



DINNER

SMALL

NOTCH8 SIGNATURE BREAD

Stout, Comté Cheese, Garlic Butter, Mustard Seed - 12

OYSTERS

Rhubarb Mignonette, Horseradish, Lemon
½ Dozen - 21 | Dozen - 40

CRUDO

Kampachi, Spicy Yuzu, Avocado, Herbs - 17

CARPACCIO

Bison, Jersey Blue Cheese, Mizuna, Hazelnuts - 20

GNOCCHI

Chive, Potato, Caviar Sour Cream, Cheese - 19

TOMATO

Ash Cured Goat Cheese, Dried Olive Powder, Pea Tendrils,
Pickled Shallots - 17

BURRATA

Nectarine, Nasturtium, Togarashi, Herb Oil - 19

TARTINE

House Hot Smoked Salmon, Crème Fraîche, Charred Corn,
Salmon Caviar Brioche - 17

BEETS

Roasted and Pickled, Okanagan Cherry Vinaigrette, Purslane - 16

GREENS

Hannah Brook Greens, Summer Stone Fruit, Honey Yoghurt,
Preserved Lemon Vinaigrette - 15

LARGE

TROUT

Baby Leeks, Summer Pole Beans, Charred Radicchio, Brown
Butter Emulsion, Almond Crunch - 32

HALIBUT

Israeli Couscous, Asparagus, English Peas, Pickled Mustard Seeds,
Shaved Turnip, Parsley Puree - 38

SALMON

Yukon Gold, Dungeness Crab, Fennel Pistou, Beet, Pine Nuts - 28

BURGER

Pork Belly, Seed Bun, Cheese Sauce, Heirloom Tomato, Lettuce,
Thousand Island Dressing - 26

LAMB

Chickpeas, Pistachio, Mint, Yogurt, and Pomegranate - 34

WHOLE CHICKEN

Pan Roasted Roots, Truffle Gravy - 59

WAGYU

Broccolini, Shishito Peppers, Garlic Frites, Lemon Aioli - 34

PAPPARDELLE

Mushroom "Bolognese", Burrata, Basil, Summer Tomato - 25

TOFU

Pasta, Morel Mushrooms, English Peas, Fermented Cabbage - 23

MUSSELS

Bacon XO Sauce, Smoked Tomato,
Torn Bread - 22

ENHANCEMENTS

Golden Ears Cheese Curd Mash Potato
Roasted Vine Tomato, White Balsamic
Brown Butter Fingerling Potato, Rosemary Salt
Charred Shishito Peppers

Charred Asparagus, White Anchovy Butter
Fried Cauliflower, Yogurt, Coriander
Mushrooms of the Season, Garlic Scapes
Truffle Parmesan Fries

12 EACH

HOTEL VANCOUVER CLASSICS

FRENCH ONION SOUP

Twice Baked Croissant, Emmental
Cheese - 18

8 OZ SLOW ROASTED PRIME RIB

Yorkshire Pudding, Potato Puree,
Au Jus - 36

FEATURE PIE OF THE MONTH

Executive Pastry Chef Eric's Pie of
the Month, Ice Cream - 10

3 COURSE SET - 59

Vancouver Coastal Health advises: "The consumption of raw oysters poses an increased risk of food borne illness.
A cooking step is needed to eliminate potential bacterial or viral contamination." - Medical Health Officer

NOTCH8
AT THE HOTEL VANCOUVER



DRINK MENU

COCKTAILS

SIGNATURE FEATURE COCKTAILS - 16

THE COPPER GRIFFIN - 2.5 OZ

Botanist Gin | Dubonnet | Lillet | Lemon | Lemon Meringue Foam

HICKORY OLD FASHIONED - 2 OZ

Hickory Infused Woodford Reserve | Bitters

GIN & TONIC 2.0 - 2 OZ

Empress Gin | Fresh Thyme | Grapefruit Wheel

BUBBLES AND BERRIES - 1 OZ

Grey Goose | Fresh Raspberries | Lemon Juice | Sparkling

JALISCO MULE - 2.5 OZ

Patron Reposado | Sweet Vermouth | Cardamom Bitters | Lime | Ginger Beer

LAVENDER CORPSE REVIVER - 2.5 OZ

Hendricks | Fresh Lemon | Cointreau | Lillet Blanc | Lavender Mist

BOURBON SOUR - 2 OZ

Makers Mark | Lime Juice | Maple Syrup | Egg White | Angostura

THROUGH THE DECADES - 16

BEE'S KNEES 1930'S - 2 OZ

Botanist Gin | Lemon Juice | Honey

MAI TAI 1940'S - 2.5 OZ

Mount Gay Rum | Lime Juice | Cointreau | Orgeat | Bacardi Black

HARVEY WALLBANGER 1950'S - 2 OZ

Grey Goose | Galliano | Orange Juice

THE MANHATTAN 1960'S - 2 OZ

Ritten House Rye | Red Vermouth | Bitters

LONG ISLAND ICED TEA 1970'S - 2.5 OZ

Bombay Sapphire | Grey Goose | Cointreau | Bacardi Cazadores
Lemon Juice | Coke

COSMOPOLITAN 1980'S - 2 OZ

Grey Goose | Cointreau | Cranberry | Lime

THE CABLE CAR 1990'S - 2.25 OZ

Bacardi Oakheart | Cointreau | Lemon | Cinnamon Sugar

THE PENICILLIN 2000'S - 2.25 OZ

Dewars | Lemon | Honey Ginger | Single Malt Scotch

BEER AND CIDER

DRAFT

HOTEL VANCOUVER LAGER - 9.5

WHISTLER RESCUE ALE - 9.5

STANLEY PARK SUNSETTER - 9.5

STANLEY PARK PILSNER - 9.5

VANCOUVER ISLAND BREWING PIPER'S PALE ALE - 9.5

STELLA ARTOIS PILSNER - 10.5

COBBLESTONE STOUT - 10.5

BRIDGE BREWING STREETS AHEAD IPA - 9.5

BY THE BOTTLE

HOTEL VANCOUVER LAGER - 8.5

KOKANEE - 7.5

BUD LIGHT - 7.5

CORONA - 8.5

NARAMATA CIDER - 11

WHISTLER FORAGER GLUTEN FREE - 8.5

BUDWEISER PROHIBITION NON ALCOHOLIC - 7

SPECIALTY HOT BEVERAGES

NOTCH8 COFFEE - 15

BLUEBERRY TEA - 15

HOT BUTTERED RUM - 15

POLAR BEAR - 15

PREMIUM WINES BY THE GLASS

WHITES

2014 MISSION HILL PERPETUA CHARDONNAY West Kelowna, BC | 6oz 27 | 9oz 34

2015 CLOUDY BAY SAUVIGNON BLANC Marlborough, New Zealand | 6oz 30 | 9oz 37

2016 CHÂTEAU DU SANCERRE Loire Valley, France | 6oz 26 | 9oz 33

REDS

2015 SIDURI PINOT NOIR Willamette Valley, Oregon | 6oz 30 | 9oz 37

2013 J LOHR HILLTOP CABERNET SAUVIGNON Paso Robles, California | 6oz 31 | 9oz 38

2014 VANESSA VINEYARDS SYRAH Similkameen Valley, BC | 6oz 31 | 9oz 38

WINES BY THE GLASS

BUBBLY

BOTTEGA - PROSECCO Veneto, Italy | 6oz 16 | btl 72

STELLER'S JAY Summerland, BC | 6oz 16 | btl 72

PIPER-HEIDSIECK - BRUT Reims, France | btl 130

VEUVE CLICQUOT Reims, France | 6oz 30 | btl 135

MOET & CHANDON - BRUT Epernay, France | 6oz 30 | btl 135

WHITES

CHENIN BLANC - QUAIL'S GATE West Kelowna, BC | 6oz 27 | 9oz 34 | btl 55

CHARDONNAY - CANNONBALL Sonoma, California | 6oz 30 | 9oz 37 | 98

CHARDONNAY - MISSION HILL West Kelowna, BC | 6oz 11 | 9oz 16 | btl 47

PINOT GRIS - BLASTED CHURCH Okanagan, BC | 6oz 15 | 9oz 21 | btl 63

PINOT GRIS - MEZZACORONA Trentino, Italy | 6oz 14 | 9oz 19 | btl 60

RIESLING - MT. BOUCHERIE Kelowna, BC | 6oz 12 | 9oz 17 | btl 54

FUME BLANC - CLOS DU SOLEIL Similkameen, BC | 6oz 16 | 9oz 22 | btl 71

SAUVIGNON BLANC - OYSTER BAY Marlborough, New Zealand | 6oz 19 | 9oz 25 | btl 98

CÔTES DU RHÔNE BLANC - LOUIS BERNARD Côtes du Rhône, France | 6oz 19
9oz 25 | btl 98

ROSES

SAKURA - KANAZAWA Okanagan, BC | 6oz 15 | 9oz 21 | btl 63

ROSA DEI MASI - MASI Verona, Italy | 6oz 16 | 9oz 22 | btl 67

RED

PINOT NOIR - MEYER FAMILY Okanagan Falls, BC | 6oz 15 | 9oz 21 | btl 69

RIPASSO - MASI CAMPOFIORIN Valpolicella, Italy | 6oz 15 | 9oz 21 | btl 69

MALBEC - ZUCCARDI Mendoza, Argentina | 6oz 17 | 9oz 23 | btl 72

GAMAY - RUST WINE CO. Oliver, BC | 6oz 17 | 9oz 23 | btl 72

MERLOT - RED ROOSTER Okanagan, BC | 6oz 12 | 9oz 17 | btl 54

RIOJA - LA MONTESA Rioja, Spain | 6oz 18 | 9oz 24 | btl 86

MERLOT - BURROWING OWL Oliver, BC | 6oz 18 | 9oz 24 | btl 86

CABERNET SAUVIGNON - QUAIL'S GATE Okanagan, BC | 6oz 17 | 9oz 23 | btl 72

CABERNET SAUVIGNON - CANNONBALL Sonoma, California | 6oz 19 | 9oz 25 | btl 98

CABERNET MERLOT - MISSION HILL West Kelowna, BC | 6oz 12 | 9oz 17 | btl 54

ZINFANDEL - AVALON Napa, California | 6oz 20 | 9oz 30 | btl 100

DESSERT WINES

INNISKILLIN RIESLING ICEWINE Okanagan, BC | 2oz 14 | btl 60

MÖNCHHOF TROCKENBEERENAUSLESE Burgenland, Austria | btl 120

SAKE

UMI BLU - YOSHI NO GAWA Niigata Prefecture | 300ml 40

PORT & SHERRY

HARVEYS BRISTOL CREAM - TIO PEPE Dry Sack | 8

GRAHAM'S LATE BOTTLED VINTAGE 2005 | 11 | 95

GRAHAM'S SIX GRAPES VINTAGE CHARACTER 95

WARRE'S OTIMA 10 YEAR OLD TAWNY 95

GRAHAM'S 10 YEAR OLD TAWNY 13 | 125