



IN-ROOM DINING

NOTCH8

Located in the lobby of the hotel, Notch8 features regional fare that includes new favourites and prized classics, cocktails made popular during Pre and Post-Prohibition times, as well as an extensive wine list. Serving breakfast, lunch, happy hour, dinner, weekend brunch, and afternoon tea. For hours, menus, and more information, please visit notch8-dining.com.

TO PLACE YOUR ORDER, PLEASE DIAL '0'
FROM YOUR IN-ROOM TELEPHONE

Please note, an 18% service fee and \$6 delivery charge
applies to all orders. Prices are exclusive of applicable
taxes. Kindly advise us of any allergies and dietary
specifications at time of order.

BREAKFAST

6AM - 11AM

CLASSIC BREAKFASTS

Notch8 Breakfast 29
two free-run eggs your way,
bacon or sausage, breakfast
potatoes, toast (DF)

Royal Omelette 29
breakfast potatoes, toast,
choice of three fillings:
*ham, cheddar, feta, spinach,
tomato, asparagus, bell pepper*

The Classic Benedict 28
back bacon, poached eggs,
hollandaise, breakfast potatoes

The BC Benedict 29
smoked salmon, poached eggs,
english muffin, caper hollandaise,
breakfast potatoes

The Cali Benedict 28
guacamole, poached eggs,
english muffin, sundried tomato
hollandaise, breakfast potatoes

Avocado Toast 25
poached eggs, guacamole,
radish, baby kale,
tomato, jalapeño

Brioche French Toast 25
nutella, banana, vanilla chantilly

Buttermilk Pancakes 24
powdered sugar, maple syrup

Continental 35
seasonal sliced fruits, local 3
fresh baked pastries:

*butter croissant, pain au chocolat,
seasonal danish, seasonal muffin,
toasted breads* choice of: juice,
coffee or organic loose leaf tea

LIGHT BREAKFAST OFFERINGS

Steel Cut Oatmeal 16
blueberries, almonds,
brown sugar (DF, GF, VG)

Smoked Salmon Bagel 24
cream cheese, shaved red
onion, capers, lemon

Breakfast Pastries 16
select three:
butter croissant,
seasonal muffin,
seasonal danish

Granola And Yogurt 16
house-made granola,
greek yogurt, honey,
fresh blueberries

**Seasonal Fruit Plate or
Mixed Berries**
small 12 / large 18 (DF, GF, VG)

900 West Smoothie 12
mixed berries or
green goddess (DF, GF, VG)

ENHANCEMENTS

Breakfast Potatoes 10 (DF, VG)

Bacon 10 / Sausage 10

Sliced Avocado 10 (DF, GF, VG)

Toast 10
white, sourdough,
whole wheat, multigrain,
or english muffin

🐟 sustainably-sourced seafood product

ALL DAY DINING

11AM - 10:30PM

SNACKS & APPETIZERS

**Local Handcrafted
Charcuterie & Cheese 35**
pickled vegetables, olives,
grainy mustard, baguette, fruits

**Chicken Wings or
Cauliflower Bites 23**
choice of:
maple garlic, frank's hot sauce
or korean bbq sauce (DF)

Fried Chicken Tenders 25
choice of:
maple garlic, frank's hot sauce
or korean bbq sauce (DF)

'Notch-Os' 26
house tortilla chips, pickled
onions, pico de gallo,
mixed cheese
add guacamole 6

Royal Truffle Fries 15
black pepper aioli (DF)

SOUPS & SALADS

French Onion Soup 19
croissant croutons,
gruyère cheese

Roasted Tomato Soup 17
mint (GF)

Gem Caesar Salad 21
croûtons, parmesan cheese,
pickled onion*

Notch8 Green Salad 22
local greens, beets,
goat cheese, candied pumpkin
seeds, minus 8 vinegar dressing
(GF)*

BC Power Bowl 26
baby kale, quinoa, edamame,
hemp seeds, sweet potato,
dried cranberry, avocado,
lime-roasted dressing (GF, DG)*

HANDHELDS

includes choice of:
fries or salad

Burger Royale 29
lettuce, tomato, pickle, onion,
american cheese, toasted bun,
mustard, ketchup

**Oven Roasted
Turkey Sandwich 27**
pickled onion, shredded
lettuce, bacon, avocado,
black pepper mayo

**Buttermilk Fried
Chicken Sandwich 28**
avocado, korean bbq sauce,
pickled onion, lettuce

MAINS

Pan Roasted Salmon 39
fire-kissed vegetables, potato
puree, fine-herb gremolata,
charred lemon (DF)

**Fraser Valley
Chicken Schnitzel 35**
heirloom carrots,
citrus pearls, fennel salad,
chive mustard voluté

BC Steak & Frites 55
french fries, red wine jus

Spaghetti Pomodoro 29
tomato sauce, parmesan*

**Smoked King Oyster
Mushroom 33**
black truffle glaze,
seasonal vegetables (VG)

** option to add protein:*
*grilled chicken breast 14 /
garlic prawns 16 /
roasted salmon 18 / tofu 12*

GF - gluten free, DF - dairy free, VG - vegan

LATE NIGHT

10:30PM - 6AM

STARTERS & SHARING

**Local Handcrafted
Charcuterie & Cheese 35**
pickled vegetables, olives,
grainy mustard, baguette, fruits

Chicken Wings or Cauliflower Bites 23
choice of: maple garlic, frank's hot sauce
or korean bbq sauce (DF)

Fried Chicken Tenders 25
choice of: maple garlic, frank's hot sauce
or korean bbq sauce (DF)

'Notch-Os' 26
house tortilla chips, pickled onions,
pico de gallo, mixed cheese
add guacamole 6

Royal Truffle Fries 15
black pepper aioli (DF)

Notch8 Green Salad 22
local greens, beets, goat cheese, candied
pumpkin seeds, minus 8 vinegar dressing*

BC Power Bowl 26
baby kale, quinoa, edamame beans,
hemp seeds, sweet potato, dried cranberry,
avocado, lime roasted dressing (GF, DG)*

** option to add protein:*
*grilled chicken breast 13 / garlic prawns 14
roasted salmon 16 / tofu 12*

MAINS

Burger Royale 29
lettuce, tomato, pickle, onion, american
cheese, toasted bun, mustard, ketchup

**Oven Roasted
Turkey Sandwich 27**
pickled onion, shredded lettuce, bacon,
avocado, black pepper mayo

Royal Omelette 29
breakfast potatoes, toast
choice of three fillings:
*ham, cheddar, feta, spinach, tomato,
asparagus, bell pepper*

Notch8 Breakfast 29
two free-run eggs your way, bacon or
sausage, breakfast potatoes, toast (DF)

OMG Chocolate Cake 15
vanilla chantilly, hazelnuts, cassis

DESSERT

11AM - 10:30PM

SWEET TREATS

OMG Chocolate Cake 15
vanilla chantilly, hazelnuts, cassis

Coconut Panna Cotta 15
mascerated berries, short crust crisp
(VG, DF)

Caramelized Apple Cheesecake 15
Bourbon Caramel Sauce, Spiced
Chantilly Cream

FOR THE LITTLES

BREAKFAST 6AM - 11AM
ALL DAY 11AM - 10PM

The children's menu is for ages 12 and under.

BREAKFAST

Short Stack of Buttermilk Pancakes 15
maple syrup

Classic Breakfast 17
two eggs any style, smoked bacon, pork
sausage, breakfast potatoes, toast (DF)

Oatmeal 12
steel cut oats, milk, brown sugar (GF)

Granola & Yogurt 12
crunchy granola, honey yogurt

Cereal 12
corn flakes, raisin bran, frosted flakes,
special k, or cheerios

ALL DAY DINING

Grilled Chicken 20
seasonal vegetables (GF)

Spaghetti & Meatballs 19
house-made beef meatballs
choice of: tomato sauce or cream sauce

Grilled Cheese 18
cheddar cheese, white bread, french fries

Roasted Salmon 20
seasonal vegetables (GF)

French Fries 10
(DF)

BEVERAGES

11AM - 10PM

NON-ALCOHOLIC

**coffee & tea are sustainability-sourced*

Mineral Water 7 (250ml), 10 (750ml)
still or sparkling

Soft Drinks 5 (355ml)
coke, diet coke, ginger ale, sprite

Juice 7
orange, grapefruit, cranberry, or apple

Coffee 8 (2 cups), 12 (6 cups)

LOT 35 Tea 8

Milk 6 (2%, skim, soy, or almond)

WINE & BUBBLES

White (5oz/8oz/btl)
sauvignon blanc, *oyster bay* NZ 17/25/75
pinot gris, *laughing stock* BC 21/31/84
chardonnay, *austin* CA 22/32/89

Red (5oz/8oz/btl)
cabernet merlot, *sandhill* BC 15/20/58
pinot noir, *quails gate* BC 21/31/84
cabernet sauvignon, *Unshackled* CA
25/36/100

Bubbles (5oz/btl)
prosecco, *ruffino* IT 18/75
brut, *Piper-Heidsieck Cuvee* FR 35/175

BEER & CIDER

Beer 9 (330ml)
lobby dog lager by yellow dog, red truck
ipa, kokanee, coors light

11 (330ml) corona, stella artois

Cider Naramata Bench 11 (330ml)

COCKTAILS

Hickory Old Fashioned 21 (2oz)
hickory-infused woodford reserve, bitters

Bubbles & Berries 21 (2oz)
absolut elyx, fresh raspberries,
lemon juice, sparkling

Empress Gin & Tonic 2.0 22 (2oz)
empress gin, fresh thyme,
grapefruit wheel

The Vancouver 2.0 21 (3oz)
longtable gin, sweet vermouth, dry
vermouth, b&b, orange bitters

Spiced Honey Mule 14
(zero proof)
seedlip spice 94, fresh lemon,
local honey, ginger beer