

UNWIND

APPETIZERS

BUFFALO WINGS* 13

Flash-crisped and sauce slathered. With carrot and celery sticks. Buffalo, Cola BBQ or Honey Sriracha. 1590 CAL

CHICKEN STRIPS* 14

Tender chicken breast battered and fried to a golden brown. Served with your choice of honey mustard or barbecue sauce and house made pub chips. 980 CAL

MARINATED BEEF FLATBREAD* 13

24 hour dijon marinated flank steak, horseradish mayonnaise, kolonji, mozzarella cheese on homemade naan bread 872 CAL

QUESADILLA* 12

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. 1000 CAL Add grilled chicken \$5. 1120 CAL Add steak \$7. 1305 CAL Add shrimp \$7. 1090 CAL

CRACKLE AHI TUNA* 15

Rice cracker crusted Ahi tuna, with pineapple salsa, jalapeno aioli (GF) 317 CAL

MANCHURIAN CAULIFLOWER 13

Crispy Cauliflower with sweet and spicy sauce (V) 364 CAL

CANADIANA POUTINE* 14

Enjoy the classic with lamb gravy, or try a fusion with Butter Chicken 584 CAL

NACHOS 16

Shredded mozzarella and cheddar cheeses, olives, jalapenos, tomatoes, and green onion. Add fresh guacamole \$3 1270 CAL

CALAMARI* 13

Hand battered, spiced, deep fried, and served with homemade tzatziki 575 CAL

SPECIALTY PIZZA* 18

Hand-stretched 11" Pizza Your choice of: Pepperoni, BBQ Chicken, Hawaiian 1350 CAL

BURGERS & SANDWICHES

All of our burgers are served with lettuce, tomato, red onion and choice of fries or pub chips.

CLASSIC BURGER* 16

8 ozs. of char-broiled Angus, seasoned and topped with your choice of cheese. 680 CAL

BBQ BACON CHEDDAR BURGER* 18

8 ozs. of char-broiled Angus, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar. 1380 CAL

BUILD YOUR OWN BURGER* 21

8 ozs. of char-broiled Angus topped with your choice of the following toppings, Cheddar, Swiss, or Pepper Jack cheese, grilled onions sautéed mushrooms, jalapeno peppers, Pico de Gallo. Add bacon for an additional \$3. 770+ CAL

TUSCAN CHICKEN SANDWICH* 16

Marinated chicken breast, grilled and topped with Provolone, roasted red pepper, crisp greens and sliced tomato. Served on a grilled Ciabatta with pesto mayonnaise. 1140 CAL

BLT CLUB WRAP* 15

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheese wrapped in a flour tortilla. 1300 CAL

CHICKEN SOUVLAKI WRAP* 18

Homemade naan and tzatziki, heirloom tomato, bell pepper, arugula, chicken souvlaki, with Mediterranean herbs and jalapeno aioli 496 CAL

DEALER'S CHOICE* 21/15

You tell us: Organic BC beef, local and wild Sockeye salmon filet, or vegetarian, and we'll let Chef do the rest! 573 CAL

SALADS

CAESAR SALAD* 12

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. 585 CAL Add grilled chicken \$5. 770 CAL Add steak \$7. 955 CAL Add shrimp \$7. 740 CAL

GRILLED STEAK SALAD* 19

Sliced grilled sirloin served over mixed greens tossed with balsamic vinaigrette. Topped with blue cheese, tomatoes, red onion. 530 CAL

COBB SALAD* 17

Mixed greens, grilled chicken, bacon, tomato, cucumber, red onion, chopped egg, crumbled blue cheese. 670 CAL

BRUSSEL SPROUT SALAD 14

Shaved Brussel sprouts, poppy seeds, bell peppers, tomato, dried cranberry, cherry tomato, sesame dressing (GF / V) +Enhance with chicken, steak, or shrimp 450 CAL

ENTREES

Most of our Entrees are served with your choice of two sides; Pasta dishes are served with side salad.

MEDITERRANEAN SALMON* 23

Seared wild BC Sockeye salmon, with capers, and herbs 379 CAL

LAMB SHANK* 24

24-hour marinated, and slow cooked lamb shank 725 CAL

TRADITIONAL BUTTER CHICKEN* 21

Classic chicken tikka served with basmati rice and homemade naan (no side choice) 694 CAL

COCONUT CURRY* 19/17

Coconut curry sauce, basmati rice, homemade naan, and raita. With your choice of Tiger Prawns, or Vegetarian (no side choice) 1010 CAL

NEW YORK STEAK* 28

8oz NY Striploin grilled to order, served with garlic herb butter, and two sides of your choice 520 CAL

FISHERMEN'S PLATE* 20

Seared Atlantic cod, served with lemon-lime-dill sauce, and homemade spinach potato dumplings (your choice of one side) 325 CAL

PASTA TIME* 18/16

Al dente linguine, tossed with olive oil, and your choice of finish: Bolognese sauce, meatball marinara, or garden vegetables with pesto 534 CAL

FISH AND CHIPS* 17

Chef's twist on a classic, with a hint of the Spice Route (no side choice) 638 CAL

DRINKS

COFFEE	0 CAL	3.75
TEA	0 CAL	3.75
MILK	150 CAL	3
ASSORTED SOFT DRINKS	0-160 CAL	

DESSERTS

NY CHEESECAKE	800 CAL	8
BROWNIE SUNDAE	1010 CAL	8
APPLE CRISP	530 CAL	8
KEY LIME PIE	670 CAL	8

➔ ROOM SERVICE - Dial Ext: 4

Applicable sales tax will be added to the price of all items.

DINNER SERVED

11:30AM - 9:45PM WEEKDAYS
12PM - 9:45PM WEEKENDS

SIDES

FRENCH FRIES	280 CAL	4
RICE PILAF	210 CAL	4
PUB CHIPS	540 CAL	4
SEASONAL VEGETABLES	30 CAL	4
RED SKIN MASHED POTATOES	200 CAL	4
GREEN BEANS WITH ROASTED RED PEPPERS	140 CAL	4
ONION RINGS	600 CAL	4

2,000 calories a day is used for general nutritional advice, but calorie needs vary.
Additional nutrition information available upon request.

*Notice: Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
FOR PARTIES OF 8 OR MORE, 15% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL

 **Holiday Inn**
AN IHG® HOTEL

WINE

WHITES

	6oz	9oz	BOTTLE (750ml)
Sauvignon Blanc OPEN, BC - VQA	9	13	36
Pinot Grigio BAREFOOT, CALIFORNIA	9.5	14	38
Sauvignon Blanc ERRAZURIZ, CHILE	11	16	45
Pinot Gris SANDHILL, BC - VQA	11	16	46
Sparkling JEAN LOUIS CUVÉE, FRANCE	9.5	14	38
Moscato BERTON VINEYARDS, AUSTRALIA	11.5	17	46

REDS

Merlot OPEN, BC-VQA	9	13	36
Cabernet Sauvignon SANTA RITA 120, CHILE	10	14.5	40
Malbec ALAMOS, ARGENTINA	13	19	50
Cabernet Merlot SANDHILL, BC - VQA	12	17.5	48
Cabernet Sauvignon ERRAZURIZ, CHILE	12	17.5	48
Syrah LES JAMELLES, FRANCE	11.5	17	46

COCKTAIL DRINKS

CAESAR (1 oz).....	10
Vodka and clamato	
MOSCOW MULE (1.5 oz).....	12
Vodka, ginger beer and fresh lime over ice.	
LYNCHBURG LEMONADE (1.5 oz).....	12
Rye whiskey, orange liqueur, lemon-lime soda and fresh lemon.	
HOLIDAY INN ICED TEA (1.5 oz).....	12
Vodka, gin, white rum, blanco tequila, orange liqueur, fresh lemon sour, cranberry juice and lemon-lime soda.	
APPLETINI (2 oz).....	13
Citron, sour apple liquor, orange liqueur and fresh lemon sour mix.	
CANADIAN MANHATTAN (1.5 oz).....	13
Rye whiskey, sweet vermouth, Angostura bitters.	
COSMOPOLITAN (1.5 oz).....	13
Citron vodka, orange liqueur, cranberry and fresh lime juice.	
LEMON DROP (1 oz).....	13
Citron vodka, orange liqueur, fresh lemon sour mix with a sugared rim.	

BEER

CRAFT (341ml)

Goose Island IPA	8
Steamworks Seasonal	8
Local BC Cider (Tall Can)	9
Local BC Cider (Regular Can)	7
Rotating Craft Feature	9

IMPORTS (341ml)

Corona Extra	8.5
Heineken	8.5
Stella Artois	8.5
Guinness (Tall Can)	10

DOMESTIC (341ml)

Molson Canadian	7.5
Coors Light	7.5
Budweiser	7.5
Kokanee	7.5
O'Doul's	6

DRAFTS (20oz)

Granville Island Brewing Tap	9
Rotating Draft Tap	9