGNESE D, G	 36
slow cooked beef and tomato ragu, Parmigiano Reggiano	
 SEAFOOD PASTA D, G, S	 39
prawns, mussels and clams in white wine, garlic, parsley and tomato	
 TEMPURA LING COD G, S	 38
BC ling cod, sesame daikon slaw, wasabi tartar sauce	

dessert

PINA COLADA D, E	18
chocolate coconut, coconut mousse, Flor de Caña, pineapple, mango, and passionfruit coulis	
 BASQUE CHEESECAKE D, G, E, N	 18
milk chocolate sauce, pistachio, toasted kataifi	
 MATCHA PAVLOVA D, E	 18
fresh raspberry, matcha crèmeux, crisp meringue	

G contains gluten | **D** contains dairy | **E** contains eggs | **N** contains nuts | **S** contains seafood
Please inform our team member 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

PRICES SUBJECT TO A \$5 DELIVERY FEE, 20% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES.

refined midday classics
11:00 AM - 10:00 PM

ALL DAY

to place an order:
select 'Room Service' on your
in-room phone or text your
order to 1.250.208.2471

children's menu

HAMBURGER G, D, E 29

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

+ **CHEDDAR CHEESE D** 6

GRILLED CHICKEN 29

Vancouver Island chicken breast served with
french fries or steamed broccolini

CHICKEN TENDERS G, E 28

four crispy breaded chicken strips served
with french fries or steamed broccolini,
side of plum sauce

GRILLED CHEESE SANDWICH G, D 26

served with french fries or steamed broccolini

SPAGHETTI G, D, E 26

tomato sauce or plain butter with a side
of parmesan cheese

+ **SIDE OF STEAMED
BROCCOLINI** 9

children's dessert

CHOCOLATE CHIP COOKIES G, D, E 18
three pieces, freshly baked

G contains gluten | **D** contains dairy | **E** contains eggs | **N** contains nuts | **S** contains seafood

Please inform our team member 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

PRICES SUBJECT TO A \$5 DELIVERY FEE, 20% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES.

sunday - thursday: 11:30 AM - 9:00 PM
friday & saturday: 11:30 AM - 10:00 PM

Please note that FARO orders are prepared separately and may arrive at a different time than other in-room dining items

FARO

to place an order:
select 'Room Service' on your
in-room phone or text your
order to 1.250.208.2471

pizza

MARINARA tomato, garlic, basil, oregano	24
MARGHERITA tomato, Fior di Latte, basil	26
ROMANA tomato, Castelvetro olives, white anchovy, arugula, lemon	26
CALABRESE tomato, Fior di Latte, Soppressata salami	29
PROSCIUTTO tomato, 24-month Prosciutto di Parma, arugula, Parmigiano Reggiano	32
QUATTRO white sauce, fontina, Fior di Latte, Gorgonzola, Parmigiano Reggiano, ricotta, pear, oregano, walnut	28
CAPRICCIOSA tomato, Fior di Latte, Prosciutto Cotto, artichoke, roast mushroom, onion, olives	32

SPICY BEAST tomato, Fior di Latte, Soppressata salami, Nduja sausage, Calabrian chili	32
FUNGHI roast mushroom, Fior di Latte, Gorgonzola, arugula, garlic, lemon, truffle	29
CARBONARA white sauce, double smoked bacon, fontina, egg yolk, lemon, Pecorino Romano, black pepper	29
CACCIATORA white sauce, elk salami, chorizo, fontina, truffle, mushroom, onion	32
FINOCCHIO white sauce, Fior di Latte, fontina, fennel sausage, roast garlic, onion	29
PATATA TARTUFO white sauce, truffle, potato, roast garlic, rosemary, ricotta, lemon, Parmigiano Reggiano	28

G contains gluten | **D** contains dairy | **E** contains eggs | **N** contains nuts | **S** contains seafood
Please inform our team member 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

PRICES SUBJECT TO A \$5 DELIVERY FEE, 20% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES.

elevated coastal casuals
5:00 PM - 10:00 PM

DINNER

to place an order:
select 'Room Service' on your
in-room phone or text your
order to 1.250.208.2471

mains

ROAST ISLAND CHICKEN BREAST **D** 46

garlic whipped potatoes, seasonal vegetables,
white wine and mushroom sauce

MISO GLAZED SALMON **D, S** 49

organic BC king salmon, lotus root purée, bok choy

PACIFIC HALIBUT **S** 59

cooked sous vide, pea purée, seasonal vegetables,
charred lemon beurre blanc

FILET MIGNON **D** 79

garlic whipped potatoes, seasonal vegetables,
red wine jus

dessert

PINA COLADA **D, E** 18

chocolate coconut, coconut mousse,
Flor de Caña, pineapple, mango, and
passionfruit coulis

BASQUE CHEESECAKE **D, G, E, N** 18

milk chocolate sauce, pistachio,
toasted kataifi

MATCHA PAVLOVA **D, E** 18

fresh raspberry, matcha crèmeux, crisp
meringue

G contains gluten | **D** contains dairy | **E** contains eggs | **N** contains nuts | **S** contains seafood

Please inform our team member 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

PRICES SUBJECT TO A \$5 DELIVERY FEE, 20% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES.

late night indulgences
10:00 PM - 7:00 AM

LATE NIGHT

to place an order:
select 'Room Service' on your
in-room phone or text your
order to 1.250.208.2471

mains

CAULIFLOWER SHAWARMA WRAP **D**

spiced cauliflower, lemon garlic hummus,
cucumber, tomato, red onion, romaine, Tajín,
flour tortilla served with house greens and
grapefruit tarragon vinaigrette

32

GRILLED CHICKEN CAESAR WRAP **G, D, E**

grilled Island chicken breast, romaine lettuce,
Caesar dressing, and chopped bacon in a flour
tortilla served with house greens and grapefruit
tarragon vinaigrette

36

dessert

BASQUE CHEESECAKE **D, G, E, N** 18

milk chocolate sauce, pistachio,
toasted kataifi

CHOCOLATE CHIP COOKIES **D, G, E** 18

three pieces, freshly baked

G contains gluten | **D** contains dairy | **E** contains eggs | **N** contains nuts | **S** contains seafood

Please inform our team member 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

PRICES SUBJECT TO A \$5 DELIVERY FEE, 20% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES.

BEVERAGES

to place an order: select 'Room Service' on your
in-room phone or text your order to 1.250.208.2471

spirit-free

BEACHSIDE COLADA	12
pineapple, passionfruit, orange, coconut syrup, milk	
NO-GRONI	15
free spirit gin, NOA bitters, sweet vermouth	
ISLAND SUNSET SPRITZ	15
Martin Vibrante, watermelon, lemon, non-alcoholic Mionetto Prosecco	
PHILLIPS IOTA (355ml)	8
pilsner pale ale hazy IPA	
MIONETTO (5oz)	14
non-alcoholic prosecco, Italy	

feature cocktails

SEA TO SKY	25
Arbutus Blue Gin, Son's of Vancouver Quadruple Sec, grapefruit, lemon, basil syrup, soda	
EL BESO DEL DIABLO	30
habanero & pepper infused mezcal, Son's of Vancouver Quadruple Sec, watermelon, passionfruit, lime	
SALISH SOUR	35
Patron Silver Tequila, Aperol, maraschino cherry liqueur, lemon, egg whites, mole bitters	
OB BARREL-AGED SAZERAC	100
Son's of Vancouver Rye, Remy Martin XO, Courvoisier VSOP, maraschino cherry liqueur, Grand Marnier, absinthe, Peychaud's Bitters	

G contains gluten | **D** contains dairy | **E** contains eggs | **N** contains nuts | **S** contains seafood

Please inform our team member 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

PRICES SUBJECT TO A \$5 DELIVERY FEE, 20% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES.

BEVERAGES

to place an order: select 'Room Service' on your
in-room phone or text your order to 1.250.208.2471

classic cocktails

All cocktails are 2oz pours

NEGRONI 18

gin, sweet vermouth, campari, orange zest

OLD FASHIONED 18

bourbon, demerara syrup, bitters, orange zest

MARGARITA 18

tequila, triple sec, simple syrup, lime juice,
lime wheel

MOJITO 18

white rum, simple syrup, lime juice, mint,
sparkling water

WHISKY SOUR 18

whisky, lemon juice, simple syrup, egg white, bitters

wine

5oz | 8oz | btl

ATTEMS *Sauvignon Blanc, France* 17 | 28 | 75

SIMONNET-FEBVRE *Chablis, France* 21 | 34 | 100

BARTIER BROS *Syrah, BC* 17 | 28 | 75

MISSION HILL *Meritage, BC* 20 | 32 | 90

UNSWORTH *Charme de L'Île, BC* 16 | / | 75

FABRE EN PROVENCE *France* 16 | 26 | 70

draught

20oz pint

VIB PILSNER 10

DRIFTWOOD *Fat Tug IPA* 10

SMALL GODS BREWING *Promised Land Hazy IPA* 10

GUINNESS *Irish Stout* 10

SALT SPRING WILD *Apple Cider* 10

G contains gluten | **D** contains dairy | **E** contains eggs | **N** contains nuts | **S** contains seafood

Please inform our team member 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

PRICES SUBJECT TO A \$5 DELIVERY FEE, 20% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES.