

ARC RESTAURANT+ BAR



finding your
inner foodie?

ARC Restaurant is the perfect West Coast setting to enjoy handcrafted urban artisan dishes created by Executive Restaurant Chef Adam Middleton. Made with locally sourced ingredients, some from our very own rooftop herb garden and beehives, our food is rivaled only by our stunning harbour and mountain views.

Try our famous bottomless brunch or kick off your evening with us during happy hour. Local craft beers, world-class wines and expertly crafted cocktails await for the perfect pairing to your meal.

Dial 1818 to make a reservation.

BEE SUSTAINABLE



we have a bee in
our bonnet for
sustainability!

For more than twenty-five years, Fairmont Waterfront has embraced community partnerships and the sustainable living philosophy of Eating Local. Planted in 1996, the hotel's charming 2100 square foot herb garden became one of the first ever green roofs in the heart of downtown Vancouver and is a wealth of inspiration for our culinary team.

Under the West Coast sun we grow and farm a variety of organic herbs, vegetables, fruits and edible blossoms including rosemary, lavender, bay leaves, tarragon, garlic, kale, leeks, rainbow chard, carrots, peppers, green onions, strawberries, pumpkins and apples.

We welcomed honeybees to our rooftop in 2008, where they produce a harvest from their hives while forming a symbiotic relationship with our herb garden.

From our rooftop to your fork, enjoy our fresh bounty in Chef's culinary masterpieces.

GET SOCIAL WITH US!

Share your pics from your stay! Whether you're brunching with friends in ARC or having a romantic breakfast in bed, we want to see your Fairmont Moments.

Be sure to tag us for the chance to be featured on our channels!



@FAIRMONTHOTELWATERFRONT



@FAIRMONTWATERFRONT



@FAIRMONTWATERFRONT



@FAIRMONTWF



@FAIRMONTWF

09:00AM - 12:00AM



just landed
the account!



getting styled
for a show

WHO WANTS A DRINK?

WINE SELECTION

5OZ/BTL

SPARKLING / CHAMPAGNE

STELLER'S JAY BRUT 19/92
Okanagan Valley, Canada

CASA BOTTEGA PROSECCO 16/80
Veneto, Italy

MOËT & CHANDON, BRUT IMPÉRIAL 42/190
Epernay, France

VEUVE CLICQUOT, BRUT YELLOW LABEL 45/210
Reims, France

DOM PERIGNON 615
Epernay, France

LOUIS ROEDERER CRISTAL 680
Epernay, France

ROSÉ 6OZ/9OZ/BTL

QUAIL'S GATE ROSÉ 25/37/95
Okanagan Valley, Canada

CHÂTEAU DU BERNE ROMANCE ROSÉ 23/32/85
Provence, France

WHITE

POPLAR GROVE PINOT GRIS 23/32/85
Okanagan Valley, Canada

TANTALUS RIESLING 25/37/95
Similkameen Valley, Canada

CANNONBALL CHARDONNAY 23/32/85
California, USA

TWIN ISLANDS SAUVIGNON BLANC 23/32/85
Marlborough, NZ

RED

MONTE CREEK RANCH PINOT NOIR 25/37/95
Thompson Valley, Kamloops, Canada

BURROWING OWL MERLOT 26/38/99
Okanagan Valley, Canada

CANNONBALL CABERNET SAUVIGNON 29/40/115
California, USA

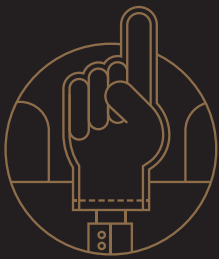
HACIENDA LOPEZ DE HARO CRIANZA 25/37/95
Rioja, Spain



put on your dancing shoes!



planning a night of international espionage...



gearing up for the game

don't hesitate to ask your server about the wide variety of wines in our restaurant and lounge.

please note that a \$6 hotel delivery charge, plus applicable taxes and an 18% gratuity will be automatically added to each bill.

HAND CRAFTED COCKTAILS

CLASSIC CAESAR	21
Ketel One, classic caesar mix, worcestershire sauce 2oz	
MOSCOW MULE	19
Ketel One, fresh lime juice, ginger beer 1.5oz	
MARGARITA	19
Hornitos, Cointreau, fresh lime juice 2oz	
OLD FASHIONED	24
Makers Mark, Angostura bitters, simple syrup 2oz	
NEGRONI	22
Beefeater, Campari, Antica Vermouth 2oz	

SPIRITS

all spirits are single oz. please ask your In Room Dining server for full bottle availability and pricing.

RUM

Bacardi 8Y	12
Bacardi Carta Blanca	11
Goslings Black Seal	12
Ron Zacapa 23 Yr	16

GIN

Beefeater	11
Bombay Sapphire	12
Fairmont Waterfront	13
Empress 1908	13

VODKA

Belvedere	13
Ketel One	12
Tito's (GF)	12
Grey Goose	14

TEQUILA

Hornitos Plata	11
Hornitos Reposado	12
Cazadores Anejo	15
Don Julio 1942	30

BEER

CANNED BEER

Parallel 49 Lager	9
33 Acres Of Sunshine	
Stanley Park Trail Hopper IPA	
Stanley Park Hazy Pale Ale	

Kilkenny Irish Cream Guinness	10
-------------------------------	----

ZERO PROOF

Corona Sunbrew	8
----------------	---

SCOTCH

Glenlivet 12	14
Laphroaig 10	16
Macallan 12	18
Oban 14	24
JW Black Label	16
JW Blue Label	38

BOURBON

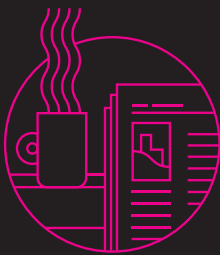
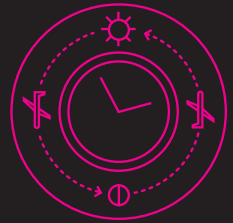
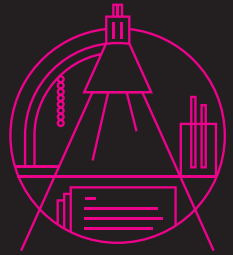
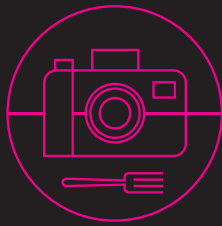
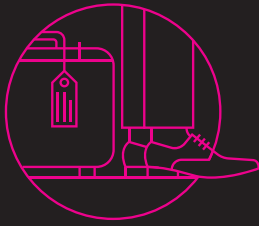
Makers Mark	12
Knob Creek	13
Woodford	14
Basil Hayden	16
Rabbit Hole Dareringer	26

COGNAC/EAU DE VIE

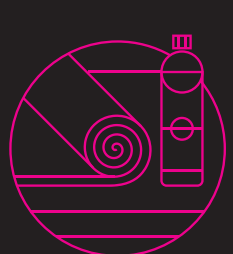
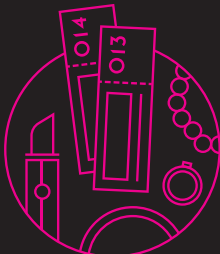
Hennessy VS	14
Hennessy VSOP	18
Hennessy XO	40
Remy Martin Louis XIII	325

BOTTLE BEER

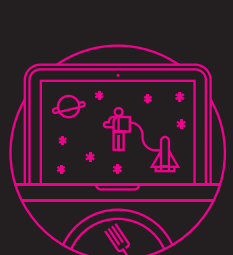
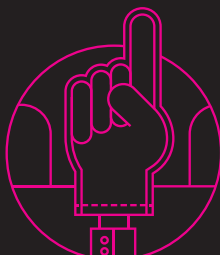
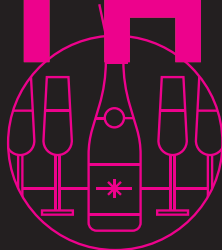
Bud Light	9
Kokanee	
Whistler Forager (Gluten Free)	
Corona	



**HAVE
JUST**



THING!



06.30AM - 11.30AM



getting an early start?

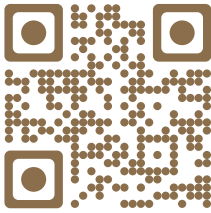


checking the headlines

PLEASE
DIAL O FOR
IN ROOM
DINING

or

STAY IN
BED AND
SCAN HERE



fueling up for a morning workout

RISE & SHINE

START YOUR DAY RIGHT

CLASSIC BREAKFAST	34
two eggs any style, breakfast potatoes, roasted tomato, mushrooms, smoked bacon and pork sausage (P) choice of toast: sourdough, white, whole wheat, dark rye, gluten free	
BRIOCHE FRENCH TOAST	25
stuffed with mascarpone cream, berry compote, maple syrup (V)	
BUTTERMILK PANCAKES	25
berry compote, maple syrup, vanilla cream (V)	
SMASHED AVOCADO TOAST	27
two poached eggs, avocado, sourdough, breakfast potatoes (VG*)	
BEEF BURGER	30
Fort Fraser Ranch Farm beef, cheddar, baby gem, tomato, onion, brioche bun, served with fries or caesar salad add bacon +4 add egg +3 add 6oz pattie +8	

SOMETHING LIGHTER

BIRCHER MUESLI	18
oats, chia seeds, almonds, maple syrup, coconut, hazelnut (VG)(GF)(N)	
BERRY SMOOTHIE	14
blueberry, banana, strawberry, raspberry, coconut milk (VG)(GF)	
YOGURT	16
greek yoghurt, berry compote, hazelnut crumble (V)(GF)(N)	
FRESH FRUIT SALAD	16
seasonal fruit and berries (VG)(GF)	
STEEL-CUT OATS	16
berry compote, choice of milk (GF)(V)	
PASTRY BASKET	13
freshly baked pastries served with butter and preserves (V)(N)	
OMELETS	
served with breakfast potatoes (GF)	
dungeness crab and fine herbs	35
gruyere and chives	30
ham and cheese (P)	30
fine herbs (V)	30
BENEDICTS	
toasted english muffin, hollandaise, breakfast potatoes	
traditional kasseler ham (P)	30
smoked salmon royal	30
spinach florentine (V)	30
crab and fine herbs	35

11.30AM - 6.30AM

SWEET TREATS

CHEESECAKE 15
walnut cake, carrot crumble, Malibu & pineapple compote (N) (V)

CHOCOLATE 14
hazelnut mousse, raspberry gel, dark chocolate sorbet (N) (P)

11.00PM - 6:30AM

LATE-NIGHT

CAESAR SALAD 19
creamy anchovy dressing, parmesan cheese, garlic croutons

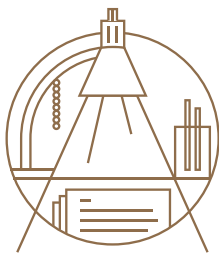
TUNA NICOISE 27
albacore tuna, gem leaf, green beans, kalamata olives, marinated artichoke, soft boiled egg, lemon caper dressing (GF)

CHEESE PLATE 32
artisanal cheeses, fig jam, grapes

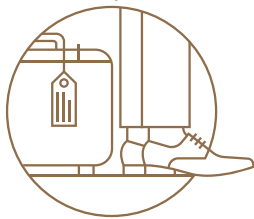
CHICKEN POT PIE 32
baked in flakey pastry, served with kennebec potato chips

TOMATO SOUP 18
tomato soup and toasted portofino sourdough bread (V)

CHICKPEA TIKKA MASALA 25
basmati rice, mango chutney, naan (VG)



working late



just checked in

Fairmont Waterfront
proudly serving sustainably
certified teas and coffee

BEVERAGES

JUICE 6
cranberry, apple, grapefruit or orange

FRESHLY SQUEEZED 16
orange or grapefruit

MILK 6
skim, 2%, oat, soy or almond

FAIRMONT TEA 7
selection of sustainably certified teas

SOFT DRINKS 6
Coke, Diet Coke, Ginger Ale, Sprite, Club Soda

COFFEE CARAFE 12
DECAF CARAFE 12
ESPRESSO 7
LATTE 8
HOT CHOCOLATE 6

add a shot of espresso 2

BOTTLED WATER
Vivreau still or sparkling, 750ml 8
S.Pellegrino or Evian, 750ml 10

FOR AGES 12 AND UNDER

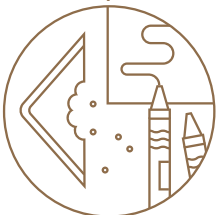
FOR THE LITTLES

KIDS BREAKFAST

CEREAL	6
cornflakes, fruit loops, cheerios or frosted flakes (V) choice of milk: 2% or skim	
CLASSIC BREAKFAST	19
one egg any style, breakfast potatoes, smoked bacon and pork sausage (P) choice of toast: sourdough, white, whole wheat, dark rye, gluten free	
BUTTERMILK PANCAKES	19
berry compote, maple syrup, vanilla cream (V)	
STEEL-CUT OATS	14
mixed nut granola, brown sugar (V) (VG)	
FRESH FRUIT SALAD	14
seasonal fruit and berries (VG)	
YOGURT AND BERRIES	9
greek yogurt, fresh berries (V)	



adventure awaits!



feeling tuckered out?

(GF) - GLUTEN FREE
(V) - VEGETARIAN
(P) - CONTAINS PORK
(N) - CONTAINS NUTS
(VG) - VEGAN
(VG*) - VEGAN ON REQUEST

*Not all ingredients are listed
please state any allergens you
have at time of ordering to ensure
your safety and well-being

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

KIDS ALL DAY

RIGATONI PASTA	10
tomato sauce, parmesan cheese (VG*)	
CHICKEN FINGERS	3PC/14 5PC/18
breaded chicken strips, fries, plum sauce	
MINI CHEESE BURGER SLIDERS	15
2 sliders, cheddar, ketchup, brioche bun, served with french fries	
GRILLED CHEESE + TOMATO SOUP	18
fontina, parmesan butter, sourdough (V)	
FRENCH FRIES	6/10
ketchup (VG)	
ROASTED CHICKEN BREAST	20
buttered seasonal vegetables (GF)	
ROASTED STEELHEAD	20
buttered seasonal vegetables (GF)	
SOMETHING SWEET	
TWO FRESHLY BAKED COOKIES	6