

BEST NEW FOOD & BEVERAGE CONCEPT, FULL SERVICE

Lift Bar and Grill, Vancouver International Airport





Located in YVR's International Departures area, Lift Bar & Grill welcomes passengers to extend their stay in beautiful Vancouver by enjoying a memorable, elegant urban dining experience with chef-inspired plates that highlight the region's unique, West Coast flavors and the piscine delights of its abundant coastal waters.

LIFT

BAR • GRILL • VIEW



West.
Coast.
Flavors.



LIFT

Welcome to Lift Bar & Grill at Vancouver Airport! We invite you to extend your stay in the beautiful Vancouver region by enjoying a memorable, elegant urban dining experience with chef-inspired plates that highlight our unique, West Coast flavors and the piscine delights of our abundant coastal waters. From the bar, we offer handpicked wines that include international and Lower Mainland gems, as well as artisanal cocktails and regional craft beers.

On your next visit, be sure to experience our sister location in Vancouver's Coal Harbour, where our iconic waterfront restaurant has been attracting food lovers since 2004. Take it all in seaside with panoramic harbour, Stanley Park and coastal mountain views from your choice of dining vantage points, including Vancouver's only over-the-ocean, rooftop deck. Both Lift locations bring the best of Vancouver—elegant, authentic, spectacular.

brunch served until 11:30am

traditional berry | 15
two poached eggs, back bacon,
toasted english muffin, hollandaise sauce

cool harbour breakfast | 14
scrambled eggs, canadian back bacon,
banger sausage, smoked bacon hashbrowns

beef hash | 14
two poached eggs, braised beef, bell pepper,
hash browns, onion, foyat sauce

french toast | 13.5
vanilla whipped cream, caramelized banana

smoked salmon omelette | 14
smoked BC sockeye salmon, cream cheese,
crispy capers, red onion

café

espresso 3.15 single | 3.75 double
café latte | 4.95
cappuccino | 4.95
café mocha | 5.45
americano | 3.95

sides

fresh seasonal fruit | 8
organic yogurt & seasonal fruit | 11
muffin or toast | 3.5
danish or cinnamon bun | 3.5
bagel & cream cheese | 5.5

 prepared
without gluten
prices do not include taxes or service gratuity

sushi

spider cones | 19
tempura soft-shell crab, avocado,
cucumber, honey, spicy mayo, tobiko

vegan roll | 13
asparagus, steamed kabocha, roasted bell
pepper, sweet soy, sundried tomato, garlic pesto

spicy tuna roll | 14
tuna, avocado, cucumber, grilled pineapple,
sweet soy, wasabi mayo

smoked salmon roll | 14
BC sockeye salmon, avocado, sweet soy,
cucumber, cream cheese, wasabi mayo

selection of sashimi | 24
ask your server for our daily selections

sharing

lobster mac & cheese | 15
lobster, potato, grana padano, white cheddar

beer battered onion rings | 13
spiced ketchup

mussels | 14
choice of sauce:
garlic, bacon, leek, white wine cream
-tomato chorizo

spicy squid | 17
szechuan peppercorn, jalapeño, green onion,
lime toasts

tempura prawns | 15
spicy mayo

seafood platter | 22
seared scallop, smoked cod, salmon candy,
gravlax, prawns, tomato salsa, crostini

spinach artichoke dip | 13
tortilla chips

cheese & charcuterie | 21
ask your server for our daily selections,
truffle honey, fig jam, gherkins, arugula,
garlic crostini

crab cakes | 14
shrimp & crab, tartar sauce,
mixed greens, crispy capers

flat bread | 14
gravlax, feta, goat cheese, capers,
balsamic reduction, extra virgin olive oil

tuna poke | 14
ahi tuna, cucumber, avocado, tomato,
soy, sesame seeds, tortilla chips

seared scallop and boar belly |
mediterranean bean medley

fries | 8
truffle mayo

house made focaccia | 5
tapenade

 prepared
without gluten
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salad

caesar salad | 14
romaine, caesar dressing, garlic crostini

signature salad | 13
candied pumpkin seeds, goat cheese, sun-dried
tomatoes, white balsamic vinaigrette

winter cobb | 12
grilled chicken, organic quinoa, avocado,
candied cashews, feta, olives, beef, egg,
white balsamic vinaigrette

lunch

lift b.l.t. | 17
bacon, iceberg, tomato, cheese,
mayo, toasted sourdough bread

burger | 14
6 oz chuck burger, aged cheddar, bacon,
caramelized onion, lettuce, tomato, black
ketchup, sundried tomato, mayo, bruschetta

fish & chips | 15
two pieces of beer battered haddock,
coleslaw, tartar sauce, lemon wedge

dinner entrées

salmon | 24
chimichuri, mediterranean bean medley,
daily vegetables

ahi tuna | 34
putanesca jam, nori soy emulsion, nori crisp

wild mushroom risotto | 28
local mushrooms, carnaroli rice, truffle oil

braised beef short rib | 34
sweet onion and pea veloute, roasted jam,
pear onion succotash, natural jus

wild boar | 29
crispy pork belly, mashed potato,
wild mushrooms, blackberry demi

vegetarian pad thai | 25
rice noodle, bean sprouts, Thai basil, lime

dessert

brûlée | 7
biscotti

dark chocolate raspberry tart | 9

 prepared
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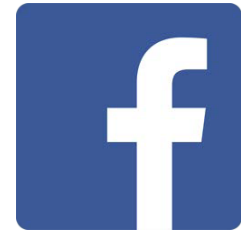
HEAR IT FROM THE SOURCE



“Wow! Somehow you just don't expect this quality of food in an airport.”



“This is truly one of my favourite restaurants in Vancouver. I have never left disappointed, ever.”



“Very impressed—what a beautiful setting!”





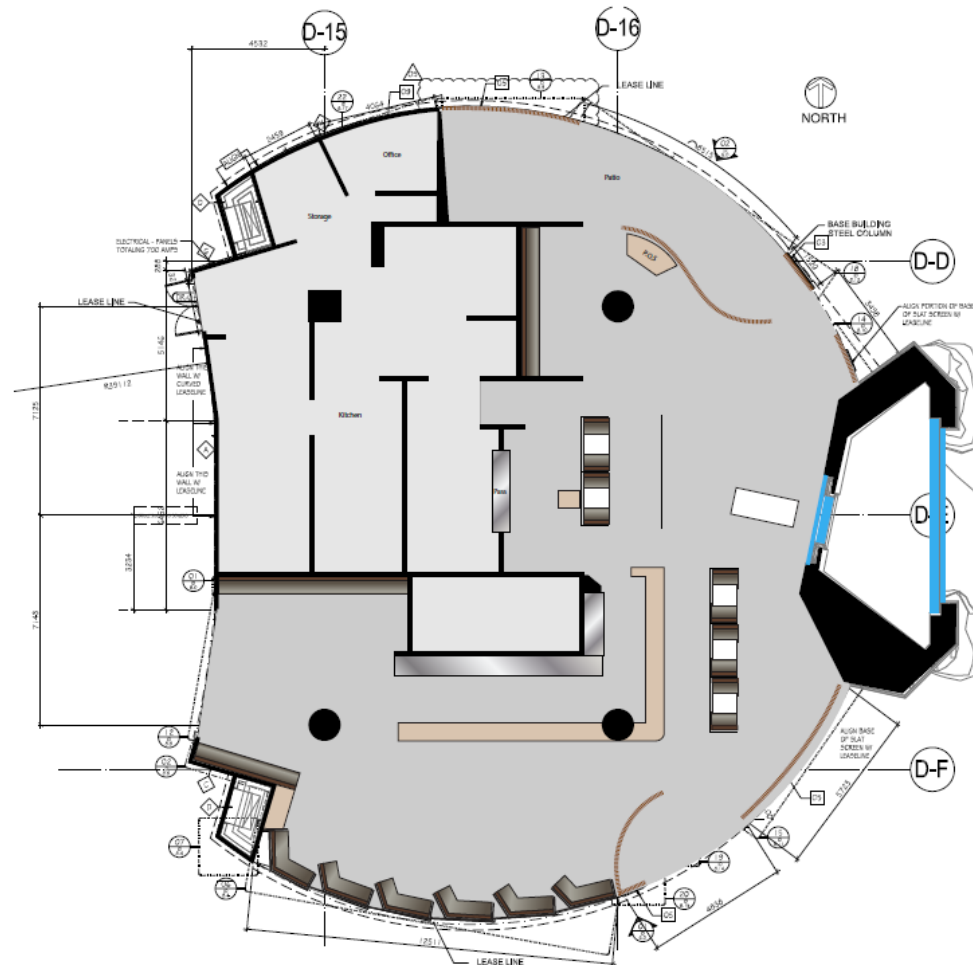
THE LAYOUT

SF Totals

BOH: 1,000

FOH: 4,000

Total: 5,000



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FACTS + FIGURES

- ❑ **\$5 million** in annual revenue
- ❑ **5,000** square feet
- ❑ **\$1,000**/square foot



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