The Wildflower

The Wildflower Mixology Experience

As we see it, our bar is merely an extension of the kitchen;
a philosophy that ensures your cocktail is made with the world's
finest spirits, the freshest local ingredients, juices squeezed
daily on premise and precisely executed by a handful
of the regions sturdiest barkeeps.

Honey Bee 14

This sweet treat combines vanilla vodka, Frangelico & Disaronno, honey syrup, with freshly squeezed lemon juice, served over crushed ice. A great summer sipper.

Uncle Jack 18

This is the uncle you want at the party! A well balanced mix of Jack Daniels Single Barrel, stirred with sweet vermouth & Grand Marnier seasoned with orange bitters. This smooth full bodied cocktail is served on the rocks.

The Mallard Sour 14

A twist on the classic - Galliano, cointreau & fresh lemon juice, mixed with house-made agave-orange pekoe syrup with a dash of egg white, combine to create our velvety smooth, signature sour.

The Starlight Cable Car 15

A modern classic born from the hands of talented San Francisco barman, Tony Abou-Ganim in 1996. Captain Morgan Spiced Rum kissed with Orange Curaçao & freshly squeezed lemon juice & served up with a cinnamon superfine-sugar rim.

Martinis

Ice cold & garnished lavishly. Olive, pearl onion, pickled bean or citrus twist.
Stuffed Olives (2) $3 - Assorted Olives Available

The Classic 16
Finlandia Vodka or Tanqueray Gin

Deluxe 19
Stolichnaya, Bombay Blue Sapphire, Ketel One

Top Shelf 21
Grey Goose, Belvedere, Chopin, Tanqueray 10

Bottled Beer

Domestic 7
Budweiser
Molson Canadian
Coors Light
Alexander Keiths
Grandville Island Honey
Kokanee

Imported 8
Becks, Germany
Heineken, Netherlands
Corona, Mexico
Boddingtons, Pub Ale
Warstiener Fresh, Germany N/A

Draught Beer 8
Powder Mountain Lager
Whiskey Jack Ale

Water

Still
Fiji (1L) 11
Voss (800ml) 11

Sparkling
San Pellegrino (750ml) 9
Voss (800ml) 11

Green Partnership - Fairmont & Vivreau proudly present a sustainable solution to bottled water.
Unlimited sparkling or still 5

Dessert 9

Decadent Double Dark Chocolate Cake
rich chocolate cake layered with ganache

Malibu Coconut Dacquoise Cake
coconut meringue with creamy coconut & Malibu buttercream

Maple Hazelnut Cake
vanilla sponge & real Canadian maple syrup

Pumpkin Spice Cake
North Arm Farm pumpkin & cream cheese icing

Pastry Chef's Daily Sorbet & Fruit 8

Artisan Cheese 29
A selection of local cheeses, honey,
house-made fruit preserve & spiced nuts

Fairmont Lifestyle Cuisine

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health & wellness.

Our Lifestyles Dessert 9
Honey roasted pear with cashew ice cream
& cherry sauce & caramelized almonds

Wine List

Local Whites

	GLS	BTL
Sumac Ridge, Chardonnay, Okanagan	10	42
Hester Creek, Pinot Blanc, Okanagan	11	48
Mission Hill, Chardonnay Reserve, Okanagan	14	60
Blasted Church, Pinot Gris, Okanagan	16	68

Global Whites

Giorgio & Gianni, Pinot Grigio, Italy	12	50
Gunderloch, Fritz's, Off Dry Riesling, Rheinhessen, Germany	14	60
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand	17	70
*Oyster Bay, Sauvignon Blanc, Marlborough, New Zealand	15	64
Aquinas, Chardonnay, Napa Valley, California	19	80

Local Reds

Hester Creek, Merlot, Okanagan	12	50
Jackson-Triggs, Shiraz Reserve, Okanagan	14	60
*Road 13, Pinot Noir, Okanagan	16	68
*Quails Gate, Cabernet Sauvignon, Okanagan	17	70
*Burrowing Owl, Merlot, Okanagan	19	80

Global Reds

*Chapoutier, Grenache/Syrah, Domaine De Billa-Haut, France	12	50
Undurraga, Carménère, Chile	13	54
Trapiche, Malbec, Mendoza, Argentina	15	64
*Oyster Bay, Pinot Noir, Marlborough, New Zealand	18	74
Irony, Cabernet Sauvignon, Napa Valley, California	19	80

FAIRMONT HOTELS & RESORTS

Are proud to support wineries who practice organic and sustainable farming when producing their fine wines.
We have marked these wines with an asterisk.

Champagne & Sparkling Wine

	GLS	BTL
Sumac Ridge, Steller's Jay, Okanagan, 2007	16	80
Moët & Chandon, Brut Impérial, N/V	32	152
Moët & Chandon, Nectar Impérial, N/V	32	152
Veuve Clicquot Ponsardin, Yellow Label, N/V		155
Moët & Chandon, Brut Impérial Rosé, N/V		165
Veuve Clicquot, Brut Rosé, N/V		220
Dom Pérignon, 2002		390
La Grande Dame, Veuve Clicquot Ponsardin, 1998		410
Krug, Grand Cuvée, N/V		450

Single Malt Scotches

	1oz
Glenlivet 12 yr Speyside	11
Glenmorangie 10 yr Highlands	13
Dalwhinnie 15 yr Perthshire	13
Talisker 10 yr Isle of Skye	14
Oban 14 yr Speyside	16
Lagavulin 16 yr Islay	18
Glenlivet 18 yr Speyside	19
Highland Park 18 yr Orkney Island	19
Ardbeg Uigeadail Isle of Islay	24
Macallan 18 yr Speyside	34

Blended

Johnnie Walker Red	9
Johnnie Walker Black	11
Chivas Regal 12 yr	11
Johnnie Walker Blue	29

Cognacs & Armagnacs

Hennessy VS	11
Saint Vivant Armagnac VSOP	14
Remy Martin VSOP	17
Courvoisier VSOP	17
Grand Marnier Cuvee du Centenaire	19
Remy Martin XO	27
Remy Martin Louis XIII	150

Dessert Wines

	2oz GLS	BTL
Quady, Black Muscat, Elysium, California (375ml)	14	70
Château Partarrieu, Sauternes, France (375ml)	16	90
Jackson Triggs, Riesling Icewine, Niagara (375ml)	21	120

Ports & Fortefied Wines

Graham's 10 year old, Tawny	12	120
Burrowing Owl, Coruja, Port (375 ml)	15	90
Taylor Fladgate 20 year old, Tawny	18	180
Penfold's Grandfather	25	250

LIQUEUR & DIGESTIF

	1oz GLS
Frangelico	7.25
Amarretto	7.25
Sambucca	7.25
Baileys	8.25
Grand Marnier	8.25
Poire Williams	11
Calvados	14
Grappa Ornellaia	15
Grand Marnier Cuvée Centenaire	19
Grand Marnier Cuvée du Cent-Cinquantenaire	23

12/10/12

Alpine Warmers 13

Hot Apple Pie
Dark Bacardi rum & hot apple cider, cinnamon stick & lemon.

After Dinner Mint
Peppermint Schnapps & Absolut Vanilia mixed with hot chocolate, all topped with a sugar rim and whipped cream.

Blueberry Tea
Amaretto, Grand Marnier, hot Fairmont Empress Blend tea, orange slice & a cinnamon stick.

Irish Monk
A heavenly mixture of Bailey's Irish Cream, Frangelico and coffee with a sugar rim & whipped cream.

Sullivan's Best
Layers of Kahlua, espresso, crème de cacao and steamed milk topped with foam.