

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

Please inform your server of any food allergies or food intolerances.



COCKTAILS

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

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 juice: orange or grapefruit juice
 fruit & nut granola bar
 choice of bagel: 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

FRUITS, GRAINS & CEREALS

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

BREAKFAST FAVOURITES

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



Scan to join ALL - Accor's Lifestyle Program
 Discover a world of rewards, unique benefits and exceptional event.
 Experience the extraordinary

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

THE BEST OF THE PACIFIC NORTHWEST

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COFFEE, TEA & SOFT DRINKS

FRESH BREWED COFFEE <i>regular or decaf</i> <i>small carafe</i> <i>large carafe</i>	10 12
CAPPUCCINO, LATTE, MACCHIATO <i>choice of skim, 2%, almond, oat or soy milk</i>	8
ESPRESSO	7
LOT 35 TEA <i>Orange Pekoe, Imperial Breakfast, Creamy Earl Grey, Oregon Mint, Egyptian Chamomile, Bella Coola Punch, Kyushu Japan Sencha</i>	7
HOMEMADE HOT CHOCOLATE <i>58% dark chocolate, vanilla chantilly</i>	9
JUICE <i>orange, grapefruit, apple, cranberry or tomato</i>	7
SOFT DRINKS <i>Sprite, Coke, Diet Coke or Ginger Ale</i>	7
SPARKLING & MINERAL WATERS <i>San Pellegrino or Acqua Panna 750 ml</i>	12
PURE+ KOMBUCHA <i>raspberry hibiscus</i>	10
GLDN HOUR <i>strawberry mint collagen-infused sparkling water</i>	11

DESSERTS

HIGH FIVE CHOCOLATE CAKE <i>hazelnut crunch, silky chocolate mousse, vanilla chantilly</i>	17
WHITE CHOCOLATE PUMPKIN CHEESECAKE [Ⓜ] <i>salted caramel, candied pumpkin seed</i>	17
HOUSE CHURNED ICE CREAM & SORBET [Ⓜ] [Ⓜ] <i>three scoops, seasonally inspired, gluten free biscotti</i>	16

LATE NIGHT 11:00pm - 6:30am

WALDORF SALAD [Ⓜ] [Ⓜ] <i>buttermilk artichoke dressing, iceberg lettuce, fresh grapes, grape gel, candied walnuts, apples</i>	22
ROYAL BURGER <i>8oz beef chuck & brisket patty, bacon molasses, crunchy onion ring, Oka cheese, Worcestershire mayo, chips</i>	30
QUESO BLANCO [Ⓜ] <i>vegan queso, crispy jalapeno, smoked paprika tortilla chips</i>	19
SPAGHETTI & MEATBALLS <i>sauce pomodoro, spicy meatballs, whipped mascarpone</i>	30
HIGH FIVE CHOCOLATE CAKE <i>hazelnut crunch, silky chocolate mousse</i>	17

ALL DAY DINING

FLAX & FARRO BREAD [Ⓜ] <i>Empress honey butter, flaky salt</i>	12
CHARCUTERIE & CHEESE <i>artisanal cheese & charcuterie, honey, crackers, apple butter jam, pickled mustard seed</i>	45
QUESO BLANCO [Ⓜ] [Ⓜ] <i>vegan queso, crispy jalapeno, smoked paprika tortilla chips</i>	19
BATTERED COD [Ⓜ] <i>crispy chips, sauce gribiche, pickled garlic cream, lemon gel, lime leaf powder</i>	35
ROYAL BURGER & FRIES <i>8oz beef chuck & brisket patty, bacon molasses, crunchy onion ring Oka cheese, Worcestershire mayo, fries</i>	35
HARVEST SQUASH VELOUTÉ [Ⓜ] [Ⓜ] <i>squash velouté, cherry gel, crème fraîche, nice spice</i>	18
CHICKEN & WAFFLES <i>Nashville hot chicken, sugar waffle, whipped garlic butter, chili maple syrup, coleslaw, crispy chips</i>	32
STEAK FRITES [Ⓜ] <i>6 oz bavette steak, chubby chips, marsala jus</i>	45
TRUFFLE SHORT RIB POUTINE [Ⓜ] <i>braised short rib, chili crisp, french fries, kewpie mayo, sea salt, chive</i>	25
CORONATION CHICKEN SANDWICH <i>roasted farmhouse chicken, curry infused sweet onions, french loaf</i>	25
MAURIZIO FLATBREAD [Ⓜ] <i>buffalo mozzarella, parmigiano-regiano, rosemary, marinara</i>	24
SALSICCIA AL PEPERONCINO FLATBREAD <i>Italian pork fennel sausage, sweet bell peppers, peperoncini, ground fennel seed, marinara</i>	27
WALDORF SALAD [Ⓜ] <i>buttermilk artichoke dressing, iceberg lettuce, fresh grapes, grape gel, candied walnuts, apples</i>	22
ORCHARD GREENS [Ⓜ] [Ⓜ] <i>honey vinaigrette, apple gel, apples, golden sultanas</i>	22

ADD TO ANY SALAD:
 - farmhouse chicken breast 16
 - local salmon 16
 - spicy tofu 12

DINNER

MARINATED SHRIMP [Ⓜ] <i>puffed quinoa, lemon gel, candied lemon, crème fraîche, tarragon</i>	26
BEEF SHORT RIB [Ⓜ] <i>braised beef short rib, bacon pecan ragout, orange gel, glazed leeks, freeze-dried mandarins</i>	45
GARDEN RISOTTO [Ⓜ] [Ⓜ] <i>feta, nutritional yeast, crispy shallot, herb purée, sunchoke chips</i>	30
SPRING SALMON [Ⓜ] <i>koji marinated spring salmon, smoked butter & juniper sauce, juniper vanilla oil, artichoke purée, shimeji mushrooms</i>	45

CHILDRENS MENU

AGES 12 AND UNDER

Please inform your server of any food allergies or food intolerances.



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 Empress Honeybees living in beehive colonies in the hotel's Centennial Garden. These bees help pollinate our beautiful gardens and supply our hotel with golden 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.

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FAVOURITES

includes choice of fries, fresh fruit or veggies & dip

CRISPY CHICKEN STRIPS [Ⓜ] <i>honey mustard</i>	14
TWO HAND-PRESSED MINI CHEESEBURGERS	14
GRILLED CHEESE SANDWICH [Ⓜ]	12

MAIN

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

SNACKS

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

DESSERTS

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

OCEAN WISE 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.

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

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COCKTAILS

EMPRESS 1908 GIN & TONIC <small>1.5oz</small>	19
<i>Empress indigo gin, Fevertree tonic, grapefruit slice</i>	
SHIRLEY'S ESCAPE <small>2oz</small>	21
<i>Casamigo mezcal, Orange Vin Grove Aperol, citrus, cherry</i>	
EMPRESS OLD FASHIONED <small>2oz</small>	23
<i>Woodford Reserve, Hennessy VS, bitters, rosemary</i>	

SPIRITS

GIN	
Beefeater <i>United Kingdom</i>	10
Hendrick's <i>United Kingdom</i>	14
Empress 1908 indigo <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
Gosling's Dark Rum <i>Bermuda</i>	12
TEQUILA	
Casamigos Reposado <i>Mexico</i>	16
WHISKEY	
Maker's Mark Bourbon <i>USA</i>	12
Canadian Club <i>Canada</i>	10
SCOTCH	
Bowmore 15 Year <i>Islay</i>	20
Macallan 12 Year <i>Speyside</i>	18
COGNAC	
Hennessy VSOP <i>France</i>	16
<small>*price per 1oz</small>	

CANS & BOTTLES

Philips Iota Pilsner, Non-Alcoholic	9
Whistler Forager Lager	9
Hoynes Brewing Pilsner	9
Phillips Blue Buck Pale Ale	9
Budweiser	9
Bud Light	9
Corona	9
Hoynes Among Giants IPA 471 ml can	12
Guinness Can 500 ml can	14
Rotating Seasonal Cider	14
Duchess Lemon Drop or Cosmo	14

WINE BY THE GLASS

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

WINE BY THE BOTTLE

SPARKLING	
NOBLE RIDGE 'THE ONE' TRADITIONAL METHOD BRUT <i>Okanagan Falls, BC, Canada</i>	130
DOM PERIGNON BRUT <i>Epernay, France</i>	675
ROSÉ	
CAVES D'ESCLAN WHISPERING ANGEL <i>Provence, France</i>	125
WHITE	
MARTIN'S LANE SIMES RIESLING <i>Okanagan Valley, BC, Canada</i>	115
PASCAL JOLIVET <i>Sancerre, Loire Valley, France</i>	130
RED	
CLARENCE DILLON "CLARENDELLE" <i>Medoc, Bordeaux, France</i>	130
FAIRVIEW CELLARS RESERVE CABERNET SAUVIGNON <i>Oliver, BC, Canada</i>	175

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