

BREAKFAST

Early Start

FOR THOSE EARLY RISERS

1927 VIENNOISERIE 30

Assortment of Homemade Pain au Chocolat, Danishes, Croissant, Muffin

BC BLUEBERRY PARFAIT GF 20

Richmond Country Farm Preserved Blueberry Compote, Greek Yogurt, Granola

ORGANIC STEEL-CUT OATMEAL GF 22

Brown Sugar, Raisins, Candied Pecan

SMOKED SALMON BAGEL 28

Smoked Salmon, Toasted bagel, Cream Cheese

AVOCADO TOAST 27

Smashed Avocado, Sourdough, Two Poached Eggs

SLICED FRUIT PLATE GF & V 18

Melons, Pineapple, Seasonal Berries

Signatures

ALL BREAKFAST EGGS ARE FREE-RANGE AND ORGANIC

CANADIAN 38

Two Free-Range Eggs Any Style, Bacon or Sausage, Breakfast Potatoes, Roasted Tomato, Choice of Toast

CONTINENTAL BREAKFAST 32

Croissant, Danish Pastry, Fresh Fruit and Berries
Coffee or Tea | Freshly Squeezed Juice

WELLNESS BREAKFAST 30

Egg White Omelet, Sliced Avocado
Roasted Tomato, Multi-Grain Toast
Local Honey | Green & Glowing Smoothie

Classics

ALL BREAKFAST EGGS ARE FREE-RANGE AND ORGANIC

1927 FRENCH OMELETTE 31

Three Eggs Omelette, Leeks, Gruyère
Fine Herbs, Breakfast Potatoes, Choice of Toast

TWO FREE RANGE EGGS - ANY STYLE 28

Two Free-Range Eggs,
Bacon or Sausage, Breakfast Potatoes
Roasted Tomato, Choice of Toast

EGGS BENEDICT 32

Two Soft Poached Eggs, Canadian Back Bacon or Lox Salmon,
Toasted English Muffin, Hollandaise, Breakfast Potatoes

BRIOCHE FRENCH TOAST 26

Whipped Cream, Maple Syrup, Caramelized Bananas

LEMON BUTTERMILK PANCAKES 23

Crème Chantilly, Maple Syrup,
Seasonal Berries | GF Available

CROISSANT SANDWICH 26

Bacon, Gruyère, Sunny Side Up Egg,

Sides

HALF AVOCADO 10

BACON 12

BREAKFAST POTATOES 10

MAPLE PORK SAUSAGE 12

CHICKEN & APPLE SAUSAGE 12

CHOICE OF TOAST 6

CROISSANT 10

PAN AU CHOCOLAT 10

DANISHES 10

SMOKED SALMON 14



All seafood options on this menu are Ocean Wise recommended.

ROSEWOOD
HOTEL GEORGIA

PARTNERS IN PROVENANCE

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.

Little Qualicum Cheeseworks Parksville | Oyama Sausage Co. | Two Rivers Meats Little
| Qualicum Cheesework | Caffè Umbria Artisan Coffee Roasters

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



CELEBRATING THE NEIGHBOURHOODS &
CULTURAL DIVERSITY OF VANCOUVER

Coffee

WE PARTNER WITH UMBRIA COFFEE ROASTERS VANCOUVER.
OUR BLEND IS A FUSION OF ITALIAN AND WEST COAST.

FRESHLY BREWED COFFEE 10
ESPRESSO 8
DOUBLE ESPRESSO 10
CORTADO 11
MACCHIATO 11
AMERICANO 10
CAPPUCCINO 12
CAFÉ LATTE 12
FLAT WHITE 11
HOT CHOCOLATE 10

Tea

A COLLECTION FROM OVER 800 DIFFERENT SINGLE ESTATES,
FINE HARVESTS AND EXCLUSIVE BLENDS
FROM ALL TEA-PRODUCING COUNTRIES.

CHAMOMILE 10
MILK OOLONG 10
DARJEELING BLACK 10
EARL GREY 10
ENGLISH BREAKFAST 10
JASMINE QUEEN TEA 10
SILVER MOON 10
BLACK CHAI 10
MINT TEA 10
IMPERIAL LAPSANG SOUCHONG 10

Live Healthy Smoothies

VERY BERRY V 20
Blueberry, Strawberry, Banana, Oat Milk

GREEN AND GLOWING V 20
Kale, Spinach, Almond Milk, Chia Seeds, Green Apple,
Matcha

GINGER SHOT V 16
Fresh Ginger, Orange Juice, Turmeric

Fresh Juice

APPLE 15
GRAPEFRUIT 15
ORANGE 15

Water and Soft Drinks

SAN PELLEGRINO SPARKLING WATER 11
ACQUA PANNA SPRING WATER 10
SOFT DRINK 8



We use sustainable and certified organic coffee and tea

ALL DAY DINING



CELEBRATING THE
NEIGHBOURHOODS &
CULTURAL DIVERSITY OF
VANCOUVER

Raw Bar

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

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, Pangrattato | 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

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 |



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Ocean Wise recommended.

Entrees

| | |
|---|----|
| STEAK FRITES 10oz CAB Striploin 62 16oz CAB Ribeye 95 | |
| Sea Salted Fries, Fines Herbes Butter, Marsala Sauce | |
| SABLEFISH | 55 |
| Chickpea & Chorizo Ragù, Glazed Turnips, Beurre Blanc | |
| ROSSDOWN CHICKEN | 39 |
| Slow-Roasted Chicken Supreme, Foraged Mushrooms, Fingerling Potatoes, Perigord Truffle Jus | |
| LOBSTER & SCALLOP LINGUINI | 65 |
| Squid Ink Pasta, Butter-Poached Lobster Hokkaido Scallops, Citrus Butter Parmesan, Grape Tomatoes | |
| STIR-FRIED NOODLES | 27 |
| Egg Noodles, Garlic, Oyster Sauce Peppers, Chili Oil, Scallions, Pak Choi | |
| Add Grilled Chicken 16 Sauteed Prawns 18 Seared Salmon 19 | |
| GEORGIA SMASH BURGER | 35 |
| 8 Oz Alberta Prime, Truffle Aioli, Bacon, Pickle, Gruyere, Sea-Salted Fries or Salad | |
| KOREAN FRIED CHICKEN SANDWICH | 27 |
| Gochujang Aioli, Apple slaw, Pickle, Brioche Sea-Salted Fries or Salad | |
| TURKEY CLUB SANDWICH | 27 |
| Cranberry Sourdough, Bacon, Lettuce, Tomato, Mayo, Sea-Salted Fries or Salad | |

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Little Qualicum Cheesework | Pacific Northwest | Northern Divine Caviar

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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
Rye, 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.

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

In honour of British Columbia's most popular radio station CKWX, which broadcast 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.

SPIRITLESS COCKTAILS

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

LEMON GROVE 14
Seedlip Grove, Lemon Oleo, Lemon Juice

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.

SAZERAC 26
Rye, Cognac, Caramel, Absinthe 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.

CHAMPAGNE & SPARKLING 50Z / BTL

Moinetto 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
Joi Farm 'A Noble Blend'
Okanagan, BC 18 / 85
Schloss Lieser 'Troocken' Riesling
Germany 26 / 125
Cloudy Bay Sauvignon Blanc
New Zealand 26 / 125
Chablis
Sommelier Selection MP

ROSÉ

Caves d'Esclans
Whispering Angel France 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
Piedmont, Italy 33 / 160
Château Tour Bayard, Montagne
Saint-Émilion, Bordeaux France 26 / 140
Cabernet-Sauvignon
Sommelier Selection MP

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

IMPORTED

Guinness · IRELAND 12
Stella Artois · BELGIUM 12

NON-ALCOHOLIC

Heineken · NETHERLANDS 10

CIDER

Okanagan Cider 10