SOMETHING SWEET

DOUBLE CHOCOLATE 14
SALTED CARAMEL SUNDAE
Cocoa Nib Tuile | Caramel Pearls
Chantilly Cream | Brownie Pieces

CHOCOLATE ALMOND CAKE 12
Flourless Chocolate Almond Cake
Dark Chocolate Ganache Frosting

CAPPUCCINO CHEESECAKE 12
Coffee Flavor Baked Cheese Cake
Chocolate Cookie Crumb Base

HUMMINGBIRD CAKE 12
Pineapple | Banana | Pecan Sponge Cake
Vanilla Cream Cheese Frosting

LIQUID DESSERT

WARMERS

MILK AND HONEY 18 2oz
Absolut Vanilia | Frangelico | Honey Syrup | Almond Milk

CHILI CHILI BANG BANG 20 2oz
Ancho Chili Infused Jaral de Berrio Mezcal
Kahlúa | Chocolate Milk | Whipped Cream

MALLARD GLÜHWEIN 20 4oz
Mission Hill Red Wine | Home-made Glühwein Syrup

ACCOR LIVE LIMITLESS

MEMBERS EARN LIMITLESS DINING REWARD POINTS

ALL IS ACCOR'S LIFESTYLE LOYALTY PROGRAM.
Book a hotel at the best rate. Enjoy a meal or a massage. Attend exclusive events. As a member of ALL, you will be rewarded for everything you do.
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COCKTAILS

WASABARITA 20 *2 oz*
Wasabi Infused Hornito's Plata Tequila | Cointreau
Lime | Maple Syrup | Sea Salt Nori Rim

WHITE OUT COSMO 22 *2 oz*
Absolut Pear and Elderflower Vodka | Cointreau
Lime | White Cranberry

GLACIAL PUNCH 32 *2 oz*
Winter Spice Infused Flor de Caña 12yr Rum | Coconut Oil
Amaro Nonino | Lime
** clarified with coconut milk*

CASTAWAY OLD FASHIONED 25 *2 oz*
Woodford Reserve Bourbon
Taylor Fladgate 20 y.o Tawny Port
Barrel Aged Maple Syrup | Angostura Bitters
Applewood Smoke

SIGNATURE GIN AND TONIC 25 *2 oz*
Cardamom-Lemon-Grapefruit Infused Beefeater Gin
Cointreau | Lemon | Grapefruit | Fever-Tree Tonic

OLDBOY 21 *2 oz*
Knob Creek Rye Whiskey
Bruichladdich Port Charlotte Scotch
Gochujang Honey Syrup | Lemon | Fresh Ginger

50 SHADES OF BLUE 34 *2.25 oz*
Blue Cheese Infused Hendricks Gin
Pére Magloire V.S. Calvados | Almond Orgeat Syrup
Apricot Brandy | Lemon | Orange | Egg White
Port Poached Figs

CASK AGED SCOTCH BOULEVARDIER 27 *3 oz*
Johnnie Walker Red Label | Esquimalt Sweet Vermouth
Woods Amaro | Orange Bitters
** aged one month on new American Oak*

PORT ROYAL DAIQUIRI 23 *2 oz*
Diplomatico Gran Reserva Rum
Giffard Caribbean Pineapple | Lime | Cinnamon Essence

RUBY 25 *3 oz*
Hennessey VS | Cocchi Americano Rosa
Noilly Prat Dry Vermouth | Blackberry-Thyme-Balsamic Shrub
Laphroiag Spritz

SOUNDS LIKE FUN 20 *1.5 oz*
Wray and Nephew Overproof Rum | Bacardi Superior Rum
Tofino Distillery Psychedelic Jellyfish Absinthe
Lactic Raspberry Cordial | Lemon

SENCHA QUENCHER 23 *3 oz*
Suntory Toki Whisky | Suze | Yuzu Juice | Green Tea Syrup
Stanley Park Lager

**Please note that prices are exclusive of applicable taxes*

LIGHT

SENCHA QUENCHER

WHITE OUT COSMO

SIGNATURE G&T

DAY

MALLARD GLÜHWEIN

GLACIAL PUNCH

PORT-ROYAL DAIQUIRI

WASABARITA

RUBY

NON ALCOHOLIC DRINKS AVAILABLE

SANDWICHES

Gluten free options are availble on request please notify your server.
Split charge for shared items 5.

MOUNTAIN BURGER 28
Maple Bacon Jam | Black Garlic Aioli | Emmental Cheese
House-made Pickle | French Fries

CRISPY CHICKEN SANDWICH 26
Sriracha Aioli | Pickled Shallot | Sliced Proscuitto
Aged Cheddar | French Fries

CANADIAN WILD GRAIN VEGAN BURGER 24
Vegan Cheese | Tomato | Lettuce | Pickle | French Fries

SLOW ROASTED BEEF SANDWICH 33
Caramelized Onion | Monterey Jack Cheese | Horseradish
Old Fashioned Jus | Ciabatta | French Fries

UPGRADE
Caesar Salad **7**
Artisan Greens **5**
Seafood Chowder **7**
Truffle Fries **7**

MAINS

Split charge for shared items 5.

FRUTTI DI MARE 36
Ingrain Casareccia | Shrimp | Scallops | Calamari | Mussels
Parmesan Cheese | Garlic Bread

8oz MALLARD MEATBALL 26
Pomodoro Sauce | Basil | Parmiggiano Cheese | Garlic Bread

10oz SLOW ROASTED PRIME RIB 48
Truffle Potato Purée | Seasonal Vegetables | Old Fashioned Jus

SEARED STEELHEAD 28
Ajo Blanco | Fingerling Potatoes | Succotash | Jalapeño Emulsion
Fine Herbs

CIOPPINO 36
Shrimp | Scallops | Calamari | Mussels | Fennel Salad
Garlic Bread

FISH & CHIPS 28
Whistler Brewing Company Beer Battered
Wild Pacific Lingcod | French Fries | House Coleslaw
Preserved Lemon Tartar

ROASTED RED PEPPER CURRY 26
Cumin Rice | Crispy Onions | Naan Bread

THREE EGG OMELETTE 24
Filled With Mushrooms | Aged White Cheddar

MENU

SOUPS

WEST COAST SEAFOOD CHOWDER 19
Salmon | Shrimp | Clams | Scallops | Rich Herb Cream

ROASTED TOMATO & COCONUT BISQUE 13
Chive Oil

SOUP OF THE DAY 14
Chef's Daily Creation

MEAT & CHEESE

Chef's Selection of Hand Smoked and Cured Meat

Chef's Selection
Golden Ears cheesecrafters Local Cheese

Selection of Meat and cheese
for two 36 | for four 56

SALADS

CHATEAU CAESAR 22
Romaine Hearts | Bacon | Parmesan Cheese
Creamy Caesar Dressing | Garlic Focaccia Croutons

COBB SALAD 28
Artisan Lettuce | Crispy Bacon | Avocado | Blue Cheese
Gem Tomatoes | Hard Boiled Egg |Grilled Chicken Breast
House-made Ranch Dressing

HUMMUS SALAD 19
Mediterranean Green Salad | Z'aatar | Jalapeño Salsa | Falafel
Grilled Baguette

WARM DELICATA SALAD 21
Israeli Couscous | Roasted Winter Squash | Poached Egg | Feta Cheese
Bitter Greens | Tomato | Roasted Pumpkin Seeds

BEETROOT SALAD 19
Mesclun Salad | Heirloom Carrots | Grapefruit | Chimichurri Sauce
Chimichurri Crumble | Labneh

CRISPY KALE SALAD 20
Quinoa Sprouts | Cherry Tomatoes | Pickled Onion
Furikake Tobanjan Dressing

ADDITIONS
Sautéed Tiger Prawns 15
Grilled Chicken Breast 12
Lois Lake Steelhead 16

A COMPARATIVE GUIDE TO TASTE (LIGHT VS RICH) & SUGGESTED DRINKING TIMES (DAYTIME TO LATE EVENING)

SOUNDS LIKE FUN

50 SHADES OF BLUE

MILK AND HONEY

NIGHT

CASK BOULEVARDIER

CHILI CHILLI BANG BANG

OLD BOY

CAST AWAY OLD FASHIONED

RICH

WINE

WHITE

	GLS (5OZ)	BTL
Chardonnay, Mission Hill "Five Vineyards", BC	12	60
Chardonnay, Cannonball, Napa Valley, USA	22	110
Chenin Blanc, Quails Gate, Okanagan, BC	17	85
Riesling, Chateau Ste. Michelle, USA	18	90
Sauvignon Blanc, Oyster Bay, NZ	16	80
Chablis, Simonnet Febvre, France	21	105
Pinot Grigio, Santa Cristina, Tuscany, Italy	14	70

ROSÉ

Augey, Rosé, Bordeaux, France	15	75
Quails' Gate Rosé, Okanagan, BC	15	75

RED

Cabernet-Merlot, Mission Hill "Five Vineyards" BC	12	60
Cabernet Sauvignon, Cannonball, Sonoma, USA	24	120
Pinot Noir, Fort Berens, Lillooet, Canada	18	90
Malbec, Burrowing Owl, Oliver, BC	25	125
Santa Cristina, Toscana, ITL	16	80
Pinot Noir, Louis Latour, Bourgogne, France	24	120
Syrah, Blasted Church, Okanagan, BC	23	115

CHAMPAGNE AND SPARKLING

Blasted Church OMG, Okanagan Valley, BC	17	85
De Chanceny Cremant De Loire, Rosé Brut, France	20	100
Prosecco, Mionetto, Veneto, Italy	16	80
Prosecco Rosé, Mionetto, Veneto, Italy	16	80
Veuve Clicquot "Yellow Label", Reims, France	38	200
Philippe Gonet, 'Blanc de Blanc', France		295

To View the extended Winelist
Please Scan the Below QR Code

SHARE-SIES

Vegan | Vegetarian | Gluten Free

NACHOS 34
Mozzarella | Black Olives | Pickled Jalapeños
Fresh Tomatoes | Red and Green Onions | Cilantro
Salsa | Guacamole | Sour Cream **serves 4-6 people*

Choose From Spiced Beef, Chicken or Cauiflower
**Cauliflower, mixed sprouts and grains, lentils, chickpeas*

CONFIT MALLARD DUCK WINGS 26
Korean BBQ Sauce | Sesame Crumble

CHICKEN WINGS 24
choice of
Garlic Honey Sauce
Fire and Ice Sauce
Buffalo Sauce

BEEF TARTARE 26
Wild Onion Dressing | Fermented Mustard | Smoked Pickled Shallot
Cured Egg Yolk | Bone Marrow Dust | Crispy Potato Chips

TOMATO FLATBREAD 23
Roasted Tomato Sauce | Chevre
Heirloom Cherry Tomatoes | Arugula

BBQ BEEF FLATBREAD 25
Shredded Braised Beef | House-made BBQ Sauce
Pickled Banana Pepper | Smoked Pickled Shallot
Feta Cheese | Spring Onion

WHIPPED HONEY RICOTTA TOAST 24
Apple and Pear Chutney | Sliced Prosciutto | Roasted Hazelnuts
Thyme | Grilled Sourdough

CRISPY CAULIFLOWER BITES 22
Ajo Panca Sauce | Mint | Nutritional Yeast
Or
Buffalo Sauce

TRUFFLE FRIES 16
Lemon Parmesan Aioli | Chives

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.*

AFTER DINNER

DESSERT WINE	GLS	BTL
Inniskillin | Riesling Ice Wine | Okanagan BC	30	150(375ml)

PORT & FORTIFIED WINE	2OZ	BTL
Burrowing Owl | Coruja Fortified Red Wine | BC	15	150(500ml)
Black Sage | Vineyard Pipe | Okanagan Valley | BC	14	100(500ml)
Graham's | 10 year old Tawny Port | Portugal	16	160(750ml)
Graham's | Six Grapes Reserve Port | Portugal	10	120(750ml)
Taylor Fladgate | 20 year old Tawny Port | Portugal	25	250(750ml)
Taylor Fladgate | Late Bottled Vintage 2012| Portugal	14	150(750ml)

SHERRY		
Harveys | Bristol Cream | Spain	8	80 (750ml)

ARMAGNAC, CALVADOS & COGNAC	1OZ	2OZ
Asbach Brandy	12	18
B&B Benedictine	12	18
Courvoisier | VSOP	17	30
Dom Benedictine	10	15
Hennessy | VS	15	25
Hennessy | VSOP	16	28
Hennessy | XO	35	70
Père Magloire | Calvados	14	21
Rémy Martin 1738	17	29
Rémy Martin | VSOP	18	32
Rémy Martin | XO	35	70
Rémy Martin | Louis XIII	280	560
Saint-Vivant | Armagnac	15	25
St. Remy VSOP Brandy	10	15

AMARO	1OZ	2OZ
Amaro Averna	10	15
Amaro Montenegro	13	15
Amora Nonino	18	32
Branca Menta	10	15
Fernet-Branca	10	15
Cynar	10	15
Jagermeister	10	15

APERITIF & DIGESTIF	1OZ	2OZ
Aperol	10	15
Campari	10	15
Dubonnet	11	17
Grappa Gualco | Dolcetto	18	30
Lillet	10	15
Limoncello	10	15
Taboo Absinthe | Okanagan Spirits	15	22
Tofino Distillery Psychedelic Jellyfish Absinthe	15	22
Cocchi Americano | Rosa	18	30
Cocchi Americano | Blanco	18	30

SCOTCH

ISLAY

	1OZ	2OZ
Ardbeg 10 yr	17	30
Ardbeg An Oa	26	47
Bruichladdich *Classic Laddie*	18	32
Bruichladdich *Port Charlotte 10 yr*	17	30
Bowmore 18 yr	25	45
Bowmore 25 yr	65	130
Bowmore 27 *Port Cask*	90	180
Laphroaig 10 yr	14	21
Lagavulin 16 yr	22	43

ISLES

Highland Park 18 yr *Viking Pride*	27	49
Talisker 10 yr	15	25

HIGHLAND

Aberfeldy 21	40	80
Dalmore 12 yr	20	40
Dalmore 15 yr	23	42
Dalmore 18 yr	36	72
Dalwhinnie 15 yr	19	34
Dalwhinnie 25 yr	80	160
Deveron 12 yr	15	25
Oban 14 yr	22	40
Glenfarclas 17 yr	23	42
Macallan 12yr	17	30

LOWLAND

Auchentoshan 3-Wood	17	30
Auchentoshan *American Oak Single Malt*	15	25
Glenkinchie 12 yr	17	30

SPEYSIDE

	1OZ	2OZ
Aultmore 12yr	18	32
Balvenie 14 yr *Caribbean Cask*	21	38
Balvenie 1509 Tun	80	160
Cragganmore 12 yr	20	40
Glenfiddich IPA	18	27
Glenfiddich 12 yr	11	17
Glenfiddich *Fire and Cane*	17	30
Glenlivet 12 yr	12	18
Glenlivet 18 yr	35	43

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

SCAN ME

*Scan for our *Exclusive Spirits Collection*

SPIRITS

GIN

	1OZ	2OZ
Beefeater	10	15
Bombay Sapphire	11	17
Empress	13	20
Hendrick's	13	20
Montis Alpine	14	23
Plymouth	11	17
Sheringham	13	20
Tanqueray	11	17
Tanqueray Ten	13	20
The Botanist	13	20
Ungava	12	18
Monkey 47	14	23

VODKA

Absolut	10	15
Absolut Elyx	15	25
Belvedere	12	18
Finlandia	10	15
Grey Goose	12	18
Luksusowa	11	17
Northern Keep	12	18
Tito's	12	18

RUM

Appleton Estate 8 yr	11	17
Bacardi Superior	10	15
Bacardi 8 yr	11	17
Bacardi Spiced	11	17
Diplomatico Reserva	14	21
Flor de Caña 12 yr	12	18
Flor de Caña 25 yr	17	30
Gosling's Black Seal	11	17
Havana Club 7 yr	11	17
Mount Gay Black Barrel	13	20
Ron Zacapa 23	17	30
Wray and Nephew Over Proof	11	17

CLASE AZUL
MÉXICO

TEQUILA FLIGHT
100

Produced in the Highlands, slow cooked in traditional stone ovens, and double distilled in copper pot stills

Clase Azul Plata

Clase Azul Gold

Clase Azul Reposado

TEQUILA & MEZCAL

	1OZ	2OZ
Jaral de Berrio Mezcal	16	24
Casamigos Blanco	15	25
Casamigos Reposado	17	30
Casamigos Añejo	18	32
Casamigos Mezcal	20	35
Clase Azul Reposado	35	70
Clase Azul Plata	32	64
Clase Azul Gold	50	100
Don Julio Blanco	17	30
Don Julio Reposado	19	34
Don Julio Añejo	19	34
Don Julio 1942	40	80
Montelobos Mezcal	16	32
Hornitos Plata	10	15

WHISKEY

Canadian Club	10	15
Canadian Club 41 yr	35	70
Crown Royal	11	17
Lot No. 40	11	17
J.P Wiser's 18 yr	15	25
JAPANESE		
Hibiki Harmony	18	32
Nikka from the Barrel	18	32
Suntory Toki	16	28
ITALIAN		
Puni - Alba	26	47
AMERICAN		
Basil Hayden	15	25
Booker's Bourbon	19	25
Buffalo Trace	12	18
Bulleit Bourbon	11	17
Bulleit Rye	11	17
Elijah Craig Small Batch	15	25
Gentleman Jack	11	17
Jack Daniel's	10	15
Jim Bean Rye	10	15
Knob Creek Bourbon	13	20
Knob Creek Rye	13	20
Legent	15	23
Maker's Mark	12	18
Old Overholt	11	17
Westlands Peated *Single Malt*	22	40
Woodford Reserve	14	21
IRISH		
Jameson	11	17
Redbreast 12 yr	18	32
Tullamore D.E.W.	11	17

BEER & CIDER

LOCAL DRAFT (20oz) 10
Stanley Park - Park Sesh Lager
Stanley Park Amber Ale
Steamworks Heroica Red Ale
Pemberton Brew Co. Long Road IPA
Whistler Brewing Co. Hazy Trail Pale Ale
Rotating Seasonal Draft *ask server for details

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

CIDERS
Brickers Apple Cider *(473ml)* 12
Brickers Frambo *(500ml)* 24

DOMESTIC 9
Bud Light *(355ml)*
Budweiser *(355ml)*
Kokanee *(355ml)*
Steamworks Flagship IPA *(355ml)*
Whistler Forager Gluten Free *(330ml)*
Whistler Chestnut Ale *(355ml)*

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

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

LOW PROOF OR NO PROOF

Delicious craft cocktails, reduced or no alcohol

LOW PROOF

FRENCH - ITALIAN CONNECTION 18
Strawberry Infused Aperol | St. Germain
Mionetto Prosecco | Soda

BETTER TOGETHER 16
Frangelico | Chambord | Crème de Cacao
Raspberry Cordial | Tonic Water

PINK-182 17
Seedlip Spice | Seelip Grove | Cocchi Americano Rosa
Campari | Peychauds Bitters

NO PROOF

EGYPTIAN LEMONADE 10
House-made Raspberry Cordial | Lemon | Soda | Mint

DREAMSICLE 11
Lemon | Orange | Vanilla | Egg Whites

GINGER FIZZ 12
Lime | Agave | Ginger | Soda

BLACKER THE BERRY 14
Blackberry-Thyme Balsamic Shrub | Lemon
Fentimans Ginger Beer | Soda