

WINE & BUBBLES

Served 5:00 pm to 11:00 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'île Vancouver Island, BC	11	-	50
Gloria Ferrer Sonoma County, California	-	-	75
Moët & Chandon Nectar Champagne, France	-	-	135

MARTINIS & COCKTAILS

Served 5:00 pm to 11:00 pm

PACIFIC CLASSIC MARTINI	11
absolut vodka or beefeater 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
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 11:00 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

house-made chocolate hazelnut spread, coffee cream, lemongrass, coconut sauce, banana

Ham & Cheese Omelette

three eggs served with multigrain toast & breakfast potatoes

Wild Mushroom, Pulled Pork & Spinach Omelette

three eggs served with multigrain toast & breakfast potatoes

Eggs Benedict

two poached eggs, back bacon, served with fresh hollandaise on a buttermilk biscuit with breakfast potatoes

Chorizo & Eggs

chorizo, two eggs, corn salsa, fresh hollandaise, multigrain toast & breakfast potatoes

House-Made Granola

served with your choice of yogurt, milk or milk alternative

Fresh Fruit Plate

sliced fresh fruit with low fat yogurt

Selection of Cold Cereal

all bran, corn flakes, frosted flakes, raisin bran, rice krispies, or special k served with your choice of 2%, skim, soy or almond milk

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

Meat - sliced bacon, British bangers, or Canadian back bacon

One Egg - any style

Two Eggs - any style

Breakfast Potatoes

Baked Tomato

16 Chef's Daily Soup

Seafood Chowder

local seafood, clams, potatoes, bacon, cream

17

House Salad

arugula, baby kale, pickled red onion, crispy chickpeas, radish, orange & poppyseed vinaigrette

14

Romaine Salad

prosciutto, lemon dressing, parmesan, boiled egg house-made foccacia

15

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

Tuna Tartare

17

jalepeno & goat cheese toast, spicy mayo, cucumber, red onion

Chicken Roulade

17

sweet corn risotto, heirloom tomato, oyster mushroom, honey mustard demi

Wild Pacific Salmon

11

quinoa, dill yogurt, cucumber & summer squash

Grilled 7oz Beef Tenderloin

13

garlic & herb mashed potato, roasted cauliflower, chervil, madeira demi, cipollini onion

7

Mentaiko Butter Pasta

prawn, prosciutto, arugula, yuzu dashi, shiso, parmesan

Orecchiette Pasta

heirloom tomato, arugula, pistou, artichoke fritter

4

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

4

house brined roasted trukey breast, double smoked bacon, avocado, lettuce, tomato, served on whole grain bread

4

English Pea Toast

7

whipped ricotta, mint, scallion, curry powder, red onion, sunflower seeds, served on multigrain toast

4

Grand Pacific Burger

3

gourmet beef patty, gruyere cheese, deep fried pickles, HGP sauce, double smoked bacon, arugula, served on a brioche bun

5

New York Steak Sandwich

5

grilled new york steak, tamarind tomato jam, crispy onions, horseradish mayonnaise, served on sourdough bread

4

Fish & Chips

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

DINNER

Served 5:00 pm to 10:30 pm

10 Chocolate Bars

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

12

Miss Vickie's Chips

15

SmartFood White Cheddar Popcorn

13

Domestic Cheese Plate

cheddar, swiss and brie served with crostini

17

Cotto Ham & Gruyere Cheese Baguette

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

15

Grilled Chicken Club

chicken breast, pancetta, tomato, mayonnaise, lettuce served on a ciabatta bun with Miss Vickies chips

16

Chef's Salad

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

17

Sliced Fruit Plate

a variety of seasonal fruit with low fat yogurt

34

House-made Carrot Cake

9

38

DESSERT

Served 5:00 pm to 11:00 pm

42

Crème Brûlée

10

Selection of House-made Gelato

10

24

CHILDREN'S MENU

26

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

7

Buttermilk Pancakes with Maple Syrup

7

One Egg any Style

with ham, bacon or sausage, breakfast potatoes and toast

16

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

16

Baked Wild Salmon Filet

steamed potato & seasonal vegetables

16

Pasta and Tomato Sauce

10

Cheeseburger & Fries

17

Cheese Pizza

12

Fish & Chips

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

20

Chicken Fingers & Fries

served with plum sauce

20

Grilled Cheese & Fries

Additional items available upon request

Dial "0" to order

5.25 delivery fee