



“An intelligent man is sometimes forced to be drunk to spend time with his fools.”

~ Ernest Hemingway

PREPRANDIAL

Blackberry Death in the Afternoon absinthe-macerated blackberries, NV Louis Roederer Brut Premier.....	25
The Secret Garden Martin Miller Westbourne gin, yellow Chartreuse, orange bitters, lemon juice, egg white	18
Botanical Gimlet South gin, mint, coriander, bitter citrus cordial	16
Grapefruit & Cardamom Margarita Arette reposado tequila, toasted cardamom syrup, grapefruit juice, lime juice	16

LONG & EASY

- Falling Water** 42 Below Feijoa vodka, Ch'i, cucumber..... 12
- Indian Runner** 42 Below Passion vodka, cranberry juice, mango nectar, lime, absinthe . 14
- Rhubarb & Passionfruit Fizz** 42 Below Passion vodka, crème de cassis, lemon juice, rhubarb syrup, egg white, extra brut prosecco..... 18
- Winchester's Daisy** Tanqueray clarified milk punch, sparkling elderflower soda, mint 17

SHORT & BOOZY

- Bloomsbury Sour** Tanqueray No10 gin, yellow Chartreuse, Angostura bitters, lemon juice, orange bitters, grapefruit-scented egg white, citrus sugar, lemon popsicle 18
- Churrasco Caipirinha** chargrilled pineapple-infused tequila, brown sugar, lime 18
- Deer's Dram** Glenfiddich 15yo Solera-aged whisky, Rosso Antico vermouth, cigar liqueur, cinnamon liqueur, Old-Fashioned bitters, cinnamon smoke 25
- Barrel-aged Boulevardier Vintage 2012** Monkey Shoulder whisky, Aperol, Carpano Antica Formula vermouth, chocolate bitters 35
- Blackberry Rum Old Fashioned**, Appleton Estate 12yo rum, chocolate bitters, orange zest, pepper corns, blackberry reduction 25

SHORT & BOOZY

- Smoked Peach Manhattan** Woodford Reserve bourbon, RinQuinQuin aperitif, Carpano Antica Formula vermouth, Regan's orange bitters, white peach tea smoke 19
- Butter-Washed Jalab** Butter-washed Monkey Shoulder whisky, Thai coconut syrup, chocolate bitters, mint, spice-scented candle 19
- Deconstructed Espresso Martini** Sailor Jerry spiced rum, Graham's 10yo Port, vanilla sugar, egg, espresso, coffee snow 20
- Tochigi Sour** Nikka Coffey Grain whisky, yuzu, green tea, orange blossom water, egg white 18
- Geranium Vesper** Geranium re-distilled South gin, Cocchi Americano, Grey Goose vodka 19

WARMED DRINKS

- Rum Blazer** Matusalem 15yo Reserva rum, cigar liqueur, cinnamon liqueur,
Carter's chocolate bitters20
- Winter Pimms** Pimms #1, Pedro Ximénez sherry, apple juice, cloves, cinnamon, figs ... 18
- Call Lane Colada** Angostura 1919 rum, pineapple liqueur, Angostura bitters,
coconut butter infuser25
- Mexican Hot Chocolate** Tromba reposado tequila, white crème de cacao, spiced hot
chocolate, coconut-infused cream 19
- Castro does Cuba... (Street)** 42 Below Manuka Honey vodka, re-distilled 42 Below
coffee vodka, chocolate bitters, Valrhona & cigar ice cream, coffee snow25

VINTAGE AND FORGOTTEN

Pre-phylloxera Sazerac Pierre Ferrand 1840 1er Cru de Cognac, Peychaud's bitters, absinthe, simple syrup	20
Secret Cocktail Beefeater gin, Calvados, lemon juice, vanilla sugar, fresh raspberries ...	17
The Red Snapper Martin Miller's Westbourne gin, white port, clarified spiced tomato juice	16
The Last Word Beefeater gin, green Chartreuse, maraschino liqueur, lime juice, simple syrup.....	17
Bee's Knees Rogue Society gin, roof-top honey syrup, lemon juice.....	18

VINTAGE AND FORGOTTEN

- The Southside (Sour)** Westwinds Sabre gin, lemon juice, sugar, mint, egg white 18
- The Boulevardier** Woodford Reserve bourbon, Campari bitter, Rosso Antico vermouth . 18
- Corpse Reviver #1** Pierre Ferrand 1840 1er Cru de Cognac, Carpano Antica Formula vermouth, Calvados, Angostura Bitters 18
- The Vancouver** Sipsmith London Dry gin, Punt e Mes vermouth, DOM Benedictine, Regan's orange bitters 19
- Adonis Cocktail** Oloroso Sherry, Carpano Antica Formula vermouth, orange bitters 18

MENTOR'S COCKTAILS

Blow Your Head Off - Gary Regan (Author of *The Joy of Mixology*)

Pierre Ferrand 1840 1er Cru de Cognac, RinQuinQuin aperitif, Jägermeister..... 18

Beuser & Angus Special – Angus Winchester (Traveling Drinks Encyclopedia)

Green Chartreuse, thyme liqueur, lemon juice, sugar, egg white 17

The Pink Negroni - Jason Crawley (CEO and Founder of Simple Syrups and inventor of the Imperial Shaker)

Beefeater gin, Aperol aperitif, Lillet Rouge vermouth..... 18

MENTOR'S COCKTAILS

- The Cook Strait Sling - Philip Greene (Author of *To Have and Have Another: A Hemingway Cocktail Companion*, MOTAC Trustee and cousin to Antoine Peychaud)**
42 Below vodka, Domaine de Canton liqueur, Cherry Heering liqueur, Angostura bitters, orange bitters, lemon juice..... 19
- Signora Giamaicana - Ian Burrel (Global Rum Ambassador and founder of RumFest)**
Appleton Estate Reserve Blend rum, Aperol aperitif, orange bitters, Angostura bitters..... 17
- The Malt Jockey - Dean Callan (Monkey Shoulder whisky Global Ambassador)**
Monkey Shoulder whisky, Carpano Antica Formula vermouth, maraschino liqueur, chocolate bitters..... 18

SHARED COCKTAILS

The “Bling Bling” Ice Tea , Grey Goose vodka, Tanqueray No10 gin, Appleton Estate 21yo rum, Tromba Anejo tequila, Pierre Ferrand orange curacao, NV Louis Roederer Brut Premier	100
Tea for Two Martin Miller Westbourne gin, Aperol, Rosso Antico vermouth, lemon juice, warmed tonic water	39
The Mega Mai Tai Plantation Pineapple rum, Wray & Nephew over-proof rum, Matterhorn’s orgeat, lime juice, Pierre Ferrand Dry curacao.....	60
Weekend at Grandma’s Pimms # 1, South gin, cucumber, lemon, ginger syrup, Fever Tree ginger beer & lemonade, mint	55

VINTAGE AND FORGOTTEN – A LITTLE BIT OF HISTORY

Pre-phylloxera Sazerac

Originated in New Orleans in the mid-1800s. The Merchants Exchange Coffeehouse (bars were often called coffee houses at this time) owned by Sewell T. Taylor, imported a French brandy called Sazerac-de-Forge et Fils, which was only sold at the Coffeehouse.

Secret Cocktail

We could tell you, but then it would no longer be a secret.

The Red Snapper

When Fernand Petiot moved from Harry's New York Bar in Paris in the 1940s he took his 1920 creation - the Bloody Mary - with him. Petiot had become renowned for this concoction and had a vast clientele, including erstwhile barfly Ernest Hemingway. Petiot ended up at the St. Regis Hotel in New York City, where the cocktail was given a quick rebrand by his employers, who thought the name too brash.

The Last Word

The Last Word is a Prohibition-era cocktail that got its beginnings in the Detroit Athletic Club's bar in the early 1920s. The drink was served at the bar throughout this period and was spread further afield by vaudeville performer Frank Fogarty – also known as the 'Dublin Minstrel.'

VINTAGE AND FORGOTTEN – A LITTLE BIT OF HISTORY

Bee's Knees

Dates back to prohibition. The phrase 'bee's knees' was prohibition-era slang for 'the best'. In that time, the addition of ingredients such as citrus and honey were often used to cover the less than ideal smell and taste of bathtub gin.

The Southside (Sour)

The most common tale you'll hear is that it was created during Prohibition by the gangs on the south side of Chicago, who had been muscled out of the quality liquor stream and needed all the citrus and mint to cover up the nasty taste of the rotgut they were peddling.

The Boulevardier

The Boulevardier is one of the most timeless Negroni variations, and it actually predates its gin-fueled cousin. In fact, you can thank Prohibition for its creation, back when it was the signature drink of Erskine Gwynne, expatriate writer, socialite, and nephew of railroad tycoon Alfred Vanderbilt.

VINTAGE AND FORGOTTEN – A LITTLE BIT OF HISTORY

Corpse Reviver #1

The Corpse Reviver family of cocktails are intended as 'hair of the dog' hangover cures, hence the name. Most of the corpse reviver cocktails have been lost to time, but the cognac- and gin-based Corpse Reviver and Corpse Reviver #2 cocktails that were first listed in the Savoy Cocktail Handbook by Harry Craddock in 1930 have survived to this day.

The Vancouver

In 1954 the very first legal cocktail bar in the city opened its doors in the landmark Sylvia Hotel, a former apartment building, and by the late 1950s Vancouver's nightlife scene was thriving with live music venues, theatres and hotel bars. While Vancouverites and international travelers soaked up the sun on the stunning beaches of English Bay by day, the Sylvia was the place to be at night.

Adonis Cocktail

This cocktail was named after Adonis, the Greek god of beauty and desire, which is sort of correct by extension. The Adonis cocktail was actually named after a very popular play from 1884 called, you guessed it, 'Adonis'. That being said, the play was about a replica of the ancient sexy statue of the Greek god.