

BREAKFAST



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

COCKTAILS

MARKET FRESH MIMOSA	20
<i>market fresh herbal tea infused syrup, citrus blend, rhubarb bitters, prosecco</i>	
Q SIGNATURE CAESAR	18
<i>Absolute vodka, Empress caesar mix, charcoal salt rim, pickle, lime</i>	
UP & ATOM	20
<i>The Woods Nocino walnut liqueur, Sheringham Distillery coffee liqueur, Devine Distillery black bear spiced honey rum cream</i>	

TREAT YOURSELF

CHAMPAGNE BREAKFAST FOR TWO	150
choice of freshly brewed coffee or a selection of lot 35 tea	
half bottle of Moët & Chandon brut	
orange juice	
pnw benedict* - poached free run eggs, wilted arugula, warm crab, hollandaise, chive, hashbrown potato, oven-cured tomato	
strawberries with clotted cream	
twice baked chocolate croissants with hazelnut ganache, cacao nib	

SIDES

Glenwood Meats country sausage	8
ham or double smoked bacon	8
chicken & apple sausage	8
toast with butter & preserves	7
small bowl of fruit & berries	10
small bowl of berries	15
1/2 avocado	10
sliced tomato	10
free run egg*	6
hashbrown potato	10
substitute scrambled tofu for any egg	4

EARLY START BOXED BREAKFAST 26

choice of whole fruit - banana, apple or orange
 choice of orange or apple juice
 fruit & nut granola bar
 bagel with choice of ham & cheese, smoked salmon
 with cream cheese or heirloom tomato & avocado
 must be ordered by 9:00 pm the night prior to departure, pick up from the bell desk

SCAN THE QR CODE TO VIEW OUR RESTAURANT MENUS



FRUITS, GRAINS & CEREALS

MATCHA BERRY CHIA PUDDING	16
<i>soy, strawberries</i>	
HAM & CHEDDAR CROISSANT	11
<i>grandfather ham, aged cheddar</i>	
TWICE BAKED CHOCOLATE CROISSANT	9
<i>hazelnut ganache, cacao nib</i>	
ALMOND MAPLE GRANOLA	16
<i>dried fruits, fresh berries</i>	
UBE COCONUT SMOOTHIE BOWL	22
<i>ube & coconut smoothie, avocado, hemp hearts, berries</i>	
LOADED OATMEAL	17
<i>caramelized banana, dried fruits, nuts, seeds, warm milk</i>	
SEASONAL FRUIT & YOGURT	18
<i>Greek yogurt, fresh berries, Empress honey</i>	
EARL GREY TEA CAKE	16
<i>lavender-mascarpone chantilly, fresh raspberries</i>	

BREAKFAST FAVOURITES

FREE RUN FARM FRESH EGGS*	29
<i>Glenwood Meats sausage, bacon or ham, hashbrown potato, oven-cured tomato, artisanal toast</i>	
CLASSIC EGGS BENEDICT*	29
<i>Canadian back bacon, hollandaise, hashbrown potato, oven-cured tomato</i>	
PNW BENEDICT*	33
<i>wilted arugula, dungeness crab, hollandaise, chive, hashbrown potato, oven-cured tomato</i>	
HCM OMELETTE	29
<i>three eggs, roasted mushrooms, gruyère, ham, hashbrown potato, oven-cured tomato, artisanal toast</i>	
EGG WHITE FRITTATA	27
<i>rainbow chard, radish, pickled shallot, hashbrown potato, oven-cured tomato, artisanal toast</i>	
LAND & SKY HASH	33
<i>crispy potatoes, duck confit, kale, poached eggs, hollandaise, pancetta crisp</i>	
MUSHROOM TOAST	23
<i>seven grain toast, roasted mushrooms, sunny egg, black truffle aioli</i>	
SMASHED AVOCADO TOAST	22
<i>seven grain toast, heirloom tomatoes, pea sprouts</i>	
	8
	8
	12
TRIPLE STACK BUTTERMILK PANCAKES	25
<i>Canadian maple syrup, butter, berry compote</i>	
CINNAMON SWIRL PANCAKES	27
<i>cinnamon swirl, bourbon chantilly, candied pecan</i>	
STRAWBERRIES & CREAM WAFFLES	26
<i>strawberries, lavender-mascarpone chantilly</i>	

THE BEST OF THE PACIFIC NORTHWEST



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COFFEE, TEA & SOFT DRINKS

FRESH BREWED COFFEE	
<i>regular or decaf</i>	10
<i>small carafe</i>	12
<i>large carafe</i>	
CAPPUCCINO, LATTE, MACCHIATO	8
<i>choice of skim, 2%, almond, oat or soy milk</i>	
ESPRESSO	7
LOT 35 TEA	7
<i>orange pekoe, imperial breakfast, creamy earl grey, Oregon mint, Egyptian chamomile, Bella Coola punch, Kyushu Japan sencha</i>	
HOMEMADE HOT CHOCOLATE	9
<i>58% dark chocolate, vanilla chantilly</i>	
JUICE	7
<i>orange, grapefruit, apple, cranberry or tomato</i>	
SOFT DRINKS	7
<i>Sprite, Coke, Diet Coke or ginger ale</i>	
SPARKLING & MINERAL WATERS	12
<i>San Pellegrino or Acqua Panna 750 ml</i>	
PURE+ KOMBUCHA	10
<i>raspberry hibiscus</i>	
GLDN HOUR	11
<i>strawberry mint collagen-infused sparkling</i>	
HIGH FIVE CHOCOLATE CAKE	17
<i>hazelnut crunch, silky chocolate mousse, decadent chocolate cake, vanilla chantilly</i>	
ORANGE BLOSSOM RICOTTA CHEESECAKE	17
<i>Mandarin glaze, vanilla cream</i>	
HOUSE CHURNED ICE CREAM & SORBET	16
<i>three scoops, seasonally inspired, gluten free biscotti</i>	

DESSERTS

LATE NIGHT

HOUSE FRIED KETCHUP CHIPS	12
<i>chive & sour cream dip</i>	
MASON STREET GREENS	22
<i>summer berry vinaigrette, mascarpone, candied walnuts</i>	
ROYAL BURGER & FRIES	30
<i>beef brisket patty, brioche, smoked baluchon, bacon molasses, Worcestershire mayo</i>	
MAC & CHEESE	25
<i>black truffle mac & cheese, Avonlea clothbound cheddar, balsamic vinegar, tasty crumbs</i>	
HIGH FIVE CHOCOLATE CAKE	17
<i>hazelnut crunch, silky chocolate mousse, decadent chocolate cake</i>	

ALL DAY DINING

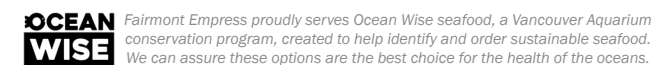
FLAX & FARRO BREAD	12
<i>whipped Empress honey butter, bee pollen, sea salt</i>	
WARM OLIVES	16
<i>preserved lemon, confit garlic, calabrian chili</i>	
MEAT & CHEESE	45
<i>artisanal local charcuterie, farmhouse cheeses, fruit preserve, house pickles</i>	
WHIPPED TOFU	16
<i>Empress honey, bull kelp togarashi, nutritional yeast, rice paper</i>	
BATTERED COD	38
<i>crispy chips, sauce gribiche, pickled garlic cream, citrus jam, lime leaf powder</i>	
ROYAL BURGER	30
<i>beef brisket patty, brioche, smoked baluchon, bacon molasses, Worcestershire mayo, fries</i>	
COD CRUNCH	30
<i>crispy ling cod, honey-potato bun, butter leaf, American cheddar, pickled red onion, malt vinegar jel, fries</i>	
STEAK AU POIVRE	40
<i>8oz house-cut rib eye, watercress, crispy fingerling potatoes, peppercorn jus</i>	
CHICKEN & PEAS	38
<i>twelve-hour brined chicken breast, peas & potatoes, smoked onion purée, lemon chicken jus</i>	
GOLDEN VEGETABLE BISQUE	18
<i>yellow heirloom tomatoes, bell peppers, new potatoes, cucumber</i>	
PATATA PIZZA	24
<i>basil pesto, smoked potato, fior de latte, parmigiana-reggiano, extra virgin olive oil</i>	
PARMA PIZZA	28
<i>san marzano tomato, full fat mozzarella, fontina, prosciutto di parma, arugula</i>	

DINNER

CRUNCHY LEAVES	26
<i>romaine hearts, mizuna, fried anchovy, cured egg yolk, anchovy parmesan dressing, furikake</i>	
MASON STREET GREENS	22
<i>summer berry vinaigrette, mascarpone, candied walnuts</i>	
DUNGENESS CRAB	33
<i>local crabmeat, seaweed butter, apple jel, roots broth, shiso</i>	
SOCKEYE	49
<i>peas, smoked potatoes, lemon candy, radish, lemongrass velouté</i>	
CAULIFLOWER RISOTTO	37
<i>earl grey raisin jam, ricotta salata, crispy capers, shallot</i>	

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

Please note that a \$5 hotel delivery charge and 20% service charge will be added to your total bill. Of the 20% service charge, 80% is a gratuity that is distributed to the In Room Dining Team and the remaining 20% is an administrative charge retained by the Hotel (and not distributed as wages, tips or gratuity to any Hotel employees)



Fairmont Empress proudly serves Ocean Wise seafood, a Vancouver Aquarium conservation program, created to help identify and order sustainable seafood. We can assure these options are the best choice for the health of the oceans.

CHILDRENS MENU

AGES 12 AND UNDER



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BREAKFAST	FARM FRESH EGG* 12 <i>scrambled, bacon, toast</i>
	SILVER DOLLAR PANCAKES 12 <i>plain or chocolate, maple syrup</i>
	BREAKFAST CEREAL OR GRANOLA 8 <i>bananas or strawberries</i>
	YOGURT 6 <i>fruit & berries</i>
BEVERAGES	HOT CHOCOLATE 4
	SOFT DRINKS 4 <i>coke, sprite, diet coke, or ginger ale</i>
	FRUIT JUICE 4 <i>apple, orange or cranberry</i>
	MILK 4 <i>choice of skim, 2%, almond, oat or soy</i>



FUN FACTS ABOUT OUR CASTLE ON THE COAST

1. 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.
2. 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!
3. The royal china used for our famous Afternoon Tea was a gift from her Majesty, Queen Elizabeth in 1939 during her last visit to the Empress.

FAVOURITES

INCLUDES CHOICE OF FRIES, FRESH FRUIT OR VEGGIES & DIP

CRISPY CHICKEN STRIPS 14 <i>honey mustard</i>	14
TWO HAND-PRESSED MINI CHEESEBURGERS 14	14
GRILLED CHEESE SANDWICH 12	12
BATTERED PACIFIC LINGCOD 16 <i>tartar sauce</i>	16

MAIN

MACARONI & CHEESE 14 <i>housemade invisible cauliflower cheese sauce</i>	14
CHEESE PIZZA 14	14
PEPPERONI PIZZA 16	16
SPAGHETTI WITH TOMATO SAUCE 14 <i>parmesan cheese</i>	14
SALISH SEA SALMON 20 <i>crispy potatoes & seasonal vegetables</i>	20
STERLING SILVER 4oz NY STEAK 18 <i>crispy potatoes & seasonal vegetables</i>	18
CHICKEN BREAST 16 <i>crispy potatoes & seasonal vegetables</i>	16

SNACKS

GRANDMA'S CHICKEN NOODLE SOUP 10	10
VEGGIES WITH RANCH DIP 8	8
FRESH FRUIT & BERRIES 8	8
CAESAR SALAD 8	8
YOGURT 6	6

DESSERTS

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

BEVERAGES

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COCKTAILS	EMPRESS 1908 GIN & TONIC 1.5oz 19 <i>Empress indigo gin, Fevertree tonic, grapefruit slice</i>	19
	TROPICAL STORM 2oz 21 <i>Passion Flamenco tea-infused Bacardi, Gosling's, lime, ginger beer, pineapple</i>	21
	EMPRESS OLD FASHIONED 2oz 23 <i>Woodford Reserve, Hennessy VS, bitters, rosemary</i>	23
SPIRITS	GIN	
	Beefeater United Kingdom 10	10
	Hendrick's United Kingdom 14	14
Empress 1908 indigo Canada 12	12	
VODKA		
Tito's Handmade Vodka USA 11	11	
Grey Goose France 12	12	
RUM		
Bacardi Superior Puerto Rico 10	10	
Gosling's Dark Rum Bermuda 12	12	
TEQUILA		
Casamigos Reposado Mexico 16	16	
WHISKEY		
Maker's Mark Bourbon USA 12	12	
Canadian Club Canada 10	10	
SCOTCH		
Bowmore 15 Year Islay 20	20	
Macallan 12 Year Speyside 18	18	
*price per 1oz		
CANS & BOTTLES	Philips Iota Pilsner, Non-Alcoholic 9	9
	Whistler Forager Lager 9	9
	Hoyne Brewing Pilsner 9	9
	Phillips Blue Buck Pale Ale 9	9
	Budweiser 9	9
	Bud Light 9	9
	Corona 9	9
	Hoyne Among Giants IPA 471 ml can 12	12
	Guinness Can 500 ml can 14	14
	Windfall Hailmary Cider 473ml can 14	14
Nicelife Cocktail Co. 14	14	
Gin & Grapefruit 341ml can 14	14	
Nicelife Cocktail Co. 14	14	
Blood Orange, Cardamon & Vodka 341ml can 14	14	

WINE BY THE GLASS

SPARKLING	50Z	BTL	
BOTTEGA PROSECCO Veneto, Italy 16	16	80	
CHURCH AND STATE SPARKLING PINOT GRIS Brentwood Bay, Victoria, BC, Canada 20	20	100	
VEUVE CLICQUOT BRUT Champagne, France 48	48	225	
ROSÉ	50Z	90Z	BTL
MT. BOUCHERIE ROSÉ West Kelowna, BC, Canada 16	16	26	80
WHITE			
UNSWORTH PINOT GRIS Cowichan Valley, BC, Canada 17	17	30	85
WINES OF FRANCIS COPPOLA CHARDONNAY Central Coast, California, USA 19	19	33	95
CATALINA SOUNDS SAUVIGNON BLANC Marlborough, New Zealand 21	21	36	105
RED			
HILLSIDE 'HERITAGE SERIES' PINOT NOIR Naramata, BC, Canada 17	17	30	85
HERMANOS LURTON TEMPRANILLO Toro, Castilla y Leon, Spain 19	19	33	95
WINES OF FRANCIS COPPOLA CAB SAV Paso Robles, California, USA 20	20	34	100

WINE BY THE BOTTLE

SPARKLING	
NOBLE RIDGE 'THE ONE' TRADITIONAL METHOD BRUT Okanagan Falls, BC, Canada 130	130
DOM PERIGNON BRUT Epernay, France 675	675
ROSÉ	
CAVES D'ESCLAN WHISPERING ANGEL Provence, France 125	125
WHITE	
MARTIN'S LANE SIMES RIESLING Okanagan Valley, BC, Canada 115	115
PASCAL JOLIVET Sancerre, Loire Valley, France 130	130
RED	
FAIRVIEW CELLARS RESERVE CABERNET SAUVIGNON Oliver, BC, Canada 175	175
DONATELLA CINELLI COLOMBINI BRUNELLO DI MONTALCINO Montalcino, Toscana, Italy 295	295

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