



# the mallard

## THE CREATIONS

**FLOWERBOMB 24** 2oz  
Elyx Vodka | Ketel One Citroen Vodka | Lavender  
Elderflower Rose Foam

**RHUBARB PATCH 27** 2oz  
Empress 1908 Gin | Moët & Chandon  
Rhubarb | Lemon

**ALPINE PUNCH 21** 20Z  
Aperol | Ketel One Vodka | St.Germain | Prosecco  
Orange | Pineapple | Cranberry | Lemon

**HIGHLINER 20** 20Z  
Tonka Bean Infused Makers Mark Bourbon  
Amaretto | Goslings Rum | Pineapple

**BLACK LIST 28** 20Z  
Casamigos Reposado Tequila | Lemon | Agave  
Ginger | Blackberries | Ginger Beer

**LOOSEY GOOSEY 20** 20Z  
Hendrick’s Gin | St.Germain | Gooseberries | Lemon

**CASK RYE OLD FASHIONED 22** 20Z  
Lot 40 Rye | House Mixed Bitters  
*Make it a Manhattan OR Sour add 2*

**DUCK IN THE FOG 26** 20Z  
Montis Alpine Gin | Green Chartreuse | Lime  
House-Made Juniper-Berry Syrup | Egg White  
Applewood Smoke

**SMOKED ESPRESSO MARTINI 21** 20Z  
Van Gogh Espresso Vodka | Kahlúa | Espresso  
Applewood Smoke

## BEER & CIDER

**LOCAL DRAFT** (20oz) 10  
Stanley Park Lager  
Steamworks Flagship IPA  
Whistler Hazy Trail Pale Ale  
Whistler Honey Lager  
Whistler Grapefruit Ale  
Stanley Park SunSetter Peach Wheat Ale

**IMPORTED DRAFT** (20oz) 11  
Guinness - IRL  
Stella Artois - BEL

**CIDERS** 13  
Rekorderlig Strawberry and Lime (500ml)  
Lonetree Pear (355ml) 9  
Lonetree Dry Apple (355ml) 9

**DOMESTIC** 9  
Kokanee (355ml)  
Whistler Forager Gluten Free (330ml)  
Bud Light (355ml)  
Budweiser (355ml)

**IMPORTED** 11  
Corona - MEX (355ml)  
Kronenbourg 1664 Blanc - FR (330ml)  
Sapporo - JPN (355ml)  
Heineken - HOL (330ml)

**NON-ALCOHOLIC** 7  
Warsteiner GER (330ml)

## WINE

### WHITE

	GLS (50Z)	BTL
Chardonnay, Mission Hill “Five Vineyards”, BC	12	60
Chardonnay, Cannonball, Napa Valley, USA	22	110
Chenin Blanc, Quails Gate, Okanagan, BC	16	80
Riesling, Chateau Ste. Michelle, Columbia Valley, USA	18	90
Sauvignon Blanc, Oyster Bay, NZ	16	80
Pinot Gris, Blasted Church, Okanagan, BC	18	90
Viognier, Blasted Church,Okanagan, BC	17	85

### ROSÉ

Quail’s Gate, Rosé, Okanagan, BC	17	85
Esprit Du Rhone Resvere Rose, Maison Sinnae, France	15	75
Tormaresca ‘Calafugia’ Salento IGT, 1.5L		145

### RED

Cabernet-Merlot, Mission Hill “Five Vineyards” BC	12	60
Pinot Noir, Meyer Family, Okanagan Falls, BC	17	85
Malbec, Burrowing Owl, Oliver, BC	25	125
Montepulciano D’Abruzzo, Spinelli, Abruzzo, Italy	15	75
Merlot, Cedar Creek ‘Lot87’, BC	16	80
Roche Nuances Blend, BC	22	110
Syrah, Blasted Church, BC	23	115

### CHAMPAGNE AND SPARKLING

Blue Mountain “Gold Label” Brut, BC	20	110
Prosecco, Mionetto , Veneto, Italy	16	80
Prosecco Rosé, Mionetto , Veneto, Italy	16	80
Moët & Chandon, Reims, France	37	185
Philippe Gonet, ‘Blanc de Blanc’ Mesnil-sur-Oger, France		295

## GIN & TONICS

*\$1 from each Fever-Tree cocktail sold will be donated to Tree Canada*

### MALLARD SIGNATURE SEASONAL G&T 20

Beefeater Gin Infused with Citrus and Cardamom  
Grand Marnier | Grapefruit | Lemon | Fever-Tree Indian Tonic

### TEA PARTY 23

Botanist Gin Infused with Lot 35 Flora’s Berry Garden Tea  
Fever-Tree Aromatic Tonic | Seasonal Berries

### EMPRESS 1908 22

Empress Gin | Juniper Berries | Fever-Tree Indian Tonic

### SEASIDE AND TONIC 20

Sheringham Gin | Fever-Tree Indian Tonic Water  
*Non-alcoholic option available with Seedlip Garden 108*

### PRETTY IN PINK 23

Tanqueray No. Ten | Quail’s Gate Rose | Rhubarb  
Fever-Tree Aromatic Tonic

*Non-alcoholic option available with Seedlip Grove 42*

## HOLD THE LIQUOR

**EGYPTIAN LEMONADE 8**  
Raspberries | Mint | Lemon | Soda

**BLACKBERRY SENSATION 8**  
Blackberries | Sparkling Apple Juice

**SEEDLIP TONIC 12**  
Seedlip Spice 94 | Juniper Syrup  
Lime | Soda



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CLASSICS



PERFECTED

## THE DECADES

The golden age of cocktails was a time of elegance and sophistication. Bartenders were clad in three-piece suits, inventive cocktails became classics, and debonair rogues would insist their martinis were shaken, not stirred. Classics Perfected embraces the rhetoric and history of simpler times. A time when craftsmanship and quality were revered. It is in this vein that we embrace the classics, and help usher them into new age relevancy. This bold new menu is a collaborative creation designed by an elite team of award-winning bartenders from across the globe known as the Fairmont Tastemakers. These creators find their inspiration from their lives, passions, and experiences. These decades stand alone in history, and are as distinct and iconic as our Fairmont hotels worldwide.

We invite you to enjoy one of our new cocktails.

As you sip, savor a moment of well-being, perhaps a moment of personal celebration, and most certainly, an unforgettable moment of making a connection across time and place.

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### BIRDS AND THE BEES 19 | *EARLY 1800'S*

Grey Goose Vodka, Honey, Lemon

The classic white wine spritzer was invented in Austria as sparkling water came into fashion. Adding a squirt, or gespritzt, of cold bubbles to a glass of wine made for a stylish summer drink. As its popularity spread through the continent and across the pond, the German gespritzt led way to 'spritzer'. This modern spritzer invokes summertime relaxation and terrace living with Grey Goose and honey, a dash of lemon for balance, and an essential spritz of soda.



### ORANGE TRIP 19 | *MID 1800'S*

Gentleman Jack Whiskey, Acidified Orange Juice

Before written on paper, the Whiskey Sour was created by Vice Admiral Edward Vernon of England to help calm the stomachs of sailors suffering from scurvy and seasickness. The very early version with sugar, lemon juice, and whiskey was the inspiration behind this citrusy cocktail. Gentleman Jack whiskey is shaken up with the brightness of acidified orange juice and Angostura bitters, and garnished with an orange wheel.



### OLD FASHIONED, AMIGOS 27 | *LATE 1800'S*

Casamigos Reposado Tequila, Glenlivet 12 Year, Orange

A book published in 1862 by Jerry Thomas, 19th century entrepreneur, owner of several New York City bars, and known as the 'father of American mixology', contained the first gin-based Old Fashioned recipe. The Old Fashioned known today was created in Louisville, Kentucky, where Old Fashioned Fortnight is celebrated annually in honor of the beloved cocktail. This brown-spirited cocktail might look old-fashioned, but its taste is a revelation and a cultural mash-up – mixing Casamigos Reposado and Glenlivet 12 Year Old. A dash of simple syrup and Angostura bitters mixed to finish..



### MADAME FLEUR 32 | *1920'S*

Bombay Sapphire Gin, Hennessy VS Cognac, Veuve Clicquot, Chamomile, Lemon

The French 75, designed by Harry MacElhone of Harry's New York Bar in Paris, was named after the French 75mm field gun used in WWI. With that warning in mind, this cocktail hits you with a mix of Bombay Sapphire gin and Hennessy VS, lightened up with soothing chamomile and a float of Veuve Clicquot Yellow Label. Don't let the innocent lemon twist deceive you, this drink has power.



### NACIONAL ROYALE 35 | *1930'S*

Mount Gay Black Barrel Rum, Veuve Clicquot, St-Germain, Pineapple, Lime

The Hotel Nacional de Cuba was one of the world's most glamorous hotels in the early 20th century and its namesake cocktail is the inspiration for this drink. Mount Gay Black Barrel rum is mixed with fresh pineapple and lime juices, while the traditional apricot liqueur is replaced with elderflower St-Germain. A generous topping of Veuve Clicquot Yellow Label calls to mind the sparkling Cuban sunshine.



### SOUL REVIVER 30 | *1930'S*

Botanist Gin, Casamigos Blanco Tequila, Cointreau, Lillet Blanc, Blackberry, Lemon

Based on the Corpse Reviver, a drink whose popularity soared with its appearance in The Savoy Cocktail Book in 1930, this version is equally adept at livening up the mood. Blackberries and lemon juice provide a burst of sweet and sour, while a masterful mix of Botanist gin, Casamigos Blanco, Cointreau, and Lillet Blanc is poured into an absinthe rinse. If this doesn't kick-start one's heart, little else will.



### CHAI TAI 23 | *1940'S*

Mount Gay Black Barrel Rum, Botanist Gin, Chai, Lime, Pineapple

While the Mai Tai is a classic rum cocktail first served at Trader Vic's in California, the Chai Tai mixes things up with Mount Gay Black Barrel rum and Botanist gin. Pineapple and lime juices provide tropical sweetness, while a dose of chai syrup adds a warm and spicy complexity. Surprising upon first sip, the original recipe is left wondering where chai has been all its life.



### CARTE BLANCHE 18 | *1950'S*

Bombay Sapphire Gin, Grey Goose Vodka, Chardonnay

In his first novel, author Ian Fleming, originating from the United Kingdom, writes of his protagonist, James Bond, suavely instructing a bartender to mix him a cocktail of gin, vodka, and Kina Lillet. He names it The Vesper, after his love, the beautiful Vesper Lynd. This refreshed version blends Bombay Sapphire gin with Grey Goose – and in a maverick Bond-inspired move – an equal measure of New World Chardonnay. Shaken, not stirred, and shockingly delightful.



### DERBY BIRD 21 | *1970'S*

Woodford Reserve Bourbon, Campari, Orange, Lemon

Watching the birds flit about while sitting at the Aviary Bar, Kuala Lumpur was a moment in time, never to be repeated. The Jungle Bird was the bar's signature cocktail and the inspiration behind this drink. Woodford Reserve bourbon happily pairs with Campari and orange and lemon juices for a cocktail that recalls the tiki kitsch of the 1970s, with a fresh and modern vibe.



### MATERIAL GIRL 21 | *1980'S*

Botanist Gin, St-Germain, Apple, Lemon

Though the 'Cosmo' started making the rounds in the 80s when Madonna was photographed with one in hand at New York City's Rainbow Room, its popularity peaked in the 90s with the advent of the television show Sex and the City. Originally a mix of vodka, cranberry, and Cointreau, this gin-based version is all grown up. It has budded from a vivid pink hue to a mature white. Botanist gin and St-Germain mix with fresh lemon and apple juices, while an artistic orange twist swoops over the glass with late 20th century glam.



#### NEATS SELECTION

Woodford Reserve Bourbon	14
Gentleman Jack Whiskey	11
Mount Gay Black Barrel Rum	14
Glenlivet 12 Year	14
Casamigos Reposado Tequila	18
Casamigos Mezcal	18



# KID'S MENU

## **Roasted Chicken Leg 14**

french fries, crudités, ranch dip

## **Fish and Chips 14**

ling cod, french fries, tartar sauce, crudités

## **Chicken Fingers and Fries 14**

honey mustard mayo, plum sauce, ketchup, crudités

## **Mighty Mac N' Cheese 12**

creamy cheddar cheese sauce, crispy breadcrumbs and crudités

## **Junior Cheeseburger 13**

lettuce, tomato, pickle, french fries, crudités, ranch dip

## **Cheese Pizza 13**

tomato sauce and mozzarella cheese

## **Spaghetti and Meatballs 12**

with rich tomato sauce, parmesan cheese and garlic toast

# SWEETS

## **Ice Cream or Sorbet 8**

choice of 2 scoops of ice cream or sorbet topped with whipped cream and chocolate sauce.

vanilla, chocolate, strawberry or green apple, raspberry, tangerine sorbet

## **Nutella Chocolate Almond Brownie 7**

fresh strawberries, dusted with icing sugar

## **Sweet Stuff Cupcake 7**

Our Pastry Chef's daily creation

## **Kids' Fruit Cup 6**





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## SCOTCH

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### SPEYSIDE

	1oz	2oz
Balvenie 14 yr <i>Caribbean Cask</i>	21	38
Balvenie Tun 1509	80	160
Balvenie 21 yr <i>Portwood</i>	60	120
Cardhu 12 yr	13	20
Glenfiddich 12 yr	11	17
Glenfiddich <i>Fire &amp; Cane</i>	17	30
Glenfiddich IPA	18	32
Glenfiddich Project XX	19	34
Glenfiddich 18 yr	23	42
Glenlivet 12 yr	12	18
Glenlivet 18 yr	24	43
Macallan Gold	13	20
Macallan 12 yr	17	30
Macallan 15 yr	25	45
Macallan 18 yr	50	100
Macallan 21 yr	90	180
Macallan <i>Rare Cask</i>	65	130
Macallan Reflexion	150	300

### BLENDED

Chivas Regal 12 yr	11	17
Famous Grouse	10	15
Johnnie Walker Black	12	18
Johnnie Walker Blue	30	55
Johnnie Walker Gold	17	30
Johnnie Walker Green	14	21

### ISLES

Highland Park 12 yr <i>Viking Honour</i>	17	30
Highland Park 18 yr <i>Viking Pride</i>	27	49
Talisker 10 yr	15	25
Talisker Storm	17	30

### HIGHLAND

	1oz	2oz
Aberfeldy 21	40	80
Dalmore 18 yr	36	72
Dalwhinnie 15 yr	19	34
Dalwhinnie 25 yr	80	160
Deveron 12 yr	15	25
Edradour 10 yr	16	28
Glenmorangie 10 yr	12	18
Glenmorangie 12 yr <i>Quinta Ruban</i>	16	28
Glenmorangie 12 yr <i>Nectar D'Or</i>	19	34
Glenmorangie Signet	35	70
Glenmorangie Spios	23	42
Glenfarclas 17 yr	28	50
Glenfarclas <i>105 Cask Strength</i>	23	42
Glengoyne 12yr	21	38
Oban 14 yr	22	40
Scape Glansa	17	30

### ISLAY

Ardbeg 10 yr	17	30
Ardbeg An Oa	26	47
Ardbeg Uigeadail	25	45
Bowmore 18 yr	25	45
Bowmore 25 yr	65	130
Bowmore 27 <i>Port Cask</i>	90	180
Bowmore 12	17	30
Buichladdich <i>Black Art 1992</i>	58	116
Buichladdich <i>Classic Laddie</i>	18	32
Lagavulin 16 yr	21	38
Laphroaig 10 yr	14	21
Smokehead	14	21

### LOWLAND

Auchentoshan 3-Wood	17	30
Auchentoshan <i>American Oak</i>	15	25
Glenkinchie 12 yr	17	30

# SOMETHING SWEET



## DOUBLE CHOCOLATE AND SALTED CARAMEL SUNDAE 14

Brownie Bites | Cocoa Tuile | Dark Chocolate | Toffee Sauce

## SORBET SUNDAE 14

Trio of Pear | Tangerine | Blackberry

## BLACK BEAR CHOCOLATE CAKE 12

Candied Cocoa Nibs | Tonka Beans  
Mascarpone Chantilly | Almond Praline

## RHUBARB CHOU A LA CREME 12

White Chocolate and Vanilla Chantilly  
Strawberry Balsamic Coulis

## STRAWBERRY SHORTCAKE 12

Confit Strawberries | White Chocolate  
Vanilla Cream | Light Elderflower Sponge  
Citrus Curd