

# ALL-DAY

11:30 AM - 10:00 PM DAILY

## STARTERS

- Tomato Bisque

Cup 9 / Bowl 12

Focaccia croutons, Grana Padano crisp, basil pesto

SB

gf\*

V
- Wall Centre Salad

11

Hand-picked gourmet Boston lettuce, pecans, raisins, soy-lemon-honey vinaigrette

gf\*

V

Add
  - grilled chicken13
  - 5oz seared arctic char filet13
  - three (3) seared tiger prawns13
- Edamame

14

Togarashi spice, sesame oil, Maldon sea salt

GF

V
- Marinated Olives

13

Marinated in garlic-chili-thyme oil

SB

GF

V
- Caesar Salad

Half 11 / Full 17

Romaine hearts, Grana Padano cheese, focaccia croutons, fried capers, signature roasted garlic dressing

SB

gf\*

Add
  - grilled chicken13
  - 5oz seared arctic char filet13
  - three (3) seared tiger prawns13
- Spicy Meatball Sugo

24

Three meatballs, roasted tomatoes, caramelized onions, basil sauce, Grana Padano cheese

SB
- Seared Ahi Tuna

26

Crispy sesame green beans, carrot, cauliflower, vegetable-ginger purée

GF
- Chicken Wings

25

Hot, BBQ or sea salt & pepper, veggie sticks, blue cheese dip

SB
- ENTRÉES

\*There will be an additional charge of \$2 for gluten-free bread and pasta substitutions.
- 6oz Steak & Frites

42

Pan-seared “AAA” local beef sirloin, shoestring herb fries, garlic-thyme compound butter, splash of demi-glace

GF
- Fish and Chips

2 piece 23 / 3 piece 27

Tempura-battered pacific wild cod, home-made tartar sauce, french fries
- Linguine Primavera

27

Locally grown roasted vegetables, house-made salsa verde, Grana Padano cheese

SB

gf\*

V\*

Add
  - grilled chicken13
  - 5oz seared arctic char filet13
  - three (3) seared tiger prawns13
- Chicken Katsu Curry

39

Crispy-breaded chicken thigh, cabbage, cilantro, fried egg, pickled vegetables, curry sauce, served on a bed of jasmine rice
- Santa Fe Chicken Salad

27

Fraser Valley Acapulco-spiced chicken breast, half avocado, crumbled goat cheese, corn, black beans, crispy tortilla strips, chipotle-honey dressing

SB

gf\*
- Pork Belly Cobb Salad

29

Egg, tomato, avocado, blue cheese, green onion, crispy pork belly, baby spinach and Boston lettuce mix, red wine vinaigrette
- Pan-Seared Arctic Char

39

Organic quinoa, seasonal vegetables, lemon-honey-dressed

GF
- LATE NIGHT

11:00 PM - 6:00 AM DAILY

Double-Smoked Bacon Sandwich with Cheddar and Egg

15

Croissant Sandwich with Roasted Ham and Eggs

15

Spinach Wrap with Feta and Egg White

15

Tomato & Mozzarella on Focaccia

15

Turkey, Provolone, and Pesto on Ciabatta

15
- ## HANDHELDS
- \*There will be an additional charge of \$2 for gluten-free bread and pasta substitutions.

Wall Centre Burger

28

Charbroiled Two Rivers all-beef patty, marbled Cheddar, lettuce, tomato, red onion, dill pickle, signature sauce, toasted brioche bun, served with your choice of french fries, hand-picked greens or caesar salad

SB

gf\*

Add
  - bacon5
  - mushrooms5

House-Roasted Turkey Sandwich

26

Sundried tomatoes, Swiss cheese, lemon-honey dressed arugula, basil pesto, ciabatta bun, served with your choice of french fries, hand-picked greens or caesar salad

gf\*

Add
  - bacon5
  - mushrooms5

Chicken Strips

3 piece 20 / 5 piece 24

Breaded chicken breast strips, honey mustard, served with french fries, hand-picked greens, or caesar salad

Margherita Flatbread

23

San Marzano tomato sauce, Roma tomatoes, Mozzarella cheese

V

Prosciutto Arugula Flatbread

29

San Marzano tomato sauce, mozzarella cheese, prosciutto, fresh arugula, olive oil drizzle

Grilled Vegetable Focaccia

25

Fresh-baked focaccia bun, grilled eggplant, zucchini, sun-dried tomatoes, sweet bell pepper, red onion, Okanagan goat cheese, basil pesto, balsamic glaze, served with your choice of french fries, hand-picked greens or caesar salad

gf\*

V

Add
  - grilled chicken13
  - bacon5
  - mushrooms5

SIDES

\*There will be an additional charge of \$2 for gluten-free bread and pasta substitutions.

Signature crispy Wall fries

SB

10

5oz. seared Arctic Char

13

Yam fries

SB

13

Truffle & Parmesan fries

SB

15

Garlic bread

SB

Half 5 / Full 8

Grilled chicken

13

Three (3) seared tiger prawns

13

Half avocado

5

Seasonal vegetables

10

DESSERTS

Mario’s 0.5L Ice Cream Tub

14

Please call for available flavours

Berry Panna Cotta

16

Chocolate sponge cake, fresh berries, vanilla Chantilly cream

gf\*

NY Cheesecake

16

Sour cherry compote, Chantilly cream, fresh berries

GF

Fruit Salad

13

Assortment of fresh seasonal fruit and berries

GF

NON-ALCOHOLIC BEVERAGES

Milk Substitute: 0.75

(Oat Milk, Almond Milk, Soy Milk)

Drip Coffee

5.5

Double Espresso

5.5

Americano

5.5

Latte

6.5

Cappuccino

6

Vanilla Latte

7

TAZO™ Tea

6

English Breakfast Tea, Earl Grey, Zen Green Tea, Chai, Peppermint, Chamomile, Wild Sweet Orange

Juice

6

Apple, Orange, Grapefruit, Cranberry

Soft Drinks

5

Pepsi | Diet Pepsi | 7-Up | Mountain Dew | Schweppes Ginger Ale | Club Soda | Schweppes Tonic Water | Brisk Iced Tea | Pure Leaf Lemon Ice Tea

SB Small Bites Item (available from 10pm - 11pm)

V

 vegetarian option

GF

 gluten-free

gf\*

 gluten-free option

\$2 CHARGE WILL BE APPLIED TO SPLIT A DISH.
- # BREAKFAST

6:00 AM - 11:30 AM DAILY

## HEALTHY START
- Avocado Toast

26

Multigrain toast, fresh avocado, tomatoes, cottage cheese, served with hand-picked greens

gf\*

V

Add two free-range eggs, poached6

Lox and Cream Cheese Bagel

28

Smoked salmon, Roma tomato, red onions, capers, plain cream cheese

Add two free-range eggs, poached6

House-Made Artisan Granola

19

Fresh berries, low-fat yogurt

V

Fruit Salad

14

Assorted cut fruits and fresh berries with low-fat yogurt or cottage cheese

GF

V

Steel-Cut Oatmeal

17

Banana compote, berries, toasted pecans

GF

V
- ## TRADITIONAL FAVOURITES
- Wall Centre Continental

27

Bowl of fresh-cut fruit salad with plain or flavored yogurt

choice of 2 bakery items: Croissant, Danish, Muffin, Toast or English Muffin severed with Butter and Preserves, coffee or tea, juice

All Canadian Breakfast

34

Two eggs any style with bacon & sausages, breakfast potatoes, toast, coffee or tea, juice

gf\*

Egg White Frittata

23

Spinach, onions, peppers, zucchini, cherry tomato, goat cheese, breakfast potatoes, choice of toast

gf\*

V

Fraser Valley Three-Egg Omelet

31

Served with breakfast potatoes and choice of toast. Choose max 3 fillings: Peppers, onions, tomatoes, mushrooms, spinach, Cheddar cheese, goat cheese, ham, sausage

\$0.75 for extra fillings on top of the 3 included

Florentine Eggs Benedict

25

Two poached free-range eggs, wilted baby spinach, toasted English muffin, hollandaise, breakfast potatoes

V

Signature Wall Centre Benedict

29

In-house smoked pork belly, fresh baked herb & Cheddar cheese scone, poached eggs, hollandaise sauce, breakfast potatoes

Bacon and Sausage Scramble

27

Three eggs, bacon, breakfast sausage, onions, peppers, Cheddar cheese, breakfast potatoes, choice of toast

gf\*

Buttermilk Pancakes

22

Whipped cream, wild blueberry compote, pecans, maple syrup & butter

V
- ## BREAKFAST SIDES
- Two Sausages

8

Two Slices of Bacon

7

One Free-Range Egg (Any Style)

4

Breakfast Potatoes

7

Wall Centre Corn Muffins

9

Two muffins baked daily, served with butter & assorted preserves

Half Avocado

4.5

Whole Fruit

4

Apple or Banana

Toast Basket

7

White, whole wheat, sourdough, multi-grain, gluten-free

Fresh Baked Pastry Basket

9

Choice of Two: Croissant, Muffin, Danish

Bagel and Cream Cheese

13

Variety of Yogurt

6.5

Low-Fat, Plain Greek, Assorted Fruit

Assorted Kellogg’s® Cereal with 2% Milk

9

Corn Flakes™, Rice Krispies™, Froot Loops™, All Bran™, Frosted Flakes™
- Grab and Go Option31

Farm to Table Wrap made daily with fresh ingredients

BEVERAGES

\*LIMITED SEASONAL AVAILABILITY. IN ACCORDANCE WITH BC LIQUOR LAWS, ALCOHOL MAY ONLY BE PURCHASED AND CONSUMED BY AGES 19 AND UP

RED WINE			5oz	8oz	BTL
PELLER RESERVE   winemakers red, BC VQA			9	13	40
OPEN   merlot, BC VQA			9	13	40
RED ROOSTER   cabernet merlot, BC VQA			13	17	46
MARQUES DE CACERES   rioja, SP			13	17	46
CHÂTEAU DE COURTEILLAC   bordeaux, FR			14	18	48
KINGSTON ESTATE   shiraz, AUS			15	19	50
SEPTIMA   malbec, ARG			16	20	54
GARZON   cabernet franc tannat, UY			16	20	54
TINHORN CREEK   pinot noir, BC VQA			17	21	58
TINHORN CREEK   cabernet franc, BC VQA			17	21	58
LA BRACCESCA   montepulciano, IT			20	25	60
MEIOMI   cabernet sauvignon, US			22	27	65
NK’MIP TALON   cabernet syrah, BC VQA*					70
MISSION HILL   pinot noir, BC VQA					80
LOUIS LATOUR   bourgogne, FR					85
BLACK HILLS   syrah, BC VQA					95
STAG’S LEAP   cabernet sauvignon, US					120
DOMAINE DROUHIN   pinot noir, US					160
CHÂTEAU LE BON PASTEUR   bordeaux, FR					330
WHITE WINE			5oz	8oz	BTL
PELLER RESERVE   winemakers white, BC VQA			9	13	40
OPEN   sauvignon blanc, BC VQA			9	13	40
RED ROOSTER   pinot 3, BC VQA			13	17	46
GABBIANO   pinot grigio, IT			13	17	46
TINHORN CREEK   chardonnay, BC VQA			15	19	52
GREY MONK   riesling, BC VQA			16	20	54
HAHN   chardonnay, US			18	24	72
STONE ROAD ROSE   rosé, BC VQA			10	14	44
NK’MIP WINEMAKERS SERIES   pinot blanc, BC VQA*					70
BLACK HILLS   viognier, BC VQA					70
BELLINGHAM ‘THE BERNARD SERIES’   chenin blanc, SA					70
WILLIAM FEVRE   petit chablis, FR					74
SPARKLING WINE					BTL
STELLARS JAY   brut, BC					58
DOM PERIGNON   champagne, FR					480
SPIRIT SELECTION					375ml
ABSOLUT VODKA					40
BACARDI WHITE RUM					40
BEEFEATER GIN					40
JOHNNIE WALKER RED					46
CROWN ROYAL RYE					48
BULLEIT BOURBON					62
DOMESTIC BEER					341ml
BUD LIGHT   BUDWEISER   COORS LIGHT   MOLSON CANADIAN					8
IMPORT BEER					330ml
CORONA   HEINEKEN   STELLA ARTOIS					8.5
GUINNESS (440ml)					10
LOCAL BEER					355ml
RED TRUCK   lager, amber ale, northwest IPA					8
WHISTLER BREWING CO.   bear paw honey lager					8
WHISTLER BREWING CO.   forager lager, gluten free					9
PHILLIPS   blue buck ale, tiger shark pale ale, cold snap kolsch					8
CIDERS & COOLERS					
NO BOATS ON SUNDAY   apple or pear (473ml)					9.5
STRONGBOW   SMIRNOFF ICE (330ml)					8.5

KID’S MENU

Menu is valid for children 12 years and under

BREAKFAST		
6:00 AM - 11:30 AM DAILY		
Fruit Salad	12	
Assorted cut fruits and fresh berries with low-fat yogurt		
Buttermilk Pancakes	1 for 13 / 2 for 15	
Wild blueberry compote, maple syrup		
All Canadian Kids	17	
Bacon or sausages, one egg any style, breakfast potatoes, toast or seasonal fruit		
Oatmeal	12	
Banana compote, berries		
Assorted Kellogg’s® Cereal with 2% Milk	9	
Corn Flakes™, Rice Krispies™, Froot Loops™, Frosted Flakes™, All Bran™		
Belgian Waffle	14	
Single waffle, whipped cream, maple syrup, fresh berries		
Variety of Yogurt	6.5	
Low-Fat, Plain Greek, Assorted Fruit		

LUNCH + DINNER		
11:30 AM - 10:00 PM DAILY		
Tomato Bisque	8	
Focaccia croutons, Grana Padano crisp <i>gf*</i> / <i>V</i>		
Caesar Salad	10	
Crisp romaine hearts, Grana Padano cheese, focaccia crouton, fried capers, signature roasted-garlic dressing <i>gf*</i>		
Grilled Cheese	14	
Melted marbled Cheddar cheese, white bread, served with French fries, hand-picked greens, or Caesar salad		
Chicken Strips	14	
Two breaded chicken breast strips with ketchup served with served with French fries, hand-picked greens, or Caesar salad		
Cheese Burger Sliders	17	
All-beef patty, marbled cheddar, lettuce, ketchup, toasted brioche bun, served with French fries, hand-picked greens, or Caesar salad		
Mac and Cheese	15	
Pasta with Cheddar cheese sauce		
Chicken Dinner	21	
Grilled chicken breast, sautéed nugget potatoes, steamed carrots and peas, demi-glace		

DESSERT		
Ice Cream Cup	8	
Choice of one scoop of vanilla or chocolate ice cream with whipping cream and fresh seasonal berries		
Fruit Salad	14	
An assortment of fresh seasonal fruit and berries		

FOOD+ DRINK

To place an order, press Room Service on the guest room phone.

IN-ROOM DINING

6:00 AM - 11:00 PM  
Relax in the comfort of your guest room and allow us to deliver your delectable dishes right to your door.

LATE NIGHT

11:00 PM - 6:00 AM  
Limited menu available, please see late night section.

Order through your phone for breakfast, lunch, dinner and late night or schedule your breakfast with our Marriott Bonvoy® App.

BAR & LOUNGE

BAR ONE

North Tower  
11:00 AM - 12:00 AM  
Whether playing a lively mix of classic lounge music or taking a page from the American Songbook, our live entertainment brings the night to life at Bar One.

RESTAURANT

CAFÉ ONE

North Tower  
6:30 AM - 10:00 PM  
Our dining room showcases healthy menu options, a focus on Pacific Northwest cuisine and a commitment to fresh and locally sourced ingredients.  
To make a reservation for Café One, dial 7359.

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