

BREAKFAST

breakfast 6:30am - 11:00am
 all day dining 11:30am - 11:00pm
 dinner 5:30pm - 9:00pm
 late night 11:00pm - 6:30am
 alcohol service 9:00am - 1:00am

COCKTAILS

MARKET FRESH MIMOSA <i>market fresh herbal tea infused syrup, citrus blend, rhubarb bitters, prosecco</i>	20
Q SIGNATURE CAESAR <i>finlandia vodka, empress caesar mix, charcoal salt rim, pickle, lime</i>	18
UP & ATOM <i>the woods nocino walnut liqueur, sheringham distillery coffee liqueur, devine black bear spiced honey rum cream</i>	19

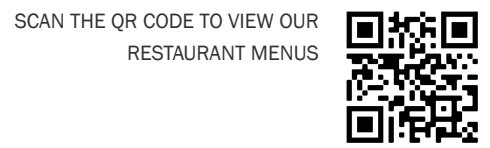
TREAT YOURSELF

CHAMPAGNE BREAKFAST FOR TWO choice of freshly brewed coffee or a selection of lot 35 tea half bottle of moët & chandon brut <i>orange juice - we suggest making mimosas!</i> <i>pnw benedict* - poached free run eggs, wilted arugula, warm crab, lemon-chive hollandaise, crispy potatoes</i> <i>strawberries with clotted cream</i> <i>twice baked chocolate croissants with toasted almonds & hazelnut ganache</i>	150
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SIDES

country sausage or double smoked bacon	6
braised shoulder ham	6
chicken & apple sausage	6
toast with butter & preserves	5
small bowl of fruit & berries	8
small bowl of berries	12
guacamole	10
roasted tomato	8
free run egg*	5
substitute scrambled tofu for any egg	2
breakfast potatoes	8

EARLY START BOXED BREAKFAST	26
choice of whole fruit - banana, apple or orange fruit yogurt choice of orange or apple juice fruit and nut granola bar everything bagel with choice of ham and cheese, smoked salmon with cream cheese or heirloom tomato and avocado <i>must be ordered by 9:00 pm the night prior to departure, pick up from the front desk</i>	



FRUITS, GRAINS & CEREALS

OAT MILK CHIA PUDDING <i>stewed peach & vanilla compote</i>	14
TWICE BAKED CHOCOLATE CROISSANT <i>hazelnut ganache, cacao nib, chocolate curls</i>	16
ALMOND MAPLE GRANOLA <i>dried fruits, nuts, seeds, fresh berries, milk</i>	12
PEANUT BUTTER BANANA SMOOTHIE BOWL <i>chocolate curls, flax seeds, almond milk, puffed quinoa, raspberries</i>	16
STEEL CUT OATMEAL <i>soft brown sugar, warm cereal cream</i>	14
LOADED OATMEAL <i>caramelized banana, dried fruits, nuts, seeds, warm cereal cream</i>	15
SEASONAL FRUIT & YOGURT <i>vanilla yogurt, fresh berries</i>	16
JUST BAKED CARROT MUFFIN	7

BREAKFAST FAVOURITES

FREE RUN FARM FRESH EGGS* <i>sausage, bacon or ham, crispy potatoes, roasted tomato, artisanal toast</i>	26
CLASSIC EGGS BENEDICT* <i>poached free run eggs, canadian back bacon, hollandaise, crispy potatoes</i>	27
PNW BENEDICT* <i>poached free run eggs, wilted arugula, warm crab, lemon-chive hollandaise, crispy potatoes</i>	30
SMASHED AVOCADO TOAST* <i>poached free run eggs, seven grain toast, tomato salad</i>	27
TRIPLE STACK BUTTERMILK PANCAKES <i>berry compote, maple syrup, whipped butter</i>	23
CINNAMON SWIRL FRENCH TOAST <i>honey roasted apple, candied walnuts, whipped maple mascarpone</i>	22
TASTY TATER BOWL* <i>tater tots, chicken sausage, fried egg, bell peppers, mushrooms, hollandaise</i>	22
CRUSTLESS EGG WHITE QUICHE <i>heirloom tomato, confit bell peppers, cottage cheese, basil</i>	22
THREE EGG OMELETTE <i>roasted mushrooms, gruyère, shoulder ham</i>	25
HONEY BOILED BAGEL & LOX <i>salish sea smoked sockeye, dill cream cheese, arugula</i>	23
BELGIAN WAFFLE <i>maple syrup, whipped mascarpone, caramel, fresh berries</i>	22

THE BEST OF THE PACIFIC NORTHWEST

COFFEE, TEA & SOFT DRINKS

FRESH BREWED COFFEE <i>regular or decaf</i>	8
<i>small carafe</i>	12
<i>large carafe</i>	
CAPPUCINO, LATTE, MACCHIATO	7
ESPRESSO	6
LOT 35 TEA <i>1907 orange pekoe, imperial breakfast, creamy earl grey, organic oregon mint, organic egyptian chamomile, organic bella coola punch, kyushu japan sencha</i>	6
HOMEMADE HOT CHOCOLATE <i>58% dark chocolate, vanilla chantilly</i>	8
JUICE <i>orange, grapefruit, apple, cranberry, tomato</i>	6
SOFT DRINKS <i>sprite, coke, diet coke, or ginger ale</i>	6
SPARKLING MINERAL WATER 750 ml <i>san pellegrino or acqua panna</i>	9
SALT SPRING ISLAND KOMBUCHA	10

DESSERTS

HIGH FIVE CHOCOLATE CAKE <i>five layer devil's food cake, truffle ganache, mandarin confit, crème fraîche</i>	15
HOUSE CHURNED ICE CREAM & SORBET <i>three scoops, seasonally inspired, gluten free biscotti</i>	15
SPICED PUMPKIN CRÈME BRÛLÉE <i>brown butter financier, cranberry jam, pumpkin seed crunch</i>	15

LATE NIGHT	
HOUSE FRIED POTATO CHIPS <i>caramelized four onion & smoked sour cream dip, malt vinegar powder</i>	12
CAESAR SALAD <i>romaine, anchovy-garlic aioli, sourdough crouton, parmigiano reggiano</i>	20
ANGUS CHEESEBURGER <i>secret sauce, tomato, lettuce, applewood smoked cheddar, pickles, honey-potato bun, house made potato chips</i>	30
ROASTED TURKEY BACON SANDWICH <i>avocado mayo, maple glazed bacon, heirloom tomato, multigrain, house made potato chips</i>	26
THREE BEAN CHILI <i>beyond meat, tortillas, sour cream, cheddar cheese, scallions</i>	26
HIGH FIVE CHOCOLATE CAKE <i>five layer devil's food cake, truffle ganache, mandarin confit, crème fraîche</i>	15

ALL DAY DINING

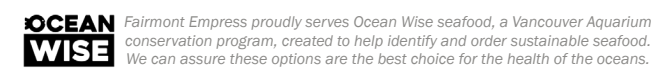
FLAX AND FARRO BREAD <i>whipped empress honey butter, sea salt</i>	12
PARMESAN FRIES <i>crispy yukon gold, parmigiano reggiano, chives, black pepper aioli</i>	12
ROASTED SQUASH HUMMUS <i>harissa, pumpkin seed dukkah, assorted crackers, crudité</i>	18
MEAT & CHEESE* <i>artisanal local charcuterie, farmhouse cheeses, pickled mustard seed, candied nuts, quince preserve, crostini</i>	34
BABY KALE & FRISÉE SALAD <i>shaved fennel, citrus segments, pistachio, blood orange vinaigrette</i>	18
CAESAR SALAD <i>romaine, anchovy-garlic aioli, sourdough croutons, parmigiano reggiano</i>	20
simply grilled: add salmon 16 add tiger prawns 18 add chicken breast 16	
ANGUS CHEESEBURGER <i>secret sauce, tomato, lettuce, applewood smoked cheddar, pickles, honey-potato bun</i>	30
FISH & CHIPS <i>gluten free battered lingcod, tartar sauce, sunflower seed coleslaw, malt vinegar, lemon</i>	36
OVEN ROASTED TURKEY CLUB <i>sourdough bread, maple smoked bacon, vine ripened tomato, butter lettuce, garlic aioli</i>	28
STEAK FRITES* <i>chargrilled new york steak, black-garlic herb butter, crispy fries, garlic aioli</i>	53
MARGHERITA PIZZA <i>san marzano tomato, fior di latte, basil</i>	22
SPICY PEPPERONI PIZZA <i>pepperoni, fior di latte, parmesan, calabrian chili honey</i>	23
FUNGHI PIZZA <i>roasted mushrooms, gorgonzola crema, garlic, rosemary, arugula, shaved pecorino</i>	22

DINNER

RABBIT GARGANELLI <i>hand rolled pasta, white wine braised rabbit, swiss chard, roasted mushrooms, toasted hazelnuts, shaved pecorino</i>	43
ROASTED CAULIFLOWER & EDAMAME <i>almond romesco, crispy chickpeas, pickled fresno chili, preserved lemon & tahini dressing</i>	38
BIRCH GLAZED STEELHEAD <i>cranberry bean cassoulet, charred leeks, roasted butternut squash</i>	43
BRAISED BISON SHORT RIB <i>stewed black barley, roasted roots, sautéed chanterelles, pickled mustard seed jus</i>	48

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

Please note that a \$5 in-room dining delivery charge, applicable taxes and a 15% gratuity will automatically be added to your bill.



CHILDRENS MENU

AGES 12 AND UNDER

breakfast 6:30am - 11:00am
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FAVOURITES

INCLUDES CHOICE OF FRIES, FRESH FRUIT, OR VEGGIES & DIP

CRISPY CHICKEN STRIPS <i>honey mustard</i>	12
TWO HAND-PRESSED MINI CHEESEBURGERS	12
GRILLED CHEESE SANDWICH	10
BATTERED PACIFIC LINGCOD <i>tartar sauce</i>	14

MAIN

MACARONI & CHEESE <i>housemade invisible cauliflower cheese sauce</i>	12
PIZZA <i>cheese or pepperoni</i>	12
SPAGHETTI WITH TOMATO SAUCE <i>parmesan cheese</i>	12
SPRING SALMON <i>crispy potatoes & seasonal vegetables</i>	14
STERLING SILVER 4OZ NY STEAK <i>crispy potatoes & seasonal vegetables</i>	14
CHICKEN BREAST <i>crispy potatoes & seasonal vegetables</i>	14

SNACKS

GRANDMA'S CHICKEN NOODLE SOUP	8
VEGGIES WITH RANCH DIP	6
FRESH FRUIT & BERRIES	6
CAESAR SALAD	6
YOGURT	6

DESSERTS

COOKIES & MILK	8
VANILLA CHEESECAKE WITH SEASONAL BERRIES	6
CHOCOLATE VANILLA SUNDAE	8
HOUSE-MADE ICE CREAM <i>two scoops served with choice of chocolate, caramel, or strawberry sauce</i>	6

BREAKFAST	FARM FRESH EGG* <i>scrambled, bacon, toast</i>	12
	SILVER DOLLAR PANCAKES <i>plain or chocolate, maple syrup</i>	12
	BREAKFAST CEREAL OR GRANOLA <i>bananas or strawberries</i>	8
	YOGURT <i>fruit & berries</i>	6

BEVERAGES	HOT CHOCOLATE	4
	SOFT DRINKS <i>coke, sprite, diet coke, or ginger ale</i>	4
	FRUIT JUICE <i>apple, orange or cranberry</i>	4
	MILK <i>choice of skim, 2%, almond, oat, or soy</i>	4



FUN FACTS ABOUT OUR CASTLE ON THE COAST

1. We have a Lobby Ambassador named Winston, and yes, he's a golden labrador retriever!
2. We have Empress Honeybees living in beehive colonies in the hotel's Centennial Garden. These bees help pollinate our beautiful gardens and supply our hotel with over 700 pounds of sweet honey to use every year.
3. Roger, our yellow bellied marmot also lives in the Centennial Garden. Do you think you'll be able to spot him? It can be tricky!

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WINE BY THE GLASS

SPARKLING	5OZ	9OZ	BTL
BOTTEGA PROSECCO <i>veneto, italy</i>	16		80
FITZPATRICK CREMANT <i>graeta ranch, bc, canada</i>	18		90
VEUVE CLICQUOT BRUT <i>reims, france</i>	45		225
ROSE	5OZ	9OZ	BTL
BLUE GROUSE QUILL ROSE <i>cowichan valley, bc, canada</i>	15	25	75
WHITE	5OZ	9OZ	BTL
BLASTED CHURCH HATFIELD'S FUSE <i>okanagan falls, bc, canada</i>	14	22	70
ALOIS LAGEDER DOLOMITI PINOT GRIGIO <i>alto adige, italy</i>	18	31	90
CANNONBALL CHARDONNAY <i>sonoma, california, usa</i>	21	36	105
RED	5OZ	9OZ	BTL
BLASTED CHURCH BIG BANG THEORY <i>okanagan falls, bc, canada</i>	14	22	70
CANNONBALL CABERNET SAUVIGNON <i>sonoma, california, usa</i>	22	38	110
CATENA MALBEC APPELLATION SERIES <i>mendoza, argentina</i>	17	28	85

WINE BY THE BOTTLE

SPARKLING	
NOBLE RIDGE 'THE ONE' TRADITIONAL METHOD BRUT <i>okanagan falls, bc, canada, 2016</i>	100
DOM PERIGNON BRUT <i>epernay, france, 2012</i>	600
ROSE	
CAVES D'ESCLAN WHISPERING ANGEL <i>provence, france, 2020</i>	125
WHITE	
MISSION HILL PERPETUA CHARDONNAY <i>west kelowna, bc, canada, 2019</i>	150
CAKEBREAD SAUVIGNON BLANC <i>napa valley, california, usa, 2016</i>	165
RED	
CAYMUS CABERNET SAUVIGNON <i>napa valley, california, usa, 2019</i>	285
LOUIS LATOUR VOLNAY EN CHEVRET 1ER CRU <i>burgundy, france, 2014</i>	295

COCKTAILS	EMPRESS 1908 GIN & TONIC <i>2oz</i> <i>fevertree tonic, grapefruit slice</i>	19
	NEGRONI VIOLETTO <i>2.5oz</i> <i>empress 1908 gin, lillet, luxardo bitters, esquimalt dry vermouth, orange bitters</i>	23
	EMPRESS OLD FASHIONED <i>2.5oz</i> <i>woodford reserve, hennessy vs, bitters, rosemary</i>	23
	Q BAR FEATURE ON-TAP COCKTAIL <i>please ask your server for selection</i>	MP

SPIRITS	GIN	
	Beefeater <i>united kingdom</i>	10
	Hendrick's <i>united kingdom</i>	14
Empress 1908 <i>canada</i>	12	

VODKA	
Tito's Handmade Vodka <i>usa</i>	11
Grey Goose <i>france</i>	12

RUM	
Bacardi Superior <i>puerto rico</i>	10

TEQUILA	
Casamigos Reposado <i>mexico</i>	16

WHISKEY	
Maker's Mark Bourbon <i>usa</i>	12
Canadian Club <i>canada</i>	10

SCOTCH	
Lagavulin 16 Year <i>islay</i>	19
Macallan Double Cask 12 Year <i>speyside</i>	12

COGNAC	
Hennessy VSOP <i>france</i>	16

*price per 1oz

CANS & BOTTLES	Provincial Spirits Blood Orange, Vanilla & Cardamom Vodka Cocktail 391 ml	16
	No Boats on Sunday Cider 471 ml	12
	Driftwood Fat Tug IPA 471 ml	12
	Guinness 471 ml	10
	Hoyne Brewing Pilsner	8
	Phillips Blue Buck Pale Ale	8
	Budweiser	8
	Bud Light	8
	Corona	8
	Phillips Iota Pilsner, Non-Alcoholic	8

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