

## STOCK BOARDS

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

**ARTISAN SOURDOUGH**  
**SOFT TRUFFLE + PEPPER BUTTER**  
**HOUSE PICKLES + PEPPERS**

*Customize your board with a choice of 3 items listed below*

— 40 —

WARM CHILI, CITRUS MEDITERRANEAN OLIVES + CONFIT GARLIC, PARMESAN BRIOCHE CRUMB

SMOKED ISLAND BRIE CHEESE, CARAMELIZED ONION + BACON JAM

SIGNATURE CHORIZO SCOTCH EGG, PICKLED SWEET ONION + MUSTARD SEED

BEET HUMMUS, HONEY ROASTED BABY CARROTS, SESAME DUKKAH, GRILLED FLATBREAD

WHIPPED JALAPEÑO + FETA TIROKAFTERI, SPICED HONEY DRIZZLE, TOASTED NAAN

SUMMER STRAWBERRY + GOAT CHEESE BRUSCHETTA, CANDIED WALNUT, BALSAMIC

GRILLED ARTISANAL TRUFFLE SAUSAGE, CANDIED MUSTARD SEED

STICKY BOURBON BBQ PORK BELLY, ROASTED PEANUT CRUMBLE

POUTINE CROQUETTES, BUTTERMILK MASH, QUEBEC CHEESE, PEPPER DEMI

BLISTERED BRUSSEL SPROUTS, GARLIC + ANCHOVY AIOLI, CRISPY LARDON

COLD SMOKED SALMON RILLETES, LEMON DILL CREAM CHEESE, SALTINE CRACKERS

CRUSTED HALLOUMI CHEESE, BIRD'S EYE CHILI HONEY, SESAME DUKKAH

*\$14 per extra stock board 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

### SUMMER HARVEST

*Baby Greens, Avocado, Mandarin, Pink Pepper Goat Cheese, Candied Walnut Soil, Citrus Vinaigrette* — 19

### FRIED CHICKEN

*Garlic + Ginger Brined, Sweet + Spicy Glaze, Pickled Fresno, Scallion, Crispy Garlic* — 21

### AHI + AVO

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

### SPICED PRAWNS

*Yellow Thai Coconut Broth, Coriander Rice, Toasted Coconut, Crushed Toasted Peanuts, Cilantro Salad* — 30

### CYPRUS BOWL

*Vegetable Curry Fritter, Crusted Avocado, Beetroot Hummus, Roasted Garlic Tahini, Spiced Olives, Grilled Naan* — 26

### SEARED SALMON

*Crispy Smashed Potato Salad, Lemon Dill Crème Fraiche Dressing, Smoked Quail Egg, Lardon, Pickled Mustard Seed* — 35

### SUITE BURGER ♥

*7oz CAB Chuck, Golden Brioche, Sharp Cheddar, Butter Lettuce, Dill Pickle, Field Tomato, S+S Sauce* — 25

### KATSU TACOS

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

### FENNEL SAUSAGE

*Rigatoni, Mascarpone Cream, Whipped Harissa Purée, Spring Peas, Butter Brioche Crumble* — 29

### STEAK AND EGG

*7oz AAA NY Striploin, Duck Fat Potato Rosti, Crispy Sunny Free-Range Egg, Chili Honey Carrot, Horseradish Cream* — 45

## DESSERT

### YUZU CHEESECAKE — 14

*Black Sesame Lacy, Wild Blueberries*

### CAFÉ AU LAIT — 14

*Chocolate Espresso Custard, Mascarpone Cream,  
Salted Caramel Pearls*

### TRIPLE LAYER KEYLIME PIE — 14

*Biscoff Crust, Candied Macadamia Nuts*

### VANILLA BEAN GELATO — 11

*Seasonal Berries*

*Please inform your server about any allergies or dietary preferences.*

5 oz / 8 oz / 750 ml

## WHITE

**STOCK WHITE** 11 / 17 / 48

*White Blend / Okanagan Valley*

**BORDERTOWN** 13 / 18 / 55

*Pinot Gris / Okanagan Valley*

**BLASTED CHURCH** 13 / 20 / 55

*Hatfield's Fuse / Okanagan Falls*

**CHURCH & STATE** 15 / 22 / 68

*Sauvignon Blanc / Okanagan Valley*

**TANTALUS** 16 / 23 / 72

*Riesling / Kelowna*

**GRAY MONK UNWOODED** 13 / 19 / 58

*Chardonnay / Lake Country*

**ROAD 13** 14 / 19 / 52

*Honest John White Blend / Okanagan Valley*

**MISSION HILL RESERVE** 60

*Chardonnay / Okanagan Valley*

**CANYONVIEW** 75

*Sauvignon Blanc / Summerland*

## SPARKLING + ROSÉ

**GIANT HEAD** 16 / 89

*Blanc De Noir Sparkling / Summerland*

**LOST INHIBITIONS** 12 / 17 / 55

*Rosé / Summerland*

## RED

**STOCK RED** 11 / 17 / 48

*Red Blend / Okanagan Valley*

**BORDERTOWN** 17 / 23 / 72

*Pinot Noir / Okanagan Valley*

**RAVEN RED** 12 / 18 / 55

*Red Blend / Okanagan Valley*

**GRAY MONK** 13 / 19 / 58

*Merlot / Lake Country*

**BENCH 1775** 16 / 22 / 68

*Cabernet Franc + Malbec / Naramata*

**CHURCH & STATE** 17 / 23 / 72

*Cabernet Sauvignon / Okanagan Valley*

**MISSION HILL RESERVE** 78

*Shiraz / Okanagan Valley*

**BENCH 1775** 90

*Merlot / Naramata*

**TIGHTROPE** 80

*Pinot Noir / Naramata Bench*

**BLACKHILLS NOTA BENE** 115

*Red Blend / Okanagan Valley*

**FAIRVIEW CELLARS** 130

*The Bear Reserve Meritage / Golden Mile Beach*



16 oz Pour

## BEER ON TAP 9.5

**PARALLEL 49 CRAFT LAGER**

*Bright, Crisp, Easy Drinking / 5.5%*

**WILDEYE SUMMER LAGER**

*Tropical, Refreshing, Light / 5.2%*

**VANCOUVER ISLAND DARK LAGER**

*Rich, Chocolate + Coffee Notes / 5.4%*

**PARALLEL 49 TRASH PANDA IPA**

*New England Style, Citrus, Floral / 5.5%*

**SEASONAL FEATURE**

*Local Community Brew*

## STRONG + RICH 10.5

**STANLEY PARK PALE ALE**

*Citrus + Malt / 5.2%*

**BOMBER HAZELNUT COCONUT PORTER**

*Smooth + Bold / 5.0%*

**LOCALITY WILDSIDE IPA**

*Balanced, Hop-Forward / 6.5%*

**BROKEN LADDER APPLE CIDER**

*Fruity, Juicy, Refreshing / 5.2%*

## STOCK BEER FLIGHT 12

*Four 5oz Tasting Pours*

**HAPPY HOUR / 3-6 / 9-CLOSE**

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