

OLYMPIC BAR

WEEKEND BRUNCH MENU

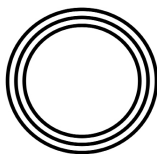
SATURDAY & SUNDAY

12PM - 2PM

SMOKED EGGPLANT TARTINE ^V	15
cashew, pickled fennel, frisée, spice seed mix	
DUNGENESS CRAB & ARTICHOKE DIP ^{LS}	19
house-made potato chips, Beecher's cheese curds	
ROASTED BEETS SALAD ^{GF}	18
burrata, sherry, arugula, saba	
SHRIMP AGUACHILE* ^{GF}	16
fresno pepper, cucumber, tortilla chips	
PB&J FRENCH TOAST ^{VEG}	19
peanut butter, berry compote, meringue, candied walnut	
SWEET POTATO BENEDICT ^{VEG}	22
sautéed spinach, herbed hollandaise, harissa roasted potatoes substitute tasso hom +5	
PRAWNS AND BISCUITS	26
pork sausage gravy, sunny egg, chive	
CHICKEN AND WAFFLES	28
buttermilk fried chicken, waffle, sweet chili sauce cognac butter	
OLYMPIC SMASH BURGER ^{VEG / GF Available}	25
Beecher's cheese, bacon jalapeño jam, tomato lettuce, onion, pickles, secret sauce, french fries Substitute Beyond Burger with Guacamole	

DESSERT

CHOCOLATE FUDGE CAKE	14
caramel ganache, salted dulce de leche	
CREME BRULÉE	14
fresh berries	



GF = Gluten Free, V = Vegan, VEG = Vegetarian
LS = Locally Sourced, DF = Dairy Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.

A service charge of 20% will be automatically added for parties of 6 or more.
Fairmont distributes 100% of this added service charge to our staff.

OLYMPIC BAR

WEEKDAY LUNCH MENU

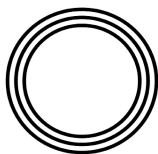
MONDAY THROUGH FRIDAY

12PM - 2PM

AUTUMN BISQUE <small>GF, DF</small>	13
toasted hazelnuts, carrot chips	
DUNGENESS CRAB & ARTICHOKE DIP <small>LS</small>	19
house-made potato chips, Beecher's cheese curds	
ROASTED BEETS SALAD <small>GF</small>	18
burrata, sherry, arugula, saba	
QUINOA SALAD <small>GF</small>	21
red quinoa, grapes, cucumber, candied walnut, chèvre add chicken +10 add shrimp +12 add salmon +18	
LOBSTER ROLL	27
brioche bun, old bay mayo, giardiniera	
OLYMPIC SMASH BURGER <small>VEG / GF Available</small>	25
Beecher's cheese, bacon jalapeño jam, tomato lettuce, onion, pickles, secret sauce, french fries Substitute Beyond Burger with Guacamole	
OPEN-FACE CRISPY CHICKEN SANDWICH	20
jalapeño slaw, caberet tomatoes, arugula, spicy mayo	
BRAISED HEIRLOOM LENTILS <small>V, GF Available</small>	18
cabbage, asparagus, grilled broccolini, pistachio vinaigrette add chicken +10 add shrimp +12 add salmon +18	
ROASTED KING SALMON <small>GF, LS</small>	38
hazelnut romesco, puy lentils, brassicas	

DESSERT

CHOCOLATE FUDGE CAKE	14
caramel ganache, salted dulce de leche	
CREME BRULÉE	14
fresh berries	



GF = Gluten Free, V = Vegan, VEG = Vegetarian
LS = Locally Sourced, DF = Dairy Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A service charge of 20% will be automatically added for parties of 6 or more.
Fairmont distributes 100% of this added service charge to our staff.