

# LOUNGE ROOM SERVICE

AVAILABLE 5:00 PM UNTIL 10:00 PM

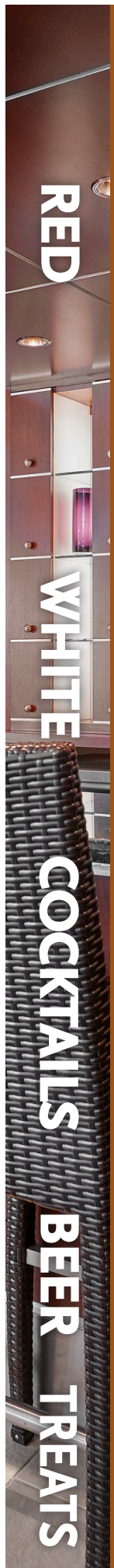
TO ORDER ROOM SERVICE FROM OUR LOUNGE MENU, PLEASE PRESS 3104.

A delivery charge of \$3.00 is applicable on all lounge room service orders. Prices do not include gratuity or 5% GST.

BITES

LARGER FARE

<b>CACTUS CUT CHIPS</b>	9
Served with chipotle aioli and roasted red pepper dip	
<b>BEET &amp; WALNUT SALAD</b>	12
Red beets, oranges, spinach and maple walnuts tossed in an orange balsamic dressing with goat cheese	
<i>Add chicken breast</i>	+5
<b>ROASTED CHICKPEA AND ARUGULA SALAD</b>	12
Argula, chickpeas and cherry tomatoes tossed in a light lemon dill dressing	
<i>Add chicken breast</i>	+5
<b>BAKED BRIE</b>	14
Choose your style...	
Cinnamon, brown sugar and almonds -or- honey, walnuts and bacon. Served with crispy sourdough bread	
<b>VEGETABLE SAMOSAS</b>	14
Served with mango chutney	
<b>CHICKEN SATAY SKEWERS</b>	15
Spicy peanut sauce	
<b>BACON WRAPPED SCALLOPS</b>	16
Served with chipotle aioli	
<b>CHARCUTERIE PLATTER</b>	2 ppl: 18 4 ppl: 30
Cured meats and artisanal cheeses served with fresh baked lavash bread, pickled vegetables and an assortment of garnishes	
<b>BACON &amp; GUACAMOLE PANINI</b>	15
Bacon, guacamole, aged white cheddar and cherry tomatoes pressed between two slices of multigrain bread and served with honey-chipotle dusted cactus cut chips	
<b>PEAR AND BRIE PANINI</b>	15
Sliced pear and melted Brie cheese pressed between two slices of sourdough bread, served with honey-chipotle dusted cactus cut chips	
<b>ROAST BEEF DIP</b>	16
Sliced roast beef with melted aged white cheddar, horseradish aioli and crispy onions served with au jus and honey-chipotle dusted cactus cut chips	
<b>MARGHERITA PIZZA</b>	14
Bocconcini cheese, cherry tomatoes and basil	
<b>HAWAIIAN PIZZA</b>	15
Fresh pineapple, prosciutto and bocconcini cheese	
<b>TUSCAN PIZZA</b>	16
Calabrese, genoa salami, bocconcini cheese, arugula and olives	
<b>PROSCIUTTO &amp; PEAR PIZZA</b>	16
Topped with goat cheese and drizzled with a balsamic reduction	
<b>CHICKEN QUESADILLA</b>	16
Grilled tortilla filled with chicken, roasted red peppers, corn, olives and cheese, served with salsa and sour cream	
<b>CRAFT SODAS</b>	4
Ask server for our current selection of craft sodas	



**MONTHLY FEATURE**  
Ask your server for details

9 5oz glass 40 bottle

**SECRET CELLARS**, Pinot Noir, California 11 5oz glass 45 bottle  
Well-built with a nose of lush dark fruit and earth. Black cherry, pomegranate and cola flavors follow along with an attractive hint of sage

**EMILIANA COYAM**, Blend, Chile 50 bottle  
Red and black fruits with notes of spice, earth and a hint of vanilla, soft tannins, interwoven with oak, mineral, and toffee

**MOLLY DOOKER**, Boxer Shiraz, Australia 60 bottle  
A full-bodied wine with hints of spiced plums, blackberries and cherries. It finishes with coffee cream, licorice and vanilla with restrained tannins, resulting in a soft mouthfeel

**BURROWING OWL**, Merlot, BC 62 bottle  
A full bodied red with flavours of plum, blackberry, mocha and toast with some cedar spices on the long finish

**E&E BLACK PEPPER**, Shiraz, Australia 21 5oz glass 98 bottle  
Bright colour with developed mocha, blackberry, black olive, bitter chocolate and leather bouquet

**MONTHLY FEATURE** 9 5oz glass 40 bottle  
Ask your server for details

**OYSTER BAY**, Sauvignon Blanc, New Zealand 43 bottle  
Wonderfull flavours of passion fruit, bright citrus and gooseberry, with a zesty finish

**SECRET CELLARS**, Chardonnay, California 11 5oz glass 45 bottle  
Elegant and well-balanced, aromas of citrus zest, honeydew and apple with hints of vanilla and baking spices like cinnamon and nutmeg

**CAYMUS CONUNDRUM**, Blend, California 49 bottle  
Hints of oak that plays with flavors of peach, apple and citrus

**BURROWING OWL**, Pinot Gris, BC 13 5oz glass 55 bottle  
Layers of orchard fruits, cantaloupe and yellow plum, balanced with hints of mandarin rind and a chalky minerality

**DECONSTRUCTED COLADA** 14  
1.5 oz. 1800 Coconut Tequila, pineapple juice and lime juice

**DARK N' STORMY** 14  
1 oz. Goslings Black Rum, topped with ginger beer and lime

**FIZZY GIN** 14  
2 oz. Gin, simple syrup, lime juice and mint leaves, topped with club soda

**OLD SCHOOL** 15  
1.5 oz. Mitcher's American Whiskey, fruit bitters and a splash of simple syrup

**NEGRONI** 15  
1 oz. Campari, Gin and Vermouth, served with an orange slice

**GRANVILLE ISLAND-LAGER**, Vancouver 7

**GRIZZLY PAW GRUMPY BEAR-HONEY WHEAT**, Canmore 7

**GRIZZLY PAW POWDER HOUND-BLONDE ALE**, Canmore 7

**ORIGINAL 16-PALE ALE**, Saskatoon 7

**VILLAGE WIT-WHITE WHEAT ALE UNFILTERED**, Calgary 7

**VILLAGE BLACKSMITH-BLACK ALE**, Calgary 7

**WILD ROSE VELVET FOG-CANADIAN WHEAT ALE**, Calgary 7

**STIEGL RADLER GRAPEFRUIT**, Austria 8

**NEW BELGIUM VODOO-IPA**, Colorado 9

**SALTED CARAMEL CHEESECAKE** 9

**TRUFFLE CHOCOLATE MOUSSE CAKE** 9

**WARM CHIA MELT-AWAY CAKE** 9

*Add 1 scoop of vanilla ice cream* +2