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NEW CREATIONS

Lucy in the Sky

Empress gin, Yellow Chartreuse

lavender, lemon, egg white

16.50

The Smoking Gun

Laphroaig 10 year scotch, Fernet Branca

demerara rum, brown sugar, whiskey bitters

19.50

Pomegranate Margarita

Cazadores Anejo, lime

pomegranate, passion fruit, agave

16.50

Spring Fling

Ungava gin, lychee liqueur

elderflower cordial, lime juice

16.50

Ginger Smash

Sheringham Seaside gin, apple liqueur

fresh ginger, pear, lemon juice, all spice

16.50

Blood Orange Moscow Mule

Stoli vodka, blood orange + lime juice

cloves syrup, ginger beer, mint

15.50

SHORTS + SOURS

Up The Creek

Cedar infused Forty Creek whisky, green Chartreuse
maple syrup, apple + lime juice, egg white
15.50

Pisco Sour

Peruvian Pisco, fresh lime, egg white, bitters
16.50

Moscow Mule

Stoli vodka, Fentiman's ginger beer, lime, bitters
13.50

Dark 'n Stormy

Gosling's Black Seal rum, Falernum
lime juice, spicy ginger beer
13.50

Millionaire

Appleton rum, sloe gin, lemon, apricot
14.50

Harlequin Dream

Ketel One, lemon grass, ginger, honey
13.50

Corpse Reviver #2

Beefeater gin, Lillet Blanc, Cointreau, Absinthe
lemon juice
15.50

FRESH + ZESTY

Peach Sangria

Rose + sparkling wine, peach liqueur, peach puree
elderflower syrup, seasonal fruit
Glass 14.50 1/2lt Carafe 42.50

Truth and Lies

Grey Goose vodka, Cointreau, grapefruit
lime, lavender, carbonated
15.50

Clover Club

London dry gin, raspberry, lemon, bitters, egg white
15.50

Aviation

Martin Miller's gin, Maraschino liqueur
Giffard violette rinse, lemon
15.50

Hemingway Daiquiri

Havana aged white rum, Maraschino liqueur
grapefruit, lime
14.50

Cadillac Margarita

Cazadores Anejo, Grand Marnier, lime
orange juice, crystal salt rim
18.50

The Passion

Grand Marnier, Chambord, Prosecco, passion fruit
17.50

ARAXI ORIGINALS

Harmonous Shake

Hendricks gin, sake, elderflower, cucumber
lemon, ginger, chamomile, carbonated
16.50

Firecracker Margarita

Tequila blanco, Cointreau, hibiscus, basil
jalapeno, lime, smoked sea salt rim
14.50

Frozen Vine

BC Riesling ice wine, Canadian Iceberg vodka
sparkling wine, Chambord, frozen grape
16.50

Trophy Wife

Pink peppercorn infused vodka, apricot
egg white, lime, lemon
14.50

Cuckoo's Calling

Bacon infused bourbon, jalapeno, thyme
lemon, whiskey barrel aged bitters
15.50

Fig Jam

Maker's Mark, Absinthe, maple syrup
muddled figs, Peychaud's bitters
16.50

CLASSICS

New York Sour

Rittenhouse rye, lemon juice, simple syrup
egg white, Syrah float
16.50

Rum Old Fashioned

Diplomatico Rum, PX Sherry, orange blossom
water, chocolate bitters, cherries
16.50

Penicillin

Dalmore 12yr Scotch, ginger liqueur, lemon, honey
float of smoky Laphroaig 10yr
21.50

Sazerac

Sazerac straight rye whisky, Absinthe
Peychaud's bitters, sugar, lemon peel
18.50

Barrel aged Boulevardier

Rittenhouse straight rye, Punt E Mes, Aperol
Regan's orange bitters
16.50

Vieux Carré

40 Creek rye, brandy, sweet vermouth
Benedictine, Peychaud's + Angostura bitters
16.50

CAVIAR

from sustainably farmed sturgeon

Northern Divine White Sturgeon 155.00 (30g)

Origin: British Columbia

Texture: firm on the palate

Taste: buttery, mild saltiness

Aroma: ocean spray

Appearance: medium grain, grey to black, glossy pearls

also available in 12g format 69.00

Imperial Oscietra Sturgeon 210.00 (28g)

Origin: Italy

Texture: silky, refined pop

Taste: light ground hazelnuts

Aroma: seaweed

Appearance: medium to large, rich golden brown

Imperial Sevruga Sturgeon 165.00 (28g)

Origin: Italy

Texture: smooth, melts in the mouth

Taste: buttery, rich, salty, intense

Aroma: fresh sea air

Appearance: small, shiny, dark black grains

all Caviar garnished with chopped free run egg, snipped chives
house crème fraiche and crisp crostini

VODKA MARTINI

		2oz	3oz
Canada	Crystal Head	13.50	19.50
	Iceberg	10.50	14.50
	Deep Cove	11.50	16.50
	Long Table	13.50	19.50
	Nutrl	13.50	19.50
	Unruly	13.50	19.50
	Schramm	12.50	18.50
	Sheringham	11.50	16.50
	Yukon Winter	13.50	19.50
	X Four	11.50	16.50
France	Grey Goose	14.50	20.50
	Grey Goose VX	27.00	40.00
Holland	Ketel One	12.50	17.50
Poland	Belvedere	14.50	20.50
	Luksusowa	10.50	14.50
	Ultimat	16.50	23.50
	Zubrowka Bison Grass	13.50	19.50
Russia	Beluga	19.50	28.50
	Imperia	15.50	22.50
Latvia	Stolichnaya	10.50	14.50
	Stolichnaya Elit	27.00	40.00
Lithuania	Royal Dragon	29.50	45.00
USA	Hangar One Straight	14.50	20.50
	Titos	13.50	19.50

GIN MARTINI

		2oz	3oz
Canada	Deep Cove	13.50	19.50
	Defender Island	13.50	19.50
	Long Table	13.50	19.50
	Long Table Cucumber	13.50	19.50
	Ungava	13.50	19.50
	Schramm	13.50	19.50
	Sheringham	13.50	19.50
	Stump Coastal Forest	13.50	19.50
	Victoria	13.50	19.50
	Victoria Empress 1908	16.50	23.50
	Victoria Oaken	16.50	23.50
England	Beefeater	10.50	15.50
	Bombay Sapphire	10.50	15.50
	Martin Miller's	13.50	19.50
	Tanqueray	10.50	15.50
	Tanqueray No. Ten	13.50	19.50
Scotland	The Botanist	16.50	23.50
	Hendrick's	13.50	19.50

Premium Tonic Water

Fever- Tree	200ml	5.50
Fentimans	125ml	4.50

FLAVOURED VODKA		1oz
France	Grey Goose Orange	9.50
	Grey Goose Poire	9.50
Holland	Van Gogh Caramel	9.50
	Van Gogh Espresso	9.50
	Van Gogh Chocolate	9.50
Latvia	Stolichnaya Vanil	8.50
	Stolichnaya Razberi	8.50
	Stolichnaya Blueberi	8.50
Sweden	Absolut Citron	8.50
	Absolut Mandarin	8.50

APERITIF	2oz
Aperol	10.50
Campari	10.50
Carpano Antica Formula	12.50
Contratto Bianco	12.50
Contratto Rosso	12.50
Cynar	10.50
Dubonnet Rouge	8.50
Lillet	8.50
Martini Bianco	8.50
Martini Rosso	8.50
Pernod	9.50
Pimm's No.1	8.50
Pineau de Charentes, Montifaud	11.50
Punt E Mes	10.50
Ricard Pastis de Marseille	10.50
Tio Pepe Fino Sherry	8.50
APERITIF	1oz
Fernet Branca	8.50
ABSINTHE	1oz
Green Tree, Czech Republic	14.50
Taboo, Okanagan, Canada	12.50
The Devils Club, Canada	12.50
Amaro	2oz
Amaro, Averna	12.50
Amaro, Lucano	12.50
Amaro, Montenegro	12.50
Amaro, Nonino	15.50

AMERICAN WHISKEY

Bourbon

Blanton 'Gold Edition' 51.5%	25.00
Buffalo Trace 45%	10.50
Booker's 64%	12.50
Eagle Rare 45%	12.50
E.H. Taylor 'Single Barrel' 50%	19.50
E.H. Taylor 'Small Batch' 50%	16.50
Jack Daniels 'No 7' 40%	9.50
Jefferson's 'small batch' 41.15%	11.50
Jefferson's 'Ocean' 45%	22.50
Jim Beam 40%	9.50
Jim Beam 'Signature Craft' (12) 43%	16.50
Knob Creek 50%	10.50
Maker's 46 47%	12.50
Maker's Mark 45%	10.50
Michter's (10) 'Single Barrel' 45.2%	38.50
Michter's 'US*1 small batch' 45.7%	11.50
Russell's Reserve 'Single Barrel' 55%	12.50
Wild Turkey 'Diamond Anniversary' 45.5%	38.50
Woodford 'Reserve Classic Malt' 45.2%	24.50
Woodford 'Reserve' 45%	10.50
Woodford 'Reserve Double Oak' 45%	12.50

Rye

E.H. Taylor 'Straight Rye' 50%	19.50
Rittenhouse 'Straight Rye' 50%	10.50
Sazerac 'Straight Rye' (6) 45%	12.50

CANADIAN WHISKY

Canadian Rockies (21)	16.50
Crown Royal 'de Luxe'	10.50
Crown Royal 'Reserve'	12.50
Forty Creek 'Dbl Barrel Reserve'	12.50
Gooderham & Worts '4 Grain' 44.4%	9.50
Lohn McKinnon 'Single Malt'	12.50
Lot 40 'Single Copper Pot'	10.50
Shelter Point 'Single Malt'	12.50
Wiser's (18)	12.50

IRISH WHISKEY

Bushmills 'Original'	10.50
Jamesons (12)	11.50
Jameson Cooper's Croze'	16.50
Connemara 'Peated Single Malt'	11.50
Midleton 'Barry Crockett Single Pot Still'	45.50
Redbreast (12) ' Single Pot Still'	16.50
Redbreast (21) ' Single Pot Still'	37.50
Tyrconnell 'Single Malt'	12.50
Writers Tears ' Pot Still'	12.50

JAPANESE WHISKY

Nikka Coffey Grain	15.50
Nikka Coffey Malt	16.50
Nikka Pure Malt 'Black'	16.50
Nikka 'from the Barrel'	16.50
Suntory 'Toki'	12.50

SINGLE MALT SCOTCH

Northern Highlands

Heather and spice mark these whiskies

Dalmore (12) 43%	14.50
Dalmore (21) 42%	99.00
Glendronach 'Cask Strength' 54.7%	26.00
Glenmorangie (10) 40%	11.50
Glenmorangie (12) 'Port cask' 46%	14.50
Longmorn (15) 43%	10.50
Old Pulteney (12) 40%	15.50
Old Pulteney (21) 46%	30.50

Speyside

Elegance, complexity and refined smokiness

Aberlour (10) 43%	11.50
Aberlour Abunadh 'Cask Strength' 59.6%	15.50
AnCnoc (12) 40%	11.00
Balvenie (12) 'Doublewood' 40%	13.50
Benriach (10) 43%	12.50
Benriach (15) 'Sherry Wood Finish' 46%	15.50
Benriach (1999) 'Single Cask' 53.9%	29.50
Cardhu (12) 40%	11.50
Cragganmore (12) 40%	12.50
Craigellachie (13) 46%	14.00
Craigellachie (23) 46%	49.50
Glenfarclas (17) 43%	15.50
Glenfiddich (12) 40%	11.50
Glenlivet (12) 40%	12.50
Glenlivet (18) 43%	25.50
Glenrothes 'Select Reserve' 40%	12.50
Macallan (12) 40%	15.50
Macallan (25) 43%	215.00
Macallan (21) 'Fine Oak' 43%	145.00
Macallan 'Edition No 2' 48.2%	25.50
Macallan 'Rare Cask' 43%	65.00
Singleton (40%)	11.50

Lowlands

Understated, soft and sweetly aromatic malts

Auchentoshen (12) 40%	10.50
Glenflagler (29) 1973 'Cask Strength' 46%	99.00
Glenkinchie (12) 43%	16.50

Campbeltown

Traditionally full bodied whiskies, famous for their depth of flavour and their slightly tangy finish

Springbank (10) 46%	13.50
Springbank (18) 46%	29.50

Isle of Islay

Lashed by wind, sea and rain. Islay produces bold malts with characteristic seaweed and iodine tang

Ardbeg (10) 46%	13.50
Ardbeg 'Auriverdes' 49.9%	24.50
Ardbeg 'Corryvreckan' 57.1%	24.50
Ardbeg 'Dark Cove' 46.5%	29.50
Ardbeg 'Perpetuum' 47.4%	24.50
Ardbeg 'Uigeadail' 54.2%	21.50
Caol Ila (12) 43%	15.50
Caol Ila (15) 'Unpeated, Cask Strength' 43%	22.50
Caol Ila 'Stitchell Reserve' unpeated 59.6%	29.50
Bowmore Coopers choice (1995) 46%	21.50
Bowmore (15) 'Darkest' 43%	13.50
Bruichladdich (16) 'The Laddie' 46%	13.50
Bruichladdich (27) 'DNA 4' 49.3%	85.00
Bruichladdich ' Octomore' 167PPM-57%	32.50
Lagavulin (16) 43%	17.50
Lagavulin (1995) 'Distillers Edition' 43%	22.50
Laphroaig 'Lore' 48%	29.50
Laphroaig 'Quarter Cask' 48%	12.50
Laphroaig (10) 43%	13.50
Mortlach (18) 43.4%	45.50

Isle of Skye

Highland elegance but often stretching to full bodied smokiness with a zest of salty ozone

Talisker (10) 45%	13.50
Talisker '57 North' 57%	29.00

Orkney Islands

The northernmost islands with a distillery

Highland Park (12) 43%	13.50
Highland Park (18) 43%	26.50
Highland Park (25) 45.7%	45.50
Scapa 'Siren' 40%	15.50

Western Highlands

Firm, rounded, dry and slightly peaty

Dalwhinnie (15) 43%	14.00
Dalwhinnie 'Dist. Edition' (1997) 43%	17.50
Oban (14) 43%	15.50
Oban 'Dist. Edition' (1997) 43%	20.50
Oban 'Little Bay' 43%	20.50

Blended Scotch

Blends combine a variety of single malts to create a consistent whisky

Chivas (12)	9.50
Dewar's 'White Label'	9.50
J&B 'Rare'	9.50
Johnnie Walker 'Black Label'	12.50
Johnnie Walker 'Platinum Label' (18)	21.50
Johnnie Walker 'Blue Label'	36.50

COGNAC

Courvoisier VSOP	19.50
Remy Martin VSOP	19.50
Hennessy VSOP	19.50
Remy Martin Louis XIII	250.00
Remy Martin XO	32.50
Hine Antique XO	32.50
Fussigny XO	32.50
Fussigny 'Vintage 1988'	62.50
Camus 'Borderies' XO	32.50
Hennessy XO	32.50

PISCO

Pisco Encanto	9.50
Pisco Capel	8.50
Pisco Capel 'Reservado'	9.50
Pisco Gobernador	9.50

ARMAGNAC

Darroze (40)	39.50
Delord X.O.	22.50
Marcel Trepout 1990	21.50
Marcel Trepout 1964	39.50

GRAND MARNIER

Centenaire	17.50
Cordon Rouge	10.50

GRAPPA

Amarone, Accordini	16.50
Amarone, Tedeschi	16.50
Barrique, Bepi Tosolini	20.50
Casalferro, Ricasoli	18.50
Ditta Bortolo Nardini	15.50
Eligo, Ornellaia	20.50
Moscato, Beniamino	10.50
Moscato, Nonino	12.50
Picolit, Nonino	29.50
Sagrantino di Montefalco, Arnaldo	15.50
Sassicaia, Jacopo Poli	31.50
Tignanello, Antinori	14.50
Tremontis	11.50

EAUX DE VIE

Kirsch, Schloss	10.50
Poire William, Okanagan	13.50
Poire William, Giffard	13.50
Potato Schnaps, Schramm Pemberton	10.50
Vieille Prune, Siegolsheim	13.50

CALVADOS

Père Magloire	12.50
Morin VSOP	12.50
Père Magloire (20)	45.00

PORT + SHERRY + FORTIFIED

		Glass	Btl
Vintage Port			
Croft 91			198.00
Warres 97			229.00
Late Bottled Vintage Port			
Taylor Fladgate LBV 11		8.50	68.00
Tawny Port			
Fonseca 10 year old		11.50	88.00
Taylor Fladgate 20 year old		18.50	158.00
Sherry			
Tio Pepe Fino (dry)		6.50	45.00
Alvear Medium Dry		6.00	39.00
Alvear '1927 Solera, Pedro Ximenez'	500ml:	15.50	75.00
Global Fortified			
Burrowing Owl 'Coruja' solera/port style	500ml	11.75	69.00
M.Chapoutier Banyuls, France 14	500ml	11.75	69.00
Penfolds 'Grandfather' Tawny, Australia		22.50	182.00

TEQUILA

Cabo Wabo 'Reposado'	18.00
Casamigos, Reposado	14.50
Cazadores 'Anejo'	11.50
Cuervo 'La Familia' Reserva	27.50
Don Nacho 'Anejo'	15.50
Don Julio 1942 'Anejo'	27.50
Don Julio 'Blanco'	13.50
Don Julio 'Reposado'	16.50
Don Julio Real 'Anejo'	45.00
El Jimador 'Blanco'	10.50
El Jimador 'Reposado'	10.50
Gran Patron Burdeos 'Anejo'	59.50
Herradura 'Reposado'	17.50
Herradura 'Suprema' extra Anejo	49.50
Ocho Plata 'Los Fresnos' Single Estate	15.50
Patron 'Anejo'	17.50
Patron Gran Platinum	42.50
Patron 'Silver'	14.50
Patron Roca Silver	19.50
Tavi Platinum Silver	15.50

MEZCAL

Cerro Montelobos	13.50
Jaral de Berrio	12.50
Scorpion Silver	12.50
Siete Misterios	13.50
Sombra	12.50

RUM

Appleton 'Estate' (12)	9.50
Bacardi 'Gran Reserva' (8)	8.50
Bacardi '151'	8.50
Bacardi 'White'	8.50
Diplomático 'Reserva Exclusiva'	9.50
Diplomático Reserva	8.50
Captain Morgan 'Spiced'	8.50
El Dorado (12)	8.50
Flor de Cana (25)	25.50
Gosling's 'Black Seal'	8.50
Gosling's 'Family Reserve'	19.50
Havana Club (7)	9.50
Havana Club White 'Anejo'	8.50
Mount Gay 'Extra Old'	9.50
Pyrat 'XO'	12.50
Ron Matusalem (15)	11.50
Ron Zacapa (23) 'Solera Gran Reserva'	15.50
Rum Nation 'Denemara' (1985)	33.50
Rum Nation 'Jamaica' (25)	39.50
Rum Nation 'Martinique' (12)	27.50
Rum Nation 'Panama' (21)	27.50
Sailor Jerry	9.50

CACHACA

Cachaca 51	8.50
Cachaca 51 'Reserva'	12.50

LIQUEURS

Appel, Berentzen	6.50
Alize Red Passion	6.50
Amaretto Disaronno	6.50
Baileys	6.50
Banana	5.50
Benedictine & Brandy	7.50
Benedictine Dom	7.50
Black Walnut, Charbay	8.50
Blue Curacao	6.50
Blueberry Cream	8.50
Butter Ripple Schnapps	6.50
Crème de Cassis, Lejay	6.50
Chambord Royale	7.50
Chartreuse Green	8.50
Chartreuse Yellow	8.50
Cherry Brandy	6.50
Cointreau	6.50
Creme de Cacao, white	6.00
Creme de Cacao, dark	6.00
Drambuie	8.50
Elderflower, St-Germain	9.50

LIQUEURS

Frangelico	8.50
Ginger, Giffard	7.50
Goldschlager	7.50
Green Menthe	6.50
Jagermeister	6.50
Kahlua	6.50
Licor 43	8.50
Limoncello, Russo	7.50
Lychee Soho	6.00
Maple, Sortilege	9.50
Maraschino, Luxardo	6.50
Melon Green	6.50
Melone Crema, Russo	8.50
Peach Schnapps	6.50
Peppermint Schnapps	6.50
Sambuca del Cesari	6.50
Sambuca Passione Nera	6.50
Sloe Gin, Haymans	7.50
Sour Puss Apple	5.50
Sour Puss Raspberry	6.50
Southern Comfort	7.50

TYPES OF SAKE

*based on standards regulated by the
Japan Sake Brewers Association*

Honjozo

*highly milled rice, 70% or less remaining
some adding of distilled alcohol*

Junmai

*highly milled rice, 70% or less remaining
no adding of distilled alcohol*

Special Junmai / Junmai Ginjo

*highly milled rice, 60% or less remaining
no adding of distilled alcohol*

Ginjo

*highly milled rice, 60% or less remaining
small amount of distilled alcohol added*

Junmai Dai-Ginjo

*highly milled rice, 50% or less remaining
light complex and fragrant*

CHILLED SAKE

Bizen Junmai Ginjo

slightly dry, creamy nose, aromas of olive, sweet + spice

3oz gl 14.50 300ml btl 40.50

Kagatobi Gokkan Junmai

dry to very dry, smooth bodied, refreshing

3oz gl 15.50 300ml btl 46.50

Gold Omachi Junmai Dai-ginjo

3oz gl 18.50 300ml btl 56.50

Masukagami Special Junmai

light, crisp and fresh with a divine after taste

3oz gl 14.50 300ml btl 41.50

Yuki Hotaru Denemon Honjozo

dry rice, melon and hint of banana aroma

720ml btl 59.00

Masukagami Junmai Ginjo

highly structured, long finish, aromas of exotic fruit

720ml btl 199.00

Yoshi No Gawa Junmai Dai-ginjo

fresh melons, lush ripe fruit, mild spices, rich lingering finish

720ml btl 205.00

THIERRY ESPRESSO BLEND

Blended by 49th Parallel Coffee Roasters, Vancouver

Designed exclusively for the Top Table Group, the 'Thierry Espresso Blend' is an all organic, fair trade blend using only arabica beans. Each bean type is roasted individually, then weighed and finally blended to an exact standard. The European dry roast method is used to ensure quality, freshness and a signature taste profile which is smooth, dark and intense. Notes of chocolate and caramel are tempered to produce a low acidity coffee that can be enjoyed on its own

espresso 4.00 americano 4.00 cappuccino 4.50 cafe latte 4.75

GARDEN FRESH TEAS FROM ASSAM

by Saunam, 4th Generation Tea Farmer & Master Blender

We offer a selection of teas cultivated by Saunam. His family has a rich history of growing some of the finest black teas in the world.

These teas are cultivated from two estates located in two different ecosystems within the remote Brahmaputra valley in the eastern Himalayas. For over 10 generations, the artisans that harvest the teas by hand, tend to the plants without the use of chemicals, pesticides and fertilizers.

Teas should be consumed fresh after harvest, and so they are delivered to Araxi as quickly as possible for our guests to enjoy.

CAFFEINE

*Organic Cream of Assam
Organic Pekoe Kama
Dorian Grey*

CAFFEINE FREE

*Mango Rooibos
Honeybush Vanilla
Organic Blood Orange*

loose leaf tea 4.75

NON ALCOHOLIC

Carnival 8.50

muddled cranberries, lime, mint
maple syrup, ginger beer

Bonfire 8.50

hibiscus, basil, jalapeno, lime juice
orange blossom, smoked sea salt rim

Perfect Wave 7.50

fresh grapefruit, lime, lavender, soda

Symphony 7.50

ginger, lemon, honey, chamomile, elderflower

Raspberry Lemonade 8.50

raspberries, lemon, soda

Bear Necessities 8.50

fresh ginger, lemongrass
citrus, honey, soda

NON ALCOHOLIC BOTTLED BEVERAGES

Fentimans, Ginger Beer	275ml	6.50
Fever Tree, Ginger Beer	200ml	6.50
Fever Tree, Tonic Water	200ml	5.50
Fentimans, Tonic Water	125ml	4.50
Red Bull		7.50
Root Beer		7.50

NON ALCOHOLIC BEER 8.50

Wartsteiner, Germany

COLD COFFEE DRINKS

Sin City

Vanilla vodka, Bailey's, Kahlua
chocolate rim, double espresso
12.50

Carajillo

Licor 43, iced double espresso
11.50

Corretto

Patron XO Cofe tequila, lavender, lemon, espresso
11.50

HOT DRINKS

Black Tusk

40 Creek rye, Averna Amaro
demerara sugar, bitters, coffee
11.50

Crème Brulee

Cognac, Amaretto, caramel vodka
caramel sugar rim, coffee
11.50

Irish Cream

Bushmills, Bailey's, sugar rim, coffee
11.50

Islay Inverno Toddy

Laphroig 10yr old Scotch, Averna Amaro
lemon juice, spiced syrup
12.50

Glühwein

red wine, Port, brandy, mulled spice, orange
11.50

Smoky Hot Spiced Apple Cider

peated Scotch whisky, hot mulled spiced cider
13.50

BEER**On Tap** 7.50

Mountain Lager, Whistler Brewing 5%

Lost Lake IPA, Whistler Brewing 5.9%

Regional 8.50

Bourbon Blood Orange, Bridge 5.5%

All Out Stout, Bridge 5%

Hop Circle IPA, Phillips, Victoria 6.5%

Blue Buck Ale, Phillips, Victoria 5%

Blanche de Chambly, Unibroue 5%

Maudite, Unibroue 8%

International 9.50

Alhambra, Spain 6.4%

Menabrea, Italy 4.8%

Stella Artois, Belgium 5%

Erdinger Weissbier, Germany 5.3% 500ml 15.50

Straffe Hendrick Heitage 2015, 11% 750ml 75.00

Armagnac oak aged Ale from Belgium

Gluten Free 9.50

Bard's Gold, USA 4.7%

Large size BC Craft Beer to share

Tuff Session Ale, Tofino Brewing 5% 650ml 19.50

Blonde Ale, Tofino Brewing 5.5% 650ml 19.50

Kelp Stout. Tofino Brewing 6% 650ml 19.50

Dark Lager, Tofino Brewing 4.5% 650ml 19.50

Coffee Porter, Tofino Brewing 6.5% 650ml 19.50

BC Cider

Red Roof, Orchard Hill 7% 9.50

Lonetree, Ginger Apple 5.5% 9.50

Nomad, Traditional Dry 6.5% 500ml 22.50

Nomad, Pinot Noir Barrel Aged, Dry 6.7% 500ml 26.50

APRES FOOD MENU

Daily Oyster Feature 3 to 5pm

10 fresh shucked oysters 18.00

served with Shady Glen berry vinegar mignonette

the consumption of raw oysters poses an increased risk of food borne illness

Vancouver Coastal Health

Daily Soup Addition 14.50

featuring local produce and seasonal garnishes

Selection of Charcuterie 32.50

salami, prosciutto and housemade foie gras parfait

chorizo sausage and house made pickles

Jumbo Prawn Cocktail

house prepared cocktail sauce

4 pieces 18.50 6 pieces 26.50

Selection of Artisan Cheeses available from our dessert menu

House Cut BC Potato Fries

with house made spiced ketchup and Vancouver Island sea salt

Plain Fries 8.50

Truffle Fries *chives + parmesan 11.50*

Dinner menu starting at 5:00 pm

