Feature Cocktails

**CHARTREUSE SWIZZLE 20**
- Chartreuse
- Pineapple Juice
- Orgeat
- Lime Juice

**TAYBERRY 19**
- Chivas Whiskey
- Cointreau
- Blackberries
- Lemon
**MALLARD CLASSICS**

**TWO OUNCE**

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

BEES KNEES #2 21
Ungava Gin Sour Vide with Beeswax | Lemon | Vanilla Giffard

DUCK IN THE FOG 26
Tofino Distillery Old Growth Cedar Gin | Green Chartreuse | Lime | Housemade Juniper Berry Syrup | Egg White | Applewood Smoke

SMOKED ESPRESSO MARTINI 21
Van Gogh Espresso Vodka | Kahlúa Coffee Liqueur | Espresso | Applewood Smoke

PINEAPPLE EXPRESS 21
Bacardi Oakheart | Ciroc Coconut | Lime | Pineapple | Coconut Milk

‘EARLS’ AFFAIR 21
Plymouth Gin | Limoncello | Egg White | Lemon | Earl Grey Syrup

**GIN & TONICS**

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

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

**GINGER FIZZ 2** 8
Ginger | Lime | Agave | Soda

**SEEDLIP TONIC** 12
Seedlip Sgroppino | Juniper Syrup | Lime | Soda

**WINE**

**WHITE**

**GLS(5OZ) BTL**
Mission Hill | Estate Series Chardonnay | Okanagan | BC | 12 | 60
Cannonball | Chardonnay | California | 27 | 120
Oyster Bay | Sauvignon Blanc | New Zealand | 18 | 79
Blasted Church Hatfield’s Fuse | Okanagan | BC | 375ml | 32
La Lisse Soi D’Ivoire | Chenin Blanc | Languedoc France | 16 | 80
Blasted Church | Pinot Gris | 2017 | Okanagan BC | 18 | 90

**ROSE**

Quails Gate | Rose | Okanagan | 17 | 80

**RED**

Mission Hill Estate Series | Cabernet Merlot | Okanagan BC | 12 | 60
Underwood | Pinot Noir | Oregon | 17 | 90
Meyer Family | Pinot Noir | Okanagan | BC | 18 | 82
Blasted Church | Big Bang Theory | BC | Okanagan | .375ml | 32
Rodney Strong | Merlot | Sonoma | CA | 18 | 95
Wakefield | Cabernet Sauvignon | Australia | 20 | 110
Blasted Church | Cabernet Merlot | Okanagan | BC | 22 | 90

**CHAMPAGNE AND SPARKLING**

Bottega | Prosecco | Veneto | Italy | 15 | 70
Piper Heidsieck | Brut | Champagne | France | 35 | 155
Moët & Chandon | Brut Imperial | Champagne | France | 159

**DRINK SPECIALS**

**HOLD THE LIQUOR**

EGYPTIAN LEMONADE 8
Raspberries | Mint | Lemon | Soda

BLACKBERRY SENSATION 8
Blackberries | Sparkling Apple Juice

GINGER FIZZ 2
Ginger | Lime | Agave | Soda

SEEDLIP TONIC 12
Seedlip Sgroppino | Juniper Syrup | Lime | Soda

**MALLARD SIGNATURE G&T 19**
Gin: Cardamom + Grapefruit and Lemon
Infused Beefeater Gin | Grand Marnier
Tonic: Bradley’s Tonic Syrup
Garnish: Grapefruit
Glass: Collins

**BOTANIST - INFUSED WITH BERRY GARDEN TEA 23**
Tonic: Fever Tree Indian Tonic
Garnish: Mixed Berries
Glass: Balloon

**EMPRESS 1908 22**
Tonic: Sparkmouth Artisanal Tonic
Garnish: Juniper Berries | Blackberry | Ginger | Grapefruit
Glass: Balloon

**LIQUID DESSERT**

**GRANDMA’S TODDY 17**
Spiced St.Remy VSOP Napoleon Brandy | Lemon | Honey | Ginger | Hot Water

**MALLARD GLÜHWEIN 17**
Mission Hill Cabernet Merlot | House Spiced Glühwein Nectar
Make it a “Caribou” with Canadian Club add 5

**Milk & Honey 17**
Absolut Vanilla Vodka | Frangelico Liqueur | Honey | Steamed Almond Milk | Cinnamon-Sugar Rim

**SOMETHING SWEET**

**DOUBLE CHOCOLATE AND SALTED CARAMEL SUNDAE 14**
Brownie Bites | Cocoa Tulie | Dark Chocolate | Toffee Sauce

**SUMMER SORBET SUNDAE 14**
Trio of Green Apple, Raspberry and Tangerine

**BEST OF BC GREEK YOGURT SHORTCAKE 14**
Seasonal Berries

**Rhubarb and Blueberry Meringue Tart 14**
Raspberry Sorbet

**BEER & CIDER**

**DRAUGHT**

LOCAL 10
Stanley Park Noble Pilsner
Stanley Park Sunset Ale
Steamworks IPA
Whistler Hazy Trail Pale Ale
Whistler Grapefruit Ale
Lonetree Dry Apple

IMPORTED 11
Guinness - IRL
Stella Artois - BEL

Ciders 13
Rekorderlig Strawberry and Lime
Lonetree Pear

**BOTTLES**

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

**IMPORTED**
Corona - MEX
Kronenbourg 1664 Blanc - FRA
Sapporo - JPN

**NON-ALCOHOLIC**
Warsteiner GER
THE DECADES

The golden age of cocktails was a time of elegance and sophistication. Bartenders were clad in three-piece suits, invention cocktails became classics, and debonair rogues would insist their martinis were shaken, not stirred. Classics perfectly 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 | 1880'S
Grey Goose Vodka, Honey, Lemon

The classic white wine spritzer was invented in Austria as sparkling water came into fashion. Adding a spritz of citrus, or even a spritz of lemon to a glass of wine made for a mature summer drink. As its popularity spread throughout the continent and across the USA, the German version led way to 'spritze'. This modern spritzer mirrors summertime relaxation and terrace living with Grey Goose and honey, a dashe lemon to balance, and an essential spritz of soda.

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ORANGE TRIP 19 | MI 1900'S
Gentleman Jack Whiskey, Acidified Orange Juice

Before written on paper, the Whisky Sour was created by A.W. Adolphus Edward Vernon England to help calm the stomachs of sailors suffering from scurvy and watersickness. 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.

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OLD FASHIONED, AMIGOS 27 | LATE 1800'S
Casamigos Reposado Tequila, Glenlivet 12 Year, Orange

A book published in 1862 by Jerry Thomas, 19th century engraver, owner of several New York City bars, and known as the "Father of American mixology", contains 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 spirit-based cocktail is a fascinatingly simple drink. Gentleman Jack Whiskey, orange juice, and a dash of orange bitters can be enjoyed if you're in a mood for a little extra complexity.

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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 7.5mm Parabellum gun used in WWI. With that warning in mind, this cocktail plays into the mix of Bombay Sapphire gin and Hennessy VS, lighted up with chamomile flowers and a twist of Veuve Clicquot Yellow Label. Don't let the innocent lemon hard deceive you, this drink has power.

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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 1934, this version is equally adept at lifting you up the mood. Blackberries and lemon juice provide a burst of sweet and sour, while an elegant dose of Botanist gin, Casamigos Blanco, Cointreau, and Lillet Blanc is poured in on an absolute nose. If this doesn't lock-start one's heart, little else will.

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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, savourily instructing a bartender to make him a cocktail of gin, vodka, and Lime Juice. As names the drink in honor of his lover, the beautiful Vesper Lynd. This refreshing variation blends Bombay Sapphire gin, Grey Goose – and in a maverick Bond-inspired move – an equal measure of New World Chardonnay. Shaken, not stirred, and shockingly delightful.

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DERBY BIRD 21 | 1970'S
Woodford Reserve Bourbon, Campari, Orange, Lemon

Watching the birds fly about while sitting at the Aviary Bar, Kaia 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 mix, Campari and orange and lemon juice for a twist provides the bar-laden of the 70s, with a fresh and modern vibe.

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MATERIAL GIRL 21 | 1980'S
Botanist Gin, St-Germain, Apple, Lemon

Though the 'Cocktail' 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 chambord, this girly-based version is all grown-up. It's mixed from a twist pink hard to create a white. Botanist gin and St-Germain mix with fresh lemon and apple juice, while an orange sugar twist top over the glass with late 20th century glam.

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

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NUCLEAR 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 this traditional apricot liqueur is replaced with St-Germain. A generous topping of Veuve Clicquot Yellow Label call to mind the sparkling Cuban sunshine.

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THE MALLARD

CLASSICS PERFECTED

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