

WE  
HAVE  
JUST  
THE  
THING!

06.30AM - 11.30AM



getting an early start?



checking the headlines



fueling up for a morning workout

# RISE & SHINE

## START YOUR DAY RIGHT

<b>CLASSIC BREAKFAST</b>	30
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	
<b>BRIOCHE FRENCH TOAST</b>	25
apple compote, crumble and cream (V)	
<b>BUTTERMILK PANCAKES</b>	24
berry compote, butter, maple syrup and cream (V)	
<b>SALMON LOX</b>	26
smoked salmon, toasted bagel, cream cheese, capers, onions, dill, red onions, lemon	
add two poached eggs +6	
<b>SMASHED AVOCADO TOAST</b>	26
toasted sourdough, smashed avocado, two poached eggs, arugula salad (VG*)	
<b>BEEF BURGER</b>	28
Fort Fraser Ranch Farm beef, cheddar, baby gem, tomato, onion, brioche bun, served with fries or caesar salad	
add bacon +4   add egg +3	

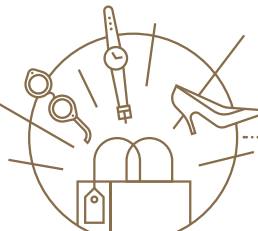
## SOMETHING LIGHTER

<b>BIRCHER MUESLI</b>	14
oats, chia seeds, almonds, maple syrup, toasted coconut, hazelnut crumb (VG)(GF)(N)	
<b>BERRY SMOOTHIE</b>	12
blueberry, banana, strawberry, raspberry, coconut milk (VG)(GF)	
<b>YOGURT</b>	16
Greek yoghurt, berry compote, hazelnut crumble (V)(GF)(N)	
<b>FRESH FRUIT SALAD</b>	16
seasonal fruit and berries (VG)(GF)	
<b>STEEL-CUT OATS</b>	16
berry compote, brown sugar (GF)(V)(N)	
<b>PASTRY BASKET</b>	13
three freshly baked pastries served with butter and preserves (V)(N)	
<b>OMELETS</b>	
served with breakfast potatoes and arugula salad (GF)	
crab and fine herbs (GF)	34
gruyere and chives (GF)	28
ham and cheese (P)(GF)	28
fine herbs (V)(GF)	28
<b>BENEDICTS</b>	
toasted english muffin, hollandaise, and arugula salad	
traditional kasseler ham (P)	28
smoked salmon royal	30
spinach florentine (V)	28
crab and fine herbs	34

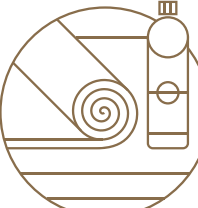
11.30AM - 11.00PM



sleeping it off..



post-shopping  
debrief



"namaste"

please note that a \$6  
hotel delivery charge, plus  
applicable taxes and an 18%  
gratuity will be automatically  
added to each bill. no delivery  
charge for orders under \$10.

# ALL DAY EATS

## STARTERS

CAESAR SALAD	17
creamy anchovy dressing, parmesan cheese, garlic croutons	

BURRATA AND BEETS	20
marinated beetroot salad, raisin pistachio pesto, croutons and watercress (V)(GF)(N)	

ADD PROTEIN TO ANY SALAD 12

chicken breast, steelhead, garlic-chili prawns, falafel

MEAT & CHEESE PLATE	42
charcuterie, artisanal cheeses, fig jam, grapes	

SALT & PEPPER CHICKEN WINGS 19  
buttermilk ranch dip

## MAIN PLATES

ROASTED HALF CHICKEN	35
potato salad, bacon coleslaw (GF)	

DUCK CONFIT	42
borlotti bean ragu, double smoked bacon, salsa verde, duck jus (GF)(P)	

PAN SEARED STEELHEAD  36  
butternut squash caponata, sauce soubise (GF)

8 OZ STRIPLOIN STEAK	58
truffle mash potatoes, sautéed chard, peppercorn sauce (GF)	

## HANDHELD

<b>BEEF BURGER</b>	28
Fort Fraser Ranch Farm beef, cheddar, baby gem, tomato, onion, brioche bun, served with fries or caesar salad	
add bacon +4   add egg +3	

GRILLED CHEESE + TOMATO SOUP 26  
fontina, parmesan butter, sourdough (V)

BLT SANDWICH	26
smoked bacon, lettuce, tomato, mayo, ciabatta bread, served with fries or caesar salad (P)	

FALAFEL BURGER	26
grilled halloumi, onion, lettuce, pickles, tzatziki, toasted brioche bun, served with fries or caesar salad (VG*)	

## PASTA

DUNGENESS CRAB LINGUINE 32  
garlic, chili tomato sauce, bacon (P)

MUSHROOM RIGATONI	28
foraged mushrooms, garlic, thyme, white wine, cream (VG*)	



Fairmont Waterfront is a proud partner of Ocean Wise and is committed to sustainable seafood options that support healthy oceans.

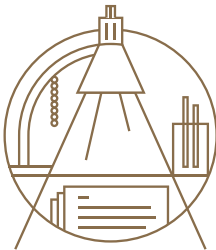
11.30AM – 6.30AM

# SWEET TREATS

VANILLA ALMOND CAKE dulce de leche, crème anglaise (P)(N)	13
CHOCOLATE CHERRY FRANGIPANE roasted cherries, salted chocolate crust, pistachio gelato (V)(N)	13

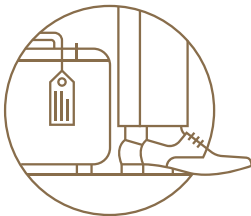
11.00PM – 6:30AM

# LATE-NIGHT



working late

CAESAR SALAD creamy anchovy dressing, parmesan cheese, garlic croutons	17
BURRATA AND BEETS marinated beetroot salad, raisin pistachio pesto, croutons and watercress (V)(GF)(N)	20
MEAT & CHEESE PLATE charcuterie, artisanal cheeses, fig jam, grapes	42
CHICKEN POT PIE baked in flakey pastry, served with kennebec potato chips	30
CANNELLONI spinach, ricotta, béchamel, parmesan	25
CHICKPEA TIKKA MASALA basmati rice, mango chutney, pappadam (VG)	25



just checked in

# BEVERAGES

JUICE cranberry, apple, grapefruit or orange	6
FRESHLY SQUEEZED ORANGE JUICE	12
MILK skim, 2%, oat, soy or almond	6
FAIRMONT TEA selections from LOT 35 Tea Company	6
SOFT DRINKS Coke, Diet Coke, Ginger Ale, Sprite, Club Soda	6
CARAFE OF COFFEE	9
CARAFE OF DECAF	9
ESPRESSO	6
LATTE	7
HOT CHOCOLATE	6

IN ROOM DINING

PLEASE DIAL 52 FOR ROOM SERVICE

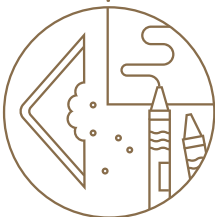
# FOR THE LITTLES

## KIDS BREAKFAST

<b>CEREALS</b> cornflakes, fruit loops, cheerios, frosted flakes (V) choice of milk: 2%, skim, oat, almond, soy	6
<b>CLASSIC BREAKFAST</b> two eggs any style, breakfast potatoes, smoked bacon and pork sausage (P) choice of toast: sourdough, white, whole wheat, dark rye, gluten free	17
<b>BUTTERMILK PANCAKES</b> seasonal compote, maple syrup, vanilla cream (V)	16
<b>STEEL-CUT OATS</b> mixed nut granola, brown sugar (N) (V) (VG)	14
<b>FRESH FRUIT SALAD</b> seasonal fruit and berries (VG)	14
<b>YOGURT AND BERRIES</b> greek yogurt, fresh berries (V)	9




adventure awaits!



feeling tucked out?

## KIDS ALL DAY

<b>RIGATONI PASTA</b> tomato sauce, parmesan cheese (V)	10
<b>CHICKEN FINGERS</b> breaded chicken strips, fries, plum sauce	14
<b>BEEF BURGER</b> Fort Fraser Ranch Farm beef, cheddar, ketchup, brioche bun, served with french fries	16
<b>FALAFEL BURGER</b> grilled halloumi, onion, lettuce, pickles, tzatziki, toasted brioche bun, served with fries or caesar salad (VG*)	16
<b>GRILLED CHEESE + TOMATO SOUP</b> fontina, parmesan butter, sourdough (V)	13
<b>FRENCH FRIES</b> ketchup (VG)	7
<b>ROASTED CHICKEN BREAST</b> buttered seasonal vegetables (GF)	16
<b>ROASTED STEELHEAD</b>  buttered seasonal vegetables (GF)	16

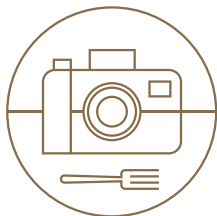
## SOMETHING SWEET

<b>TWO FRESHLY BAKED COOKIES</b>	6
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(GF) - GLUTEN FREE  
(V) - VEGETARIAN  
(P) - CONTAINS PORK  
(N) - CONTAINS NUTS  
(VG) - VEGAN  
(VG\*) - VEGAN ON REQUEST

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

# 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 52 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



just landed  
the account!



getting styled  
for a show

# WHO WANTS A DRINK?

## WINE SELECTION

5OZ/BTL

### SPARKLING / CHAMPAGNE

#### STELLER'S JAY BRUT

Okanagan Valley, Canada

19/89

#### CASA BOTTEGA PROSECCO

Veneto, Italy

16/79

#### MOËT & CHANDON, BRUT IMPÉRIAL

Epernay, France

38/180

#### VEUVE CLIQUOT, BRUT YELLOW LABEL

Reims, France

40/190

#### DOM PERIGNON

Epernay, France

445

#### LOUIS ROEDERER CRISTAL

Epernay, France

555

### ROSÉ

6OZ/9OZ/BTL

#### QUAIL'S GATE ROSÉ

Okanagan Valley, Canada

20/27/69

#### CHÂTEAU DU BERNE ROMANCE ROSÉ

Provence, France

23/33/89

### WHITE

#### BURROWING OWL PINOT GRIS

Okanagan Valley, Canada

21/29/82

#### TANTALUS RIESLING

Similkameen Valley, Canada

24/34/92

#### CANNONBALL CHARDONNAY

California, USA

22/32/85

#### TWIN ISLANDS SAUVIGNON BLANC

Marlborough, NZ

21/29/82

### RED

#### MONTE CREEK RANCH PINOT NOIR

Thompson Valley, Kamloops, Canada

21/29/82

#### BURROWING OWL MERLOT

Okanagan Valley, Canada

25/36/97

#### CANNONBALL CABERNET SAUVIGNON

California, USA

27/38/105

#### HACIENDA LOPEZ DE HARO CRIANZA

Rioja, Spain

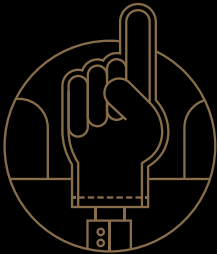
22/31/82



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. no delivery charge  
for orders under \$10.

HAND CRAFTED COCKTAILS

CLASSIC CAESAR	18
Finlandia, classic caesar mix, worchestershire sauce 1.5oz	
MOSCOW MULE	18
Finlandia, fresh lime juice, ginger beer 1.5oz	
MARGARITA	19
Hornitos, Cointreau, fresh lime juice 2oz	
OLD FASHIONED	22
Bulleit Bourbon, 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
Hendrick's	14
Empress 1908	13

VODKA

Finlandia	11
Ketel One	12
Tito's (gluten free)	12
Grey Goose	14

TEQUILA

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

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

BEER

CANNED BEER

DOMESTIC	9
Parallel 49 Lager	
33 Acres Of Sunshine	
Stanley Park Trail Hopper IPA	
Stanley Park Hazy Pale Ale	
Budweiser Zero (non-alcoholic)	

IMPORTED

Kilkenny Irish Cream	10
Guinness	

BOTTLE BEER

DOMESTIC	9
Bud Light	
Kokanee	
Whistler Forager (Gluten Free)	
IMPORTED	9
Corona	