



Introduction—our bar is striving to bring North Vancouver the art of the hand crafted cocktail, featuring the freshest ingredients, organic alternatives*, and of course ice. We draw inspiration from the "BAR-CHEF" movement sweeping the world: the fusion of bar and kitchen, taking cocktails to a craft in pursuit of art. Art in the bar & kitchen takes time, care, proper technique, and passion. We hope that you will appreciate, and enjoy the preparation of our cocktails, martinis, non-alcoholic drinks and our fresh features—Ask about them..

**Organic Gin and Vodka are presently available, all our simple syrups are made with organic sugar, and we're working on more alternatives..*

Imbibe Responsibly.

Our Martinis - 2oz.

Well Brand\$7.50

Organic*\$8.50

Tanqueray 10/Grey Goose \$10

Tax not included

Traditional

Have your martini: Classic, Dry, Extra-Dry, Dirty, Perfect, or Smokey. STIRRED OR SHAKEN

Alternative

Chocolate - Vanilla vodka, dark crème de cacao, Galliano, and vanilla simple syrup.

Almond - Raspberry Vodka, Amaretto, and dry-vermouth.

Vesper - Credit goes to Ian Fleming author of the James Bond novels - London Dry Gin, Vodka, and Lillet blanc—served cold as betrayal.

French Martini - Chambord, Pineapple Juice, and Vodka.

Our Cocktails - 2oz.

Well Brand\$7.50

Organic*\$8.50

Premium \$10

Classics

Manhattan - Try a Rob Roy, or a Southern Gentleman

Rusty Nail

Old Fashioned

Tom Collins
Flamingo
The Bacardi Cocktail
Cosmopolitan
Margarita

Modern/In House Creations

Orange-Berry Belini—Orange juice, Chambord and Sparkling Wine create a refreshing effervescence
\$10

Spice Road Caesar—The taste of the orient, an exotic variation on the timeless Canadian cocktail.
\$9.5

Tropical Escape—Equatorial is the climate of this cocktail, a great way to imagine paradise this winter.
\$8.5

Mock-tails(Non-alcoholic)

\$4.25

Shirley Temple
Fresh Sprite: Lemon, Lime juice, Simple Syrup, and soda
Shaken Apple, Pineapple, and Lime juice
Shaken Orange, and Cranberry juice

Feel free to ask for other 'virgin' concoctions

Scotch & Bourbon 1oz.

The Macallan 12 yr.—Highland Speyside \$12
Oban 14 yr. —West Highland\$14
Bowmore 15 Yr.—Islay \$14

Woodford Reserve—Small Batch Kentucky Bourbon \$8
Buffalo Trace—Franklin County, Kentucky \$9^L

Port, Sherry, Ice-wine & Dessert Wines - 2oz.

Fonseca, Bin No. 27, Portugal \$10
Noval, Unfiltered Late Bottled Vintage 2003, Portugal \$12.5

Harvey's Bristol Cream, Sherry-Spain \$8.5

Mission Hill, Reserve Late Harvest, Ice-Wine, B.C. \$11
Tinhorn Creek, Ice-Wine, B.C. \$12

Essensia, Orange Muscat, Dessert Wine, U.S.A. \$10

Elysium, Black Muscat, Dessert Wine, U.S.A. \$11

Dessert Coffees & Nightcaps - 1oz.

CHOOSE REGULAR OR SPICED SUGAR RIM

B52

Irish

Spanish

Monte Cristo

Blueberry Tea - Grand Marnier, and Amaretto

Stinger - A classic Nightcap: Brandy, and crème de menthe

Espresso crème pick-me up - Fresh shot of espresso, Van Gogh

Espresso Vodka, Baileys and Kahlua. Shaken with cream and served frosty.

Beers, Ciders & Coolers

\$5.5/Import - \$4.75/Domestic - \$6/Coolers

Domestic

Canadian - Lager

Rickard's White - Belgian Style White Ale

Sleeman Honey Brown - Lager

Alexander Keith's - India Pale Ale

Imports

Stella Artois, Belgium

Heineken, Nederland's

Corona, Mexico

Guinness, Ireland

Ciders & Coolers

Mikes Hard Lemonade

Smirnoff Ice

Feature Growers Cider—ask your server