

STOCK BOARDS

Locally sourced + Deliciously hand crafted
Your Stocked Board experience will be accompanied with the following

GRILLED ARTISAN SOURDOUGH  HOUSE PICKLES + PEPPERS
GREEN GODDESS HUMMUS CITRUS SPICED OLIVES

Customize your board to with any 3 items listed below

— 40 —

CANDIED HONEY PISTACHIO BAKED BRIE, CONFIT GARLIC
CHORIZO FREE-RANGE SCOTCH EGG, PICKLED ONION, MUSTARD SEED
SESAME SEED CRUSTED FETA CHEESE SAGANAKI, LEMON CHEEK
GRILLED ARTISANAL TRUFFLE SAUSAGE, DILL + CARAWAY SAUERKRAUT
WHIPPED GOAT CHEESE, SMOKED TOMATO BRUSCHETTA
CHILI LEMON BLISTERED BRUSSEL SPROUTS, CRISPY LARDONS
POUTINE CROQUETTES, QUEBEC CHEESE CURDS, PEPPER DEMI
BUTTERMILK JALAPENO + CHEDDAR CORNBREAD, HONEY BUTTER
ROASTED FENNEL MEATBALL, PRESSED GARLIC YOGURT, FRESH HERBS
GRILLED PORK BELLY, STICKY BOURBON BBQ GLAZE, TOASTED PEANUT
HOUSE COLD SMOKED SALMON PATE, LEMON DILL CREAM CHEESE

Additional Board Item \$12



Please inform your server about any allergies or dietary preferences.

Delta Vancouver Downtown Suites is a proud supporter of Children's Miracle Network.
One Dollar from the sale of each Suite Burger will be donated to the most
urgent needs at BC Children's Hospital. ❤️

PLATES

SUMMER HARVEST

Whipped Goat Ricotta, Vine Ripe Berries, Fresh Avocado, Salted Walnut Crumble, Citrus Vinaigrette _____ 18

BAY CHOWDER

Rock Crab Salad, Creamed Bisque, Kennebec Potato, Tarragon Emulsion, Tōbiko _____ 23

CHICKEN WINGS

Chili Lime Brined, Jerk Aioli, Local Honey, Cilantro, Pickled Fresno _____ 20

AHI + AVO

Crusted Seared Rare Ahi Tuna, Artisanal Sourdough, Ponzu Aioli, Summer Greens _____ 27

SALMON PANZANELLA

Summer Greens + Baby Kale, Crispy Lardons, Buttered Sourdough Crouton, Pickled Shallot, Candied Mustard Seed _____ 32

YELLOW THAI CURRY

Grilled Free-Range Chicken Thigh, Spiced Coconut Broth, Jasmine Rice, Crushed Toasted Peanuts, Cilantro Salad _____ 27

ROASTED CHILI CAULIFLOWER

Fried Chickpea + Lentil Fritter, Smoked Bell Pepper + Almond Romesco, Toasted Sesame Dukkah, Marinated Olives _____ 23

SUITE BURGER ❤️

7oz CAB Chuck, Golden Brioche, Sharp Cheddar, Butter Lettuce, Dill Pickle, Field Tomato, Red Onion, S+S Sauce _____ 24

KATSU TACOS

Panko Crusted Pork Cutlet, Warm Flour Tortillas, Chili Soy Glaze, Sesame Kewpie Slaw, Pickled Ginger, Cilantro _____ 22

BUCATINI CARBONARA

Smoked Pork Lardon, Crispy Sunny Side Free-Range Egg, Parmesan Cream, Garlic Brioche Parmesan Crumble _____ 27

STEAK FRITES

Sous Vide 8oz AAA Flank, Chimichurri, Sea Salt French Fries, Summer Greens _____ 42

DESSERT

BC BLUEBERRY CRUMBLE — 12

Spiced Clotted Cream, Salted Almond

CHOCOLATE DECADENCE — 12

Maple Caramel, Banana Curd, Maldon

VANILLA BEAN GELATO — 10

Seasonal Berries

Stock + Supply Cocktail

SPIRIT FORWARD

THE ROYAL 2.5oz — 18
*1908 Empress Gin, St. Germain, Lillet Blanc,
Dry Vermouth, Grapefruit Bitters*

100 PROOF 1.75oz — 18
*Odd Society Mongrel, Creme de Cacao,
Chocolate Bitters, Vanilla*

SIGNATURE ORCHARD 2.5oz — 19
*St. Remy Signature Brandy, Magloire Calvados,
Martini Rosso, Red Wine Syrup, Wormwood Bitters*

LOCAL LEGENDS

THE UNRULY CLUB 2.5oz — 18
*Orange Infused Long Table Dry Gin,
Odd Society Creme de Cassis, Aperol, Egg whites*

SMOKE SHOW 1.75oz — 20
*Odd Society Smoke & Oak Whisky, Mia Amata Amaro,
Pepper + Cardamom Bitters, Laphroaig Spritz*

EARTH RISING 1.75oz — 17
*Thyme Infused Odd Society Prospector Whisky,
Bittersweet Vermouth, Turmeric Sunrise,
Ginger + Honey Syrup*

REFRESHING

PURPLE CLOUD 1.5oz — 17
*Deep Cove Vodka, Yuzu Puree, Cloud Foam,
Butterfly Pea + Lavender Syrup*

ON THE RUM 2oz — 16
*Bacardi Rum, Blue Curacao, Giffard Orgeat,
Pineapple Bitters, Egg Whites, Lemon*

MELONCHOLY 2oz — 17
*Bird's Eye Chili Infused Cazadores Reposado,
Fresh Watermelon, Aperol, Cucumber Bitters*

5oz / 8oz / Bottle

WHITE

STOCK WHITE 12 / 18
White Blend / Okanagan Valley

CANYONVIEW 14 / 20 / 72
Sauvignon Blanc / Summerland

MISSION HILL 13 / 19 / 58
Chardonnay / Okanagan Valley

BLASTED CHURCH 12 / 17 / 55
Hatfield's Fuse / Okanagan Falls

TIGHTROPE 13 / 19 / 55
Pinot Gris / Penticton

TINHORN CREEK 68
Semillon + Sauvignon Blanc / South Okanagan

GRAY MONK UNWOODED 68
Chardonnay / Lake Country

CANYONVIEW 110
Chardonnay Vintage / Summerland



HAPPY HOUR / 3-6 / 9-11

*We have a full selection of
international + local spirits and beers.
Please speak to your server for our offerings.*

RED

STOCK RED 12 / 18
Red Blend / Okanagan Valley

RAVEN RED 12 / 18 / 55
Blend / Okanagan Valley

GRAY MONK 13 / 19 / 58
Merlot / Lake Country

BENCH 1775 16 / 22 / 68
Cabernet Franc + Malbec / Naramata

GIANT HEAD SELECT 17 / 23 / 72
Pinot Noir / Summerland

CHURCH & STATE 17 / 23 / 72
Cabernet Sauvignon / Oliver

SANDHILL 55
Cabernet Merlot / Okanagan Valley

MISSION HILL RESERVE 78
Shiraz / Okanagan Valley

BENCH 1775 90
Merlot / Naramata

CANYONVIEW 120
Pinot Noir / Summerland

FAIRVIEW CELLARS 130
The Bear Reserve Meritage / Golden Mile Beach

SPARKLING + ROSÉ

GIANT HEAD 16 / - / 89
Blanc De Noir Sparkling / Summerland

GIANT HEAD 13 / 19 / 60
Pinot Noir Rosé / Summerland

16oz Pour

BEER ON TAP — 9.5

PARALLEL 49 CRAFT LAGER
Bright, Crisp, Easy Drinking / 5.5%

BOMBER AVANT GARDE PILSNER
Light, Fresh, Delicious / 4.8%

STANLEY PARK PALE ALE
Tropical, Citrus / 5.4%

WILDEYE KÖLSCH
German Style, Refreshing / 5.2%

PARALLEL 49 TRASH PANDA IPA
New England style, Citrus, Floral / 5.5%

BOMBER HAZELNUT PORTER
Smooth, Bold / 5.2%

BROKEN LADDER APPLE CIDER
Fruity, Juicy, Refreshing / 5.2%

SEASONAL FEATURE
Local Community Brew

STRONG + RICH — 10.5

LOCALITY WILDSIDE IPA
Balanced, Hop-forward / 6.5%

BOMBER IMPERIAL STOUT
Rich, Chocolate + Coffee Notes / 9.5%

STOCK BEER FLIGHT (4 x 5oz pour) — 12

ZERO PROOF — 10

THE PINK DRINK
Hibiscus + Honey Syrup, Fresh Mint, Cucumber

YUZU FINE
Yuzu Puree, Cloud Foam, Butterfly Pea + Lavender Syrup

PEACH OF A TIME
Okanagan Peach Syrup, Ginger Beer, Lemon

WATERMELON CRUSH
Fresh Watermelon, Phillips Cucumber + Mint Tonic, Lemon