

ALL-DAY MENU

11:00 AM - 10:00 PM (10:30 PM ON FRIDAY & SATURDAY)

STARTERS

TOMATO BISQUE bowl 12 | cup 8
With focaccia croutons and grana padano crisp *gf**

MUSHROOM CREAM SOUP bowl 14 | cup 9
Wild mushroom soup, warm sourdough bread,
crème fraîche *gf**

SANTA FE CHICKEN SALAD 24
Flame-grilled Fraser Valley chicken breast, ripe avocado,
corn, crumbled goat cheese, black beans, crispy tortilla
strips, honey-chipotle dressing

WALL CENTRE SALAD 14 | half 9
Hand-picked gourmet greens with seasonal vegetables,
fresh green apple, pumpkin seeds and lemon-honey
dressing *GF V*

CAESAR SALAD 15 | half 10
Crisp Romaine hearts, Grana Padano crisp, focaccia crouton,
fried capers, signature roasted garlic dressing *gf**

SPINACH KALE SALAD 19
Fresh spinach and kale, pomegranate seeds, crumbled goat
cheese, assorted nuts and dried fruits, endive leaves, roasted
honey glazed squash, apple vinaigrette *gf* V*

add: 1/2 avocado 4 | full avocado 6 | grilled chicken 11 | 3 pieces of grilled tiger prawns 12 | 5oz Lois Lake Steelhead salmon 12

SIGNATURE SANDWICHES

served with your choice of french fries, hand-picked greens or caesar salad

half-salad & fries 2 | soup 2 | yam fries 3 | truffle fries 4

WALL BURGER 23
Charbroiled Two Rivers all-beef patty, marbled
cheddar, lettuce, tomato, red onion & dill pickle served
on a toasted brioche bun with signature sauce
Add bacon or mushrooms 4

CRISPY CHICKEN BURGER 22
Local free-run chicken thighs dipped in seasoned
buttermilk & panko, fried on a butter brioche bun with
house-made pickled vegetable and sriracha aioli
Add fried egg 3

CALIFORNIA CLUB 24
Grilled Fraser Valley chicken breast, crisp bacon strips,
avocado, lettuce, tomato, lemon garlic aioli on toasted
sourdough bread *gf**

VEGETABLE WRAP 20
Grilled eggplant, zucchini, tomatoes, sweet bell pepper, red
onion, Okanagan goat cheese, olive oil egg mimosa, house-
made lemon-garlic hummus, handpicked greens *V*

LOIS LAKE STEELHEAD SALMON BURGER 24
Lettuce, tomato, lemon aioli, toasted brioche bun

COMFORT FOODS

FISH AND CHIPS 2PC 19 | 3PC 25
Tempura battered Pacific wild cod, home-made tartar
sauce, french fries and hand-picked greens

WINTER MOZZARELLA FLATBREAD 25
San Marzano tomato sauce, cherry tomatoes, braised
pork shoulder, mozzarella cheese, organic mushroom
medley, chili-honey glaze

MARGHERITA FLATBREAD 18
San Marzano tomato sauce, roma tomatoes
and mozzarella cheese *V*

CHICKEN STRIPS 3PC 15 | 5PC 19
Breaded chicken breast strips with honey mustard, served
with french fries, hand-picked greens or Caesar salad

POUND OF CHICKEN WINGS 20
Hot, BBQ or sea salt & pepper, served with veggie sticks and
blue cheese dip

1LB MUSSELS IN WINE CREAM SAUCE 28
Salt Spring Island mussels, fennel, bacon, tomato, white wine
cream sauce, warm focaccia bread *gf**

ENTREES

WILD SABLE FISH 43
Pan-seared wild black cod, farro risotto, sautéed Swiss
chard, maple soya sake glaze

LOIS LAKE STEELHEAD SALMON 38
Baked dijon-nut crusted steelhead, grilled broccolini,
fennel-pilaf rice, citrus relish and herb butter

FARMCREST TRUFFLED CHICKEN BREAST 39
Pan seared chicken breast, confit sweet potatoes,
sautéed spinach-leek, mushroom demi-glace

GRILLED AAA BEEF TENDERLOIN 48
BC raised cattle, roasted beans, carrots, squash and
caramelized onion, fondant potatoes, port wine demi-glace

WEST COAST SEAFOOD LINGUINE 33
An abundant selection of seafood: prawns, mussels, Pacific
cod and Lois Lake Steelhead salmon with garlic, white wine,
San Marzano tomato sauce and extra virgin olive oil *gf**

WILD MUSHROOM RAVIOLI 32
Gourmet blend of local mushrooms, clipped spinach, Italian
parsley, white truffle oil, creamy cheese sauce, roasted almonds

SIDES

3 pieces of grilled tiger prawns 12 | grilled chicken 11 | 5oz Lois Lake Steelhead salmon 12
roasted fingerling fleur de sel potato with thyme 9 | signature crispy Wall fries 9
yam fries 10 | truffle & parmesan fries 14 | grilled broccolini, lemon butter, parmesan 11

SWEETS

NY CHEESECAKE 14
Sour cherry compote, Chantilly
cream and fresh berries *GF*

VALRHONA MANJARI CHOCOLATE MOUSSE 14
Sous vide morello cherry compote, chocolate
microwave sponge cake, pistachio soil

LOCALLY-MADE GELATO 12
3 scoops, please ask your server
for our seasonal selection

CAFÉ
One

Wall SHERATON VANCOUVER
WALL CENTRE



V vegetarian option *GF* gluten-free *gf** gluten-free modification available

FRIES MAY CONTAIN TRACE OF GLUTEN DUE TO FRYERS

ALL PRICES ARE SUBJECT TO 5% GST. 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. 100% OF THIS GRATUITY GOES TO OUR ASSOCIATES.
IF YOU HAVE CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. CONSUMING RAW OR UNDERCOOKED SEAFOOD OR
SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. A 25¢ CUP FEE WILL BE CHARGED WITH EVERY TAKEOUT BEVERAGE, AS PER CITY MANDATE.

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