

SEASONAL CREATIONS

TOFINO DISTILLERY & MALLARD LOUNGE COLLABORATION 19

Seasonal Vodka Infusion | Please ask Server for Daily Creation

TWO OUNCE POURS

ROCK BOTTOM 20

Thai Chili Orange Infused Beefeater Gin | Aperol | Mezcal | Lime |
Agave Syrup | Pineapple

TRE AMICI 19

Angostura Amaro | Amaro Montenegro | Amaro Averna | Lemon | Meringue Foam

MIKAL BUBLÉ 19

Finlandia Vodka | Berry Tea Infused Botanist Gin | Angostura Amaro |
Amarena Cherry Syrup | Homemade Orange Cordial | Lemon |
Averill Creek Sparkling Wine

MOUNT CURRY 23

Cazadores Blanco Tequila | Ciroc Coconut | Basil | Coconut Milk | Lime |
Housemade Curry Kaffir Syrup

ALPENGLow 17

Crown Royal Northern Harvest Rye | Aperol | Housemade Pemberton IPA Syrup |
Lemon

MONTANA MICHELADA 17

Sombra Mezcal | Pineapple | Lime | Housemade Mexican Syrup | Tabasco |
Stella Artois

CHAMPAGNE AND CAVIAR 23

Cazadores Blanco Tequila | Passionfruit Puree | Bottega Prosecco |
Cranberry Caviar

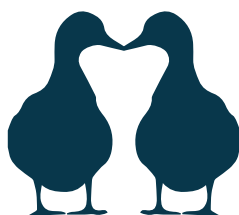
C.P TIKI 19

Bacardi Oakheart | Spice Hennessy VSOP Cognac | Lime |
Housemade Bitters | Housemade Passionfruit Rooftop Honey Cordial | Pineapple

BEES KNEES #2 19

Ungava Gin Sous Vide with Beeswax | Lemon | Vanilla Syrup
For Each Cocktail Sold

\$1 Will be Donated To The Pollinator Partnership



TWO OUNCE POURS

BLACK SHEEP 21

Ginger Infused Ketel One Vodka | Lemon | Activated Charcoal |
Housemade Citrus Vodka Foam

MALLARD SAZERAC 21

Duck Fat Washed Lot 40 Rye | Peychaud Bitters | Angostura Bitters |
Absinthe Spritz

CASK RYE OLD FASHIONED 21

Barrel Aged Bulleit Rye | House Mixed Bitters
Make it a Sour add 2

ROOT 99 MARGARITA 19

Horseradish Infused Hornitos Tequila | Cointreau | Lime | Agave

DUCK IN THE FOG 23

Tofino Distillery Old Growth Cedar Gin | Green Chartreuse | Lime |
Housemade Juniper Berry Syrup | Fresh Rosemary | Egg White |
Applewood Smoke

5 DECADE CAESAR 24

Tito's Vodka | Thai Chili Orange Infused Beefeater Gin | Basil | Miso Paste |
Balsamic Reduction | Fresh BC Cherry Tomatoes | 5 Spice Mix | Clamato |
Burrowing Owl Coruja

HEMINGWAY CRUSTA 18

Pisco | Cointreau | Maraschino | Grapefruit | Lemon

FISH HOUSE PUNCH 20

Appleton Rum | Hennessy VS Cognac | Peach Liqueur | Lemon

DRUNKEN MALLARD AROUND THE WORLD MANHATTAN 70

Signature House Blended Whiskey | Cinzano | Housemade Bitters

GIN & TONICS

MALLARD SIGNATURE G&T 19

Tonic: Bradley's Tonic Syrup, Whistler Water Carbonated
Garnish: Grapefruit | Orange | Cardamom Infused Beefeater Gin
Glass: Collins

CAORUNN 23

Tonic: Fever Tree Mediterranean Tonic
Garnish: Strawberry | Rosemary
Glass: Balloon

BOTANIST - INFUSED WITH BERRY GARDEN TEA 19

Tonic: Fever Tree Indian Tonic
Garnish: Mixed Berries
Glass: Balloon

TANQUERAY TEN AND LIMONCELLO 22

Tonic: Fever Tree Indian Tonic
Garnish: Dehydrated Lemon
Glass: Snifter

EMPRESS 1908 22

Tonic: Phillips Artisan Tonic
Garnish: Juniper Berries | Blackberry | Ginger | Grapefruit
Glass: Balloon

HOLD THE LIQUOR

EGYPTIAN LEMONADE 8

Muddled Raspberries | Mint | Lemon | Soda

BLACKBERRY SENSATION 8

Muddled Blackberries | Sparkling Apple Juice

GINGER FIZZ 8

Ginger | Lime | Agave | Soda

SPICED APPLE CIDER 8

Steamed Apple Cider | Winter Spices | Cinnamon Stick

SPARKLING ERUPTION 8

Muddled Strawberries | Basil | Lime | Honey

WHISTLER SUNRISE 8

Homemade Orange Cordial | Pineapple | Soda

BEER & CIDER

DRAUGHT

LOCAL 9.50

Stanley Park Lager
 Stanley Park Peach Wheat Ale
 Pemberton Long Road IPA
 Whistler Trail Forks Pale Ale
 Whistler Grapefruit Ale
 Lonetree Dry Apple Cider

IMPORTED 11

Guinness - IRL
 Stella Artois - BEL

CIDERS 13

Rekorderlig Strawberry and Lime
 Lonetree Rose
 Lonetree Pear

BOTTLES

DOMESTIC 9

Budweiser
 Bud Light
 Kokanee
 Steamworks IPA
 Steamworks Pilsner
 Whistler Forager (Gluten Free)

IMPORTED 11

Corona - MEX
 Kronenbourg 1664 Blanc - FRA
 Peroni - ITA
 Sapporo - JPN

NON-ALCOHOLIC 7

Warsteiner - Germany

WINE

WHITE

	GLS	BTL
Mission Hill "Five Vineyards" Chardonnay Okanagan BC	12	50
Chateau Ste-Michelle Riesling Columbia Valley WA	17	76
Cannonball Chardonnay Napa Valley CA	27	120
Anterra Pinot Grigio Italy	14	60
Blasted Church Pinot Gris Okanagan BC	18	82
Vistamar Brisa Sauvignon Blanc Chile	12	60
Oyster Bay Sauvignon Blanc New Zealand	18	79
Jean-Marc Brocard "Sainte Claire" Chablis France		95
Louis Latour Chardonnay France		78
Mission Hill "Perpetua" Chardonnay Okanagan BC		145
Rombauer Chardonnay Napa Valley CA		198
Blue Mountain Pinot Gris Okanagan BC		86
Dog Point Sauvignon Blanc New Zealand		99

ROSE

Quails' Gate Rose Okanagan BC	17	65
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RED

Mission Hill "Five Vineyards" Bench Red, Okanagan BC	12	50
Quails' Gate Cabernet Sauvignon Okanagan BC	17	76
Barossa Valley Estate Cabernet Sauvignon Australia	20	100
Destino Malbec Argentina	12	50
Burrowing Owl Merlot Okanagan BC	19	99
Meyer Family Pinot Noir Okanagan BC	18	82
Stags Hollow Cabernet Franc Okanagan BC	14	72
Famille Perrin Vacqueyras France	24	107
Masi "Costasera" Amarone Italy		170
Mont Brave Cabernet Sauvignon Napa Valley CA		315
Rocca della Macie Chianti Classico Reserva Italy		80
Painted Rock Merlot Okanagan BC		115
Mission Hill "Quatrain" Okanagan BC		160
Quails' Gate "Steward Reserve" Pinot Noir Okanagan BC		149

CHAMPAGNE AND SPARKLING

Averill Creek Sparkling Duncan BC	18	89
Bottega Prosecco Veneto Italy	15	70
Piper Heidsieck Brut Champagne France	35	185
Veuve Clicquot "Yellow Label" Champagne France		185
Dom Pérignon Champagne France		485
Moët & Chandon Rosé Impérial Champagne France		195
Krug Grande Cuvée Champagne France		645

SCOTCH

1oz 2oz

SPEYSIDE

Balvenie 12 yr "Doublewood"	16	28
Balvenie 14 yr <i>Carribbean Cask</i>	18	32
Balvenie 1509 Tun	121	242
Balvenie 30 yr	131	262
Cardhu 12 yr	13	20
Glenfarclas 17 yr	17	30
Glenfarclas 21 yr	27	54
Glenfarclas <i>105 Cask Strength</i>	23	46
Glenfiddich 12 yr	11	17
Glenfiddich <i>Fire and Cane</i>	14	21
Glenfiddich 14 yr <i>Rich Oak Cask</i>	14	21
Glenfiddich IPA	16	28
Glenfiddich Project XX	17	30
Glenfiddich 18 yr	25	50
Glenfiddich "Winter Storm"	45	90
Glenlivet 12 yr	12	18
Glenlivet 18 yr	19	34
Glenlivet "Nadurra"	17	30
Glenlivet 1824 <i>Founder's Reserve</i>	12	18
Macallan <i>Double Cask Gold</i>	14	21
Macallan 12 yr	19	30
Macallan 15 yr	27	54
Macallan 18 yr	60	120
Macallan 21 yr	165	330
Macallan Reflexion	260	520

LOWLAND

Auchentoshan 3-Wood	15	23
Glenkinchie 12 yr	15	23
Scapa Glansa	17	30

BLENDED

Chivas Regal 12 yr	11	17
Chivas Regal 21 yr <i>Royal Salute</i>	19	34
The Famous Grouse	10	15
Johnnie Walker Black	12	18
Johnnie Walker Blue	36	72
Johnnie Walker Gold	17	30
Johnnie Walker Green	16	28

HIGHLAND

Aberfeldy 21	27	54
Dalmore 15 yr	23	40
Dalmore 18 yr	41	82
Dalwhinnie 15 yr	16	28
Dalwhinnie 25 yr	62	124
Edradour 10 yr	16	28
GlenDronach 20 yr <i>Limited Release '95</i>	34	68
Glenmorangie 10 yr	14	21
Glenmorangie 12 yr <i>Quinta Ruban</i>	15	23
Glenmorangie 12 yr <i>Lasanta</i>	16	28
Glenmorangie 12 yr <i>Nectar D'Or</i>	17	30
Glenmorangie Signet	32	64
Glenmorangie Spios	23	40
Oban 14 yr	19	34
Springbank 10 yr	20	40

ISLAY

Ardbeg 10 yr	16	28
Ardbeg Anoa	26	52
Ardbeg Perpetuum	27	54
Ardbeg Uigeadail	24	42
Bowmore 18 yr	25	44
Bowmore 25 yr	75	150
Bowmore 27 <i>Port Cask</i>	125	250
Bruichladdich <i>Black Art 1992</i>	39	78
Bruichladdich <i>Octomore 8</i>	27	54
Bruichladdich <i>Octomore 9.1</i>	35	70
Bunnahabhain 25 yr	43	86
Lagavulin 16 yr	21	37
Laphroaig 10 yr	16	28
Smokehead	14	21

ISLES

Highland Park 12 yr <i>Viking Honour</i>	17	30
Highland Park 18 yr <i>Viking Pride</i>	27	54
Talisker 10 yr	15	23
Talisker Storm	17	30

1oz 2oz

GIN

Beefeater	10	15
Beefeater 24	12	18
Bombay Sapphire	11	17
Caorunn	13	20
Empress	13	20
Hendrick's	12	18
Plymouth Gin	11	17
Sheringham	14	21
Tanqueray	11	15
Tanqueray Ten	12	18
The Botanist	13	20
Tofino Cedar Gin	12	18
Victoria	12	18

VODKA

Belvedere	12	18
Ciroc	11	17
Finlandia	10	15
Grey Goose	12	18
Luksusowa	11	15
Ketel One	11	17
Stolichnaya	11	15
Tito's	12	18
Tofino Small Batch	12	18

RUM

Appleton 12yr	11	17
Bacardi White	10	15
Bacardi Oakheart Spiced	11	15
Bacardi 8yr	11	17
Captain Morgan Spice/Black	11	15
Gosling's Black Seal	11	17
Havana Club 7yr	11	17
Ron Zacapa 23	17	30

TEQUILA & MEZCAL

Casamigos Reposado	17	30
Cazadores Blanco	10	15
Don Julio Añejo	22	44
Don Julio Blanco	17	30
Don Julio Reposado	19	34
Gran Patrón Burdeos	92	144
Hornitos Reposado	10	15
Sombra Mezcal	19	34
Patrón Reposado	19	34
Patrón Silver	17	30
Patrón XO Cafe	15	23
Patrón Añejo	22	44

WHISKEY

CANADIAN	1oz	2oz
Alberta Premium	10	15
Canadian Club	11	17
Canadian Club 41 yr	51	102
Crown Royal	11	15
Crown Royal <i>Northern Harvest</i>	12	18
Lohin Barley and Rye	16	28
Lohin Single Malt	15	23
Lohin Tequila Barrel	17	30
Lot No. 40	11	17
Wiser's 18 yr	14	21
JAPANESE		
Nikka from the Barrel	18	32
Nikka Super Rare Old	22	44
Fuyu	16	28
Suntory Toki	16	28
INDIAN		
Amrut - Fusion	22	39
ITALIAN		
Puni - Alba	22	44
AMERICAN		
Basil Hayden	14	24
Booker's Bourbon	14	21
Buffalo Trace	12	18
Bulleit Bourbon	11	17
Bulleit Rye	11	17
Cask Bulleit Rye	18	32
Gentleman Jack	11	17
George Dickel Sour Mash	12	18
Jack Daniel's	10	15
Jack Daniel's Single Barrel	14	21
Kings County Bourbon	15	23
Knob Creek Rye	13	20
Knob Creek Bourbon	13	20
Maker's Mark	12	18
Templeton Rye	14	21
Woodford Reserve	14	21
Woodford Reserve <i>Master Collection Cherry Cask</i>	29	58
Michter's Bourbon	17	30
Michter's Rye	17	30
Michter's Sour Mash	17	30
Michter's American Whiskey	17	30
IRISH		
Bushmills	11	17
Bushmills Black Bush	12	18
Jameson	11	17



LIQUID DESSERT

TWO OUNCE POURS

HOT

GRANDMA'S TODDY 17

Spiced, Barrel Aged Hennessy VS Cognac | Grand Marnier | Lemon | Honey | Ginger | Hot Water

MALLARD GLÜHWEIN 15

Mission Hill Cabernet Merlot | House Spiced Glühwein Nectar

Make it a "Caribou" with Canadian Club add 5

MILK & HONEY 15

Absolut Vanilia Vodka | Frangelico Liqueur | Honey | Steamed Almond Milk | Cinnamon-Sugar Rim

CANADIAN COFFEE 15

Canadian Club Whiskey | Canadian Maple Syrup | Maple Whipped Cream

COLD

PICK ME UP 16

Van Gogh Espresso Vodka | Kahlúa Coffee Liqueur | Baileys Irish Cream | Espresso

SMOKED ESPRESSO MARTINI 17

Van Gogh Espresso Vodka | Kahlúa Coffee Liqueur | Espresso | Chai Tea Smoke

LIQUID TIRAMISU 18

Espresso Vodka | Kahlua | Crème De Cacao | Whipped Cream | Cacao Powder

SARSAPARILLA FLOAT 18

Jack Daniels Sour Mash Whiskey | Harvey's Sherry | Rootbeer Syrup | Vanilla Cream

AFTER DINNER

DESSERT WINE

	GLS	BTL
Fort Berens Late Harvest Riesling Okanagan BC	17	79 (375ml)
Inniskillin Riesling Ice Wine Okanagan BC	22	97(375ml)

PORT & FORTIFIED WINE

Burrowing Owl Coruja Fortified Red Wine Okanagan BC	15	98 (375ml)
Graham's 10 year old Tawny Port Portugal	12	120(750ml)
Taylor Fladgate 20 year old Tawny Port Portugal	18	180(750ml)

SHERRY

Harveys Bristol Cream Spain	8	80 (750ml)
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ARMAGNAC, CALVADOS & COGNAC

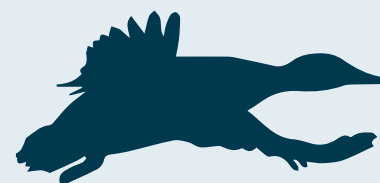
	1oz	2oz
Courvoisier VSOP	17	29
D'Usse VSOP	17	29
Hennessy VS	14	21
Hennessy VSOP	16	28
Hennessy XO	31	62
Hennessy Paradis	75	150
Père Magloire Calvados France	14	21
Rémy Martin VSOP	17	29
Rémy Martin XO	31	62
Rémy Martin Louis XIII	215	430
Saint-Vivant Armagnac	14	21

AMARO

	1oz	2oz
Amaro di Angostura	11	17
Amaro Averna	12	18
Amaro Montenegro	13	20
Fernet Branca	14	21
Jagermeister	10	15

APERITIF & DIGESTIF

	1oz	2oz
Campari	10	
Aperol	10	
Grappa Gualco Dolcetto	18	
Lillet	9	
Poire Williams	11	
Taboo Absinthe Okanagan Spirits (1 oz)	18	





MALLARD TACOS

Corn Tortilla | Arugula | Guacamole | Pico | Chipotle Mayonnaise | Cilantro | Salsa Verde | Your choice of:

Spiced Pulled Pork **25**

Grilled Cajun Fish **27**

BBQ Jackfruit **20**

NACHOS 18

Mozzarella | Black Olives | Pickled Jalapeño | Fresh Tomatoes | Red and Green Onions | Cilantro | Salsa | Guacamole | Sour Cream

Add Spiced Beef or Chicken **8** | *Make it Grande* **8**

MALLARD CHICKEN WINGS 22

Tandoori Baked Wings | Raita Dip
OR

Sugar Shack Wings | Sweet and Spicy Maple Chili Dip

STEAMED MUSSELS 24

Steamed | Local Cider | Ginger | Arugula | Jalapeno | Grilled Focaccia | Tomato

OVEN BAKED BRIE 28

Baked in Puff Pastry | Garlic and Rosemary | Blood Orange-Cranberry Chutney

SPINACH AND ARTICHOKE DIP 26

Baked Creamy Spinach Artichoke Dip | Four Cheese | Baguette Crostini

GRILLED HUMBOLDT SQUID 26

Lemon | Capers | Olives | Red onion | Anchovy | Tomato | Roast Garlic |

Brown Butter

MEAT & CHEESE

Chef's Selection of Hand Smoked and Cured Meats,
Golden Ears cheesecrafters Local Cheese, Crostini and Accompaniments
for two 26 | for four 50

MARGHERITA FLATBREAD 20

Tomato | Buffalo Mozzarella | Basil | Balsamic Reduction

BBQ CHICKEN AND BACON FLATBREAD 22

Grilled Chicken | Bacon | Mushrooms | Arugula | BBQ Scented Tomato Sauce

DOUBLE DIAMOND POUTINE 16

French Fries | Maple Glazed Double Smoked Bacon | Cheese Curds | Red Wine Gravy

TRUFFLE FRIES 13

Lemon Parmesan Aioli | Chives



SOUPS

WEST COAST SEAFOOD CHOWDER 16

Salmon | Shrimp | Clams | Scallops | Rich Herb Cream

SMOKED CORN SOUP 12

Garnished with Smoked Corn and Cilantro



GRILLED CHEESE

Accompanied by a Bowl of Tomato Bisque

CAPRESE GRILLED CHEESE 24

Fior de Latte Cheese | Tomato Fondue | Basil Pesto | Balsamic Reduction

FOUR CHEESE BLEND GRILLED CHEESE 20

Cheddar | Mozzarella | Emmental | Gruyère



SALADS

MALLARD WEDGE 18

Iceberg Lettuce | Bacon | Hard Boiled Egg | Tomato | Chives | Blue Cheese | Herb Buttermilk Dressing | Bacon Fried Croutons

CHATEAU CAESAR 19

Romaine Hearts | Maple Bacon | Parmesan Cheese | Creamy Caesar Dressing | Garlic Focaccia Croutons

NECTARINE SALAD 20

Cherry Tomato | Cucumber | Pickled Red Onion | Marcona Almonds | Arugula | Golden Ears Cheesecrafters Feta | Jalapeño Vinaigrette

SUMMER SALAD 18

Mixed Greens | Pickled Cherries | Roasted Almonds | Peppered Boursin | Shaved Fennel | Radish | Rooftop Honey and Citrus Vinaigrette

ADDITIONS

Sautéed Tiger Prawns **14**

Char-Grilled Chicken Breast **12**

Lois Lake Steelhead **16**



Served Daily from 3:30 pm

CHILLED SEAFOOD PLATTER

Atlantic Lobster | Prawns | Cracked Crab | Mussels and Clams | Oysters | Cocktail Sauce | Marie Rose | Mignonette

for two 99 | for four 195

HALF DOZEN OYSTERS 22

Chef's market selection with
Caesar Mignonette and Fresh Horseradish

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. A cooking step is needed to eliminate potential bacteria or viral contamination. - Medical Health Officer, Vancouver Coastal Health Authority.

SANDWICHES

SLOW ROASTED PRIME RIB SANDWICH 26

Smoked In House | Monterey Jack | Caramelized Onion | Horseradish |
Red Wine Jus | Grilled Ciabatta

PRETZEL CHICKEN CLUB 26

Applewood Smoked Bacon | Aged Cheddar | Roasted Garlic Aioli | Leaf Lettuce |
Vine Ripened Tomato | Pretzel Bun

BLACKCOMB MOUNTAIN BURGER 26

Double Stacked Ground Chuck Patties | Aged White Cheddar |
Applewood Smoked Bacon | Caramelized Onion | Vine Ripened Tomato |
Dill Pickle | Mustard Aioli | BBQ Sauce | Brioche Bun

MALLARD BLACKBEAN VEGGIE BURGER 22

Blackbean and Cashew Burger Patty | Avocado | Lettuce | Tomato | Pickle |
Chipotle and Roast Garlic Aioli

SHRIMP PO' BOY SANDWICH 22

Cajun Cornmeal Crusted Oceanwise Shrimp | Spiced Tartar Sauce |
Iceberg Lettuce | Tomato | French Roll

LOIS LAKE STEELHEAD BURGER 26

Steelhead Fillet | Dill and Lemon Aioli | Watercress | Pickled Onion

QUINOA FRITTER WRAP 22

Zhug | Tabbouleh | Bell Peppers | Cucumbers | Baby Greens

*Our burgers and sandwiches are served with a choice of french fries, yam fries,
soup of the day or artisan greens.*

*Upgrade to Caesar salad, seafood chowder or truffle fries for an additional 5.
Split charge for shared items 5.*

MAINS

PAN ROASTED STEELHEAD SALMON 33

Garlic | Cherry Tomato | Chili Pepper | Fingerling Potatoes | Fennel | Olives |
Capers | White Wine | Olive Oil

SEAFOOD AND CHORIZO PILAF 26

Salmon | Clams | Shrimp | Mussels | Ling Cod | Scallops | Saffron Rice | Sofrito | Chorizo
Sausage | Chili Peppers | Green Onions

SMOKED PRIME RIB 38

Truffle Fries | Broccolini | Peppercorn Jus

FISH AND CHIPS 27

Whistler Brewing Company Beer Battered Wild Pacific Ling Cod | French Fries |
Country Coleslaw | Spicy Tartar Sauce | Lemon

GREEN VEGETABLE AND COCONUT CURRY 18

Lemon Basmati Rice | Naan Bread | Toasted Coconut

WHISTLER MOUNTAIN ALL DAY BREAKFAST 20

Two Eggs any Style | Choice of Bacon or Sausage or Canadian Back Bacon |
Breakfast Potatoes | Toast | Butter and Preserves

Split charge for shared items 5

SOMETHING SWEET

CHOCOLATE FONDUE FOR TWO 24

Housemade Caramellini | Biscotti | Banana Bread | Strawberries | Marshmallows

DOUBLE CHOCOLATE AND SALTED CARAMEL SUNDAE 14

Brownie Bites | Cocoa Tuile | Dark Chocolate | Toffee Sauce

SUMMER SORBET SUNDAE 14

Trio of Raspberry | Peach | Blueberry

CAKE BY THE SLICE 12

Lemon Raspberry Sunshine Cake Maui to Maple Ridge Cake
De(vi)lish Chocolate Cake White Forest Cheesecake

CHOCOLATE BAR

Fairmont Chateau Whistler's signature chocolates —aptly named Brown Bear and Black Bear —are made from an elegant blend of single origin beans from around the world. At the private Cacao-Barry laboratory, Chef Chaubal drew inspiration from all elements of his Whistler home including earth, air, fire, and water.

8.00 for 100g /19.00 for flight of 3 - 80g each /32.00 for flight of 6 - 60g each

BLACK BEAR DARK | 71.3% COCOA

Toasted Whole Hazelnuts | Crunchy Praline Bits

Utilizes unique cocoa beans of 5 single origins from 4 different continents.

BROWN BEAR MILK | 41.5% COCOA

Fleur de Sel | Salted Caramel Pearls

Intense milk chocolate with smooth, creamy texture, topped with a delicate note of caramel and natural fleur de sel. This chocolate takes you on an extraordinary trip from salty to savory and back again.

DRIED APRICOT AND CHERRY MILK | GHANA 40.5% COCOA

The combination of delicious dried apricots, cherries and milk chocolate creates an irresistible Artisanal treat.

ROASTED WHOLE ALMOND DARK | MEXICO 66.1% COCOA

This dark chocolate is widely praised for its consistent aromatic, rounded flavour. With a high cocoa content and woody notes released from delicately roasted almonds and a hint of liquorice, it makes this the ultimate after dinner indulgence.

MARBLED MILK & WHITE

Milky and creamy white chocolate marbled with signature Brown Bear milk chocolate create a wonderful combination of two distinct flavours.

DRIED BLUEBERRY & WHITE | 34% COCOA BUTTER

This creamy and smooth white chocolate has an intense milky taste paired with a gentle fruity note accompanied with crunchy wafer thins.