ALL DAY DINING

1927 LOUNGE

CELEBRATING THE NEIGHBOURHOODS & CULTURAL DIVERSITY OF VANCOUVER

Raw Bar

CAVIAR - 30g
Sustainable, Northern Divine Caviar, Classic Fixings

Northern Divine Royal White 250
Sasanian Imperial Osetra 195
Sasanian Siberian 95

OYSTERS 30
Six Freshly Shucked Oysters, Mignonette, Lemon

HAMACHI CRUDO GF 25
Yuzu Soy, Sesame Oil, Jalapeño, Togarashi

TUNA STACK 26
Ahi Tuna, Cilantro, Soy, Avocado, Macha Oil, Jalapeño, Crispy Wonton

Soups & Salads

SEASONALLY INSPIRED SOUP 15
Please ask your server for today's selection

BURRATA GF 27
Roasted Beets, Greens, Hazelnut-Parsley Gremolata

GEORGIA CAESAR SALAD 22
Baby Gem Lettuce, House-Made Caesar, Parmesan, Soft Boiled Egg, Pangrattato

PEAR & ARUGULA SALAD GF 25
Pears, Walnuts, Comox Valley Brie, Dried Cranberries, Maple-Thyme Vinaigrette

Add Grilled Chicken 16 | Sauteed Prawns 18
Seared Salmon 19 | Alberta Striploin 23

For the Table

TRUFFLE FRIES 18
Parmesan, Garlic Aioli

CRISPY FALAFEL V 21
Hummus, Chickpea & Herb Fritters
Pickle, Toasted Flatbread

GARLIC PRAWNS 25
BC Prawns, Shishito Pepper, Chili Crunch

WAGYU BEEF DUMPLINGS 26
Nam Jim, Chili Oil, Green Onions

CHARCUTERIE & CHEESE 29
Cured Meats, BC & International Cheeses, Pickles, Crackers & Mustard

MUSHROOM FLATBREAD 28
Seasonal Mushrooms, Mozzarella, Parmesan
Arugula, Truffle Oil

Sides

GRILLED ASPARAGUS 18
SEA SALTED FRIES 15
FORAGED MUSHROOMS 15
FINGERLING POTATOES 15
SAUTEED VEGETABLES 15
PETIT GARDEN SALAD 15

OCEAN WISE All seafood options on this menu are Ocean Wise recommended.

Entrees

STEAK FRITES
10oz CAB Striploin 62 | 16oz CAB Ribeye 95

Sea Salted Fries, Fines Herbes Butter, Marsala Sauce

SABLEFISH 55
Chickpea & Chorizo Ragù,
Glazed Turnips, Beurre Blanc

ROSSDOWN CHICKEN 39
Slow-Roasted Chicken Supreme, Foraged Mushrooms,
Fingerling Potatoes, Perigord Truffle Jus

LOBSTER & SCALLOP LINGUINI 65
Squid Ink Pasta, Butter-Poached Lobster
Hokkaido Scallops, Citrus Butter
Parmesan, Grape Tomatoes

STIR-FRIED NOODLES 27
Egg Noodles, Garlic, Oyster Sauce
Peppers, Chili Oil, Scallions, Pak Choi

Add Grilled Chicken 16 | Sauteed Prawns 18 |
Seared Salmon 19

GEORGIA SMASH BURGER 35
8 Oz Alberta Prime, Truffle Aioli, Bacon,
Pickle, Gruyere, Sea-Salted Fries or Salad

KOREAN FRIED CHICKEN SANDWICH 27
Gochujang Aioli, Apple slaw, Pickle, Brioche
Sea-Salted Fries or Salad

TURKEY CLUB SANDWICH 27
Cranberry Sourdough, Bacon, Lettuce,
Tomato, Mayo, Sea-Salted Fries or Salad

ROSEWOOD HOTEL GEORGIA

PARTNERS IN PROVENANCE

Rosewood's **PARTNERS IN PROVENANCE** commitment is borne out of respect for local farmers and indigenous agriculture. Rosewood Hotel Georgia partners with local farms and purveyors to provide guests with fresh, seasonal products throughout the year; maintaining a diverse menu featuring local produce and supporting Canadian growers and farmers.

Caffè Umbria Artisan Coffee Roasters | Oyama Sausage Co. | Two Rivers Meats
Little Qualicum Cheesework | Pacific Northwest | Northern Divine Caviar

V Vegan GF Gluten-Free

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
ALL PRICES ARE IN CAD AND SUBJECT TO APPLICABLE TAX(ES). AN 18% GRATUITY WILL BE APPLIED TO GROUPS OF EIGHT OR MORE.

COCKTAILS & WINE

THE GEORGIA SIGNATURES

LADY IN PANTS 25
Macallan 12 Year, Red Wine Reduction
Port Wine Spices, Honey, Champagne

Katharine Hepburn, who "waltzed" into the Hotel Georgia wearing her trademark pants in the 1950s - an unconventional act at the time.

MR. HOSPITALITY 2.0 29
Rye, Maple, Cardamom, Amaretto Cacao Bitters

A tribute to the hotel's founding visionary J.A. Weldon, who established the golden standard of service and earned the title of Mr. Hospitality from the Vancouver Sun.

HOTEL GEORGIA 21
Botanist Gin, Orgeat, Lemon, Orange Blossom Water, Egg White, Nutmeg Dust

Our award-winning cocktail of ethereal goodness was originally created in the early 50s and updated along with the hotel's grand re-opening. If you've never tried this internationally-acclaimed cocktail at least once, now is the time.

LATE NIGHT FREQUENCIES 28
Hornitos Cristalino, Espresso, Poblano Oat Milk, Black Lime

In honour of British Columbia's most popular radio station CKWX, which broadcast from Hotel Georgia penthouse studio from 1927 to 1941 filling the airwaves with Jazz & Big Band sounds.

NEWSMAN'S CLUB 24
Casamigos Reposado, Chartreuse Verte Falernum, Lime, Roasted Sesame

A tribute to the renowned private member's club from Hotel Georgia's early years. Celebrated for its memorable & extended evenings.

SPIRITLESS COCKTAILS

HERITAGE HARMONY 14
Seedlip Spice, Earl Grey, Coconut Water Lemon, Cranberry

LEMON GROVE 14
Seedlip Grove, Lemon Oleo, Lemon Juice

CLASSIC SENSATIONS WITH A MODERN TWIST

ESPRESSO MARTINI 19
Belvedere Vodka, Espresso, Agave, Ancho Reyes

Our riff on a classic martini. More robust, full-bodied and energizing.

GREEN NAVY 19
Tanqueray Gin, Basil, Lime, Orgeat, Celery Bitters

Harmonizing the vibrant zest from an Army & Navy and herbal allure from a Green Park cocktail, this drink strikes a perfect balance between two worlds.

B.C. 75 22
Long Table Dry Gin, Local BC Honey, Lemon, Local Sparkling Wine

A twist on a classic French 75 that puts the spotlight on our exceptional local products from British Columbia.

SAZERAC 26
Rye, Cognac, Caramel, Absinthe Peychaud's Bitters

An icon in the cocktail realm, this needs no introduction. We meticulously fashion it 'New York Style' with equal parts rye and cognac elevating its richness with a touch of caramel.

MATURED BOULEVARDIER 21
Bourbon, Oloroso Sherry, Campari, Sweet Vermouth, Hibiscus

A timeless aperitif and in this instance, a delightful digestif as well. By incorporating
dry oloroso sherry we impart an added depth and body to the classic boulevardier cocktail, ensuring it accompanies you throughout the entire night.

BEER
LOCAL EXPRESSIONS

Stanley Park Sesh Lager	10
Stanley Park Trail Hopper IPA	10
Vancouver Island Amber Ale	10
Stanley Park Hazy Pale Ale	10

IMPORTED

Guinness · IRELAND	12
Stella Artois · BELGIUM	12

NON-ALCOHOLIC

Heineken · NETHERLANDS	10

CIDER

Okanagan Cider	10

CHAMPAGNE & SPARKLING 5OZ / BTL

Mionetto Prosecco Brut Italy	16 / 75
Stoneboat Reserve 'Piano' Brut BC	19 / 90
Billecart Salmon Reserve Brut France	46 / 220

WHITE WINE

Attems Pinot Grigio, Friuli Italy	16 / 75
Cedar Creek Estate Chardonnay Okanagan BC	17 / 80
Joei Farm 'A Noble Blend' Okanagan, BC	18 / 85
Schloss Lieser 'Trocken' Riesling Germany	26 / 125
Cloudy Bay Sauvignon Blanc New Zealand	26 / 125
Chablis Sommelier Selection	MP

ROSÉ

Caves d'Esclans Whispering Angel France	24 / 115

RED WINE

Cedar Creek Estate Pinot Noir Okanagan, BC	21 / 100
Burrowing Owl Syrah Olivier, BC	21 / 105
Vanessa Vineyards Meritage Okanagan, BC	32 / 155
Vietti 'Perbacco' Nebbiolo Piedmont, Italy	33 / 160
Château Tour Bayard, Montagne Saint-Émilion, Bordeaux France	26 / 140
Cabernet-Sauvignon Sommelier Selection	MP