



BAR & GRILL

Gold Bar



COCKTAILS

Classic & Modern

2 oz.

The Vancouver Club

*Bowmore 15yr 'The Darkest', Verdelho Madeira,
Amaro Averna, orange bitters*

\$15

Build Me Up Buttercup

*aged rum, cherry, chocolate, aged maple syrup,
cacao coffee bitters, hot water, butter,
salted caramel drizzle*

\$15

Peach Better Have My Honey

*vodka, peach, orange blossom water, lemon juice,
lime juice, honey*

\$15

Number Four

*tequila, dry orange Curaçao,
Ancho Reyes chilli-infused liqueur, lime,
habanero tincture*

\$15

Galaxy Martini

*Drumshanbo Gunpowder Irish Gin, bergamot,
dry vermouth, pearl dust*

\$16

Bartender's Choice

ask your server

BAR MENU

Signature Tomato Soup

basil oil

\$7

♥ Warm Castelvetro Olives

orange, garlic

\$9

Truffle & Parmesan Popcorn

\$9

Artichoke & Asiago Dip

warm pita bread

\$12

Hand Cut Fries

coconut curry

\$9

Crispy Chicken Wings

lemongrass, sambal oelek, peanut crumble

\$13

Nachos

avocado mash, salsa, sour cream, pickled jalapeños,

black beans, cheese

\$15

🍷 Roasted Prawns

torn bread, chilli, garlic, lemon, herbs

\$18

Glazed Lamb Ribs

lime crema, harissa barbeque sauce

\$18



Organic BC Beef Burger

milk bun, tomato jam, Gelderman Farms bacon,

red romaine, Alpine Gold gouda

\$19

Cheese & Charcuterie

gherkin, chutney, grainy mustard

\$25 small | \$35 large



We emphasize sustainable cuisine with an ethos of globally inspired and locally created.
-Executive Director of Culinary, Ned Bell

*Please inform your server of any food allergies or dietary restrictions prior to ordering. Gluten free available.

January 20, 2020