



to start

- truffle fries** grana padano, garlic aioli 11 ¾
- marinated olives** olive oil, served warm, ciabatta point 8 ¾
- sweet potato fries** garlic aioli 10 ¾
- shrimp gyoza** shrimp dumplings, ponzu sauce 14 ¾
- classic buffalo wings** celery sticks, chunky bleu cheese dip 14 ¾
- fried calamari** old bay seasoning + duo of sauces 16 ¾
- edamame beans** soy beans + sea salt 9 ½ ●
- scallop spoons** blackened scallops, lemon aioli 18 ¾ ●
- crispy pork bites** boneless pork + pepper, sea salt 15 ¾ ●
- salmon tataki** medium rare + pickled ginger + wasabi 17 ¾
* gluten friendly soy sauce on request ●
- shrimp martini** chilled bay shrimps, cocktail sauce 14 ¾ ●

to share

- beef carpaccio** arugula, mustard aioli, crispy capers + crostini 19 ¾
- warm artisan bread** bocconcini, arugula pesto + sundried tomato oil 10 ¾
- warm brie cheese** full wheel of cheese, sun-dried tomato compote, baguette 18 ¾
- vegan pakora** medley of vegetables in chickpea batter, tamarind sauce 14 ¾ ●

soup + fresh greens

- rain coast clam chowder** surf + cockle clams, potatoes, cream 12 ¼
- north coast seafood potage** seafood chowder with shrimp, fish bites, clams, thyme, potato + smoked salmon 16 ¾
- feature soup** our fresh seasonal soup 11 ¾
- blt caesar** warm bacon, tomato, croutons, parmesan cheese + roasted garlic-anchovy dressing 14 ½
- mixed greens** crisp veggies, beets, lemon vinaigrette 10 ¾ ●
- cowgirl salad** pecans, dates, feta, corn, tortilla, greens, sweet honey-lime dressing 16 ¼ ● add blackened chicken + 7
- cowboy steak salad** 8oz certified black angus® sirloin steak peppers, tomatoes, cucumber, goat cheese, mixed greens + balsamic dressing 28 ¾ ●

- elevate your salad** shrimp 7 | blackened chicken 7
salmon 12 ¾ | avocado 5 | garlic baguette 2 ½
cheese baguette 3 ½ | skillet of garlic prawns 9 ¾
crispy szechuan tofu 5

casual plates

north coast halibut + chips two pieces local halibut + fries, tartar sauce, coleslaw 26 ¾ | one piece 22 ¾

authentic butter chicken indian butter chicken, basmati rice, traditional raita, fried papadum + naan bread 23 ¾

vegan nourish bowl avocado, chick peas, hemp seed, beets, cucumber, tomato, brussels sprouts, spinach, romaine, shoots + tahini-organic tamari dressing 18 ¾ ●

caesar + strips + dips crunchy fried chicken tenders + our caesar salad + cool ranch, sweet chili thai dip 17 ¾

peppercorn cab steak certified angus beef® 8 oz sirloin, peppercorn sauce + fries, garlic baguette, caesar salad 28 ¾

burgers + sandwiches

our gluten free beef burgers are lean ground chuck, served with french fries or side salad + house dressing

backyard burger bbq patty, cheese, tomato, creamy slaw, sesame seed-brioche bun 19 ¾
add: fried egg 2 | mushrooms or bacon + 2 ½

cheeseburger lettuce wrap mustard grilled patty, fire-grilled onions, cheddar cheese, tomato, pickle, fresh lettuce leaf 19 ¾ ●

classic peppercorn burger cracked peppercorns, whiskey peppercorn sauce 19 ½

the bleu's burger bleu cheese crumbles, bacon + garlic mayo 19 ½

garden veggie burger with mushrooms, havarti cheese, lettuce, tomato, pickle spear + brioche bun 18 ¾

the original cajun chicken sandwich blackened chicken, tomato, bacon, cheddar cheese, lettuce + adobo aioli and melting brie cheese on a grilled ciabatta bun 18 ¾

the classic beef dip slow cooked beef, with havarti cheese, caramelized onions, fries and steaming jus 17 ¾

substitute

yam fries, onion rings or caesar salad 3 ½
seafood potage 4 ¾ | rain coast clam chowder 4
poutine 4 ½ | truffle fries 4 ½ | gluten free bun + 2 ●

specialty brunch

hollandaise dishes to 2pm

hot chicken omelette dynamite omelette with mushroom, chicken + spicy, serrano-chili hollandaise sauce 16 ¾

california benedict poached eggs, tomato, avocado + hollandaise sauce, served with green salad 17 ¼

all day canadian breakfast two eggs, fried breakfast potatoes, choice of bacon, sausage or ham + toast or english muffin 14 ¾

● indicates gluten friendly item

all prices are subject to 5% gst - gratuities not included



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chilled drinks

chilled soft drinks 3 ¼
coke, diet coke, coke zero, ginger ale, rootbeer, orange pop, sprite

blackberry charcoal kombucha 6

xxx acai blueberry vitamin water 3 ¾

monster energy 3 ¾

monster café salted caramel 3 ¾

nestea iced tea 3 ¾

lemonade 3 ¾

san pellegrino 3 ¼
orange aranciata / limonata

san pellegrino sparkling mineral water
500ml 5 ½ | 750 ml 8

bottled spring water 3

perrier sparkling water 3 ½

non alcoholic fentiman's ginger beer 4 ½

tropicana orange juice 3 ¾

juices 3 ½
apple, grapefruit, cranberry, tomato

2% milk 3

almond milk 3 ¼



starbucks

ask your server about our seasonal starbucks drinks

pike place blend (decaffeinated available) + refill 3 ¾

latte *iced or hot* 4 ½

americano *iced or hot* 3 ½

caramel macchiato *iced or hot* 5 ¼

cappuccino 4 ½

espresso 2 ½

mocha 5 ¼

peppermint mocha 5 ½

london fog 5 ¼

chai tea latte 5 ¼

hot chocolate 3 ¾

indulge

flavour shot *hazelnut, vanilla, peppermint,*

caramel, sugar-free vanilla .50

whipped cream .50 | **extra espresso shot** 1

caramel or chocolate drizzle .50 | **almond milk** .50

DAVIDsTEA 4 ¼

house blend david's breakfast

buddha's blend | **dragon jasmine green tea**

pumpkin chai | **orange pekoe** | **cream of earl grey**

kashmiri chai | **traditional earl grey**

herbal decaf teas

peppermint amour | **chamomile** | **electric lemonade**

forever nuts | **hibiscus splash**

desserts

a peek at our dessert menu, ask your server for the full menu

sticky toffee cake *warm caramel sauce + vanilla ice cream*
11 ¾

chocolate molten lava cake *warm chocolate filling topped + vanilla ice cream* 10 ¾

deep fried ice cream *sugared-cinnamon crusted bowl + butterscotch* 9

crème brûlée *burnt sugar + whipped cream* 9 ¾

