

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, D** 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 and 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.

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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** 7
muffin, daily selection **D, G, E, N** 7
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** 5
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

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

ALL DAY

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to start

CHAR-ROAST TOMATO SOUP **D, G** 18
parmesan cream

SEAFOOD CHOWDER **D, S, G** 29
fresh fish, mussels, clams, smoked bacon, prawns, new
potatoes

TRUFFLE FRIES **D, E** 21
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
sherry and garlic butter sauce, Calabrian chili
breadcrumbs

salads

WESTCOAST SALAD **S** 38
organic BC king salmon, sauteed prawns,
saanich-grown organic baby lettuce, shaved
fennel, radish, toasted sunflower seeds,
grapefruit and tarragon vinaigrette

LOCAL GREENS 22

CHICKEN CAESAR SALAD **D, G, E** 34
island chicken breast, crisp romaine, parmigiano
reggiano, double smoked bacon, house-made
dressing, crouton

CAESAR SALAD **D, G, E** 22

NICOISE SALAD **E, S** 29
rare-grilled ahi tuna, white anchovy, new potato,
boiled egg, green bean, tomato, caper, olive,
sherry vinaigrette

+ HALF AVOCADO 8

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main course

SNUG BURGER **D, G, E** 34

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 7

CAULIFLOWER STEAK 32

lemon garlic hummus, crispy chickpeas, herb salad

PASTA BOLOGNESE **D, G, E** 34

slow cooked beef, prosciutto and tomato ragu,
Parmigiano Reggiano

SEAFOOD PASTA **D, G, S, E** 39

prawns, mussels and clams in white wine,
garlic, parsley and tomato

dessert

MILK CHOCOLATE MOUSSE **D, E, N** 18

dipped in dark chocolate, caramelized hazelnut and
cacao nib tuile, vanilla anglaise, whiskey-poached pear,
flourless chocolate cake

BASQUE CHEESECAKE **D** 18

dark cherry sauce

HONEY CAKE **D, E, G** 18

dipped in dulce de leche chocolate, cacao nibs.
Grand Marnier orange anglaise, honeycomb
tuile

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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

KIDS PASTA 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

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

FARO

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

pizza

MARGHERITA **G, D**

tomato, Fior di Latte, basil

26

ROMANA **G, S**

tomato, Castelvetro olives, white anchovy, arugula,
lemon

26

CALABRESE **G, D**

tomato, Fior di Latte, Soppressata salami

29

SPICY BEAST **G, D**

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

32

FUNGHI **G, D**

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

29

CAPRICCIOSA **G, D**

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

32

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

DINNER

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mains

SEAFOOD PASTA D, G, S, E 39
prawns, mussels and clams in white wine,
garlic, parsley and tomato

**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

FILET MIGNON D 75
garlic whipped potatoes, seasonal vegetables,
rich red wine jus

dessert

MILK CHOCOLATE MOUSSE D, E, N 18
dipped in dark chocolate, caramelized hazelnut and
cacao nib tuile, vanilla anglaise, whiskey-poached pear,
flourless chocolate cake

BASQUE CHEESECAKE D 18
dark cherry sauce

HONEY CAKE D, E, G 18
dipped in dulce de leche chocolate, cacao nibs.
Grand Marnier orange anglaise, honeycomb
tuile

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

LATE NIGHT

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in-room phone or text your
order to 1.250.208.2471

mains

CAULIFLOWER SHAWARMA WRAP **G**

32

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

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

36

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

dessert

*please inquire about our daily dessert selections with
your order taker*

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BEVERAGES

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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
Martini 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, Sons of Vancouver Quadruple Sec, watermelon, Grand Marnier, passionfruit, lime	
KUROSHIO OLD FASHIONED	30
Suntory Toki Japanese Whiskey, Sanctuary Vancouver Island Whisky, Amaro Montenegro, almond & orange bitters	
SALISH SOUR	35
Patron Silver Tequila, Aperol, maraschino cherry liqueur, lemon, egg whites, mole bitters	

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BEVERAGES

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classic cocktails

All cocktails are 2oz pours

NEGRONI 20

gin, sweet vermouth, campari, orange zest

OLD FASHIONED 20

bourbon, demerara syrup, bitters, orange zest

MARGARITA 18

tequila, triple sec, simple syrup, lime

MOJITO 18

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

WHISKEY SOUR 18

whiskey, lemon, simple syrup, egg white, bitters

wine

6oz | 9oz | btl

ATTEMS *Sauvignon Blanc, Italy* 21 | 30 | 80

SIMONNET-FEBVRE *Chablis, France* 31 | 43 | 115

BARTIER BROS *Cabernet Franc, BC* 20 | 29 | 75

MISSION HILL *Meritage, BC* 28 | 37 | 100

UNSWORTH *Charme de L'Île, BC* 16 (5oz) | / | 75

FABRE EN PROVENCE *France* 19 | 27 | 70

draught

20oz pint

VIB PILSNER 10

DRIFTWOOD *Fat Tug IPA* 10

SMALL GODS BREWING *Promised Land Hazy PA* 10

GUINNESS *Irish Stout* 11

SALT SPRING WILD *Apple Cider* 10

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GENERAL HOTEL INFORMATION

CHECK-IN: 4:00PM
CHECK-OUT: 12:00PM

*Ice machines are located on each floor,
ATM located on lobby level*

*We are a non-smoking property
Please ask a team member for designated areas*

BOATHOUSE SPA

Open daily | 16+

- Scan our 'Wellness QR Code' for spa menu and pricing
- Accessed via GP1
- Follow hallway to exit sign
- Turn left toward pool ramp

MINERAL POOL & HOT TUBS

Open daily | 16+

- Accessed via GP1
- Follow hallway to exit sign
- Turn left toward pool ramp

HEALTH CLUB

- Located on Lobby Level
- Use room key for access

THE SNUG

Open daily

- Scan our 'Food and Beverage QR Code' for menus and pricing
- Located on lobby level
- Visit OpenTable for reservations

FARO

Open daily

- Scan our 'Food and Beverage QR Code' for menus and pricing
- Located on lobby level
- Visit OpenTable for reservations

LOBBY LOUNGE

Open daily

- Live music on select evenings
- Scan our 'Food and Beverage QR Code' for more details and performance schedule
- Afternoon Tea by the Salish Sea available Sundays. Reservations must be booked online in advance.

CONCIERGE SERVICES

- Let us elevate your experience! Whether you're looking to secure coveted dining reservations, discover Victoria's hidden gems, arrange transportation, or curate a one-of-a-kind itinerary Connect with the Concierge team by dialing '**Concierge**' on your in-room phone, visit the **Concierge Desk in the lobby**, or email us at **concierge@oakbaybeachhotel.com**

GUEST ROOM TROUBLESHOOTING GUIDE

If you experience a minor issue with your in-room features, the following tips may help resolve it quickly:

ROOM TEMPERATURE CONTROLS

- Please ensure all windows and doors are fully closed – the heating and cooling system will not operate if any are open.
- If the thermostat display reads “Balcony”, a door or window is still ajar.
- If the fan is not running, the room may already be at the set temperature. To restart the fan, simply press the FAN button on the thermostat.

FIREPLACE

- Aim the remote low, toward the base of the fireplace for best response.
- If it doesn't activate, try using the wall switch, located on either side of the TV.
- Some units require the wall switch to be in a certain position before the remote will function – toggle the switch and try again.

IN-FLOOR HEATING

- Your in-floor heating is designed for personalized comfort. To adjust the temperature, press the top or bottom of the round control pad until you reach your desired warmth.

To turn the system off:

1. *Press and hold the center button for 3 seconds.*
2. *When the MODE indicator blinks in the top left of the display, press the center button again to enter the mode menu.*
3. *Use the top or bottom buttons to highlight OFF (it will blink when selected).*
4. *Press the center button once more to confirm.*
5. *Your in-floor heating will now be turned off.*

**Need Assistance?
We're here for
you around
the clock.**

Dial “0” from your room phone or text for service to 1.250.208.2471 to reach our Guest Services team.

GUEST ROOM TROUBLESHOOTING GUIDE

If you experience a minor issue with your in-room features, the following tips may help resolve it quickly:

GUEST AMENITIES

- For your comfort, a curated amenity boat is placed beneath the vanity. Inside, you'll find dental kits, a shaving kit, makeup remover, bath salts, and a soap bar.
- If you require additional items, please contact our Front Desk and we will be delighted to assist.
- Would you like to schedule a time for your stayover housekeeping service? Our team will be happy to arrange it at your convenience.

NESPRESSO COFFEE MACHINE

- Wake the machine by pressing any button: Espresso, Lungo, or Hot Water.
- Fill the water reservoir while the machine heats up (approx. 30 seconds).

Indicator Light Guide:

- Blinking – Heating
- Steady – Ready to brew

To prepare your coffee:

- Lift the lever fully and insert a capsule (flat side facing forward).
- Close the lever and place your cup under the outlet.
- Remove the drip tray if using a taller cup.
- Press your desired beverage button – it will stop automatically.
- After brewing, lift and close the lever again to eject the used capsule.

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