SCOTCH

Speyside

A good introduction to the world of whisky, a Speyside is a good choice with its rich flavor, complexity and relatively mild character.

Glenlivet 12yr	11	Macallan 12yr	17
Glenlivet 18yr	19	Macallan 18yr	34
Linkwood 26yr	85	GlenFiddich 18yr	18
GlenFarcas 17yr	17		

Highland

One of the largest of the whisky producing regions in Scotland. The whisky is often powerful, has a rich flavor and is quite smoky, although slightly less so than whisky from the islands.

Glenmorangie 10yr	14	Balvenie “Doublewood” 12yr	14
Glenmorangie 12yr Qunita	15	Oban 14yr	18
Dalwhinnie 15yr	16	Edradour Cask Finish	22

Isles

Unmistakably powerful, bursting with flavour, from the recognized smokiness apparent in almost all offerings, to the more surprising notes such as the black pepper found in Talisker.

Talisker 10yr	15	Highland Park 18yr	19
Talisker 25yr	42	The Arran Cask Finish	15

Islay

Generally smoky, peaty and salty it has quite a bit of tang and tart thrown in the mix.

Bruichladdich “Peat”	15	Lagavulin 16yr	19
Laphroaig Quarter Cask	15	Ardbeg Uigeadail	24
Laphroaig 10yr	16		

Lowland

Whisky from the Lowlands is smooth and slightly fiery. It is also very light in salt, peat and smoke as opposed to many other whiskies.

Glenkinchie 10yr	12
Auchentoshan Three Wood	15

Blended

Johnnie Walker Red	9	Dewars	8
Johnnie Walker Black	11	Chivas Regal 12yr	11
Johnnie Walker Gold	14		
Johnnie Walker Blue	36		

Photo courtesy of Whistler Museum: Rainbow Lodge, Whistler's most famous fishing lodge, in it's early days, c. 1916

MALLARD COCKTAILS

Celtic Remorse — 17

Bushmills Irish Whiskey | Drambuie | Grand Marnier | Espresso | Finished With Frangelico Foam

Created by our bartender Xavier

Signature G&T — 15

Grapefruit & Cardamom Infused Beefeater Gin | Grand Marnier | Lemon | Tonic

Vesper — 21

Ketel One Vodka | Tanqueray Gin | House-Made Lillet

Gondola Car — 16

Calvados | Cointreau | Pisco | Lemon | Maple Syrup

Created by our bartender Mikal - inspired by the Classic Sidecar

Around the World Old Fashioned — 15

Alberta Premium Rye | Maker's Mark | Jamison | Laphroig 10yr | Orange Twist

L'Aperitif — 16

House-Made Lillet | Fernet Branca | Cinzano | Pineau des Charentes | Prosecco

Nectar No.3 — 20

No. 3 Gin | Cherry Brandy | Moet Nectar | House-Made Tea Agave | Lemon

Created by our bartender Ansel

Moscow Mule — 15

Ketel One Vodka | Ginger Purée | Lime | Soda

Caraway Layaway — 15

Alberta Premium | Bénédictine | Lemon | Caraway Honey | Bitters

Created by our Lisa Marie

French Dream — 15

Absolut Raspberri | Crème De Cacao | Chambord | Almond Milk

Brandy Alejandro — 15

Remy Martin VSOP | Patron Café XO | Grand Marnier | Chinese 5 Spice Syrup | Cream

Created by our bartender Frederic - inspired by the Brandy Alexander

Bourbon or Rum Crusta — 18

Bulleit Bourbon/Havana 7yr | Cointreau | Maraschino Liqueur | Lemon

Hana — 16

Hendricks Gin | Lychee Liquor | Cucumber | Fairmont Kyoto Cherry Rose Tea

Photo courtesy of Whistler Museum: Line-up for the Creekside Gondola in the mid 1970's.

COCKTAIL FEATURES

Twisted Ginger 18
Bulleit Bourbon | Grand Marnier | Chambord | Lime | Ginger Beer

Corpse Reviver #2 18
House-Made Lillet | Cointreau | Gin | Spritz of Absinthe | Lemon

Sinapis Alba 18
House-Made Lillet | Church & State Chardonnay | Mustard | Roof-Top Honey
Created by our expert bartender Lisa-Marie Gregoris, this is truly authentic to The Mallard Lounge

Cadillac Margarita 19
Patron Silver | Grand Marnier | Lime

White Pear Cosmopolitan 15
Pear Vodka | Cointreau | Lime | White Cranberry

Loosey Goosey 16
Tanqueray Gin | St. Germain Elderflower Liquor | gooseberries | lemon

BUBBLES REBORN

Bellini 15
Prosecco | White Peach Purée

Sparkling Apple 17
Calvados | Giffard Ginger of the Indies Liquer | Grand Marnier | Sumac Ridge Sparkling| Spiced Apple Simple Syrup | Peach Bitters | Lemon
Created By Our Bartender Lisa Marie

Very Sexy 16
Sparkling Wine | Absolut Citron | Crème de Cassis | Lemon

GIN & VODKA MARTINIS

3oz of either Gin or Vodka and a dash of dry vermouth
grnished with either olives, pickled onions or lemon zest.

Gin		Vodka	
Tanqueray	16	Finlandia	16
Bombay Sapphire	19	Russian Standard	19
Beefeater 24	21	Luksusowa	19
Victoria	21	Stolichnaya	19
Tanqueray Ten	21	Ketel One	19
Hendrick's	21	Schramm	21
No. 3 Gin	21	Belvedere	21
Bloom	23	Grey Goose	21
		Absolut Elyx	21
		Ultimat	23

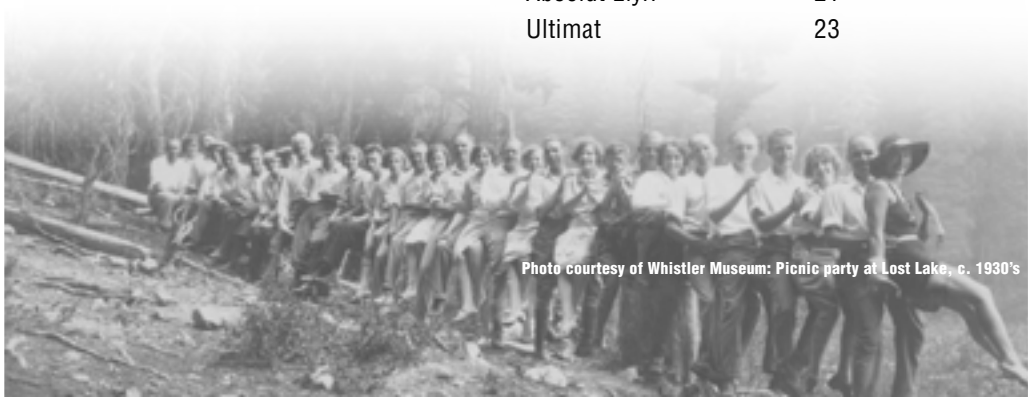
Photo courtesy of Whistler Museum: Picnic party at Lost Lake, c. 1930's

AFTER DINNER

Dessert Wines 2oz	gls	btl
Errazuriz, Late Harvest Sauvignon Blanc, Chile	13	69 (375ml)
Quails Gate Late Harvest Optima, Okanagan BC	15	99 (375ml)
Inniskillin, Riesling Icewine, Okanagan BC	21	68 (200ml)
Quady, Black Muscat, Elysium, California	14	70 (375ml)

Ports and Fortified Wines 2oz		
Fronseca Prima Terra Organic Port, Portugal	11	110 (750ml)
Graham's 10 year old, Tawny Port, Portugal	12	120 (750ml)
Burrowing Owl, Coruja, Port, Okanagan	15	90 (375 ml)
Taylor Fladgate 20 year old, Tawny Port, Portugal	18	180 (750ml)
Penfold's Grandfather, Australia	25	250 (750ml)

Sherries 2oz		
Harvey's Bristol Cream	8	80 (750ml)
Nutty Solera Oloroso	8	80 (750ml)
Gonzales Byass, Tio Pepe Fine	9	90 (750ml)

Madeira and Calvados		
Blandy's, Verdelho, Madeira (2oz)	9	90 (750ml)
Père Magloire, Calvados (1oz)	14	140 (750ml)

Cognacs and Armagnacs 1oz	
Hennessy VS	11
Hennessy VSOP	16
Hennessy XO	27
Hennessy, Paradis	75
Remy Martin VSOP	17
Remy Martin XO	27
Remy Martin, Louis XIII	150
Saint Vivant Armagnac	14
Courvoisier VSOP	17

Aperitif and Digestif 1oz	
Lillet	9
House-Made Lillet	15
Poire Williams	11
Fernet Branca	14
Taboo Absinthe, Okanagan Spirits	18
Grand Marnier Cuveé Centenaire	19
Grand Marnier Cuvée du Cent-Cinquantenaire	23

Photo courtesy of Whistler Museum: Myrtle Philip, one of Whistler's first pioneers, c. 1916 with her day's catch

TOP SHELF SPIRITS

Gin

Tanqueray	8
Beefeater	8
Bombay Sapphire	10
Victoria	10
Beefeater 24	11
Tanqueray Ten	11
Hendrick's	11
No. 3	11

Rum

Bacardi White	8
Mount Gay Silver/Amber	8
Captain Spice/Black	8
Bacardi Oakheart Spiced	9
Havana Club 7yr	10
Goslings	10
Bacardi 8yr	10
Appleton 12yr	10

Vodka

Finlandia	8
Russian Standard	9
Luksusowa	9
Stolichnaya	9
Ketel One	11
Schramm	12
Belvedere	12
Grey Goose	12
Absolut Elyx	13
Ultimat	15

Tequila

Hornitos Reposado	8
Patron XO Cafe	15
Patron Silver	17
Cabo Wabo Reposado	17
Patron Reposado	19
Patron Añejo	19
Don Julio 1942 Añejo	29

Whisky/Whiskey

Canadian

Canadian Club	8
Alberta Premium	8
Crown Royal	9
Crown Royal Limited	10
Crown Royal Extra Rare	27
Masterson's Rye	22

Irish

Bushmills	8
Jameson	9

American

Jim Beam	8
Jack Daniels	8
Gentleman Jack	10
Maker's Mark	10
Bulleit	10
Knob Creek	10
Buffalo Trace	10
Woodford Reserve	13
Booker Small Batch	14

Japanese

Nikka from the Barrel	18

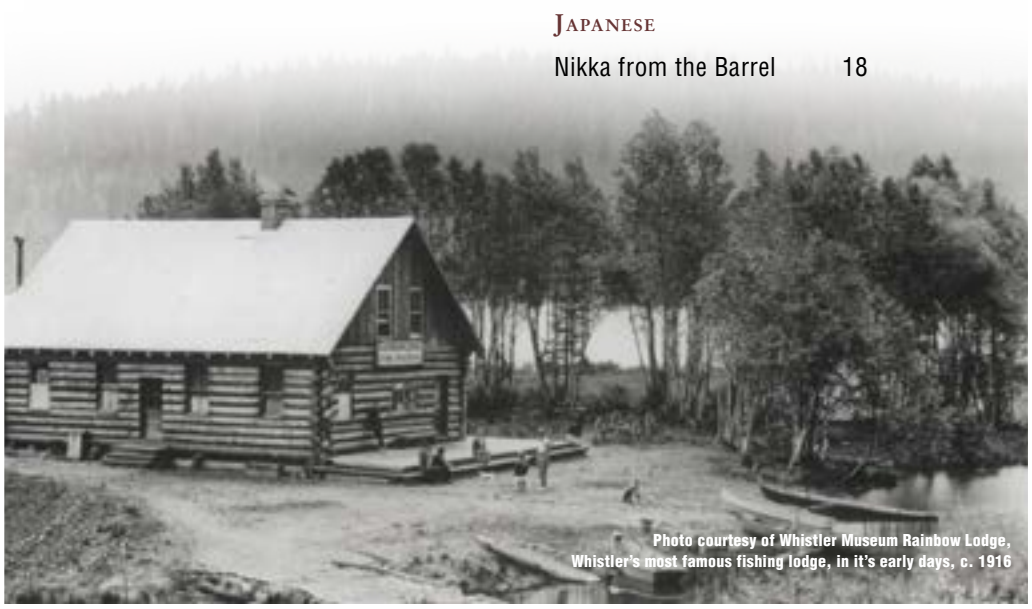

Photo courtesy of Whistler Museum Rainbow Lodge, Whistler's most famous fishing lodge, in it's early days, c. 1916

WINE LIST

White Wine	GLS	BTL
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	18	75
Howling Bluff Sauvignon Blanc, Okanagan, BC	15	65
Giorgio & Gianni Pinot Grigio, Delle Venezie, Italy	12	50
Blasted Church Pinot Gris, Okanagan BC	16	68
Chateau Ste. Michelle Dry Riesling, Columbia Valley, Washington USA	13	60
Mission Hill "Five Vineyards" Chardonnay, Okanagan, BC	11	46
Church and State Gravelsbourg Chardonnay, Okanagan, BC	17	71

Red Wine		
Cedar Creek Pinot Noir, Okanagan, BC	16	68
Amalaya "Tinto" Malbec, Calchaqu Valley, Argentina	16	68
Quail's Gate Cabernet Sauvignon, Okanagan, BC	17	70
Antinori "Santa Cristina" Chianti Superiore, Tuscany, Italy	15	64
Mission Hill "Five Vineyards" Cabernet-Merlot, Okanagan, BC	11	46
Church and State Meritage, Okanagan, BC	15	64
Burrowing Owl Merlot, Okanagan, BC	19	80

Champagne and Sparkling Wine		
Sumac Ridge "Stellar's Jay", Okanagan, BC	16	70
Piper-Heidsieck Brut, Reims, France	32	152
Moët & Chandon, Nectar Impérial, N/V	32	152
Moët & Chandon, Brut Impérial, N/V		152
Veuve Clicquot Ponsardin, Yellow Label, N/V		175
Moët & Chandon, Brut Impérial Rosé, N/V		175
Veuve Clicquot, Brut Rosé, N/V		239
Dom Pérignon, 2003		465
Krug, Grand Cuvée, N/V		560

Photo courtesy of Whistler Museum: Franz Wilhelmsen, First President of Whistler Mountain. Proudly pointing towards the newly developed ski hill, late 1960's

BEER AND CIDER

Draught

Local 9
Phillips Hop Circle IPA
Whistler Powder Mountain Lager
Whistler Whiskey Jack Ale

Imported 9
Guinness Stout
Stella Artois

Coolers and Ciders 8
Growers Pear Cider
Growers Apple Cider
Mike's Hard Cranberry Lemonade
Strongbow Cider
Smirnoff Ice

Bottles

Domestic 8
Alexander Keiths
Budweiser
Coors Light
Kokanee
Molson Canadian
Whistler Chestnut Ale
Granville Island Lions Winter Ale

Imported 9
Deschutes Mirror Pond Pale Ale - USA
New Grist, Lakefront Gluten-Free - USA
Becks - Germany
Urquell Pilsner - Germany
Boddingtons Pub Ale - England
Corona - Mexico

Warsteiner Non-Alcoholic 6.50

HOLD THE LIQUOR

Egyptian Lemonade 8
Mint | Muddled Raspberries | Lemonade | Soda

Blackberry Sensation 8
Muddled Blackberries | Sparkling Apple Juice

Pineapple Basil Fresca 8
Basil | Pineapple | Soda

Ginger Fizz 8
Ginger Purée | Lime | Agave Syrup | Soda

Photo courtesy of Whistler Museum: Rainbow Lodge, Whistler's most famous fishing lodge, in it's early days, c. 1916

CHOCOLATE BAR

Our chocolate bar features 'Grand Cru' chocolate. The designation signifies that all of the cocoa beans come from a certain country or region and from a single plantation providing premium cocoa used in our chocolate.

8.00 / 100g each | 19.00 for 3 flights | 32.00 for 6 flights

Dark Chocolate | Venezuela 72% Cocoa
Tangy and fruity with a hint of bitterness this is a chocolate of a rare and unique pedigree.

Recommended Pairing:
Burrowing Owl Coruja Port - 15 | Highland Park 18yr - 19 | Saint Vivant Armagnac - 14

Dried Blueberry and White Chocolate | 29.2% Cocoa
This fruity chocolate has a silky milk taste laced with sweet natural vanilla.

Recommended Pairing:
Quady, Black Muscat Elysium - 14 | Talisker 10yr - 15 | Remy Martin XO - 27

Dried Apricot and Cherry Milk Chocolate | Ghana 40.5% Cocoa
Mildly sweet, very fruity with a strong cocoa taste, this bold and distinctive milk chocolate gives an aroma of hazelnuts with dried apricots and cherries.

Recommended Pairing:
Penfolds Grandfather - 25 | Belvenie 12yr "Doublewood" - 14 | Remy Martin VSOP – 17

Candied Orange Dark Chocolate | Fleur de Cao 70% Cocoa
This aromatic chocolate with fruity and spicy notes lends itself to a perfect pairing with candied orange.

Recommended Pairing:
Quail's Gate Late Harvest Optima - 15 | Bulleit Bourbon - 10 | Père Magloire, Calvados - 14

Marbled Milk & White Chocolate with Vanilla Bean | 40.5% Cocoa
A bold and distinctive milk chocolate with an aroma of hazelnuts with essence of vanilla bean.

Recommended Pairing:
Amalaya Tinto Malbec - 16 | Auchentoshan Three Wood – 15

Toasted Whole Almond | Favorites Mi-Ame're 58% Cocoa
This dark chocolate is widely praised for its consistent aromatic rounded flavour. A tantalizing suggestion of vanilla on the finish and the whole toasted almonds make this the ultimate after dinner indulgence.

Recommended Pairing:
Fronseca Prima Terra Organic Port - 11 | Dalwhinnie 15yr - 16 | Hennessey XO - 27

Photo courtesy of Whistler Museum - Line-up for The creekside gondola in the mid 1970's.

DESSERT

Chocolate Fondue for Two 22
fresh fruit, banana bread, meringue, caramelini and biscotti

Pumpkin Cranberry and Spice Cake 10

White Chocolate Cheesecake 10
berry compote

Butterscotch Date Cake 10

Double Chocolate Cake 12

APRÉS SIPPERS

Warm Apple Pie 12
Canadian Club | Grand Marnier | Butter Ripple Schnapps | Lime Juice | Hot Apple Juice

Milk & Honey 12
Absolut Vanilia | Frangelico | Rooftop Honey | Almond Milk | Cinnamon Sugar Rim

Peach-on-a-Tree 13
St. Remy Brandy | Peach Schnapps | Peach Puree | Peach Bitters | Hot Water

Pot Pourri 14
Grey Goose L'Orange | Chambord | St. Germain Elderflower | Steamed Cranberry Juice

Jazzy Bumble Tea 15
Brandy | GallianoJasmine Tea | Honey

Pick Me Up 16
Van Gogh Espresso Vodka | Kahlúa | Baileys | Espresso | Served Over Ice

Ultimate Espresso 22

Freshly drawn shot of espresso accompanied by our House-made chocolate paired with premium spirits!

Venezuelan 72% Cocoa Dark Chocolate
Van Gogh Espresso Vodka | Remy Martin VSOP| Chartreuse Green

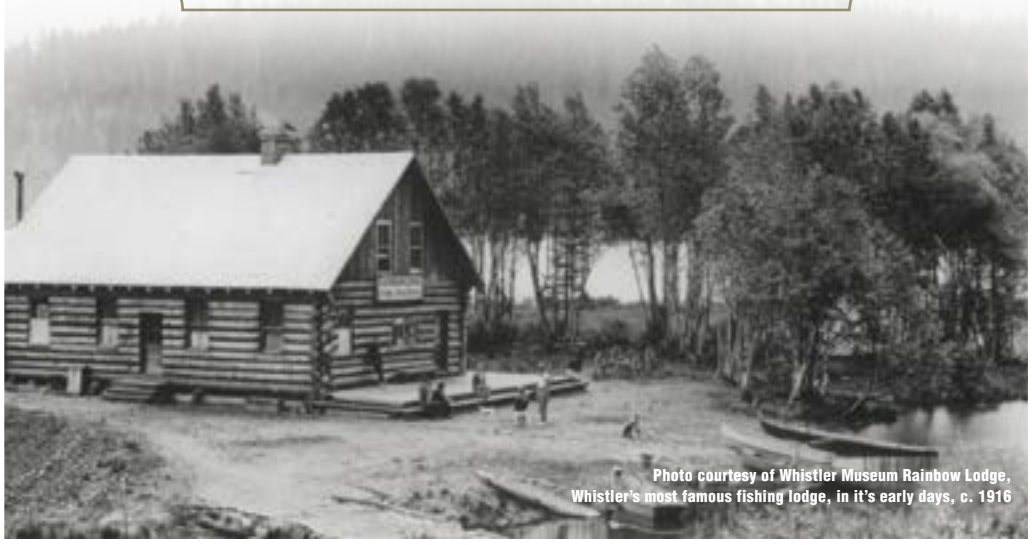

Photo courtesy of Whistler Museum Rainbow Lodge, Whistler's most famous fishing lodge, in it's early days, c. 1916

ITEMS TO SHARE

Nachos Grande 25
mozzarella cheese, black olives, jalapeño peppers, fresh tomatoes, red and green onions, cilantro, served with salsa, guacamole and sour cream
Add ground beef or chicken 8

Margarita Flatbread 19
sundried tomato and pumpkin seed pesto, buffalo mozzarella, torn basil, balsamic reduction, extra virgin olive oil

BC Mushroom and Bacon Flatbread 18
double smoked bacon, confit mushrooms, mornay sauce, shaved Parmesan Reggiano, truffled arugula

Dry-Rubbed Chicken Wings 19
whisky BBQ sauce, Sriracha hot sauce, blue cheese dressing

Baked "Little Qualicum" Brie 21
fruit mostarda, crushed almonds, Chateau rooftop honey drizzle, grilled Terra breads, sesame poppy seed flatbread

Truffle Fries 13
lemon parmesan aioli, chives

Crispy BBQ Duck Spring Roll 22
peking duck, pickled coleslaw, citrus hoisin sauce

Ahi Tuna 22
ponzu marinated ahi tuna, chili-lime garlic edamame beans, spiced prawn crackers

Antipasto Board 26
prosciutto, caribou salami, buffalo mozzarella, Parmesan Reggiano, marinated olives, grilled Terra breads, lemon dressed arugula

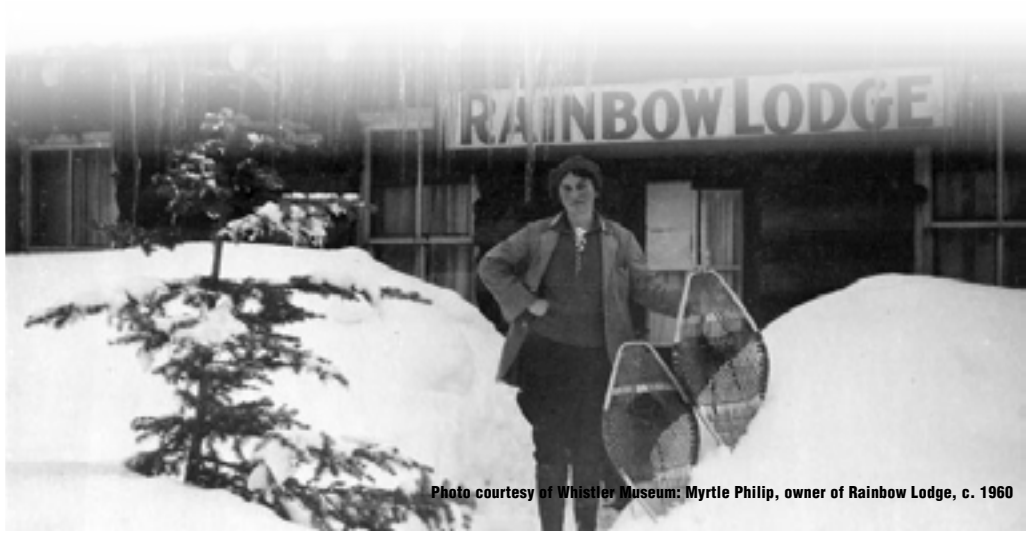

Photo courtesy of Whistler Museum: Myrtle Philip, owner of Rainbow Lodge, c. 1960

CHEF'S MENU

West Coast Seafood Chowder 15
salmon, scallop, shrimp and clams in a rich herb infused cream

Cauliflower and Potato Bisque with Grilled Cheese Sandwich 15
thick sliced Italian bread, creamy brie cheese, apricot chutney

Buffalo Chili with Cornbread 15
Whistler ale braised buffalo shoulder, ancho chilies, kidney beans, sour cream, cilantro

---

Artisan Greens 16
baby heirloom tomatoes, shaved aged goat gouda cheese, garlic focaccia croutons, creamy herb vinaigrette

Maple Bacon Caesar 17
red and green baby romaine, Parmesan Reggiano, garlic focaccia croutons, house-made caesar dressing

Chicken Panzanella 21
oven roasted chicken breast, walnut bread croutons, artisan greens, blue cheese, compressed pears, dried cranberries, white balsamic agave vinaigrette

Bourbon Marinated Grilled Prawn and BC Candied Salmon 22
artisan greens, grilled asparagus and red onions, baby heirloom tomatoes, fried capers, lemon chive crème fraîche dressing

Crispy Duck Confit Scented with Juniper 20
arugula and frisee greens, port glazed black mission figs, hard cooked organic egg, shoestring potatoes, grainy mustard vinaigrette

Served 5:00pm to 10:00pm

Chilled Seafood Platter
lobster, prawns, cracked crab, oysters, mussels and clams, cocktail sauce, marie rose, mignonette
for two 55 | for four 100

Chef's Selection of Six Chilled Oysters 17
Caesar mignonette and fresh horseradish

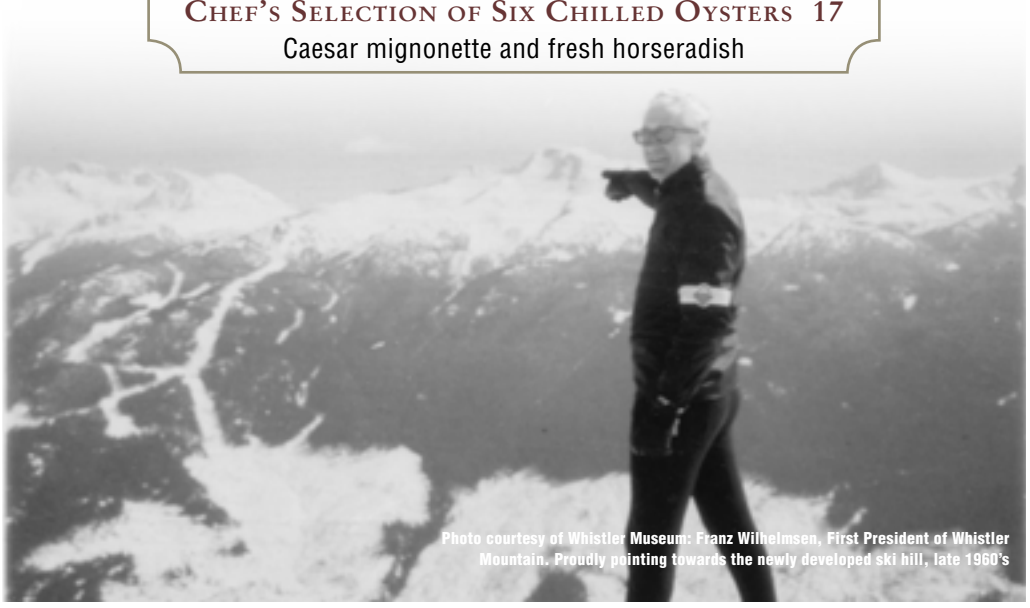

Photo courtesy of Whistler Museum: Franz Wilhelmsen, First President of Whistler Mountain. Proudly pointing towards the newly developed ski hill, late 1960's

Blackcomb Mountain Burger 22
AAA beef patty stuffed with BBQ short rib, maple bacon, five year aged white cheddar, vine-ripened tomatoes, leaf lettuce, mayonnaise, brioche bun

Double Turkey and Cranberry Kaiser 19
oven roasted turkey breast, turkey leg rillette, maple bacon, vine-ripened tomatoes, leaf lettuce, mayonnaise

Slow Roasted Prime Rib Sandwich 25
prime rib beef hand-carved to order, Monterey Jack cheese, caramelized onions, grilled ciabatta bun, horseradish, red wine jus

Chateau Reuben 17
thick sliced marble rye, pastrami, corned beef, Swiss cheese, house-made sauerkraut, thousand island dressing

Salmon Cake Sliders 22
pickled coleslaw, mango tartar sauce, mini brioche buns

Open Faced Wagyu Meatloaf Sandwich 27
rich red wine mushroom sauce, grilled focaccia bread

Above items served with your choice of French fries, artisan greens or soup of the day.

Steak Frites 34
8oz Sterling Silver AAA New York steak, green peppercorn sauce, French fries

Lobster Mac and Cheese 24
orechiette pasta, Gruyère cream sauce, peas, shallots, bacon and panko crust

Fish and Chips 27
Whistler ale battered Pacific ling cod, French fries, tartar sauce, pickled coleslaw

Spicy Pork Goulash 24
braised pork shoulder, rich paprika sauce over papardelle pasta

Vegan Spiced Lentil Dahl 16
grilled pappadums, quinoa vegetable fritters, apricot chutney

BC Mushroom and Pulled Pork Frittata 19
slow smoked pork, confit mushrooms, organic egg, whisky BBQ sauce, artisan greens

$5 split charge for shared items

Photo courtesy of Whistler Museum : Howard Gebhart at Fitzsimmons Glacier, c. 1948