Experience what happens when elite Fairmont bartenders join forces to craft a new cocktail menu. Representing spirited cities on three continents, the tastemaker team’s recipes reimagine time-tested classics for today’s discerning palates.
APERITIFS

TEAHOUSE NEGRONI
Gin | Sweet Vermouth | Campari | Lucano Anniversario | Japanese Black Tea | Mandarin | Five Spice

Step into the dim light of a red lantern and the warm fragrance of teas and spices. A deeper and richer expression of the classic Negroni.

EASTERN MEDICINE
Gin | Tonic | Sherry Vermouth | Lemongrass | Lime Leaf | Pandan | Galangal | Star Anise

Originally prescribed to ward off a fever, the Gin & Tonic remains a most popular potion. Enhanced with an infusion of Southeast Asian botanicals. Here’s the cure for what ails you.

BULLET TRAIN
Japanese Whisky | Fino Sherry | Green Tea | Yuzu Cordial | Amaro Montenegro | Forced Carbonation

Technology meets tradition with this lively, citrus-forward interpretation of the classic Japanese highball.

REFRESHING

KAIJU
Cuban Rum | Lime | Wasabi | Cucumber | Absinthe

Inspired by the ‘strange beasts’ of classic monster films like Godzilla and Pacific Rim, Kaiju is a fusion of the classic Daiquiri and the Green Beast Punch, spiked with a kick of fresh wasabi.

SPICE TRADER
Jamaican Rum | Apple Brandy | Persimmon | Lemon | Averna | Chestnut Orgeat | Spices

Fall fruits and exotic spices mingle with funky Jamaican rum in this autumnal variation on the all-time Tiki favourite, the Mai-Tai.

FIG TREE SOUR
Cognac | Lemon | Black Fig Cordial | Walnut Liqueur | Allspice Bitters

A warm welcome of rich nut & fruit flavour awaits those who sample this seasonal sour.
**ELEGANT**

**IMPROVED LEMON DROP**
Vodka | Bianco Vermouth | Lemon-Thyme Oleo Saccharum | Dry Curacao
A modern take on the Lemon Drop Martini. Because the nineties were so yesterday.

**SHOGUN**
Japanese Malt Whisky | Madeira | Coffee-infused Cynar | Spiced Raisin Cordial
Named for the samurai rulers of feudal Japan, this cocktail is stern and yet easy to fall in line with.

**THE ONLY WOODFORD MANHATTAN**
*Winner of the 2018 Woodford Reserve ‘Master of the Manhattan’ Challenge*
Woodford Reserve Rye | Italian Vermouth | Cherry Liqueur | Bitters
A twist on a classic serves as an homage to its storied past.

**INTRIGUING**

**DREAMLAND**
Mezcal | Gin | Shishito Pepper | Grapefruit | Lime | Ginger | Egg White | Paprika
Dive into a strange world of flavour with this deliciously intriguing sour, inspired by the anime film Paprika.

**STRANGER TIDES**
Aged Rum Blend | Peated Whisky | Oloroso Sherry | Charred Pineapple & Mango Cordial | Lime | Mint
Join us for a voyage on the high seas as we journey from islands to Islay with some stops along the way.

**BEYOND THE PINES**
Douglas Fir Gin | Sherry Vermouth | Matsutake ‘Pine’ Mushrooms | Yellow Chartreuse | Absinthe | Spruce
Wander deeper into the woods and get lost in the scents of earth and pine, of mist and rain.
# THE LOBBY LOUNGE CLASSICS

## BEGINNERS LUCK
Gin | Lavender | Lemon | Blue Mt Sparkling | Fino Sherry
A subtle adaptation of the classic and elegant ‘French 75’.

## GEISHA
Vodka | Strawberry | Elderflower | Chambord | Lime
Featured on our opening cocktail list, and still a favourite years later. We bring this one back for you.

## LITTLE NINJA
Junmai Sake | Gin | Green Tea | Yuzu | Pickled Ginger | Cucumber
The natural pairing of sake, green tea, and pickled ginger is elevated with a tangy kick of Yuzu.

## HARVEST MOON
Bourbon | Punt e Mes | Root Beer Spiced Maple | BS Moondog Bitters
An autumnal twist on the classic Manhattan, this bourbon-forward cocktail is sure to raise your spirits.

## VANCOUVER CLUB
Victoria Gin | Lillet | Brut Reduction | Grand Marnier | Orange Bitters
A ‘modern classic’ cocktail inspired by the prestigious Vancouver Club, elegant & refined.

## THE SUN ALSO RISES
*‘Written Word’ Challenge winner, World Class Global 2014*
Don Julio Blanco | Ron Zacapa | Tamarind | Grapefruit | Lime | Tajin
Inspired by Hemingway’s latter years spent living throughout the Caribbean after many years travelling on death-defying adventures; this cocktail uses one of his favourite spirits at the base - rum. It is grounded like his soul, and has notes of citrus, finished with a hint of spice.

## CHAIRMAN’S OLD FASHIONED
Selected Ultra-Premium Whisky | Demerara Sugar | Aromatic Bitters
The original “cock-tail,” hand-crafted with the finest spirit we can provide. Ask your server for more information about our current offering.
CLASSICS PERFECTED

SPARKLING COLLINS ROYALE
Belvedere Vodka | Mint | Cucumber | Lemon | Veuve Clicquot Champagne
A tip of the hat to the Collins and its variation dating back to the 1850’s, this refreshing tipple is lifted with fresh mint and cucumber, lengthened with a healthy pour of champagne.

FAIRMONT OLD-FASHIONED
Woodford Reserve Bourbon | Mount Gay Black Barrel Rum | Angostura Bitters
In 1806 was the first published mention of the word cocktail “Cock-tail” is a stimulating liquor, composed of a spirit of any kind, sugar, water, and bitters — it is vulgarly called ‘bittered sling’ This is what we affectionately know today as the ‘Old Fashioned’, simplicity and elegance.

VSOP BOULEVARDIER
Gentleman Jack | Remy Martin VSOP Cognac | Campari | Sweet Vermouth
The Boulevardier, from the family of the famed Negroni and Manhattan cocktails, is a classic with enviable peerage. A welcoming splash of Cognac opens up and broadens the already complex sipper.

PERFECT MARTINEZ
The Botanist Islay Dry Gin | Cointreau | Sweet Vermouth | Dry Vermouth | Bitters
The Martinez was first recorded in 1884, and has become somewhat of a cult classic since being rediscovered at the turn of this century. It gets its “perfect” name due to the delicate marriage of sweet and dry vermouth to enhance its multiple botanicals.

POMEGRANATE PALOMA
Casamigos Reposado Tequila | Cointreau | Pomegranate | Grapefruit | Lemon
A brother to the Margarita, the Paloma has been often overlooked, until recently as people have become more aware of how delicious and refreshing it is. The Tequila is lengthened with fresh grapefruit soda, pomegranate and a hint of orange.

RIGHT WORD
Bombay Sapphire Gin | Lillet Blanc | St. Germain Elderflower Liqueur | Lime
An homage to the recent rediscovery of a bartender’s favourite, the ‘Last Word’. A slightly more delicate approach to the classic to ensure the botanicals are enhanced and make way for the subtle floral notes to shine.
FREE-SPIRITED

TANG DYNASTY
Yuzu Juice | Pear Green Tea | Basil | Kombucha | Soda

CAST AWAY
Pineapple | Coconut Water | Mint | Ginger | Honey

LOBBY LOUNGE LEMONADE
Strawberry | English Breakfast Tea | Lemon | Sparkling Water

APPLE & EVE
Apple Juice | Honey | Lemon | Ginger Beer

COLD
San Pellegrino SM 4 LG 8
Vivreau - Still, Sparkling PP 4
Acqua Panna 8
Coconut Water - Cocos Pure 6
Ginger Kombucha 9
Juice - Apple, Pineapple, Tomato, Orange, Cranberry, Grapefruit, Lemonade 6
Iced Tea - Sweetened, Unsweetened 7
Soda - Coke, Diet Coke, Sprite, Club Soda, Ginger Ale 4
Red Bull 7

HOT
Espresso SGL 4 DBL 6
Americano 6
Cappuccino 6
Latte 6
Matcha Latte 6
Mocha 6
Hot Chocolate 6
Loose Leaf Tea - Teas are blended locally by Tealeaves Company 6

Organic Green | Organic Pear Tree | English Breakfast | Imperial Oolong | Flowery Earl Grey | Harmony | Genmaicha | Mad Hatter | Vanilla Rooibos | Mountain Berry | Herbal Spiced Chai | Matcha | Peppermint | Chamomile | Cold & Flu | Jet Lag AM | Jet Lag PM
## BY THE GLASS

### SAKÉ 4oz

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Osake, Junmai Nama, Granville Island, Vancouver</td>
<td>13</td>
</tr>
<tr>
<td>Dassai 50, Junmai Daiginjo, Japan</td>
<td>20</td>
</tr>
</tbody>
</table>

### SPARKLING 5oz

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dom Pérignon, Brut, Epernay, Champagne, France, 2009</td>
<td>95</td>
</tr>
<tr>
<td>Moët et Chandon, Brut Imperial, Champagne, France, NV</td>
<td>37</td>
</tr>
<tr>
<td>Blue Mountain, Brut, Okanagan Falls, BC, NV</td>
<td>18</td>
</tr>
<tr>
<td>Veuve Clicquot, Brut, Reims, Champagne, France, NV</td>
<td>38</td>
</tr>
<tr>
<td>Bottega, di Casa Bottega, Prosecco DOC, Veneto, Italy, NV</td>
<td>14</td>
</tr>
<tr>
<td>Veuve Clicquot, Rosé, Reims, Champagne, France, NV</td>
<td>46</td>
</tr>
</tbody>
</table>

### ROSÉ 5oz

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sea Star, Blanc de Noir, Rosé, Pinot Noir, Pender Island, BC, 2017</td>
<td>16</td>
</tr>
</tbody>
</table>

### WHITE 5oz

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blasted Church, Pinot Gris, Okanagan Valley, BC, 2016</td>
<td>16</td>
</tr>
<tr>
<td>Louis Michel &amp; Fils, Petit Chablis, Burgundy, France, 2016</td>
<td>21</td>
</tr>
<tr>
<td>Mezzacorona, Castel Firmian, Pinot Grigio, Trentinto Alto Adige, Italy, 2016</td>
<td>14</td>
</tr>
<tr>
<td>Cannonball, Chardonnay, Sonoma, California, 2016</td>
<td>19</td>
</tr>
<tr>
<td>Tantalus, Riesling, Okanagan Valley, BC, 2017</td>
<td>16</td>
</tr>
<tr>
<td>Mission Hill 5 Vineyards, Chardonnay, BC, 2016</td>
<td>14</td>
</tr>
<tr>
<td>Dog Point, Sauvignon Blanc, Marlborough, New Zealand, 2017</td>
<td>21</td>
</tr>
<tr>
<td>Okanagan Crush Pad, Jill Spoor White Terroir Blend, Summerland, BC, 2016</td>
<td>14</td>
</tr>
</tbody>
</table>

### RED 5oz

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Château Magdeleine Bouhou, La Boha, Blaye, Bordeaux, France, 2014</td>
<td>17</td>
</tr>
<tr>
<td>Mission Hill, Estate Series, Cabernet Sauvignon/Merlot, BC, 2016</td>
<td>15</td>
</tr>
<tr>
<td>Boutinot, Les Coteaux Schistes, Séguret, Côtes du Rhône Villages, France, 2014</td>
<td>19</td>
</tr>
<tr>
<td>Siduri, Pinot Noir, Willamette, Oregon, 2016</td>
<td>23</td>
</tr>
<tr>
<td>Cannonball, Cabernet Sauvignon, Sonoma, California, 2014</td>
<td>20</td>
</tr>
<tr>
<td>Meyer, Pinot Noir, Okanagan Valley, BC, 2016</td>
<td>18</td>
</tr>
<tr>
<td>Zuccardi, Serie A, Malbec, Mendoza, Argentina, 2015</td>
<td>19</td>
</tr>
<tr>
<td>Ghost Pines, Zinfandel, California, 2015</td>
<td>16</td>
</tr>
</tbody>
</table>

### CORAVIN 5oz

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Altesino, Brunello di Montalcino, Tuscany, Italy, 2012</td>
<td>40</td>
</tr>
<tr>
<td>Elio Grasso, Ginestra Casa Mate, Monforte d’Alba, Piedmont, Italy, 2009</td>
<td>75</td>
</tr>
<tr>
<td>Montresor, Amarone della Valpolicella, Veneto, Italy, 2013</td>
<td>32</td>
</tr>
<tr>
<td>Silver Oak, Cabernet Sauvignon, Alexander Valley, Sonoma, California, 2013</td>
<td>88</td>
</tr>
</tbody>
</table>

Please ask your server for the full wine list
## BEER

### LAGER/PILSNER 12oz

<table>
<thead>
<tr>
<th>Beer</th>
<th>Origin</th>
<th>Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corona</td>
<td>Mexico</td>
<td>9</td>
</tr>
<tr>
<td>Asahi</td>
<td>Japan</td>
<td>9</td>
</tr>
<tr>
<td>Stella Artois</td>
<td>Belgium</td>
<td>9</td>
</tr>
<tr>
<td>Whistler Forager (Gluten Free)</td>
<td>Whistler, BC</td>
<td>9</td>
</tr>
<tr>
<td>Kokanee</td>
<td>Creston, BC</td>
<td>8</td>
</tr>
<tr>
<td>Peroni</td>
<td>Italy</td>
<td>9</td>
</tr>
<tr>
<td>Coors Light</td>
<td>USA</td>
<td>8</td>
</tr>
</tbody>
</table>

### ALE 12oz

<table>
<thead>
<tr>
<th>Beer</th>
<th>Origin</th>
<th>Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>Duvel, Tripel</td>
<td>Belgium</td>
<td>12</td>
</tr>
<tr>
<td>Four Winds, Saison</td>
<td>Vancouver, BC</td>
<td>9</td>
</tr>
<tr>
<td>Four Winds, IPA</td>
<td>Vancouver, BC</td>
<td>9</td>
</tr>
<tr>
<td>La Chouffe, Strong Blonde</td>
<td>Belgium</td>
<td>12</td>
</tr>
<tr>
<td>Parallel 49 ‘Gypsy Tears’, Ruby Ale</td>
<td>Vancouver, BC</td>
<td>9</td>
</tr>
<tr>
<td>Phillips ‘Blue Buck’, Amber Ale</td>
<td>Victoria, BC</td>
<td>9</td>
</tr>
<tr>
<td>33 Acres of Darkness, Schwarzbier</td>
<td>Vancouver, BC</td>
<td>9</td>
</tr>
</tbody>
</table>

### DRAFT 12oz / 20oz

<table>
<thead>
<tr>
<th>Beer</th>
<th>Origin</th>
<th>Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>Good Company Lager</td>
<td>Vancouver, BC</td>
<td>8 / 10</td>
</tr>
<tr>
<td>Parkside Pilsner</td>
<td>Vancouver, BC</td>
<td>8 / 10</td>
</tr>
<tr>
<td>Strange Fellows Talisman, Pale Ale</td>
<td>Vancouver, BC</td>
<td>8 / 10</td>
</tr>
<tr>
<td>Fat Tug, India Pale Ale</td>
<td>Victoria, BC</td>
<td>8 / 10</td>
</tr>
<tr>
<td>Guinness, Dry Stout</td>
<td>Ireland</td>
<td>8 / 10</td>
</tr>
</tbody>
</table>
**VODKA**

A clean, relatively neutral spirit made from cereal grains which are distilled multiple times or through column stills.

### EUROPE  1 oz / 2 oz

<table>
<thead>
<tr>
<th>Brand</th>
<th>Country</th>
<th>Proof</th>
</tr>
</thead>
<tbody>
<tr>
<td>Absolut</td>
<td>Sweden</td>
<td>12 / 18</td>
</tr>
<tr>
<td>Absolut ELYX</td>
<td>Sweden</td>
<td>14 / 21</td>
</tr>
<tr>
<td>Belvedere</td>
<td>Poland</td>
<td>14 / 21</td>
</tr>
<tr>
<td>Ciroc</td>
<td>France</td>
<td>14 / 21</td>
</tr>
<tr>
<td>Finlandia</td>
<td>Finland</td>
<td>12 / 18</td>
</tr>
<tr>
<td>Grey Goose</td>
<td>France</td>
<td>16 / 24</td>
</tr>
<tr>
<td>Ketel One</td>
<td>Holland</td>
<td>14 / 21</td>
</tr>
<tr>
<td>Stolichnaya</td>
<td>Latvia</td>
<td>10 / 14</td>
</tr>
<tr>
<td>Stoli Elit</td>
<td>Latvia</td>
<td>12 / 18</td>
</tr>
</tbody>
</table>

### NORTH AMERICA  1 oz / 2 oz

<table>
<thead>
<tr>
<th>Brand</th>
<th>Country</th>
<th>Proof</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tito’s</td>
<td>Texas</td>
<td>12 / 18</td>
</tr>
</tbody>
</table>

### FLAVOURED  1 oz / 2 oz

<table>
<thead>
<tr>
<th>Brand</th>
<th>Country</th>
<th>Proof</th>
</tr>
</thead>
<tbody>
<tr>
<td>Absolut - Citron / Vanilia / Raspberry / Mandrin</td>
<td>Sweden</td>
<td>12 / 18</td>
</tr>
<tr>
<td>Ciroc - Peach</td>
<td>France</td>
<td>14 / 21</td>
</tr>
<tr>
<td>Van Gogh Espresso</td>
<td>Netherlands</td>
<td>14 / 21</td>
</tr>
<tr>
<td>Zubrowka Bison Grass</td>
<td>Poland</td>
<td>12 / 18</td>
</tr>
</tbody>
</table>
GIN

Neutral spirit flavoured with botanicals sourced from around the world. This spirit is mostly dominated by juniper berries with common additions of lemon, coriander, angelica, and orris root.

**UNITED KINGDOM 1oz / 2oz**

<table>
<thead>
<tr>
<th>Brand</th>
<th>Origin</th>
<th>ABV (Proof)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beefeater</td>
<td>England</td>
<td>12 / 18</td>
</tr>
<tr>
<td>Beefeater 24</td>
<td>England</td>
<td>14 / 21</td>
</tr>
<tr>
<td>Bombay Sapphire</td>
<td>England</td>
<td>14 / 21</td>
</tr>
<tr>
<td>Botanist</td>
<td>Scotland</td>
<td>14 / 21</td>
</tr>
<tr>
<td>Broker's</td>
<td>England</td>
<td>12 / 18</td>
</tr>
<tr>
<td>Ford's</td>
<td>England</td>
<td>12 / 18</td>
</tr>
<tr>
<td>Hendricks</td>
<td>Scotland</td>
<td>13 / 20</td>
</tr>
<tr>
<td>Plymouth</td>
<td>England</td>
<td>12 / 18</td>
</tr>
<tr>
<td>Tanqueray</td>
<td>England</td>
<td>12 / 18</td>
</tr>
<tr>
<td>Tanqueray 10</td>
<td>England</td>
<td>13 / 20</td>
</tr>
</tbody>
</table>

**EUROPE 1oz / 2oz**

<table>
<thead>
<tr>
<th>Brand</th>
<th>Origin</th>
<th>ABV (Proof)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bols Genever</td>
<td>Netherlands</td>
<td>16 / 24</td>
</tr>
<tr>
<td>No. 3</td>
<td>Netherlands</td>
<td>16 / 24</td>
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</table>

**NORTH AMERICA 1oz / 2oz**

<table>
<thead>
<tr>
<th>Brand</th>
<th>Origin</th>
<th>ABV (Proof)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dorothy Parker</td>
<td>NYC</td>
<td>13 / 20</td>
</tr>
<tr>
<td>Victoria</td>
<td>Victoria, BC</td>
<td>13 / 20</td>
</tr>
<tr>
<td>Long Table</td>
<td>Vancouver</td>
<td>13 / 20</td>
</tr>
</tbody>
</table>

**AUSTRALIA 1oz / 2oz**

<table>
<thead>
<tr>
<th>Brand</th>
<th>Origin</th>
<th>ABV (Proof)</th>
</tr>
</thead>
<tbody>
<tr>
<td>West Winds Sabre</td>
<td>Margaret River</td>
<td>15 / 24</td>
</tr>
</tbody>
</table>
WHISK(E)Y SCOTLAND

LOWLAND  1 oz / 2 oz
Very approachable whiskies; the Lowlands are known for producing light and gentle malts with very little to zero peat - A great way to enter the world of whisky.

Auchentoshan 12  
40%  
14 / 22

SPEYSIDE  1 oz / 2 oz
A small but important Highland region. Speyside malts are varied and often boast aromas of honey and heather.

Aberlour “a’bunadh”  
60.3%  
20 / 32
Balvenie 50  
45.4%  
2600 / 5200
Glenfiddich 12  
40%  
16 / 24
Glenlivet 18  
43%  
24 / 41
Glenrothes 1995  
43%  
24 / 41
Macallan “Amber”  
40%  
21 / 34
Macallan “Sienna”  
43%  
31 / 54
Macallan “M”  
43%  
408 / 808
Macallan Rare Cask  
43%  
71 / 127

HIGHLANDS  1 oz / 2 oz
The largest region in Scotland means a diverse array of flavours. Whiskies from this region are big bodied, and peated. Malts further inland from the Islands tend to be less peated and more delicate.

Dalmore 15  
40%  
23 / 37
Dalwhinnie 15  
43%  
20 / 32
Glenmorangie 10  
40%  
17 / 25
Glenmorangie Nectar d’Or  
46%  
19 / 31
Highland Park 18  
43%  
31 / 53
Highland Park “Dark Origins”  
46.8%  
21 / 34
Oban 14  
43%  
26 / 44
Talisker “Storm”  
45.8%  
21 / 34
**WHISK(E)Y SCOTLAND**

**ISLAY 1oz / 2oz**
Islay (pronounced ‘eye-luh’) whiskies are produced on a small wind-swept island just off of the South-West coast of Scotland. They are among the most pungent and powerful drams boasting full bodied complexity with rich sweet peat smoke.

<table>
<thead>
<tr>
<th>Whisky</th>
<th>ABV</th>
<th>Volume</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ardbeg 10</td>
<td>46%</td>
<td>21 / 32</td>
</tr>
<tr>
<td>Bowmore 23</td>
<td>50.8%</td>
<td>74 / 136</td>
</tr>
<tr>
<td>Lagavulin 16</td>
<td>43%</td>
<td>27 / 47</td>
</tr>
<tr>
<td>Laphroaig Quarter Cask</td>
<td>48%</td>
<td>17 / 25</td>
</tr>
<tr>
<td>Port Charlotte</td>
<td>50%</td>
<td>22 / 33</td>
</tr>
</tbody>
</table>

**BLENDED 1oz / 2oz**
Complexity and consistency are achieved through the blending of both malt whisky and light grain whiskies. Light fruity notes are common in younger blends and subtle dried peat with longer finishes is apparent in older blends.

<table>
<thead>
<tr>
<th>Whisky</th>
<th>ABV</th>
<th>Volume</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chivas Regal 12</td>
<td>40%</td>
<td>16 / 24</td>
</tr>
<tr>
<td>Dewar's White Label</td>
<td>40%</td>
<td>10 / 14</td>
</tr>
<tr>
<td>Johnnie Walker Black Label</td>
<td>40%</td>
<td>16 / 24</td>
</tr>
<tr>
<td>Johnnie Walker Blue Label</td>
<td>40%</td>
<td>46 / 83</td>
</tr>
<tr>
<td>Johnnie Walker Platinum</td>
<td>40%</td>
<td>29 / 49</td>
</tr>
</tbody>
</table>

**IRELAND 1oz / 2oz**
Irish whiskies may be light and floral column distillates or full-bodied pot-still whiskies.

<table>
<thead>
<tr>
<th>Whisky</th>
<th>ABV</th>
<th>Volume</th>
</tr>
</thead>
<tbody>
<tr>
<td>John Jameson</td>
<td>12%</td>
<td>18 / 26</td>
</tr>
<tr>
<td>Connemara</td>
<td>40%</td>
<td>16 / 24</td>
</tr>
</tbody>
</table>
BOURBON  1 oz / 2 oz
Bourbon Whiskeys are made from a mash bill of minimum 51% corn, often mixed with small percentage of barley, wheat (sweeter) or rye (spicier), before being rested in new, charred American Oak barrels.

Basil Hayden 16 / 24
Bookers 21 / 32
Bulleit 14 / 21
Buffalo Trace 16 / 24
Eagle Rare 17 / 25
EH Taylor 21 / 34
Knob Creek 14 / 22
Maker's Mark 14 / 22
Stagg Jr. 17 / 25
Woodford Reserve 14 / 22

RYE  1 oz / 2 oz
American rye whiskey must be distilled from a minimum of 51% rye grain making it spicy, floral, and strong.

Bulleit 14 / 22
Rittenhouse 17 / 26
Sazerac 16 / 24

TENNESSEE  1 oz / 2 oz
Tennessee Whiskey is given its distinct character by its charcoal mellowing process called the “Lincoln County Process”. Tennessee whiskey is theoretically produced in the same way as bourbon, with an additional filtration process.

Gentleman Jack 14 / 22
George Dickel 11 / 17
Jack Daniels Old No.7 12 / 18
Jack Daniels Single Barrel 16 / 24
WHISK(E)Y

**CANADA 1oz / 2oz**
Very open legislation allows a broad spectrum of Canadian whisky styles. Commonly called “rye”, some Canadian whiskies contain no rye at all, although certain brands are now distilling more ‘American’ style containing more prominent rye content.

- Canadian Club
- Crown Royal
- Crown Royal Reserve
- Crown Royal Northern Harvest
- Lot 40
- Wiser’s

**JAPAN 1oz / 2oz**
Produced in the style of Scotch whisky and distilled at either the Suntory or Nikka distilleries. Each distillery makes multiple different styles and often makes their own house blends.

- Hibiki Japanese Harmony 43% 27 / 47
- IWAI Tradition 40% 28 / 48
- Nikka “Whisky from the Barrel” 51.4% 22 / 32
- Nikka “Pure Malt Black” 43% 25 / 35
- Nikka “Coffey Malt” 45% 22 / 32
- Suntory “Whisky Toki” 43% 16 / 28

**JAPANESE WHISKY FLIGHT 79**
Hibiki Japanese Harmony / IWAI Tradition / Nikka “Pure Malt Black”

**FRANCE 1oz / 2oz**
Michel Couvreur whiskies begin their life in Scotland then are brought to Burgundy, France to age in limousin oak barrels.

- Michel Couvreur “The Unique” 17 / 27
- Michel Couvreur “Intravagan’za” 22 / 35
- Michel Couvreur “Overaged Malt Whisky” 23 / 37

**INDIA 1oz / 2oz**
Our Indian whisky offering uses both unpeated Indian barley and peated Scottish barley to create a very unique spirit.

- Amrut “Fusion” 21 / 34
COGNAC 1oz / 2oz

Twice-distilled wine from the Cognac region of France. Elegant and complex, most cognac houses blend to exhibit their house style.

Courvoisier VSOP 17 / 25
François Voyer XO 35 / 60
Hennessey VS 20 / 32
Hennessey VSOP 24 / 39
Hennessey XO 48 / 86
Rémy Martin VSOP 22 / 33
Rémy Martin XO 42 / 75

<table>
<thead>
<tr>
<th>RéMY MaRTIN “LOUIs XIII”</th>
</tr>
</thead>
<tbody>
<tr>
<td>1oz / 235</td>
</tr>
</tbody>
</table>

EAU-DE-VIE 1oz / 2oz

‘Eau de vie’ meaning ‘water of life’ - are the very essence of the fruits from which they are made, eau-de-vie are usually enjoyed neat.

Fin de Bourgogne 20 yo Marc France 18 / 28
Jacoullot L’Authentique 7yo Marc France 19 / 30
Campos de Encanto Pisco Peru 13 / 20
Père Magloire Calvados France 13 / 20
St Rémy Napoleon Brandy Spain 9 / 13
St Vivant VSOP Brandy Armagnac 15 / 23
Chateau de Laubade N.5 Brandy Armagnac 48 / 82
RUM

A distillate of sugar cane molasses, rum exhibits many styles. English islands such as Barbados produce full bodied and dry spirits. The Spanish islands including Cuba produce dry and light style rum while Spanish mainland countries such as Guyana produce rich, sweet rums.

LIGHT 1oz / 2oz
Bacardi Superior  Puerto Rico  9 / 13
Havana Club 3  Cuba  10 / 14
Leblon (cachaca)  Brazil  13 / 20

AMBER 1oz / 2oz
Appleton “Signature Blend”  Jamaica  10 / 14
Bacardi 8  Puerto Rico  14 / 22
El Dorado 15  Guyana  16 / 24
Gosling “Black Seal”  Bermuda  12 / 18
Havana Club 7  Cuba  14 / 22
Mount Gay “Black Barrel”  Barbados  12 / 18
Mount Gay XO  Barbados  13 / 20
Ron Zacapa “23 Solera”  Guatemala  18 / 27

SPICED 1oz / 2oz
Bacardi Oakheart  Puerto Rico  10 / 14
Sailor Jerry  US Virgin Islands  11 / 17
TEQUILA

The product of Blue Weber Agave allowed to be made in five provinces in Mexico. Tequila in its unaged blanco state is clean and herbaceous. Once briefly rested in oak (reposado) sharp edges are softened and some oak character is taken on. If fully aged in oak (anejo), tequila exhibits caramel, vanilla, and other oak-driven aromas.

BLANCO 1oz / 2oz
Cazadores 12 / 18
Patron Silver 18 / 27
Don Julio 18 / 27
Sauza (Mixto) 10 / 14

REPOSADO 1oz / 2oz
Casamigos 18 / 27
Cazadores 15 / 23
Don Julio 19 / 31
Herradura 17 / 25

ANEJO 1oz / 2oz
Don Julio “1942” 32 / 54

MEZCAL 1oz / 2oz
Another Mexican agave spirit, mezcal can instead be made with any native agave or “maguey”. Instead of cooking the maguey with steam as in tequila production, the magueys are cooked over fire which imparts the spirit with an unmistakable smoky aroma.

Los Siete Mysterious Doba Yej 17 / 26
Peloton de la Muerte 12 / 18
LIQUEURS

PASTIS/ABSINTHE 1oz / 2oz
Pastis is an anise flavoured liqueur that emerged 17 years after the ban of absinthe in 1915, best served with 5 parts water to one part pastis.

Pernod 10 / 15
Ricard 10 / 15
Taboo (Absinthe) 17 / 26

AMARO 1oz / 2oz
Italian for ‘bitter’, Amaro is an Italian herbal liqueur commonly consumed as post dinner digestif.

Amaro Montenegro 11 / 17
Aperol 7 / 11
Campari 9 / 13
Cynar 10 / 15
Fernet Branca 12 / 18

PORT 1oz / 2oz
Produced exclusively in the Douro Valley in the Northern provinces of Portugal, Port is typically a red wine fortified with grape spirit brandy, and exhibits sweet and rich flavors.

Grahams 10 19
Graham L.B.V 9
Graham Six Grapes 9
Penfolds Grandfather 18 Australia
Taylor Fladgate 10 Tawny 13
CHIPS + DIPS

CHICKPEA HUMMUS  12
- tahini
- garlic
- extra virgin olive oil
- filone ‘croutons’

CRAB + AVOCADO  22
- crushed guacamole
- dungeness crab
- lemon mascarpone
- filone ‘croutons’

BITS + BITES

PRAWNS DIAVOLA  19
- al forno sautéed
- chili
- lemon
- yogurt tzatziki

SMASHED BURGER  25
- certified angus beef
- aioli
- cheddar
- iceberg
- pickles
- ketchup
- fries
ADD XL double cheeseburger +7  ADD bacon +4

FLATBREADS

SPICY CHICKEN  19
- mozzarella
- tomato sauce
- BBQ chicken
- onion
- bell peppers
- chili flakes

FIG + PROSCIUTTO  20
- mozzarella
- thyme honey mascarpone
- gorgonzola
- arugula

FENNEL SAUSAGE  19
- mozzarella
- ricotta
- red onion
- king oyster mushroom
- watercress

MUSHROOM  18
- mozzarella
- roasted wild mushrooms
- truffled parmesan cream sauce
- roccolo valtaleggio
- fresh arugula

PANINIS

PULLED CHICKEN  17
- pulled chicken
- sun-dried tomato pesto
- aioli
- gruyère

ROASTED PORK  17
- roasted pork
- coppa
- pickled pepperoncino relish
- mustard
- fontina

HAM + CHEESE  16
- shaved honey ham
- garlic aioli
- brie
- gruyère
<table>
<thead>
<tr>
<th>FAVOURITES</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CHARCUTERIE + CHEESE</strong> 29</td>
</tr>
<tr>
<td>chef’s selection</td>
</tr>
<tr>
<td><strong>GLUTEN-FREE PAC RIM NACHOS</strong> 25</td>
</tr>
<tr>
<td>olives</td>
</tr>
<tr>
<td><strong>MACCHERONI + CHEESE</strong> 24</td>
</tr>
<tr>
<td>black truffle or dungeness crab</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SUSHI BAR FAVOURITES</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SEAFOOD ICE BOWL</strong> 120</td>
</tr>
<tr>
<td>lobster salad</td>
</tr>
<tr>
<td><strong>RAWBAR PLATTER</strong> 49</td>
</tr>
<tr>
<td>california roll</td>
</tr>
<tr>
<td><strong>PREMIUM WEST COAST OYSTERS</strong> 26/HALF DOZEN</td>
</tr>
<tr>
<td>kusshi</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SWEETS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SIXTEEN</strong> 10</td>
</tr>
<tr>
<td>coco brownie &amp; chocolate cherry cookie towers</td>
</tr>
<tr>
<td><strong>CHEESECAKE</strong> 10</td>
</tr>
<tr>
<td>seasonal cheesecake</td>
</tr>
<tr>
<td><strong>STRAWBERRY RHUBARB</strong> 12</td>
</tr>
<tr>
<td>rhubarb compote</td>
</tr>
<tr>
<td><strong>OMG 2.0</strong> 12</td>
</tr>
<tr>
<td>chocolate cake</td>
</tr>
</tbody>
</table>

Have you seen how we roll? Ask your server to see our full sushi menu.