

# BEVERAGES

## WHITE WINE & ROSÉ

	6oz	9oz	BTL
PELLER ESTATES   chardonnay, BC	9	13	38
GABBIANO   pinot grigio, IT	11	15	44
MATUA   sauvignon blanc, NZ	16	21	60
MISSION HILL   chardonnay, BC	15	19	55
WHITE BEAR   riesling, BC	11	15	44
SANDHILL   rosé, BC	15	20	60
PELLER ESTATES   chardonnay, BC			40
RED ROOSTER   pinot gris, BC			45
SANDHILL   sauvignon blanc, BC			62

## RED WINE

	6oz	9oz	BTL
PELLER ESTATES   merlot, BC	9	13	38
RED ROOSTER   cabernet merlot, BC	13	17	48
DOÑA PAULA ESTATE   melbec, ARG	17	22	63
CHATEAU ST MICHELLE   cabernet sauvignon, WA	18	24	72
MISSION HILL   pinot noir, BC	21	27	80
LINDEMANS BIN 50   shiraz, AU			45
MISSION HILL   cabernet sauvignon, BC			65
SANDHILL   syrah, BC			68
GABBIANO   chianti, IT			51
RED ROOSTER   pinot noir, BC			64
ESPRIT BARVILLE-BROTTE   cotes du rhone, FR			60

## SPARKLING WINE

	200ml	BTL
FREIXENET   cava brut, SP	15	
CAVAS HILL   cava, SP		47
HENKELL   trocken, DE		50
MIONETTO   prosecco, IT		64
LANSON BRUT   champagne, FR		180

## SPIRIT SELECTION

	375 ml
ABSOLUT VODKA	40
BACARDI WHITE RUM	40
BEEFEATER GIN	40
JOHNNIE WALKER RED	46
CROWN ROYAL RYE	48
BULIET BOURBON	62

## DOMESTIC BEER

	375 ml
BUD LIGHT	6
BUDWEISER	6
COORS LIGHT	6
MOLSON CANADIAN	6

## IMPORT BEER

	375 ml
CORONA	7
HEINEKEN	7
STELLA ARTOIS	7

## LOCAL BEER

	375 ml
GRANVILLE ISLAND PALE ALE	7
RED TRUCK LAGER	7
RED TRUCK IPA	7
STANLEY PARK PALE ALE	7
GRANVILLE ISLAND IPA	7
RED TRUCK AMBER ALE	7
STANLEY PARK PILSNER	7
STANLEY PARK AMBER ALE	7

## CIDERS

	375 ml
OKANAGAN CIDER   apple or peach, BC	7.5
STRONGBOW   UK	7.5

IN ACCORDANCE WITH BC LIQUOR LAWS,  
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** 10  
With fresh berries and yogurt

**BUTTERMILK PANCAKE** 1 pancake 10 | 2 pancakes 12  
Wild blueberry compote, maple syrup

**KIDS BREAKFAST** 10  
One eggs any style, Bacon or breakfast sausages, served with breakfast potatoes or toast and seasonal fruit

**BELGIUM WAFFLE** 10  
One waffle with whipped cream, maple syrup & fresh berries

**OATMEAL** 8  
With banana compote & berries

**KELLOGG'S® CEREAL** 8  
Corn Flakes™, Rice Krispies™, Froot Loops™, Frosted Flakes™, All Bran™

## LUNCH & DINNER

**TOMATO BISQUE** 5  
With focaccia croutons and grana padano crisp *gf\**

**CAESAR SALAD** 5  
Crisp romaine hearts, grana padano cheese, focaccia croutons & fried capers in our signature roasted garlic dressing *gf\**

**GRILLED CHEESE SANDWICH** 10  
Melted marbled cheddar cheese on toasted white bread

**CHICKEN STRIPS** 10  
Two pieces of breaded chicken breast strips served with french fries or hand-picked greens

**CHEESE BURGER** 10  
All-beef patty, marbled cheddar & lettuce on a toasted brioche bun with ketchup, served with french fries or hand-picked greens

**MAC AND CHEESE** 10  
Pasta with cheddar cheese sauce

**CHICKEN DINNER** 12  
Roasted potatoes, steamed vegetables and chicken au jus

### ALLERGIES & DIETARY RESTRICTIONS

*V* vegetarian option *GF* gluten-free

*gf\** gluten-free modification available

PLEASE INFORM IN-ROOM DINING OF ANY ALLERGIES  
OR DIETARY RESTRICTIONS PRIOR TO PLACING YOUR ORDER

## NON-ALCOHOLIC BEVERAGES

**HOT DRINKS** 5  
espresso | americano | caffè latte | cappuccino

vanilla latte | mochaccino | hot chocolate 5.5

**TAZO® TEA** 5  
english breakfast | earl grey | chai | zen green | mint | chamomile

**JUICE** 5  
orange | apple | cranberry | grapefruit

**SOFT DRINKS** 5  
pepsi | diet pepsi | 7up | ginger ale | club soda | tonic water | iced tea

# 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.

## 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.

Live music Friday & Saturday evenings.

## RESTAURANT

### CAFÉ ONE

North Tower

6:30 AM - 10:00 PM Sunday - Thursday

6:30 AM - 10:30 PM Friday - Saturday

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

**Wall** SHERATON VANCOUVER  
WALL CENTRE | 

ALL PRICES IN CAD DOLLARS. PRICES ARE SUBJECT TO AN 18% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAXES. THE \$5 DELIVERY CHARGE HAS BEEN TEMPORARILY REMOVED FROM ALL ORDERS.  
SHERATON VANCOUVER WALL CENTRE HOTEL | 1000 BURRARD STREET VANCOUVER, BC V6Z 2R9 | 604-331-1000

# BREAKFAST

7:00-11:00 AM DAILY

## TRADITIONAL FAVOURITES

### CANADIAN BREAKFAST

Two eggs prepared any style with bacon & sausages, served with toast & breakfast potatoes *gf\**

20

### BREAKFAST SANDWICH

Fried egg, shaved ham, swiss cheese, tomatoes & mayo on a toasted brioche bun served with choice of breakfast potatoes, fresh cut fruit salad or hand-picked greens *gf\**

18

### THREE EGG FRASER VALLEY OMELETTE

Served with toast and choice of breakfast potatoes, fresh cut fruit salad or hand-picked greens *gf\**

22

Choose up to 3 fillings:

Peppers, onions, tomatoes, mushrooms, spinach, cheddar cheese, goat cheese, ham, sausage

### VEGGIE OMELETTE

Three eggs, tomato, onion, peppers, baby spinach & cheddar cheese, served with toast & breakfast potatoes *gf\**

19

### LOX & CREAM CHEESE BAGEL

Smoked salmon, Roma tomatoes, red onions & capers, served with choice of plain or fresh herbed cream cheese

20

## HEALTHY START

### EGG WHITE FRITTATA

Spinach, onion, peppers, zucchini, cherry tomato & goat cheese, served with toast & breakfast potatoes

18

### AVOCADO TOAST

Multigrain toast, fresh avocado, tomatoes & cottage cheese, served with hand-picked greens *gf\* V*

17

Add 2 poached eggs **5**

### OLD FASHIONED OATMEAL

Banana compote, fresh berries, toasted pecans *V*

15

### HOUSE-MADE ARTISAN GRANOLA

Fresh berries, low fat yogurt *V*

16

### SEASONAL FRUIT PLATE

Selection of fresh sliced fruit with low-fat yogurt or cottage cheese *GF V*

17

### FRUIT SALAD

With fresh berries & yogurt

15

### COCONUT CHIA PUDDING

With passion fruit & mango

14

## MORNING SPECIALITIES

### WALL CENTRE BENEDICT

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

21

### RED PRAWN DENEDICT

Sautéed Argentinian red prawns, roasted Roma tomatoes, wilted baby spinach, poached eggs & hollandaise sauce, served with breakfast potatoes

24

### VEGGIE BENEDICT

Grilled asparagus, roasted Roma tomatoes, wilted baby spinach, poached eggs & hollandaise sauce, served with breakfast potatoes

18

### BUTTERMILK PANCAKES

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

19

## WALL SIGNATURE CORN MUFFINS

7

Baked fresh daily and served with butter & assorted preserves

## BREAKFAST SIDES

BACON	6	BACON	6
BREAKFAST SAUSAGE	7	LOW-FAT YOGURT	5
TWO FREE-RUN EGGS (ANY STYLE)	6	AVOCADO (HALF)	3
BREAKFAST POTATOES	5	AVOCADO (FULL)	5
ENGLISH MUFFIN OR TOAST	5	KELLOGG'S® CEREALS	5
BAGEL & CREAM CHEESE	8	Corn Flakes™, Rice Krispies™, Froot	
FRUIT SALAD	6	Loops™, Frosted Flakes™, All Bran™	

# ALL DAY

11:00 AM - 10:00 PM SUNDAY - THURSDAY

11:00 AM - 10:30 PM FRIDAY & SATURDAY

## STARTERS

### TOMATO BISQUE

With focaccia croutons and grana padano crisp *gf\**

cup 6 | bowl 10

### WILD MUSHROOM CREAM SOUP

Wild mushroom soup, warm sourdough bread, crème fraîche *gf\**

cup 7 | bowl 13

### WALL CENTRE SALAD

Hand-picked gourmet greens with seasonal vegetables, fresh green apple, pumpkin seeds and lemon-honey dressing *GF V*

side 6 | full 11

### CAESAR SALAD

Crisp Romaine hearts, Grana Padano crisp, focaccia crouton, fried capers, signature roasted garlic dressing *gf\**

side 6 | full 11

### SANTA FE CHICKEN SALAD

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

19

### SPINACH KALE SALAD

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

16

Add avocado **half 3 | full 5**

Add 3 pieces tiger prawns **9**

Add grilled chicken **10**

Add 5oz Lois Lake Steelhead **11**

## SIGNATURE SANDWICHES

Served with choice of french fries, hand-picked greens or caesar salad  
**half salad/half fries 2 | side soup 2 | yam fries 3 | truffle fries 4**

### 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

22

Add bacon or mushrooms **4**

### LOIS LAKE STEELHEAD SALMON BURGER

Lettuce, tomato, lemon aioli, toasted brioche bun

20

### CRISPY CHICKEN BURGER

Local free-run chicken thighs dipped in seasoned buttermilk & panko, fried on a butter brioche bun with house-made pickled vegetable and sriracha aioli

19

Add fried egg **3**

### CRISPY CHICKEN BURGER

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

21

## COMFORT FOOD

### FISH AND CHIPS

2PC 18 | 3PC 24

Tempura battered Pacific wild cod, home-made tartar sauce, french fries and hand-picked greens

### CHICKEN STRIPS

3PC 14 | 5PC 18

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

### POUND OF CHICKEN WINGS

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

19

### 1LB MUSSELS IN WINE CREAM SAUCE

Salt Spring Island mussels, fennel, bacon, tomato, white wine cream sauce, warm focaccia bread *gf\**

26

### WINTER MOZZARELLA FLATBREAD

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

22

### MARGHERITA FLATBREAD

San Marzano tomato sauce, Roma tomatoes and mozzarella *V*

15

## ENTREES

### WHITE SABLE FISH

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

42

### LOIS LAKE STEELHEAD SALMON

Baked dijon-nut crusted steelhead, grilled broccolini, fennel-pilaf rice, citrus relish and herb butter

37

### FARMCREST TRUFFLED CHICKEN BREAST

Pan seared chicken breast, confit sweet potatoes, sautéed spinach-leek, mushroom demi-glace

39

### GRILLED AAA BEEF TENDERLOIN

BC raised cattle, roasted beans, carrots, squash and caramelized onion, fondant potatoes, port wine demi-glace

47

### WEST COAST SEAFOOD LINGUINE

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\**

32

### WILD MUSHROOM RAVIOLI

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

31

## ALL-DAY SIDES

TRUFFLE & PARMESAN FRIES **12**

YAM FRIES **10**

WALL SIGNATURE CRISPY FRENCH FRIES **9**

ROASTED FINGERLING POTATOES WITH FLAKED SEA SALT & THYME **9**

GRILLED BROCCOLINI WITH LEMON BUTTER & PARMESAN **10**

ADD 3 PIECES GRILLED TIGER PRAWNS **9**

ADD GRILLED CHICKEN **10**

ADD 5OZ LOIS LAKE STEELHEAD SALMON **11**

## SWEETS

### NY CHEESECAKE

Sour cherry compote, Chantilly cream and fresh berries *GF*

10

### VALRHONA MANJARI CHOCOLATE MOUSSE

Sous vide morello cherry compote, chocolate microwave sponge cake, pistachio soil

13

### LOCALLY-MADE GELATO

3 scoops, please ask your server for our seasonal selection

10