

WINE & BUBBLES

Served 5:00 pm to 10:30 pm

	GLS	8OZ	BTL
WHITE WINE			
Sandhill Pinot Gris Okanagan, BC	9	15	45
Spierhead Chardonnay Okanagan, BC	12	18	60
Howling Bluff Sauvignon Blanc Okanagan, BC	10	16	50
RED WINE			
Hillside Merlot Okanagan, BC	11	17	55
Spierhead Pinot Noir Okanagan, BC	12	18	60
Osoyoos Larose Pétales Okanagan, BC	13	20	65
SPARKLING WINE & CHAMPAGNE			
Unsworth Charme De L'ile Vancouver Island, BC	11	-	50
Gloria Ferrer Sonoma County, California	-	-	75
Moët & Chandon Nectar Champagne, France	-	-	135

MARTINIS & COCKTAILS

Served 5:00 pm to 10:30 pm

PACIFIC CLASSIC MARTINI	11
absolut vodka or befeater gin, olives or a twist	
HGP MARTINI	12
beefeater gin, HGP tea syrup, lemon juice, limoncello, thyme	
CAESAR	10
vodka, tobasco, worcestershire, clamato, house blend celery salt rim, spicy bean	
OLD FASHIONED	10
whisky, sugar, angostura bitters, orange bitters, stirred with a twist of orange and kirsh cherry	

NON-ALCOHOLIC BEVERAGES

Served 24 hours a day

Juice - orange, grapefruit, tomato, apple, cranberry	5
Goodlife Fresh Squeezed Orange Juice	7
Milk - 2% or skim	4
Milk Alternative - soy, almond or rice milk	4
Coffee - medium roast - 4 cup carafe	7
Tea - herbal or regular - 4 cup pot	4
Hot Chocolate	4.50
Soft Drinks - pepsi, diet pepsi, 7-up, ginger ale, soda, tonic	3.75
Warsteiner Premium Fresh	7
San Pellegrino, Italy, 250ml	4
San Pellegrino, Italy, 750ml	8
Eska Still Water, Canada, 355ml	4
Eska Still Water, Canada, 750ml	6
Eska Sparkling Water, Canada, 355ml	4
Eska Sparkling Water, Canada, 750ml	6
Fiji Water, 500ml	4
Fiji Water, 1L	8

BEER & CIDER

Served 5:00 pm to 10:30 pm

DOMESTIC & CRAFT BEER	
Coors Light	6.50
Kokanee	6.50
Blue Buck Ale, Phillips Brewing Co.	7
Analogue Kolsch, Phillips Brewing Co.	7
IMPORT BEER	
Heineken	8
Corona	7
Stella Artois	8
LARGE FORMAT BC CRAFT BOTTLES (650ML)	
Hoyne Pilsner, Hoyne Brewing Co.	16
Sweet Leaf IPA, Red Arrow Brewing Co.	16
Piggy Pale Ale, Red Arrow Brewing Co.	16
CIDERS	
Strongbow Cider	9
Broken Ladder Apple	9

MINI BAR

Served 24 hours a day

WINE	
Mission Hill Estate Series Sauvignon Blanc, 375ml bottle	26
Mission Hill Estate Series Cabernet Merlot, 375ml bottle	29
Henkell Trocken Piccolo, Sparkling Wine, 200ml bottle	12
SINGLE SERVING ALCOHOLIC BEVERAGES	
Canadian Club Rye Whisky	10
Johnnie Walker Red Label Scotch Whisky	10
Finlandia Vodka	10
Beefeater Gin	10
Bacardi White Rum	10
Sambuca	10
Glenfiddich Single Malt Scotch Whisky	10
Grand Marnier	10
BEER	
Pilsner, Hoyne Brewing Co., 650ml	16
Dark Matter, Hoyne Brewing Co., 650ml	16
Blue Buck Ale, Phillips Brewing Co., 341ml	7
Heineken, 355ml	8
SNACKS	
Chocolate - smarties, kitkat, coffee crisp, snickers, mars, aero	2
Miss Vickie's Chips - regular	3
SmartFood White Cheddar Popcorn	3
Caramel Popcorn	7
Gummy Bears	7
Peanuts	7
Spuntino Mix	7
Milk Chocolate Covered Almonds	10
Dark Chocolate Sea Salt Caramels	10



**IN-ROOM
DINING**
HOTEL GRAND PACIFIC

Additional items available upon request
Dial "0" to order
5.25 delivery fee

BREAKFAST

Served 6:30 am to 11:30 am

Continental Breakfast

seasonal fruit, yogurt & choice of one pastry from our bakery selection

Pacific

two eggs any style, choice of british bangers or double smoked bacon, multigrain toast & breakfast potatoes

Buttermilk or Gluten Free Pancakes

Brioche French Toast

peanut butter sauce, raspberry compote, brown sugar crumble, whipped cream, banana

Ham & Cheese Omelette

three eggs, multigrain toast, breakfast potatoes

Wild Mushroom, Bacon & Arugula Omelette

three eggs, multigrain toast & breakfast potatoes

Eggs Benedict

two poached eggs, back bacon, hollandaise, buttermilk biscuit, breakfast potatoes

Avocado Toast

sundried tomato pesto, sprouts, radish, basil, two poached eggs, rustic multigrain loaf

House-Made Granola

your choice of yogurt, milk or milk alternative

Fresh Fruit Plate

sliced fresh fruit with yogurt

Selection of Cold Cereal

all bran, corn flakes, frosted flakes, raisin bran, rice krispies, or special k, your choice of 2%, skim, or milk alternative

FROM THE BAKERY - served with butter & preserves

Muffin - white chocolate raspberry, morning glory, carrot, bran & raisin

Butter Scone

Butter Croissant

Toast (2 slices) - multigrain, white or brown

SIDE ORDERS

Fresh Fruit Cup - assortment of seasonal fruit

Yogurt

Meat - bacon, British bangers, or Canadian back bacon

One Egg - any style

Two Eggs - any style

Breakfast Potatoes

Baked Tomato

DINNER

Served 5:00 pm to 10:30 pm

16 Chef's Daily Soup

Seafood Chowder

local seafood, clams, potatoes, bacon, cream

17

House Salad

arugula, pickled mushroom + ginger, sesame seeds, radish, shallot vinaigrette

14

Romaine Salad

15

prosciutto, black pepper brioche, lemon dressing, parmesan, boiled egg

add grilled chicken breast 8, wild salmon 12, or hand peeled prawns 12

17

Buttermilk Fried Chicken

thyme, aioli, grilled cabbage, chili honey

17

Chicken Wings

korean chili hot sauce, ancho bbq sauce or salt & pepper

17

Malai Kofta

potato + paneer dumpling, cashew tomato sauce, grilled naan, cilantro

16

Chicken

house made pappardelle, butternut squash puree, pickled rutabaga, crispy chicken skin, haricot verts, pecan

11

Salmon

shimeji, red miso + yuzu sauce, sake rice, charred green onion, tougarashi, sesame seeds, tokyo turnips

13

Grilled 7oz Beef Tenderloin

roasted fingerling potato, bacon jam, bordelaise sauce, celery root puree, grilled leeks, beets

7

Spaghetti alle Vongole

clams, garlic, chili pepper, parsley, olive oil

4

Butternut Squash Gnocchi

roasted squash, pumpkin seeds, crispy sage, parmesan

SANDWICHES & BURGER

*with your choice of house salad, chef's daily soup or french fries.
Add romaine salad or seafood chowder 3*

4

Turkey Club House

house brined roasted turkey breast, double smoked bacon, avocado, lettuce, tomato, whole grain bread

7

Grand Pacific Burger

gourmet beef patty, gruyère cheese, deep fried pickle, double smoked bacon, HGP sauce, arugula, brioche bun

4

Smoked Beef Sandwich

kimchi, arugula, green onion, swiss cheese, mustard mayonnaise, artisan rye

5

Fish & Chips

lingcod, house cut fries, pickled ginger tartar sauce, lemon coleslaw

5

4

10

Chocolate Bars

smarties, kitkat, coffee crisp, snickers, mars, aero

12

Miss Vickie's Chips

12

SmartFood White Cheddar Popcorn

Domestic Cheese Plate

cheddar, swiss, brie, crostini

13

Cotto Ham & Gruyere Cheese Baguette

ham, cheese, tomato, dill pickle, dijon mustard, mayonnaise, lettuce, baguette, Miss Vickie's chips

15

Grilled Chicken Club

chicken breast, pancetta, tomato, mayonnaise, lettuce, ciabatta bun, Miss Vickie's chips

16

Chef's Salad

grilled chicken breast, cotto ham, cheddar cheese, hard boiled egg, mixed greens, ranch dressing

14

Sliced Fruit Plate

a variety of seasonal fruit with low fat yogurt

28

House-made Carrot Cake

32

DESSERT

Served 5:00 pm to 10:30 pm

42

Crème Brûlée

Selection of House-made Gelato

23

CHILDREN'S MENU

Breakfast served 6:30 am to 11:30 am, Dinner served 5:00 pm to 10:30 pm

21

BREAKFAST - with your choice of milk, orange or apple juice

Buttermilk Pancakes with Maple Syrup

One Egg any Style

with ham, bacon or sausage, breakfast potatoes and toast

DINNER ENTRÉES - with your choice of milk, orange or apple juice

Baked Wild Salmon Filet

steamed potato & seasonal vegetables

Pasta and Tomato Sauce

Cheeseburger & Fries

Cheese Pizza

Fish & Chips

one piece of deep fried battered ling cod, house-made tartar sauce and french fries

Chicken Fingers & Fries

plum sauce

Grilled Cheese & Fries

Additional items available upon request

Dial "0" to order

5.25 delivery fee