BEVERAGES

BE VERAGES			
RED WINE PELLER RESERVE winemakers red, BC VQA OPEN merlot, BC VQA RED ROOSTER cabernet merlot, BC VQA MARQUES DE CACERES rioja, SP CHATEAU DE COURTEILLAC bordeaux, FR KINGSTON ESTATE shiraz, AUS SEPTIMA malbec, ARG GARZON cabernet franc tannat, UY TINHORN CREEK pinot noir, BC VQA TINHORN CREEK cabernet franc, BC VQA LA BRACCESCA montepulciano, IT MEIOMI cabernet sauvignon, US NK'MIP TALON cabernet syrah, BC VQA LOUIS LATOUR bourgogne, FR BLACK HILLS syrah, BC VQA STAG'S LEAP cabernet sauvignon, US DOMAINE DROUHIN pinot noir, US CHATEAU LA BON PASTEAUR bordeaux, FR	9 9 13 13 14 15 16 16 17 17 20 22	8oz 13 13 17 17 18 19 20 21 21 25 27	40 40 46 46 48 50 54 54 58 60 65 70 80 85 95 120 160 330
WHITE WINE & ROSÉ PELLER RESERVE winemakers white, BC VQA OPEN sauvignon blanc, BC VQA RED ROOSTER pinot gris BC VQA GABBIANO pinot grigio, IT TINHORN CREEK chardonnay, BC VQA BABICH MARLBOROUGH sauvignon blanc, NZ GREY MONK riesling, BC VQA HAHN chardonnay, US HENRI GALLARD 'COTE DU PROVENCE' rosé, FR NK'MIP WINEMAKERS SERIES pinot blanc, BC VQA* BLACK HILLS viognier, BC VQA BELLINGHAM 'THE BERNARD SERIES' chenin blanc, SA WILLIAM FEVRE petit chablis, FR	9 9 13 13 15 16 16 18 10	30z 13 13 17 17 19 20 20 24 14	40 40 46 46 52 54 54 72 44 70 70 70
SPARKLING WINE HENKELL trocken, GER STELLARS JAY brut, BC CHARTRON & TREBUCHET CREMANT brut, FR DOM PERIGNON champagne, FR		200ml 15	58 65 480
SPIRIT SELECTION ABSOLUT VODKA BACARDI WHITE RUM BEEFEATER GIN JOHNNIE WALKER RED CROWN ROYAL RYE BULLIET BOURBON			375ml 40 40 40 46 48 62
DOMESTIC BEER BUD LIGHT BUDWEISER COORS LIGHT MOLSON CANA	DIAN		341ml 8
IMPORT BEER CORONA HEINEKEN STELLA ARTOIS GUINNESS (440ml)			330ml 8.5 10
LOCAL BEER RED TRUCK lager, amber ale, northwest ipa WHISTLER BREWING CO. bear paw honey lager WHISTLER BREWING CO. forager lager, gluten free PHILLIPS blue buck ale, tiger shark pale ale, cold snap kol CIDERS & COOLERS	lsch		355ml 8 8 9 8
NO BOATS ON SUNDAY apple or pear (473ml) STRONGBOW SMIRNOFF ICE (330ml) *LIMITED SEASONAL AVAILABILITY. IN ACCORDANCE WITH BC LIQ	UOR LAWS	5,	9.5 8.5

ALCOHOL MAY ONLY BE PURCHASED AND CONSUMED BY AGES 19+. A 25¢ CUP FEE WILL BE CHARGED WITH EVERY TAKEOUT BEVERAGE, AS PER CITY MANDATE.

KID'S MENU

MENU IS VALID FOR CHILDREN 12 YEARS AND UNDER

BREAKFAST	
FRUIT SALAD With fresh berries and yogurt	12
BUTTERMILK PANCAKE 1 pancake 13 2 pancake Wild blueberry compote, maple syrup	(es 15
KIDS BREAKFAST One egg any style, bacon or breakfast sausages, served with breakfast potatoes, toast or seasonal fruit	16
BELGIAN WAFFLE One waffle with whipped cream, maple syrup & fresh berries	13
OATMEAL With banana compote & berries	10
KELLOGG'S® CEREAL Corn Flakes™, Rice Krispies™, Froot Loops™, Frosted Flakes™, All Bran™	8
LUNCH & DINNER	
TOMATO BISQUE With focaccia croutons and grana padano crisp gf*	8
CAESAR SALAD Crisp romaine hearts, grana padano cheese, focaccia croutons & fried capers in our signature roasted garlic dressing gf*	10
GRILLED CHEESE Melted marbled cheddar cheese on toasted white bread	13
CHICKEN STRIPS Two pieces of breaded chicken breast strips, served with french fries or hand-picked greens	13
2 CHEESEBURGER SLIDERS All-beef patty, marbled cheddar & lettuce on a toasted brioche bun with ketchup, served with french fries or hand-picked greens	15
MAC AND CHEESE Pasta with cheddar cheese sauce	14
CHICKEN DINNER Grilled chicken breast, sautéed nugget potatoes, steamed carrots and peas, demi-glace	19
DESSERT	
ICE CREAM CUP Choice of one scoop of vanilla or chocolate ice cream with whipping cream and fresh seasonal berries	8
FRUIT SALAD An assortment of fresh seasonal fruit and berries	8

NON-ALCOHOLIC BEVERAGES

SOFT DRINKS

HOT DRINKS espresso | americano

caffè latte cappuccino vanilla latte mochaccino hot chocolate	5.5
TAZO® TEA	
english breakfast earl grey chai zen green mint chamomile	5
JUICE	
orange apple cranberry grapefruit	5

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

BAR LOUNGE

BAR ONE

North Tower

11:30 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

Sheraton Vancouver Wall Centre

1000 Burrard Street, Vancouver, British Columbia, Canada, V6Z 2R9

Tel: +1 604-331-1000

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ENTRÉES		
SMOKED DUCK SALAD		31
	icked gourmet greens, red wine pear, and sweet cherry dressing <i>GF</i>	31
SANTA FE CHICKEN SALAD Flame-grilled Fraser Valley chicker	n breast, ripe avocado, corn, crumbled	25
goat cheese, black beans, crispy to	ortilla strips, and honey-chipotle dressing	SB gf*
STEELHEAD SALMON Teriyaki steelhead salmon, sautéed brown sesame jasmine rice	d spinach and carrot julienne,	38
60Z STEAK & FRITES		39
Charbroiled "AAA" local beef sirloi thyme compound butter, and a spl		
HONEY-FENNEL GLAZED CHICK Roasted Fraser Valley chicken brea	ast, nugget potatoes,	35
seasonal vegetable, demi-glace G WILD MUSHROOM RAVIOLI		35
Gourmet blend of local mushrooms white truffle oil, creamy cheese sai		33
WEST COAST SEAFOOD LINGUI		36
An abundant selection of seafood: steelhead salmon with garlic, white and extra virgin olive oil gf*		
FISH AND CHIPS	2PC 21 3	
	, home-made tartar sauce and french frie	
CHICKEN STRIPS Breaded chicken breast strips with	3PC 17 !	5PC 21
served with french fries or hand-pi		
MARGHERITA FLATBREAD	9	21
San Marzano tomato sauce, roma t	comatoes and	
mozzarella cheese V		
CHICKEN WINGS Hot, BBQ or sea salt & pepper with	veggie sticks and blue cheese dip SB	22
ALL-DAY SIDES		
Signature Crispy Wall Fries	10 Garlic Bread half 5	i full 8 12
Yam Fries* Truffle & Parmesan Fries*	14 Add 5oz Steelhead Salmon	13
1/2 Avocado	4 Seasonal Vegetables	10
SWEETS		
NY CHEESECAKE	and and funds bearing OF	16
Sour cherry compote, Chantilly cre DARK CHOCOLATE CRUNCH BA		16
Crunchy Valrhona chocolate bar, b	- -	10
MARIO'S ICE CREAM AND SORE		16
0.5 litre tub, please ask for our sea	asonal selection	
FRUIT SALAD		13
	T	
LATE NIGH	1	
11:00 PM - 6:00 AM DAILY		
SMALL BITES		
DOUBLE-SMOKED BACON SANI	DWICH WITH CHEDDAR AND EGG	15
CROISSANT SANDWICH WITH		15
SPINACH WRAP WITH FETA AN	ID EGG WHITE	15
Soft drinks and juices available	TO EGG WITTE	
Soft armins and juices available	TO Edd WHILE	
ALLERGIES (V vegetarian option GF gluter	& DIETARY RESTRICTIONS n-free gf* gluten-free modification avai L BE APPLIED TO SPLIT A DISH	ilable

WALL CENTRE CONTINENTAL Bowl of fresh cut fruit salad with regular, low fat or fruit yogurt, choice of 2 bakery items: croissant, danish, muffin, toast or English muffin severed with butter and preserves, juice, coffee and tea GRAB & GO Farm to table wrap, made daily with fresh ingredients
BREAKFAST SIDES Bacon or Breakfast Sausage Two Free-Run Eggs (Any Style) Breakfast Potatoes Freshly Baked Pastry Basket Choice of 2: croissant, muffin, danish Toast Basket Your choice of white, whole wheat, sourdough, multi-grain or gluten free Regular, Low-Fat or Fruit Yogurt 7 Bagel & Cream Cheese 1 Whole Fruit 7 Choice of one apple or banana 8 Fruit Salad Avocado (Half) 6 Kellogg's® Cereals Corn Flakes™, Rice Krispies™, Froot Loops™, Frosted Flakes™, All Bran™ 5
ALL DAY 11:30 AM - 10:00 PM DAILY * SB AVAILABLE FROM 10PM-11PM
STARTERS & SALADS
TOMATO BISQUE cup 8 bowl 1 With focaccia croutons and grana padano crisp gf* MARINATED OLIVES 1
Olives marinated in garlic-chilli thyme olive oil SB GF V EDAMAME 1
Togarashi spice, sesame oil, maldon sea salt SB GF V WALL CENTRE SALAD Hand-picked gourmet greens with seasonal vegetables, fresh apple, pumpkin seeds and lemon-honey dressing SB GF V
CAESAR SALAD Crisp romaine hearts, grana padano crisp, focaccia crouton, fried capers, and signature roasted garlic dressing SB gf*
MUSSELS IN WINE CREAM SAUCE Salt Spring Island mussels, fennel, bacon, white wine cream sauce, garlic bread gf*
SPICY MEATBALL SUGO 3 spicy meatballs, roasted tomatoes, caramelized onions, basil sauce, grana padano cheese SB
PÂTÉ DE CAMPAGNE Pork and chicken liver pâté stuffed with dried fruits and assorted nuts, served with artisan bread, and pickled mustard seeds SB
SIGNATURE SANDWICHES
Served with a choice of french fries, hand-picked greens or caesar salad WALL CENTRE BURGER Charbroiled Two Rivers all-beef patty, marbled cheddar, lettuce, tomato, red onion & dill pickle served on a toasted brioche bun with signature sauce SB gf* Add bacon or mushrooms 4
STEELHEAD SALMON BURGER Lettuce, tomato, lemon aioli, toasted brioche bun SB gf*
CALIFORNIA CLUB Grilled Fraser Valley chicken breast, crisp bacon strips, avocado, lettuce, tomato, and lemon-garlic mayo on toasted sourdough bread gf *
GRILLED VEGETABLE FOCACCIA Fresh-baked focaccia bun, grilled eggplant, zucchini, tomatoes, sweet bell pepper, red onion, Okanagan goat cheese, basil pesto and balsamic glaze gf*

BREAKFAST

6:00-11:30 AM DAILY

ALL OF OUR EGGS ARE LOCAL AND FREE-RUN

HΕΔ	ITHV	START

HEALTHY START	
AVOCADO TOAST Multigrain toast, fresh avocado, tomatoes & cottage cheese, served with hand-picked greens gf* V	24
LOX & CREAM CHEESE BAGEL Smoked salmon, Roma tomatoes, red onions & capers, served with a choice of plain or fresh herbed cream cheese	26
VEGAN TOFU SCRAMBLE Onions, peppers, zucchini, cherry tomato, spinach, vegan mozzarella, breakfast potatoes or toast gf* V	21
COCONUT CHIA PUDDING With passion fruit & mango GF V	18
HOUSE-MADE ARTISAN GRANOLA Fresh berries, low-fat yogurt V	19
SEASONAL FRUIT PLATE Selection of fresh sliced fruit with low-fat yogurt or cottage cheese GF V	19
FRUIT SALAD WITH FRESH BERRIES With low-fat yogurt or cottage cheese GF V	18
STEEL-CUT OATMEAL Banana compote, fresh berries, toasted pecans GF V	17
EGG WHITE FRITTATA Spinach, onion, peppers, zucchini, cherry tomato & goat cheese, served with toast & breakfast potatoes gf* V	23
TRADITIONAL FAVOURITES	
CANADIAN BREAKFAST Two eggs prepared any style with bacon & sausages, served with toast & breakfast potatoes, coffee & juice gf*	31
BREAKFAST SANDWICH Fried egg, shaved ham, swiss cheese, tomatoes & mayo on a toasted brioche bun, served with a choice of breakfast potatoes, fruit salad or hand-picked greens gf*	25
BACON & SAUSAGE SCRAMBLE Three eggs, bacon, breakfast sausage, onions, peppers, cheddar cheese, breakfast potatoes, toast gf*	24
WALL CENTRE BENEDICT In-house smoked pork belly, fresh-baked herb & cheddar cheese scone, poached eggs, hollandaise sauce, served with breakfast potatoes	27
RED PRAWN BENEDICT Sautéed Argentinian red prawns, roasted Roma tomatoes, wilted baby spinach, poached eggs & hollandaise sauce, served with breakfast potatoes	28
VEGGIE BENEDICT Grilled asparagus, roasted Roma tomatoes, wilted baby spinach, poached eggs & hollandaise sauce, served with breakfast potatoes	24
THREE EGG FRASER VALLEY OMELETTE Served with toast and choice of breakfast potatoes Choose up to 4 fillings: peppers, onions, tomatoes, mushrooms, spinach, cheddar cheese, goat cheese, ham, sausage gf*	26
BUTTERMILK PANCAKES Whipped cream, wild blueberry compote, pecans, maple syrup & butter	22
CRUNCHY FRENCH TOAST Apple jam infused mascarpone, maple syrup, butter	24
SIGNATURE WALL CORN MUFFINS 2 muffins, baked daily, served with butter & assorted preserves	8