

Salads & Starters

PANZANELLA SALAD 13.00

Tender lettuce, cherry tomato, basil, cucumber, grilled focaccia, sherry apple vinaigrette

GRILLED CHICKEN SALAD 17.00

Candied pecans, blueberries, fennel, avocado, honey buttermilk dressing *gf*

WALL GREEN SALAD 13.00

Blend of red lollo rosso, red oak, green frisée lettuce, apple, pumpkin seeds, Pecorino cheese, sherry maple and balsamic vinaigrette *gf*

CAESAR SALAD 13.00

Classic zesty garlic dressing, Grana Padano cheese, house-made croutons

FIRE-ROASTED PLUM TOMATO SOUP 12.00

Sourdough croutons, basil pistou

POUND OF CRISPY CHICKEN WINGS 16.00

BBQ, hot and spicy, honey garlic, salt and pepper

WEST COAST CALAMARI 16.00

Classic Tzatziki, arugula, fried capers, red onion, radish coins

TEMPURA PRAWNS 15.00

Furikake mayo

TOGARASHI SPICED EDAMAME 9.00

Steamed, sea salt *df gf*

BBQ CHICKEN FLAT BREAD 16.00

Roasted corn, arugula, caramelized onion

Pasta

SPAGHETTINI BOLOGNESE 22.00

Fresh basil, tomato, Parmesan cheese, extra virgin olive oil

SEAFOOD LINGUINE 28.00

Prawns, scallops and calamari, light shellfish nage, tomato and fresh garden herbs

RIGATONI ALLA GENOVESE 21.00

Basil pesto, baby heirloom cherry tomato, toasted pine nuts, Grana Padano cheese

Mains

FLAT IRON STEAK 32.00

Chimichurri, wedge fries

LOIS LAKE STEELHEAD 30.00

Nicoise salad, 62°C egg, tomato, potato, green beans, cracked olives *gf*

ROASTED LEMON SOY

CHICKEN BREAST 28.00

Soy lemon garlic glaze, Jasmine rice, seasonal vegetables *gf*

MASALA BOWL 23.00

Pea & cumin seed studded Basmati rice, roasted garam spiced cauliflower, chana masala, slivers of red onion and cilantro salad, lemon yoghurt dressing *gf*

WOK BOX 23.00

Stir fried Asian greens, baby corn, mushrooms, beans, broccoli, deep fried tofu, crispy egg noodles, hoisin garlic sauce, scallions *v*

Burgers & Sandwiches

Served with your choice of fries or house salad
Substitute with fire-roasted tomato soup 2.00
Substitute with yam fries 3.00 | Add gravy 3.00

THE WALL BURGER 17.00

Cheddar cheese, bacon, lettuce, onion, tomato, pickles
Add mushrooms or a fried egg 2.00

CHICKEN CLUB 17.00

Bacon, lettuce, tomato, mayo

SLOW ROASTED BEEF DIP 17.00

Demi baguette, horseradish mayo, au jus

ROASTED TURKEY CHEESE MELT 16.00

Thin sliced roasted turkey, brie, Gouda cheese, apple butter, arugula

VEGGIE BURGER 15.00

Corn and rice patty, lettuce, onion, tomato

Desserts

11:30am - 9:00pm

CHOCOLATE LAVA CAKE 12.00

SMALL BATCH CHEESECAKE 12.00

EAT WELL MENU

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

ROASTED CAULIFLOWER HUMMUS, GRILLED PITA AND RAW VEGETABLES

Half 6.00 | Full 10.00
Cauliflower hummus, naan bread, seasonal vegetables

ARUGULA AND QUINOA SALAD

Half 7.00 | Full 12.00
Arugula, quinoa, corn, radishes, carrots, tomatoes, pistachios, goat cheese, and citrus vinaigrette *gf*

ROASTED CREMINI MUSHROOMS

Half 8.00 | Full 14.00
Cremini mushrooms, chives, lemon zest, Parmesan, and lemon vinaigrette *gf*

OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.



gf Gluten-free Option *v* Vegetarian Option *df* Dairy-free Option

If you have concerns regarding food allergies, please alert your server prior to ordering. All prices in CAD. 16% gratuity will be added to all In-Room deliveries. Service charges and government taxes are additional. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. ©2018 Marriott International, Inc. All Rights Reserved. Westin® and its logos are the trademarks of Marriott International, Inc., or its affiliates.

The Westin Wall Centre, Vancouver Airport | 3099 Corvette Way, Richmond BC, V6X 4K3 | 604-238-2105

Non-Alcoholic Drinks

POP Assorted 2.50
JUICE Assorted 3.00
COFFEE/TEA 4.00
CAPPUCCINO/LATTE 5.00
AMERICANO/ESPRESSO 4.50

Beer & Cider

DOMESTIC (341ml) 5.50
 Coors Light Budweiser
 Bud Light Molson Canadian
 Sleeman Honey Lager Mike's Hard Lemonade
 Kokanee

IMPORT (330ml) 6.00
 Corona Stella
 Guinness Heineken

ROTATING LOCAL CRAFT BEER/CIDER
 No Boats On Sunday Apple Cider (473ml) 6.50
 No Boats On Sunday Peach Cider (473ml) 6.50
 No Boats On Sunday Cranberry Cider (473ml) 6.50
 Red Truck Amber Ale (341ml) 7.50
 Red Truck Lager (341ml) 7.50
 Red Truck IPA (341ml) 7.50

Wine

	6oz	9oz	750ml
RED			
Mission Hill , Cab. Merlot, 2018, BC	14.00	17.50	46.00
Mission Hill , Pinot Noir, 2019, BC	15.00	18.50	50.00
Cedar Creek , Merlot, 2017, BC	13.00	16.50	44.50
Lindeman's , Shiraz, 2019, AUS	12.00	15.00	37.00
Red Rooster , Cab. Merlot, 2017, BC	12.00	15.00	37.00
Dona Paula , Malbec 2018, ARG	13.00	16.50	44.50
Peller Estates , Merlot, 2016, BC			31.50
Esprit Barville Brotte , 2017, FR			43.50
Sandhill , Merlot, 2017, BC			39.00
Cavaliere D'Oro , Chianti, 2018, ITL			41.50
WHITE			
49 NORTH , 2019, BC	8.00	11.00	30.50
Mission Hill Reserve , Chard, 2018, BC	12.50	16.50	46.00
White Bear , Riesling, 2019, BC	9.00	12.00	33.50
Matua , Sauvignon Blanc, 2019, NZ	12.00	16.00	41.00
Gabbiano , Pinot Grigio, 2018, ITL	13.00	16.50	44.50
Mission Hill , Viognier, 2019, BC			44.50
Peller Estates , Chardonnay, 2018, BC			31.50
Red Rooster , Pinot Gris, 2019, BC			36.00
SPARKING & ROSÉ			750ml
Henkel Trocken , GER			37.00