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NEW CREATIONS

Fig Jam

Maker's Mark, Absinthe, maple syrup
muddled fig's, Peychaud's bitters
15.50

The Mezcal Margarita

Mezcal, yellow Chartreuse, lime juice
agave nectar, smoked salt rim
16.50

Pom Pom

Cognac, sweet vermouth
pomegranate juice, chai, rose water
15.50

Solstice

Denemara spiced rum, cinnamon liqueur
orange, vanilla, ginger beer
13.50

Gear Jammer

Glenmorangie 10yr Scotch, Quebec Ice Cider
maple syrup, ginger chai, soy foam
16.50

Honey Ryder

Zubrowka bison grass vodka, muddled kiwi
cucumber, lime, honey
13.50

SHORTS + SOURS

Up The Creek

Forty Creek whisky, green Chartreuse
maple syrup, apple juice, lime, egg white

13.50

Pisco Sour

Peruvian Pisco, fresh lime, egg white, bitters

14.50

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

13.50

Harlequin Dream

Ketel One, lemon grass, ginger, honey

13.50

Corpse Reviver

Beefeater gin, Lillet Blanc, Cointreau, Absinthe
lemon juice

14.50

FRESH + ZESTY

Peach Sangria

rose + sparkling wine, peach liqueur, peach puree
elderflower syrup, seasonal fruit
Glass 13.50 1/2lt Carafe 39.50

Truth and Lies

Grey Goose vodka, Cointreau, grapefruit
lime, lavender, carbonated
13.50

Clover Club

London dry gin, raspberry, lemon, egg white
12.50

Aviation

Martin Miller's gin, Maraschino, violette rinse, lemon
14.50

Hemingway Daiquiri

Havana aged white rum, Maraschino liqueur
grapefruit, lime
12.50

Cadillac Margarita

Herradura reposado, Grand Marnier, lime
orange juice, crystal salt rim
16.50

The Passion

Grand Marnier, Chambord, Prosecco, passion fruit
17.50

ARAXI ORIGINALS

Harmonious Shake

Hendrick's gin, sake, elderflower, cucumber
lemon, ginger, chamomile, carbonated

14.50

Firecracker Margarita

tequila blanco, Cointreau, hibiscus, basil
jalapeno, lime, smoked sea salt rim

13.50

Frozen Vine

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

16.50

Trophy Wife

vodka, apricot, egg white
citrus, pink peppercorn dust

14.50

Cuckoo's Calling

bourbon, bacon, jalapeno, thyme
lemon, whiskey barrel aged bitters

14.50

Cousin Avi

tequila, Amaro, lemon, orgeat syrup
blood orange cinnamon peppercorn shrub

14.50

CLASSICS

New York Sour

Rittenhouse rye, lemon juice, simple syrup
egg white, Syrah float
15.50

Rum Old Fashioned

Diplomatico Rum, Solera Sherry, orange blossom
chocolate bitters, cherries
16.50

Penicillin

Dalmore 12yr Scotch, ginger liqueur, lemon, honey
float of smoky Laphroaig 10yr
19.50

Sazerac

Sazerac straight rye whisky, Hill's Absinthe
Peychaud's bitters, sugar, lemon peel
16.50

Boulevardier

Rittenhouse straight rye, Punt E Mes, Aperol
Regans' No 6 orange bitters
16.50

Vieux Carré

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

CAVIAR

from sustainably farmed sturgeon (30g)

Northern Divine White Sturgeon 155.00

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 10g format 59.00

Oscietra Sturgeon 195.00

Origin: Germany

Texture: silky, refined pop

Taste: light ground hazelnuts

Aroma: seaweed

Appearance: medium to large, rich golden brown

Siberian Sturgeon 155.00

Origin: Germany

Texture: firm, mild pop

Taste: subtle iodine, slightly nutty

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	9.50	13.50
	Deep Cove	11.50	16.50
	East Van	12.50	18.50
	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	13.50	19.50
	Grey Goose VX	27.00	40.00
Holland	Ketel One	11.50	16.50
Poland	Belvedere	13.50	19.50
	Chopin	13.50	19.50
	Luksusowa	9.50	13.50
	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
Sweden	Absolut	10.50	14.50
USA	Hangar One Straight	13.50	19.50
	Titos	13.50	19.50

GIN MARTINI

		2oz	3oz
Canada	Aura, Yukon	13.50	19.50
	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
	Stump Coastal Forest	13.50	19.50
	Victoria	13.50	19.50
	Victoria Oaken	16.50	23.50
England	Beefeater	9.50	14.50
	Bombay Sapphire	9.50	14.50
	Martin Miller's	13.50	19.50
	Tanqueray	9.50	14.50
	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 8.50

Holland Van Gogh Caramel 8.50

Van Gogh Espresso 8.50

Van Gogh Chocolate 8.50

Latvia Stolichnaya Vanil 7.50

Stolichnaya Razberi 7.50

Stolichnaya Blueberi 7.50

Sweden Absolut Citron 7.50

Absolut Mandarin 7.50

APERITIF 2oz

Aperol	10.50
Bittersweet Vermouth, Odd Society	11.50
Campari	10.50
Cinzano Rosso	7.50
Cynar	10.50
Dubonnet Rouge	7.50
Fernet Branca	12.50
Lillet	7.50
Martini Bianco	7.50
Noilly Prat	8.50
Nigori, unfiltered Plum	9.50
Pernod	9.50
Pimm's No.1	7.50
Pineau de Charentes, Marnier	9.50
Pineau de Charentes, Chat. Montifaud	11.50
Punt E Mes	10.50
Ricard Pastis de Marseille	10.50
Tio Pepe Fino Sherry	7.50

ABSINTHE 1oz

Hills, Czech Republic	13.50
Taboo, Okanagan, Canada	12.50
The Devils Club, Pemberton, Canada	12.50

Amaro 2oz

Amaro, Averna	12.50
Amaro, Lucano	12.50
Amaro, Montenegro	12.50

AMERICAN WHISKEY

Bourbon

Blanton 'Gold Edition' 51.5%	22.50
Buffalo Trace 45%	9.50
Booker's 64%	10.50
Eagle Rare 45%	12.50
Colonel E.H. Taylor 'Small Batch' 50%	16.50
Jack Daniels 'No 7' 40%	8.50
Jefferson's 'small batch' 41.15%	11.50
Jim Beam 40%	8.50
Jim Beam 'Signature Craft' (12) 43%	16.50
Knob Creek 50%	9.50
Maker's '46' 47%	12.50
Maker's Mark 45%	9.50
Michter's 'US*1 small batch' 45.7%	11.50
Wild Turkey 40%	8.50
Wild Turkey 'Diamond Anniversary' 45.5%	38.50
Woodford 'Reserve Classic Malt' 45.2%	24.50
Woodford 'Reserve' 45%	9.50
Woodford 'Reserve Double Oak' 45%	12.50

Rye

E.H. Taylor 'Straight Rye' 50%	21.50
Rittenhouse 'Straight Rye' 50%	10.50
Sazerac 'Straight Rye' (6) 45%	14.50

CANADIAN WHISKY

Canadian Rockies (21)	16.50
Crown Royal 'de Luxe'	9.50
Crown Royal 'Northern Harvest'	10.50
Crown Royal 'Reserve'	12.50
Forty Creek 'Dbl Barrel Reserve'	12.50
Forty Creek 'Harmonie'	12.50
Lot 40 'Single Copper Pot'	9.50
Shelter Point 'Single Malt'	12.50
Wiser's (18)	12.50
Wiser's 'Red Letter'	15.50

IRISH WHISKEY

Bushmills 'Original'	9.50
Jamesons (12)	10.50
Jamesons 'Gold Reserve'	14.50
Connemara 'Peated Single Malt'	11.50
Connemara 'Turf Mor, Peated Single Malt'	19.50
Midleton 'Barry Crockett Single Pot Still'	45.50
Redbreast (12) 'Single Pot Still'	14.50
Redbreast (21) 'Single Pot Still'	37.50
Tyrconnell 'Single Malt'	11.50
Writers Tears 'Pot Still'	11.50

JAPANESE WHISKY

Nikka Coffey Grain	13.50
Nikka Coffey Malt	16.50
Nikka Pure Malt 'Black'	16.50
Nikka 'from the Barrel'	15.50

SINGLE MALT SCOTCH

Northern Highlands

Heather and spice mark these whiskies

Brora (30) 'Cask Strength' 56.3%	45.00
North Port (24) 1981 'D. Taylor' 58%	27.50
Dalmore (12) 43%	9.50
Dalmore (21) 42%	99.00
Glendronach (18) 'Allardice' 46%	18.50
Glendronach 'Cask Strength' 54.7%	22.50
Glenmorangie (10) 40%	10.50
Glenmorangie (12) 'Port cask' 46%	10.50
Old Pulteney (12) 40%	19.50
Old Pulteney (21) 46%	30.50

Speyside

Elegance, complexity and refined smokiness

Aberlour (10) 43%	9.50
Aberlour Abunadh 'Cask Strength' 59.6%	12.50
anCnoc (12) 40%	10.50
Balvenie (12) 'Doublewood' 40%	12.00
Balvenie (17) 'Doublewood' 43%	26.50
Benriach (10) 43%	11.50
Benriach (15) 'Tawny Port Finish' 46%	18.50
Benriach (1999) 'Single Cask' 53.9%	29.50
Cardhu (12) 40%	12.50
Cragganmore (12) 40%	11.50
Craigellachie (13) 46%	14.00
Craigellachie (23) 46%	49.50
Glenfarclas (17) 43%	14.50
Glenfiddich (12) 40%	10.50
Glenlivet (12) 40%	11.50
Glenlivet (18) 43%	14.50
Glenrothes 'Select Reserve' 40%	12.50
Macallan (18) 43%	48.00
Macallan (25) 43%	195.00
Macallan (21) 'Fine Oak' 43%	145.00
Macallan 'Rare Cask' 43%	65.00
Singleton (40%)	10.50

Lowlands

Understated, soft and sweetly aromatic malts

Auchentoshen (12) 40%	9.50
Glenflagler (29) 1973 'Cask Strength' 46%	99.00
Glenkinchie (1996) 'Distillers Edition' 43%	17.50

Campbeltown

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

Springbank (32) 46%	67.50
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%	12.50
Ardbeg 'Auriverdes' 49.9%	24.50
Ardbeg 'Corryvreckan' 57.1%	24.50
Ardbeg 'Perpetuum' 47.4%	24.50
Ardbeg 'Supernova' 100PPM-55%	42.50
Ardbeg 'Uigeadail' 54.2%	21.50
Caol Ila (12) 43%	13.50
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 (1992) 'Wine Cask Matured' 53.5%	23.50
Bowmore (15) 'Darkest' 43%	13.50
Buichladdich (16) 'The Laddie' 46%	13.50
Buichladdich (27) 'DNA 4' 49.3%	85.00
Buichladdich 'Octomore' 167PPM-57%	32.50
Lagavulin (16) 43%	17.50
Lagavulin (1995) 'Distillers Edition' 43%	22.50
Laphroaig 'Quarter Cask' 48%	12.50
Laphroaig (10) 43%	12.50
Laphroaig (25) 40%	65.50
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%	11.50
Talisker '57 North' 57%	29.00

Orkney Islands

The northernmost islands with a distillery

Highland Park (12) 43%	12.50
Highland Park (18) 43%	26.50
Highland Park (25) 45.7%	45.50
Highland Park (30) 48.1%	47.50
Scapa (16) 40%	18.50

Western Highlands

Firm, rounded, dry and slightly peaty

Dalwhinnie (15) 43%	13.00
Dalwhinnie Dist. Edition (1996) 43%	17.50
Oban (14) 43%	14.50
Oban Dist. Edition (1997) 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'	8.50
J&B 'Rare'	8.50
Johnnie Walker 'Black Label'	11.50
Johnnie Walker 'Gold Label'	12.50
Johnnie Walker 'Platinum Label' (18)	21.50
Johnnie Walker 'Blue Label'	29.50

COGNAC

Courvoisier VSOP	18.50
Remy Martin VSOP	18.50
Hennessy VSOP	18.50
Remy Martin Louis XIII	225.00
Chateau de Montifaud 1947 - 1959	42.50
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.	21.50
Marcel Trepout 1990	19.50
Marcel Trepout 1964	39.50

GRAND MARNIER

Centenaire	16.50
Cent Cinquantaire	23.50
Cordon Rouge	9.50

GRAPPA

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

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 13	500ml 11.75	69.00
Penfolds 'Grandfather' Tawny, Australia	22.50	182.00

TEQUILA

Cabo Wabo 'Reposado'	18.00
Casamigos, Reposado	13.50
Cazadores 'Anejo'	9.50
Cuervo 'La Familia' Reserva	27.50
Cuervo 'Tradicional' Silver	10.50
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'	12.50
Herradura 'Suprema' extra Anejo	49.50
Ocho Plata 'Los Fresnos' Single Estate	15.50
Patron 'Anejo'	17.50
Patron 'Silver'	13.50
Patron Roca Silver	19.50
Tavi Platinum Silver	14.50

MEZCAL

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

RUM

Appleton 'Estate' (12)	8.50
Bacardi 'Limon'	6.50
Bacardi '151'	7.50
Bacardi 'White'	7.50
Brugal 'Anejo'	7.50
Diplomático 'Reserva Exclusiva'	9.50
Diplomático Reserva	7.50
Captain Morgan 'Spiced'	7.50
Captain Morgan 'Spiced'	8.50
Flor de Cana (25)	25.50
Gosling's 'Black Seal'	7.50
Gosling's 'Family Reserve'	19.50
Havana Club (7)	9.50
Havana Club White 'Anejo'	7.50
Mount Gay 'Extra Old'	8.50
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	8.50

CACHACA

Cachaca 51	7.50
Cachaca 51 'Reserva'	11.50

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 Heering	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 + Honey, Pemberton	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
Pure Folie Strawberry	11.50
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 13.50 300ml btl 39.50

Gold Omachi Junmai Daiginjo

grape pomace, rice water, with elegant mango + pear

3oz gl 17.50 300ml btl 55.00

Kagatobi Gokkan Junmai

dry to very dry, smooth bodied, refreshing

3oz gl 14.50 300ml btl 45.00

Masukagami Special Junmai

light, crisp and fresh with a divine after taste

3oz gl 13.50 300ml btl 39.50

Yuki Hotaru Denemon Honjozo

dry rice, melon and hint of banana aroma

720ml btl 57.00

Yoshi No Gawa Daiginjo

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

720ml btl 195.00

Masukagami Junmai Ginjo

highly structured, long finish, aromas of exotic fruit

720ml btl 189.00

Kozaemon Bizen Omachi Junmai Ginjo

slightly dry, rich full bodied, sweetness of the rice shines

720ml btl 95.00

THIERRY ESPRESSO BLEND

Blended by Maestro di Caffè Vincent Gentile, Casa del Caffè

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 strong and smooth with a hint of chocolate, cinnamon and spice, filling the palate with an explosion of rich coffee flavour.

Blend Profile: Brazilian Santos, Columbian Supremo, Guatemalan Antigua, Mexican Pluma and Tanzanian AA.

americano 3.00 cappuccino 4.00 espresso 3.00 cafe latte 4.50

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.

loose leaf tea 4.50

CAFFEINE

Organic Cream of Assam

Organic Pekoe Kama

Dorian Grey

CAFFEINE FREE

Mango Rooibos

Honeybush Vanilla

Organic Blood Orange

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

Hot Mulled Spiced Apple Cider 8.50

cider, honey, cinnamon, mulled spice

NON ALCOHOLIC BOTTLED BEVERAGES

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

NON ALCOHOLIC BEER

8.00

Wartsteiner, Germany

AFTER DINNER COLD + HOT DRINKS

Sin City

vanilla vodka, Bailey's, Kahlua
chocolate rim, double espresso
13.50

Carajillo

Licor 43, iced double espresso coffee
11.50

Crème Brulee

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

Irish Cream

Bushmills and Bailey's, coffee, whipped cream
11.50

Chocolate Bonbon

Grand Marnier, Patron Anejo, hot chocolate
14.50

Pan Americano

Pisco, extra bitter dark chocolate, cayenne pepper
steamed milk, orange peel
9.50

Islay Inverno Toddy

Laphroig 10yr old Scotch, Averna Amaro
lemon juice, spiced winter syrup
13.50

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 Co.

Lost Lake IPA, Whistler Brewing Co

Regional 8.00

East Side Bitter, R&B Brewing, Vancouver

Ravens Cream Ale, R&B Brewing, Vancouver

Hop Circle IPA, Phillips, Victoria

Blue Buck Ale, Phillips, Victoria

Blanche de Chambly, Unibroue, Quebec

Maudite, Unibroue, Quebec

International 9.00

Alhambra, Spain

Menabrea, Italy

Stella Artois, Belgium

Erdinger Weissbier, Germany 500ml 13.50

Gluten Free

Mongozo, Premium Pilsner, Belgium 9.00

Large size BC Craft Beer to share

Kelp Stout, Tofino Brewing 650ml 18.50

Dark Lager, Tofino Brewing 650ml 18.50

Blonde Ale, Tofino Brewing 650ml 18.50

Ode to Citra, Powell Street Brewery 650ml 18.50

Hopdemonium, Powell Street Brewery 650ml 18.50

Dive Bomb Porter, Powell Street Brewery 650ml 18.50

Red Devil Ale, R&B Brewing 650ml 18.50

Chocolate Porter, Phillips 650ml 18.50

BC Cider

Red Roof, Orchard Hill 9.50

Big Dry, Left Field Cider Co. 500ml 19.50

Cyser, Merridale Estate Cidery 500ml 19.50

Scrumpy, Merridale Estate Cidery 500ml 19.50

Bramble Bubbly, Sea Cider 750ml 29.50

APRES SKI FONDUE

available from 3 to 5 pm daily
in the Bar + Lounge

Cave Aged Gruyere Fondue

Swiss Gruyere and Emmentaler with white wine and kirsch
toasted house baked breads, gherkins and pickled onions

22.50 per person (minimum 2)

Add on's

Truffle Essence 3.00 per person

Sliced Okanagan Apple 2.50 per person

House Made Pork Sausage 6.50 per person

Daily Soup Addition 13.50

featuring local produce and seasonal garnishes

Selection of Charcuterie 29.50

salami, prosciutto and housemade foie gras parfait

chorizo sausage and house made pickles

Selection of Artisan Cheeses available from our dessert menu

House Cut BC Potato Fries

with house made spiced ketchup and Vancouver Island sea salt

Selection of Artisan Cheeses available from our dessert menu

Plain Fries 8.50

Truffle Fries chives + parmesan 11.50

Dinner menu starting at 5:00 pm