

A photograph of a dining menu cover. In the foreground, a light-colored ceramic bowl is filled with a meal consisting of a large piece of seared salmon, white rice, roasted cherry tomatoes, and a side of red lentils. To the right of the bowl sits a small, dark metal cup containing a lit candle, which casts a warm glow. The background is a dark, textured fireplace mantel with a fire burning inside, its light reflecting off the mantel's surface.

Hilton®

WHISTLER
RESORT & SPA

IN ROOM
DINING MENU

BREAKFAST

6.30 AM - 11.00 AM

EGGS ANY STYLE 28	EGGS BENEDICT 29	BELGIAN WAFFLES v 26
Two Farm Fresh Eggs, Pork Sausage, Applewood Smoked Bacon, Potatoes & Toast	Two Poached Eggs, English Muffin with Canadian Bacon, Hollandaise Sauce & Potatoes	Liege Style, Berries, Chocolate Sauce & Whipped Cream
THREE EGG OMELETTE 33	SMOKED SALMON BENEDICT 29	BAGEL & SMOKED SALMON 26
Choice of Three Fillings: Tomatoes, Bell Peppers, Spinach, Jalapeños, Cheddar, Ham, Bacon, Chorizo, Mushrooms, Red Onion, Potatoes & Toast. Made With Whole Eggs or Egg White	Two Poached Eggs, English Muffin, Cold Smoked Salmon, Hollandaise Sauce & Potatoes	Toasted Bagel, Cream Cheese, Cold Smoked Salmon, Capers, Pickled Red Onion
EXTRA FILLINGS EACH + 2	AVOCADO TOAST v 29	ADD: AVOCADO + 6
ADD: SMOKED SALMON + 3	Toasted Focaccia, Two Poached Eggs, Spiced Avocado, Tomato Chutney, Arugula & Potatoes	STEEL CUT OATMEAL v GF 17
HOUSE MIXED GRANOLA v GF 19	BUTTERMILK PANCAKES v 26	Milk or Dairy Alternative, Brown Sugar & Raisins
All-Natural House-Made Granola With Seasonal Fruit & Berries, Mixed Nuts & Dried Fruit, Yogurt	Served With Maple Syrup, Whipped Cream & Seasonal Berries	SEASONAL FRUIT & BERRIES BOWL v GF 18
		Fresh Seasonal Fruit & Assorted Berries

KIDS' BREAKFAST (12 AND UNDER)

6.30 AM - 11.00 AM

BREAKY 12	PANCAKES 12	FRENCH TOAST 12
One Egg Any Style, Bacon or Sausage, Potatoes & One Toast	Maple Syrup & Whipped Cream	Maple Syrup & Whipped Cream

ALL DAY

11.00 AM - 10.30 PM

SHAREABLES

FRIES v 11
Aioli, Ketchup
YAM FRIES v 13
Spicy Mayo
TRUFFLE FRIES v 14
Truffle Aioli
CHICKEN WINGS 23
Cornmeal Crusted, Pickled Daikon, Carrot Choice of: Maple Chili / Gochujang / Hot / Salt & Pepper
CRISPY CHICKEN 24
5 Pieces, Chicken Tenders, Fries, Plum Sauce
CHARCUTERIE 42
Chef's Selection of Cured & Smoked Meats, Pickles, Mustards, Crackers
CHEESE BOARD v 42
A Selection of Regional, Artisan Cheeses, Dried Fruits, Crackers

SOUP & SALADS

DAILY SOUP 16
Chef's Seasonal Creations
BUDDHA BOWL v GF 24
Brown Rice, Spinach, Raw Beets, Carrots, Cucumber, Cherry Tomato, Feta, Almonds, Nutritional Yeast & Tahini Dressing
CLASSIC CAESAR SALAD 24
Romaine, Croutons, Parmesan, Caesar Dressing, Egg
HOUSE SALAD v GF 19
Mixed Greens, Carrots, Roasted Seeds, Cucumber, Tomatoes, Lemon Vinaigrette
ADD: SALMON + 12
ADD: CRISPY TOFU + 8
ADD: CHICKEN BREAST + 10

HANDHELD

SERVED WITH SEA SALTED FRIES
PEMBY BURGER 26
Hand-Pressed 6oz. Pemberton Meadows Beef, Cheddar, Lettuce, Tomato, Dill Pickle, Red Onion, Garlic Aioli, Brioche
CHICKEN CLUB 26
Grilled Chicken Breast, Smoked Bacon, Aged Cheddar, Lettuce, Tomato, Spiced Avocado, Garlic Mayo, Sourdough
VEGETARIAN BURGER v 26
House-Made Chickpea & Mushroom Patty, Cheddar, Lettuce, Tomato, Dill Pickle, Red Onion, Garlic Aioli, Brioche
UPGRADE TO:
ARTISAN GREENS + 5
CAESAR SALAD + 6
YAM FRIES + 7
TRUFFLE FRIES + 9
GLUTEN-FREE BUN + 3

DINNER

5.00 PM — 10.30 PM

STEAK FRITES	44	FREE-RUN CHICKEN GF	39	PASTA ARRABBIATA v	29
NY Striploin, Arugula, Truffle Fries, Herb & Garlic Butter		Roasted Breast, Seasonal Vegetables, Potato Purée , Roast Pan Jus		Marinara Sauce, Chili, Garlic, Parmesan	
CERTIFIED ANGUS STEAK GF	MP	PAN ROASTED BC SALMON GF	40		
Grilled Butcher's Select Cut Steak, Seasonal Vegetables, Potato Purée, Red Wine Jus		Seasonal Vegetables, Potato Purée, Herb Sauce			

KIDS' LUNCH & DINNER

11.00 AM - 10.30 PM

CUP OF SOUP	9	PLAIN JANE HOTDOG	12	CHICKEN FINGERS	16
Chicken Noodle Soup With Saltine Crackers		Served On A Steamed Bun, Like At The Ballpark		3 Pieces, Fries, Ketchup And Plum Sauce	
CARROTS & CELERY GF	8	JR. BURGER	16	PASTA PERFECTO	14
Served With Ranch Dressing		Fries, Ketchup		Classic Tomato Sauce or Butter And Cheese	
GRILLED CHEESE v	12	ADD: CHEDDAR	+ 3		
Cheddar Cheese, Fries And Ketchup					

DESSERTS

2.00 PM - 10.30 PM

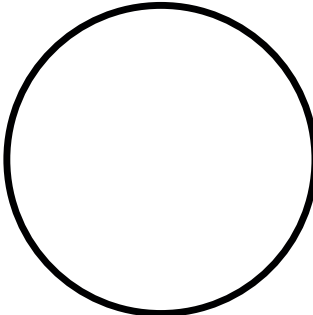
CRÈME BRÛLÉE	16	FRENCH APPLE TART	16
Seasonal Flavors, Classics & Favorites		Caramelized Apples & Vanilla Ice Cream	
CHOCOLATE BROWNIE	16	ICE CREAM OR SORBET GF	14
Warm Dark Chocolate, Caramel Sauce & Salted Chocolate Gelato		Three Scoops of Various Flavors	



TO ORDER:

OR

SCAN THE QR CODE
FOR MENU &
SERVICE TIMES



MENU ITEMS & PRICES SUBJECT TO CHANGE. ALL PRICES SUBJECT TO AN 18% SERVICE CHARGE, A \$5.00 DELIVERY CHARGE AND APPLICABLE TAXES.
IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO YOUR IN-ROOM DINING SERVER.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

(VGN) VEGAN | (VGN*) VEGAN OPT. AVAILABLE | (V) VEGETARIAN | (V*)VEGETARIAN OPT. AVAILABLE | (GF) GLUTEN-FREE | (DF) DAIRY FREE | (N) CONTAINS NUTS

BEVERAGES			6:30AM - 10:30PM	
SOFT DRINKS (PEPSI / DIET PEPSI / ROOT BEER / 7-UP / GINGERALE)	5	LATTE / CAPPUCINO / FLAT WHITE	8	
FRUIT JUICE (APPLE / ORANGE / GRAPEFRUIT / CRANBERRY)	6	ESPRESSO (2 SHOTS)	6	
MILK (2% / ALMOND / OAT / SOY)	6	HOT CHOCOLATE	6	
RED BULL / RED BULL ZERO	6	HEINEKEN 0.0%	6	
SPARKLING WATER (750 ML)	9	SHIRLEY TEMPLE	6	
BREWED COFFEE	CUP 5 / POT 14	LEMONADE	6	

CANS & BOTTLES			9:00AM - 10:30PM	
WHISTLER BREWING MOUNTAINEER PILSNER (355 ML)	8.50	LONETREE APPLE CIDER (355 ML) GF	8.50	
WHISTLER BREWING BEAR PAW HONEY LAGER (355 ML)	8.50	COORS LIGHT (341 ML)	8.50	
WHISTLER BREWING HAZY TRAIL PALE ALE (473 ML)	10	HEINEKEN (330 ML)	9	
WHISTLER BREWING FORAGER LAGER (355 ML) GF	8.50	SOL MEXICAN LAGER (330 ML)	9	
COAST MOUNTAIN HOPE YOU'RE HAPPY IPA (473 ML)	10	PERONI ITALIAN LAGER (330 ML)	9	
		ASAHI JAPANESE LAGER (330 ML)	9	
		GUINNESS IRISH STOUT (473 ML)	10	

WINES

9:00AM - 10:30PM

WHITE	6 OZ	9 OZ	BTL	RED	6 OZ	9 OZ	BTL
RED ROOSTER PINOT GRIS - BC	12	16	45	RED ROOSTER PINOT NOIR - BC	12	16	50
TINHORN CREEK GEWURZ - BC	12	16	50	TINTO NEGRO MALBEC - AR	13	18	50
KIM CRAWFORD SAUV BLANC - NZ	13	18	65	TINHORN CREEK CAB FRANC - BC	14	20	60
TINHORN CREEK CHARDONNAY - BC	14	20	50	HOLLICK CABERNET SAUV - AU	15	21	70

ASK YOUR SERVER FOR A FULL WINE LIST!

BUBBLES (750 ML)			9:00AM - 10:30PM	
LA MARCA PROSECCO	55	VEUVE CLIQUOT CHAMPAGNE	175	

COCKTAILS (2 OZ)			9:00AM - 10:30PM	
CAESAR (1 OZ 2 OZ)	12 14	APEROL SPRITZ	17	
CLASSIC MARGARITA	16	MIMOSA	14	
OLD FASHIONED	18	BAILEYS COFFEE (1 OZ 2 OZ)	12 14	
NEGRONI	18			

ASK YOUR SERVER FOR A FULL LIST OF HOUSE-MADE COCKTAILS!