

BEVERAGES

daily 6:00am - 10:00pm

COFFEE, TEA, & MINERALS

Pot of Coffee ☺, o	12
Regular, Decaffeinated	
Hot Chocolate	7
Fairmont Lot 35 Tea ☺, o	7
Earl Grey, English Breakfast, Green, Mint Oolong, Chamomile	
Juice	8
Apple, Orange, V8, Grapefruit, Cranberry	
Soda	8
Coke, Diet Coke, Sprite, Ginger Ale	
Lemonade or Iced Tea	8
Arnold Palmer (Half Lemonade/Half Iced Tea)	9
Bottled Water	
Evian 750ml	8
San Pellegrino 500ml	8

BEER & CIDER

Beer	
Elysian IPA	8
Stella Artois	8
Stoup Pale Ale	10
Ready-To-Drink Cocktails	
Ketel One Botanical Cucumber & Mint Spritz	12
Tanqueray Classic Gin & Tonic	12
Cazadores Tequila Spicy Margarita Spritz	12

Miscellaneous	
Glassware, Utensils, Plates (sets of 2)	4

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% service charge and \$8.00 USD delivery charge will be added to every in-room dining order. The 20% service charge is distributed to the server, while the \$8.00 delivery charge is retained by the Food & Beverage Department.

WINE

			Bottle
Champagne & Sparkling			
187ml Moët & Chandon Brut Imperial Champagne, FR			32
Veuve Clicquot Brut Champagne, FR	32		125
Perrier-Jouët Grand Brut, Épernay Champagne, FR			135
Billecart-Salmon Brut Rosé Champagne, FR			185
Fairmont Olympic Centennial Blanc de Blancs Brut, Columbia Valley, WA	15		70
Cava Brut, Querena, ES	14		65
White & Rosé	6oz		Bottle
Pinot Gris, Kind Stranger Lawrence Vineyards, WA	17		58
Sauvignon Blanc Angeline Vineyards, CA	14		50
Chardonnay, Dark Harvest Columbia Valley, WA	13		45
Chardonnay, Chalkhill Russian River Valley, CA			58
Sauvignon Blanc, Squealing Pig Marlborough, NZ			55
Rosé, Dichotomy Yakima Valley, WA	16		65
375ml Chardonnay Angeline Vineyards, CA			23
375ml Sauvignon Blanc Angeline Vineyards, CA			23
Red	6oz		Bottle
Cabernet Sauvignon, Simpatico "The Bos" Columbia Valley, WA	18		72
Tempranillo, Aster, ES	15		55
Malbec, Terrazas de la Andres, AR	14		50
Cabernet Sauvignon, Martin Ray Synthesis Napa Valley CA			110
Pinot Noir, Jezebel Willamette Valley, OR			60
375ml Cabernet Sauvignon Angeline Vineyards, CA			23
375ml Pinot Noir Angeline Vineyards, CA			23

Fairmont
OLYMPIC HOTEL

100
YEARS
iconic since 1924

IN-ROOM DINING Menu

WE'VE GOT
great TASTE



SCAN TO ORDER
OR DIAL 3260

BREAKFAST

daily 6:00am - 11:30am

QUICK START

Smoothie Bowl <i>gf, v</i> 16 Dates, cinnamon, coconut, bee pollen	Spiced Steel Cut Oats <i>gf, v, ve</i> 17 Candied orange, toasted walnuts, sultanas
Greek Yogurt Parfait <i>gf, v, ♻️</i> 16 House granola, seasonal fruit compote, mint	Fried Egg Sandwich ♻️ 25 Canadian bacon, spicy mayo, Beecher's cheddar cheese, lettuce, tomato, herbed potatoes

MAINS

All-American Breakfast 37 Two cage free eggs any style, herbed potatoes and your choice of sourdough or whole wheat toast; choice of bacon pork sausage, or chicken-apple sausage; coffee or tea; and a choice of juice: orange, apple grapefruit or cranberry	Dungeness Crab Omelette ♻️ 35 Sundried tomato, soft herbs, Beecher's cheddar cheese, herbed potatoes
Sweet Potato Hash <i>gf, ve</i> 26 Beyond Meat, seasonal vegetables, tomato agrodolce toasted multigrain bread <i>Add sunny side cage free egg</i> +7	PB&J French Toast <i>v, nuts, ♻️</i> 21 Peanut butter, berry compote, marshmallow fluff
Dungeness Crab Avocado Toast <i>*v, *ve, ♻️, 🌱</i> 36 Mashed avocado, fresh mixed greens pickled Fresno chilis, poached cage free egg <i>Make it vegetarian with crispy tofu</i>	Lox & Bagel 26 Capers, pickled red onion, toasted bagel whipped cream cheese
	Florentine Benedict 24 Spinach, herbed potatoes, smoky hollandaise
	Substitute Tasso ham +6 Local Dungeness crab +15

SIDES

Breakfast Meat <i>gf</i> 9 Choice of bacon, pork sausage, chicken sausage Tasso ham	Toast or Bagel <i>*gf, ♻️</i> 7
Herbed Breakfast Potatoes ♻️ 8	Fruit Bowl <i>gf, ve</i> 16
House Made Pastry <i>v</i> 7/piece Choice of croissant, apple turnover, gluten-free blueberry muffin	

JUICES

Green Juice <i>ve</i> 14 Honeydew, spinach, cucumber, mint, pineapple

DESSERTS

available 11:30am - 10:00pm

NY Cheesecake with Strawberry Compote <i>v</i> 14	Bowl of Ice Cream or Sorbet and Local Berries 13 <i>gf, v, ve</i> Choice of (3 scoops) Vanilla, Chocolate, Seasonal, Seasonal Sorbet
Warm Chocolate Lava Cake with Vanilla Ice Cream <i>v</i> 14	
Crème Brûlée with Mixed Berries <i>v</i> 14	

Dietary Indicator Key

*indicates modifications can be made to accommodate the dietary restrictions

gf – gluten-free
v – vegetarian
ve – vegan
nuts – contains nuts
📍 – local
♻️ – sustainable
o – Organic, Fair Trade

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OR DIAL 3260

ALL DAY

available 11:30am - 10:00pm

STARTERS

Organic Skagit Sourdough Loaf 9 Thyme whipped butter, Maldon sea salt	Sweet Gem Caesar Salad <i>v*</i> 19 Shaved parmesan, white anchovies, garlic croutons <i>Add chicken +10 or shrimp +12</i>
French Onion Soup 17 Toasted bread, smoked scamorza	Chicken Lollipops 28 Sweet Thai chili sauce, scallions
Clam Chowder <i>gf</i> 17 Clams, potatoes, smoked bacon	Smoky Fries <i>v</i> 14 Chimichurri aioli
Artisan Mixed Greens <i>gf, ve</i> 18 Cucumber, grape tomato, champagne vinaigrette <i>Add chicken +10 or shrimp +12</i>	

MAINS

Mediterranean Platter <i>v</i> 21 Hummus, tzatziki, olives, endive, potato chips	Steak Frites 🌱 44 10oz flat iron steak, chimichurri aioli <i>Add shrimp +12</i>
Chicken Club Sandwich ♻️, 🌱 30 Canadian bacon, Beecher's cheddar cheese, arugula tomato, spicy mayo, fries <i>Gluten-free bread available</i>	Local Fish <i>gf, ♻️, 🌱</i> Seasonal vegetables, potatoes, lemon butter sauce Black Cod 46 King Salmon 42
The George Smashed Burger 32 Bacon-jalapeño jam, Beecher's cheddar cheese lettuce, tomato, red onion, pickles, secret sauce, fries <i>Substitute for Beyond Meat, gluten-free bread available</i>	Vegetable Spaghetti Pasta <i>v, ve*</i> 26 Seasonal vegetables, tomato sauce, burrata, gremolata <i>Add chicken +10 or shrimp +12</i>

LATE NIGHT

available 10pm - 12:00am. Friday - Saturday

Sweet Gem Caesar Salad 19	Chicken Lollipops 28
Smoky Fries 14	The George Smashed Burger 32
Mediterranean Platter 21	NY Cheesecake with Strawberry Compote <i>v</i> 14

OVERNIGHT

available 10:00pm - 6:00am

sandwiches and salads available for purchase at front desk

CHILDREN'S MENU

12 years and under

BREAKFAST

available 6:00am - 11:30am

Mini Fairmont 12 1 egg your way, choice of bacon or sausage, breakfast potatoes	PB&J French Toast <i>v, nuts</i> 12 Peanut butter, berry compote, marshmallow fluff
Silver Dollar Pancakes 10 Fresh berries, maple syrup	Fresh Fruit <i>gf, v</i> 10 Vanilla yogurt and granola
Cereal and Milk <i>v</i> 10 Raisin Bran, Froot Loops, Frosted Flakes or Cocoa Krispies	

ALL DAY

available 11:30am - 10:00pm

All sandwiches are served with french fries or potato chips	
PB&J Sandwich <i>v, nuts</i> 12	Cheeseburger 14
Grilled Cheese <i>v</i> 12	Chicken Fingers and French Fries 13 Ranch dressing
Grilled Chicken Breast 🌱 16 French fries or crudités	Buttered Pasta <i>v</i> 12
Ice Cream Sandwich <i>v</i> 8 Chocolate chip cookie, vanilla ice cream	Daily Ice Cream or Sorbet <i>gf, v</i> 8
Chocolate Brownie <i>v</i> 8	