

ALL DAY DINING



CELEBRATING THE
NEIGHBOURHOODS & CULTURAL DIVERSITY
OF VANCOUVER

ROSEWOOD
HOTEL GEORGIA

Raw Bar

CAVIAR - 30g Sustainable, Northern Divine Caviar, Classic Fixings	
Northern Divine Royal White	250
Sasanian Imperial Osetra	195
Sasanian Siberean	95
OYSTERS Six Freshly Shucked Oysters, Mignonette, Lemon	30
HAMACHI CRUDO GF Yuzu Soy, Sesame Oil, Jalapeno, Togarashi	25
TUNA STACK Ahi Tuna, Cilantro, Soy Avocado, Macha Oil, Jalapeño, Crispy Wonton	26

Soups & Salads

SEASONALLY INSPIRED SOUP Please ask your server for today's selection	15
BURRATA GF Roasted Beets, Greens, Hazelnut-Parsley Gremolata	27
GEORGIA CAESAR SALAD Baby Gem Lettuce, House-Made Caesar, Parmesan, Soft Boiled Egg, Pangratto	22
PEAR & ARUGULA SALAD GF Pears, Walnuts, Comox Valley Brie, Dried Cranberries, Maple-Thyme Vinaigrette	25

Add Grilled Chicken 16 | Sauteed Prawns 18 | Seared Salmon 19 | Add Alberta Striploin 23

PARTNERS IN PROVENANCE

For the Table

TRUFFLE FRIES Parmesan, Garlic Aioli	18
CRISPY FALAFEL V Hummus, Chickpea & Herb Fritters, Pickle Toasted Flatbread	21
GARLIC PRAWNS BC Prawns, Shishito Pepper, Chili Crunch	25
WAGYU BEEF DUMPLINGS Nam Jim, Chili Oil, Green Onions	26
CHARCUTERIE & CHEESE Cured Meats, BC & International Cheeses, Pickles, Crackers & Mustard	29
MUSHROOM FLATBREAD Seasonal Mushrooms, Mozzarella, Parmesan Arugula, Truffle Oil	28

Sides

GRILLED ASPARAGUS	18
SEA SALTED FRIES	15
FORAGED MUSHROOMS	15
FINGERLING POTATOES	15
SAUTEED VEGETABLES	15
PETIT GARDEN SALAD	15

Entrees

STEAK FRITES 10oz CAB Striploin 62 16oz CAB Ribeye 95 Sea Salted Fries, Fines Herbes Butter, Marsala Sauce	
SABLEFISH Chickpea and Chorizo Ragu, Glazed Turnips, Beurre Blanc	55
ROSSDOWN CHICKEN Slow Roasted Chicken Supreme, Foraged Mushrooms, Fingerling Potatoes, Perigord Truffle Jus	39
LOBSTER & SCALLOP LINGUINI Squid Ink Pasta, Butter Poached Lobster, Hokkaido Scallops, Citrus Butter, Parmesan, Grape Tomatoes	65
STIR FRIED NOODLES Egg noodles, Garlic, Oyster Sauce Peppers, Chili Oil, Scallions, Pak Choi	27
Add Grilled Chicken 16 Sauteed Prawns 18 Seared Salmon 19	
GEORGIA BURGER 30 Day Dry Aged Beef, Truffle Aioli, Boston Lettuce, Tomato Bacon, Gruyere, Sea Salted Fries or Salad	35
KOREAN FRIED CHICKEN SANDWICH Gochujang Aioli, Apple slaw, Pickle, Brioche	27

Rosewood's PARTNERS IN PROVENANCE commitment is borne out of respect for local farmers and indigenous agriculture. Rosewood Hotel Georgia partners with local farms and purveyors to provide guests with fresh, seasonal products throughout the year; maintaining a diverse menu featuring local produce and supporting Canadian growers and farmers.

V Vegan GF Gluten-Free

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
ALL PRICES ARE IN CAD AND SUBJECT TO APPLICABLE TAX(ES). AN 18% GRATUITY WILL BE APPLIED TO GROUPS OF EIGHT OR MORE.

COCKTAILS & WINE

THE GEORGIA SIGNATURES

LADY IN PANTS 25
Macallan 12 Year, Red Wine Reduction
Port Wine Spices, Honey, Champagne

Katharine Hepburn, who "waltzed" into the Hotel Georgia wearing her trademark pants in the 1950s - an unconventional act at the time.

MR. HOSPITALITY 2.0 29
Bourbon, Maple, Cardamom, Amaretto
Cacao Bitters

A tribute to the hotel's founding visionary J.A. Weldon, who established the golden standard of service and earned the title of Mr. Hospitality from the Vancouver Sun.

HOTEL GEORGIA 21
Botanist Gin, Orgeat, Lemon, Orange
Blossom Water, Egg White, Nutmeg Dust

Our award-winning cocktail of ethereal goodness was originally created in the early 50s and updated along with the hotel's grand re-opening. If you've never tried this internationally-acclaimed cocktail at least once, now is the time.

SPIRITLESS COCKTAILS

HERITAGE HARMONY 14
Seedlip Spice, Earl Grey, Coconut Water
Lemon, Cranberry

LEMON GROVE 14
Seedlip Grove, Lemon Oleo, Lemon Juice

THE BING & THE BASS 24
Montis Distillery Winter Spirit, Amaretto
Chai Reduction, Lemon, Egg White

Legendary entertainer Bing Cosby, a frequent guest who loved to stop over at the hotel on his way to his favourite salmon fishing grounds in Northern BC.

LATE NIGHT FREQUENCIES 28
Hornitos Cristalino, Espresso, Poblano
Oat Milk, Black Lime

In Honour of British Columbias most popular radio station CKWX, which broadcasted from Hotel Georgia penthouse studio from 1927 to 1941 filling the airwaves with Jazz & Big Band sounds.

NEWSMAN'S CLUB 24
Casamigos Reposado, Chartreuse Verte
Falernum, Lime, Roasted Sesame

A tribute to the renowned private member's club from Hotel Georgia's early years. Celebrated for its memorable & extended evenings.

CLASSIC SENSATIONS WITH A MODERN TWIST

ESPRESSO MARTINI 19
Belvedere Vodka, Espresso, Agave, Ancho
Reyes

Our riff on a classic martini. More robust, full-bodied and energizing.

GREEN NAVY 19
Tanqueray Gin, Basil, Lime, Orgeat, Celery
Bitters

Harmonizing the vibrant zest from an Army & Navy and herbal allure from a Green Park cocktail, this drink strikes a perfect balance between two worlds.

B.C. 75 22
Long Table Dry Gin, Local BC Honey,
Lemon, Local Sparkling Wine

A twist on a classic French 75 that puts the spotlight on our exceptional local products from British Columbia.

BEER

LOCAL EXPRESSIONS

Stanley Park Sesh Lager 10
Stanley Park Trail Hopper IPA 10
Stanley Park 1897 Amber Ale 10
Stanley Park Hazy Pale Ale 10

SAZERAC 26
Rye, Cognac, Caramel, Absinth, Peychaud's
Bitters

An icon in the cocktail realm, this needs no introduction. We meticulously fashion it 'New York Style' with equal parts rye and cognac elevating its richness with a touch of caramel.

MATURED BOULEVARDIER 21
Bourbon, Oloroso Sherry, Campari, Sweet
Vermouth, Hibiscus

A timeless aperitif and in this instance, a delightful digestif as well. By incorporating dry oloroso sherry we impart an added depth and body to the classic boulevardier cocktail, ensuring it accompanies you throughout the entire night.

IMPORTED
Guinness · IRELAND 12
Hoegaarden · BELGIUM 12
Stella Artois · BELGIUM 12

NON-ALCOHOLIC
Warsteiner · GERMANY 9

CIDER
Okanagan Cider 10

CHAMPAGNE & SPARKLING 50Z / BTL

Luna Argento Prosecco Brut Italy 16 / 75
Stoneboat Reserve 'Piano' Brut BC 19 / 90
Billecart Salmon Reserve Brut France 46 / 220

WHITE WINE

Attems Pinot Grigio, Friuli Italy 16 / 75
Cedar Creek Estate Chardonnay Okanagan BC 17 / 80
Joei Farm 'A Noble Blend' Okanagan BC 18 / 85
Schloss Lieser 'Trocken' Riesling Germany 26 / 125
Cloudy Bay Sauvignon Blanc New Zealand 26 / 125
Simmonet Fevre Chablis 1er Cru Mont De Milieu, France 31 / 140

ROSE

Tenuta Guado Al Tasso 'Scalabrone' Italy 24 / 115

RED WINE

Cedar Creek Estate Pinot Noir Okanagan BC 21 / 100
Burrowing Owl Syrah Olivier, BC 21 / 105
Vanessa Vineyards Meritage Okanagan BC 32 / 155
Vietti 'Perbacco' Nebbiolo Piedmonte, Italy 33 / 160
Chateau Tour Bayard Montagne Saint Émilion, Bordeaux France 26 / 140

V Vegan GF Gluten-Free

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
ALL PRICES ARE IN CAD AND SUBJECT TO APPLICABLE TAX(ES). AN 18% GRATUITY WILL BE APPLIED TO GROUPS OF EIGHT OR MORE.