

STOCK BOARDS

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

GRILLED ARTISAN SOURDOUGH  CITRUS MARINATED OLIVES
SPICED BEET HUMMUS HOUSE PICKLES + PEPPERS

Customize your board with a choice of 3 items listed below

— 40 —

SMOKED ISLAND BRIE CHEESE, CARAMELIZED ONION BACON JAM
SIGNATURE CHORIZO SCOTCH EGG, PICKLED MUSTARD SEED
GRILLED ARTISANAL TRUFFLE SAUSAGE, BEETROOT SAUERKRAUT
FIG + GOAT CHEESEBRUSCHETTA, CANDIED WALNUT, BALSAMIC
MAPLE ROASTED BRUSSEL SPROUTS, HOUSE BACON
POUTINE CROQUETTES, QUEBEC CHEESE CURDS, PEPPER DEMI
EVERYTHING BAGEL CRUSTED AHI TUNA, PICKLED ONION, PONZU KEWPIE
ROASTED FENNEL MEATBALLS, PRESSED GARLIC YOGURT, FRESH HERBS
STICKY BOURBON BBQ PORK BELLY, TOASTED PEANUT
COLD SMOKED SALMON RILLETTES, LEMON DILL CREAM CHEESE
SPICY WHIPPED FETA + ROASTED PEPPER TIROKAFTERI

\$13 per extra item



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

WINTER HARVEST SALAD
Whipped Goat Ricotta, Fresh Avocado, Salted Walnut Crumble, Citrus Vinaigrette _____ **18**

ROASTED SWEET POTATO BISQUE
Smoked Pancetta, Spicy Sunflower, Sour Cream Drizzle, Grilled Sourdough _____ **16**

CHICKEN WINGS
Chili Lime Brined, Jerk Aioli, Local Honey, Cilantro _____ **20**

SEARED SALMON
Dill Fingerling Potatoes, Crispy Lardons, Citrus Spiced Beets, Baby Carrot, Horseradish Cream, Candied Mustard Seed _____ **35**

YELLOW THAI CURRY
Grilled Free-Range Chicken Thigh, Spiced Coconut Broth, Jasmine Rice, Crushed Toasted Peanuts, Cilantro Salad _____ **28**

ROASTED CHILI CAULIFLOWER
Fried Chickpea + Lentil Fritter, Smoked Bell Pepper + Almond Romesco, Toasted Sesame Dukkah, Marinated Olives _____ **25**

SUITE BURGER ♥
7oz CAB Chuck, Golden Brioche, Sharp Cheddar, Butter Lettuce, Dill Pickle, Field Tomato, Red Onion, S&S Sauce _____ **25**

KATSU TACOS
Panko Crusted Pork Cutlet, Warm Flour Tortillas, Chili Soy Glaze, Sesame Kewpie Slaw, Pickled Ginger, Cilantro _____ **25**

MAPLE BACON CARBONARA
Crispy Sunny Side Free-Range Egg, Cavatappi Pasta, Parmesan Cream, Truffle Brioche Crumble _____ **29**

BEEF SHORT RIB
Honey Roasted Carrot, Soy Glazed Tokyo Turnip, Toasted Sesame, Jasmine Rice, Scallion _____ **42**

DESSERT

CHOCOLATE GANACHE CAKE — 13
Whipped Coffee, Hazelnut Praline

SPICED APPLE TRIFLE — 13
Cream Cheese Buttercream, Salted Walnut

VANILLA BEAN GELATO — 11
Seasonal Berries

Please inform your server about any allergies or dietary preferences.

ON TAP

DOCTOR'S ORDERS 2.5oz — 15
Rosemary + Grapefruit Infused Mad Lab Craft Gin, Campari, Sweet Vermouth, Lavender Syrup

SPIRIT FORWARD

SMOKESHOW 1.75oz — 20
Odd Society Smoke & Oak, Mia Amata Amaro, Pepper + Cardamom Bitters, Honey Ginger Syrup

NY TO BC SOUR 2oz — 18
Orange Infused Mongrel, Bittersweet Vermouth, Raven Red Wine Float, Egg Whites

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

LOCAL LEGENDS

GASTOWN HIGH TEA 1.75oz — 19
Odd Society Prospector Rye Whisky, Grand Marnier, Earl Grey Tea Syrup, Orange Tree Bitters

BASIL ZEN 1.5oz — 18
Basil Infused Long Table Distillery Gin, Fresh Cucumber, Citrus Smoke

BAR HOP 1.75oz — 21
Sage Infused Commodore Single Malt Whisky, Peppermint Schnapps, Lemon, Fresh Mint

REFRESHING

THE WILD MULE 2oz — 16
Stealth Craft Vodka, Odd Society Blackberry Cassis, Fever Tree Ginger Beer

PINKY'S UP 2oz — 17
Sombra Mezcal, Green Melon Liqueur, Fresh Kiwi Purée, Lime, Egg Whites

PURPLE CLOUD 1.5oz — 17
Stealth Craft Vodka, Lavender + Butterfly Pea Syrup, Fresh Yuzu Purée + Cloud Foam

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
Syrah / 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

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
Fuity, 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, Ginger Beer

YUZU FINE
Lavender + Butterfly Pea Syrup, Cloud Foam, Sparkling Yuzu Soda

GREEN GODDESS
Fresh Basil Syrup, Lime, Cucumber Tonic