

Libations

*"Here's to alcohol, the rose colored glasses of
life."*

— F. Scott Fitzgerald, The Beautiful and Damned

Dedication

This book is dedicated to all the refreshment lovers out there. For we couldn't have done this without you.

Chapter 1

Signature cocktails for the soul

Contemporary

Blood & Champagne \$20 (2oz)

Sparkling, Clarified Orange & Egyptian Geranium Blossom Cordial, Negroni Pearls

Trans-Atlantyck \$22 (3oz)

Elderflower & Rhubarb Cordial, Ampersand Gin, Tradicional Tequila, Yerba Mate & Kola Nut Infused Aperol, Lemon Juice, Sparkling Wine

Inherent Vice \$20 (2oz)

Per Se Vodka, Aperol, Pomelo & Grapefruit Cordial, Lemon Juice, Cilantro, Soda

Island of Dolls \$21 (2.5oz)

Chargrilled Lemon Zest, Union Mezcal, Olorosso Sherry, Fernet Branca, Lemon Juice, Pineapple & Clove Salted Caramel, Pineapple Juice, Egg Whites & Campari

Impeccable Solitude \$21 (2.5oz)

Grapes, Leather Rested Pisco, Blanche De Normande, Giffard Apricot, Lemon Juice, Concorde Grape & Fortified Wine Cordial, Egg Whites, Lavender

23 Enigma \$19 (2.5oz)

Pink Pepper Corn Botanist Gin, Dutch Ice Coffee, Lemon Juice, Giffard Rose Petal Liquor, Egg Whites, Cava

Cote Foret \$25 (2.5oz)

Ampersand Gin, Hayman Sloe Gin, Cocchi Vermouth Amaro, Nettle & Pine Cone Cordial, Grapefruit Zest Tincture, Roasted Lemon & Koln Foam

Conceptual

Scentless Apprentice \$25 (2.5oz)

Presented on a vanity tray with perfume bottle, perfume mister & Chanel foam spooned tableside

Per Se Vodka, Lemon Balm Tincture, Myrtle & Sandalwood Cordial, Crème de Banane, Lemon Juice, Chanel No. 5 Air

La Belle Saison \$28 (3oz)

Wild Honeysuckle & Jasmine Foam, Cracked over the drink table-side from a blown hens egg

Glenlivet Nadurra, J.Duperyon Armagnac, French Hay & Valencia Neroli Cordial, Sauterne wine, Lemon Juice

Juniper's Knot \$25 (2.5oz)

Forest aromas created tableside. Coupette served surrounded by sight and smell of the outdoors

Rum Blend, Oxidized Ruby Port, Porcini Mushroom, Juniper & Blackberry Coulis, Lemon Juice, White Truffle Umami Sugar Rim, Torched Angostura & Peach Marshmallow

Historical

Justin's Pimms Cup \$19 (3oz)

House Crafted Pimms Aromatic Tonic, Cucumber, Strawberries, Mint Leaves, Orange & Lemon Pieces

Champagne Sangria \$19 (2.5oz)

Sparkling Wine, Cordial Medoc, Orange Juice, Cinnamon, Green Apples, Peaches

Bramble \$20 (2oz)

Muddled Lemons, Ampersand Gin, House Made Mure, Blackberries

Clover Club \$19 (2.5oz)

Ampersand Gin, Vya Dry, Cocchi Vermouth Amaro, Raspberry & Pomegranate Coulis, Lemon Juice, Egg Whites

Vesper \$22 (3oz)

No. 3 Gin, Stoli Elit, Lillet Blanc

French 75 \$18 (2oz)

Botanist Gin, Sparkling, Sugar, Lemon Juice

New Orleans Style

Gautier VS Cognac, Sparkling, Sugar, Lemon Juice

Historical (cont)

Hemingway Daiquiri \$17 (2oz)

Havana 7 Year Rum, Wrey & Nephew Rum, Luxardo Maraschino, Grapefruit Juice, Lime Juice, Sugar, Grapefruit Bitters

Mojito \$17 (2.5oz)

Bacardi 8 Year Rum, Wrey & Nephew Rum, Spearmint Tincture, Mint, Lime, Sugar

Pina Colada \$20 (2.5oz)

Smoked Pineapple Infused Wray & Nephew Overproof Rum, Lime Juice, Cold Pressed Pineapple Juice, Creamed Coconut

Mary Pickford \$18 (2.25oz)

J Wary Jamacian Rum, Mount Gay XO, Luxardo Maraschino, House Made Grenadine, Cold Pressed Pineapple Juice

Georgia Mint Julep \$19 (2oz)

Gautier VS Cognac, Giffard Peach Brandy, Mint

Vieux Carre \$22 (3oz)

Gautier VS Cognac, Weller's 12 Year Bourbon, Cocchi Torino Vermouth, Benedictine, Angostura Bitters, Antique Bitters

Historical (cont)

Trinidad Sour \$20 (2oz)

Angostura Bitters, Knob Creek Rye, Lemon Juice,
House Made Orgeat Syrup

Boulevardier \$20 (3oz)

Booker's Bourbon, Campari, Antica Formula
Vermouth

Blood & Sand \$19 (3oz)

Cutty Sark Prohibition Scotch, Cherry Heering,
Cocchi Torino Vermouth, Orange Juice

Shelby's Margarita \$20 (2.5oz)

Tradicional Reposado, Olorosso Sherry, Lime Juice,
House Made Agave Triple Sec, Egg Whites, Vanilla
Salt Rim

Moscow Mule \$20 (2oz)

Stoli Elit, Lime, House Made Ginger Beer, Candied
Ginger

Mermaids Tears \$25/oz

The World's Rarest Sipping Rum, Blended to
Perfection in Four Bottle Batches at The Hotel, Then
Rested in a Barrel That Once Contained Black
Walnuts

Chapter 2

Grain, hops, yeast & water

Beer

Draft (13oz.)

Grolsch	\$9
Lawless IPA	\$9
Köing Ludwig (18oz)	\$12

By the Bottle (330ml)

International

Pilsner Urquel	\$10
Stella Artois	\$10

British Columbia

Four Winds Pale Ale	\$10
Wunderbar Kolsch	\$10

Cider

Naramata Dry Apple Cider	\$12
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Chapter 3

**Spirits: the light, the bold and
the flavorful**

Vodka

Rye

Belvedere	\$12
Sobieski	\$10

Wheat

42 Below	\$9
Absolut Elyx	\$10
Grey Goose	\$12
Grey Goose VX	\$16
Ketel One	\$12
Stolichnaya Elit	\$12
Ampersand Per Se Vodka	\$12
Sons of Vancouver Vodka Vodka Vodka	\$12
Truth Vodka	\$12

Potato

Luksusowa	\$10
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Corn

Tito's Handmade	\$9
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Infusions + Flavoured

Grey Goose Citron	\$12
Grey Goose Orange	\$12
St George California Citrus	\$12
St George Green Chile	\$12
Zubrowka	\$9

Gin

Local

Ampersand Gin	\$12
Sheringham Gin	\$12
The Liberty Endeavours Origins	\$12

British

Beefeater 24	-	\$10
Bombay Sapphire		\$9
Bombay Sapphire East		\$9
Hayman's Old Tom		\$12
Hayman's Sloe Gin		\$12
Hendrick's		\$12
Miller's London Dry		\$14
Tanqueray		\$9
Tanqueray Rangpur		\$10
The Botanist		\$12
Star of Bombay		\$12

France

Le Gin de Christian Drouin	\$15
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Holland

No. 3	\$14
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Mexico

Pierde Almas Mezcal Flavored Gin	\$24
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Spain

Siderit	\$15
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Rum

White

Appleton White	\$8
Bacardi Superior White	\$8

Spiced

Captain Morgan Spiced	\$9
Bacardi Oakheart	\$9

Aged

Appleton V/X	\$9
Brugal Ron Anejo	\$10
Mount Gay Eclipse	\$9
Mount Gay XO	\$12
Havana Club Anejo Reserve	\$10
Havana Club 7 Year Old	\$12
Bacardi 8 Year Old	\$10
Bumbu Rum Co.	\$15
Ron Barcelo Imperial	\$12
English Harbor 10 Year Old	\$22
Kirk & Sweeny 12 Year Old	\$16
Lemon Hart 151 Demerara	\$12
El Dorado 15 Year Old Special Reserve	\$14
Diplomatico Reserva	\$14
Santa Teresa 1796 Ron Antiquo De Solera	\$16
Plantation XO	\$16

Agricole & Cane

Leblon Cachaca	\$12
Karukera Rhum Vieux Agricole Réserve	\$16

Agave

Tequila

Plata/Blanco *Aged up to 3 months in oak*

Jose Cuervo Tradicional Plata	\$11
Clase Azul Plata	\$22

Special Blend *Blanco tequila blended with Extra Anejo*

Casa Dragones Joven	\$45
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Reposado *Aged 3 to 12 months in oak*

Jose Cuervo Tradicional Reposado	\$12
Cazadores Reposado	\$13
Casamigos Reposado	\$16
Herradura Reposado	\$14
Patron Reposado	\$20

Anejo *Minimum 1 to 3 years aged in oak*

Cazadores Añejo	\$15
Sangre de Vida Añejo	\$18

Extra Anejo *Minimum 3 years aged in oak*

Gran Mayan Ultra Aged	\$26
Don Julio Añejo 1942	\$30

Sotol *Distilled wild agave from the Chihuahua region*

Hacienda de Chihuahua Platinum Sotol	\$20
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Mezcal *Agave distilled in clay pots*

Enmascarado 45 Mezcal	\$15
Alipus Mezcal San Luis	\$14
Los Danzantes Joven Mezcal	\$16

Whisky/Whiskey

Canada

Canadian Club 100% Rye Chairman's Select	\$9
Crown Royal Northern Harvest Rye	\$12
Collingwood	\$12
Lot 40	\$12
Pike Creek	\$12
Shelter Point Single Malt	\$14

Ireland

Jameson	\$10
Bushmills 10 Year Old Single Malt	\$12
Teeling Small Batch	\$14
Writers Tears Pot Still	\$14

Japan

Nikka Black	\$18
Nikka White	\$18
Hibiki	\$22
Suntory "Toki"	\$22

Scotland (Blends)

Chivas Regal 12 Year Old	\$12
Compass Box Peat Monster	\$14
Cutty Sark Prohibition Edition	\$12
Johnnie Walker Black Label	\$14
Johnnie Walker Double Black Label	\$16
Johnnie Walker Blue Label	\$35

Bourbon

Bulleit	\$11
Knob Creek	\$12
Maker's Mark	\$12
Buffalo Trace	\$12
Wild Turkey 10 Year Old Small Batch	\$11
Woodford Reserve Distiller's Select	\$15
Basil Hayden	\$12
Weller Special Reserve	\$11
Booker's	\$18
Baker's	\$16
Old Grand Dad	\$10
Evan Williams Single Barrel	\$15

Rye

Knob Creek Rye	\$12
Rittenhouse Rye	\$12

Tennessee

Jack Daniel's	\$9
Gentlemen's Jack	\$12

Scotch

Single malts

Lowlands

Gentle, light and grassy whiskies, dry with no peat

Glenkinchie 12 Year Old	\$18
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Highlands

Big, rich & sweet from the north. Lighter and drier expressions from the south. Full bodied with hints of smoke from the west

Dalmore 15 Year Old	\$18
Dalmore Cigar Malt Reserve	\$22
Dalwhinnie 15 Year Old	\$18
Glenmorangie Quinta Ruban "Port barrel"	\$18
Oban 14 Year Old	\$22
Old Pulteney Navigator	\$18

Speyside

Dram's can be soft and sweet to heavily sherried and bold

Aberlour 12 Year Old	\$16
Balvenie Doublewood 12 Year Old	\$16
Glenfiddich 12 Year Old	\$12
Glenfiddich 15 Year Old	\$15
Glenlivet 15 Year Old French Oak Reserve	\$16
Glenlivet Nadurra "Oloroso Matured"	\$18
Macallan Rare Cask	\$45
Macallan Reflexion	\$150
Macallan No. 6	\$350
Macallan "M"	\$400

Isle of Islay

Thunderous dram's with plenty of peat, smoke, brine and medicinal flavours

Bruichladdich "Laddie Classic"	\$16
Bruichladdich "Port Charlotte"	\$18
Lagavulin 16 Year Old	\$20
Lagavulin 2016 Distillers Edition "PX finish"	\$24
Laphroaig 10 Year Old	\$14

Isle of Jura

Soft expression's of textured peat, smoke and spices

Isle of Jura Superstition \$14

Isle of Skye

Coastline salt and smokiness with hints of pepper

Talisker 2002 Distillers Edition "amoroso finish" \$18

Talisker Storm \$18

Aperitif

Alvears Fino \$9

Aperol \$9

Bitterhouse Daman \$10

Bitterhouse LaDame \$10

Bitterhouse Rubato \$10

Campari \$9

Fernet Branca \$10

Luxardo Fernet Amaro \$10

Pimm's No.1 Cup \$10

Pineau Des Charentes Château Beaulon \$12

Amaro

Averna Siciliano \$10

Cocchi Amaro \$10

Fernet Gancia \$12

Lucano \$12

Montenegro \$10

Punico \$12



LOUIS XIII

Piëmy^{de} Martin

ONE CENTURY IN A BOTTLE
EACH DECANTER TAKES FOUR
GENERATIONS OF CELLAR
MASTERS OVER ONE HUNDRED
YEARS TO CRAFT.

A FIREWORK OF AROMAS.
FLORAL, SPICE, FRUIT, WOOD AND
NUT DIMENSIONS, LOUIS XIII HAS
UNPARALLELED COMPLEXITY
AND AN EXTREMELY LONG
FINISH OF UP TO ONE HOUR

ONE HALF OUNCE	\$ 150
ONE OUNCE	\$ 300
TWO OUNCES	\$ 600

Digestif

Cognac

Hennessy VSOP	\$18
Gautier VS	\$10
Gautier Pinar del Rio XO "Cigar infused"	\$37
De Luze XO	\$35
Hennessy XO	\$32
Remy Martin VSOP	\$17
Remy Martin 1738	\$18
Remy Martin XO	\$30
Louis XIII "served from a 3 litre bottle"	\$300

Brandy

Torres "Jaime I Primero" 30 Year Old	\$28
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Armagnac

Rys Dupeyron VSOP	\$22
Delord Bas Armagnac XO	\$22
Castarede Armagnac 1986	\$28
Marcel Trepout 1970	\$35
Saint Vivant Millesime 1970	\$40

Calvados

Boulard Pays D'Auge VSOP	\$14
Christian Drouin Blanche de Normandie	\$16
Christian Drouin Pommeau de Normandie	\$10

Pisco

Campo de Encanto Pisco	\$12
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Eau de Vie

Giffard Poire William	\$14
Kirsch Schloss Oberandritz	\$13

Vermouth 45ml

Dry

Vya Extra Dry	\$9
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Sweet

Antica Formula	\$12
Cocchi Vermouth di Torino	\$10
Dubonnet Rouge	\$9
Punt E Mes	\$9

Absinth

Lucid (<i>France</i>)	\$15
St George Absinthe Verte (<i>U.S.A</i>)	\$16

Chapter 4

The non- alcoholics of the world

The butterfly effect cocktail predicts a future where alcohol consumption is pushed to the fringes of society, like so many substances before it. The affluent and educated society of the future will seek to put health and longevity before escapism through intoxication. The Butterfly Effect cocktail serves to offer a health forward libation that still offers the associated benefits of alcohol consumption, such as relaxation, vitality, pain relief, increased energy and uplifted mood. All of these effects are produced through the 47 botanical herbs, flowers, barks and remedies found in the furthest corners of our abundant planet.



- 1.1** Hand Carved Ice
- 1.2** Butterfly Pea Flower Solution
- 1.3** Relax & Uplift Tea
- 1.4** House Crafted Super Kombucha

Mocktails

Vir-Gin Negroni	\$10
Virgin Caesar	\$8.5
Virgin Mojito	\$8.5
Cardamom & Rose Lemonade	\$9
House Crafted Kombucha	\$9
Soft Beverages	\$6.5
Fresh Juice	\$8

Seedlip {Distilled Non-Alcoholic Spirits}

Seedlip is a range of the world's first distilled non-alcoholic spirits based on the distilled non-alcoholic remedies from the art of distillation written in 1651 and now re-purposed to pioneer a new category of drinks to solve the "what to drink when you are not drinking dilemma".

Treat Seedlip like Gin and drink it anyway that you would its alcoholic cousin. It goes great with Tonic, Soda, ginger ale, Grapefruit Juice or substituted in Gin and Vodka Cocktails.

Seedlip Garden 108	\$12/oz
<i>Leaf, herb, pod</i>	

Seedlip Original	\$12/oz
<i>Wood, spice, Citrus</i>	

Coffee & Hot Chocolate (choices are also available in decaf)

Espresso	\$5
Double Espresso	\$7
Americano	\$6
Cappuccino	\$7
Latte	\$7
Hot Chocolate	\$7

Tea

Black

1837 Black Tea	\$6
Alfonso Tea	\$6
Bain De Roses	\$6
Black Chai	\$6
Castleton	\$28
Comptoir des Indes Tea	\$6
English Breakfast Tea	\$6
French Earl Grey	\$6
Immortal Moment Tea	\$6
Imperial Lapsang Souchong	\$12
London Breakfast Tea	\$6
Nuwara Eliya	\$6
Royal Darjeeling	\$6

Red tea / Rooibos (Caffeine Free)

Crème Caramel Tea	\$6
Eternal Summer Tea	\$6
Vanilla Bourbon Tea	\$6

Green tea

Follow Me Tea	\$6
Geisha Blossom Tea	\$6
Genmaicha	\$6
Gyokuro Samurai	\$28
Lung Ching	\$6
Moroccan Mint Tea	\$6
Silver Moon Tea	\$6
Taiping Houkui	\$18

Blue Tea (*Oolong*)

Blue Cloud	\$32
Milk Oolong	\$16

White Tea

White Night Jasmine	\$22
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Pu Erh (*Fermented tea*)

Pu Erh 1993	\$25
Yunnan Golden Needles	\$18

Herbal Tea (*Caffeine Free*)

Chamomile	\$6
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Glossary

Absinth: is a distilled, highly alcoholic anise-flavoured spirit derived from botanicals, including the flowers and leaves of *artemisia absinthium* ("grand wormwood"), together with green anise, sweet fennel, and other medicinal and culinary herbs. Absinthe traditionally has a natural green colour but may also be colourless. It is commonly referred to in historical literature as "la fée verte" (the green fairy).

Amaro (Italian for "bitter"): is an Italian herbal liqueur that is commonly consumed as a digestif or aperitif. It has a bitter-sweet flavor, sometimes syrupy, and has an alcohol content between 16% and 40%. It is typically produced by macerating herbs, roots, flowers, bark, and/or citrus peels in alcohol, either neutral spirits or wine, mixing the filtrate with sugar syrup, and allowing the mixture to age in casks or bottles.

Aperitif: an alcoholic beverage usually served before a meal to stimulate the appetite. Common choices for an apéritif are vermouth; champagne; pastis; gin; fino, amontillado or sherry

Bitters: traditionally an alcoholic preparation flavored with botanical matter such that the end result is characterized by a bitter, sour, or bittersweet flavor. Numerous longstanding brands of bitters were

originally developed as patent medicines, but are now sold as digestives and cocktail flavorings.

Bourbon: a type of American whiskey, distilled from a mash having at least 51 percent corn in addition to malt and rye and aged in oak barrels

Cordial: non-alcoholic concentrated syrup used in beverage making. It is usually made from combining anything from fruit to herbs and spices, water, and sugar or a sugar substitute. Some traditional cordials contain herbal extracts, most notably elderflower and ginger.

Coulis: a thick sauce made from fruit

Digestif: cocktail or other alcoholic beverage that is specifically served after a meal. The purpose of a digestif is to aid in the digestion following a meal. Liquors such as brandy, cognac and whisky are good examples as well as fortified wines such as port, sherry and madeira.

Eau de Vie: a clear, colorless fruit brandy that is produced by means of fermentation and double distillation. The fruit flavor is typically very light.

Gin: a colorless alcoholic beverage made from distilled or redistilled neutral grain spirits flavored with juniper berries and aromatics

Mezcal: a distilled alcoholic beverage made from any type of agave plant native to Mexico. The word mezcal comes from Nahuatl *mexcalli* and *ixcalli*, which means "oven-cooked agave".

Rum: a distilled alcoholic beverage made from sugarcane by-products, such as molasses, or directly from sugarcane juice, by a process of fermentation and distillation. The distillate, a clear liquid, is then usually aged in oak barrels.

Scotch: is a malt whisky or grain whisky made in Scotland. Scotch whisky must be made in a manner specified by law. All Scotch whisky was originally made from malted barley. Commercial distilleries began introducing whisky made from wheat and rye in the late 18th century. Scotch whisky is divided into five distinct categories: single malt Scotch whisky, single grain Scotch whisky, blended malt Scotch whisky, blended grain Scotch whisky, and blended Scotch whisky. All Scotch whisky must be aged in oak barrels for at least three years. Any age statement on a bottle expressed in numerical form, must reflect the age of the youngest whisky used to produce that product. A whisky with an age statement is known as guaranteed-age whisky.

Tequila:) is a regional specific name for a distilled beverage made from the blue agave plant, primarily in the area surrounding the city of Tequila, 65 km northwest of Guadalajara, and in the highlands (Los Altos) of the central western Mexican state of Jalisco. Although tequila is similar to mezcal, it differs somewhat in the method of its production, in the use of only blue agave plants, as well as in its regional specificity.

Tincture: an alcoholic extract, made with a single (characteristic) flavor.

Vodka: traditionally, vodka is made by the distillation of fermented cereal grains or potatoes, though some modern brands use other substances, such as fruits or sugar.

Vermouth: a red or white wine flavored with aromatic herbs, made primarily in France and Italy and used in cocktails. It can also be consumed as an aperitif.

Whisky/Whiskey: a type of distilled alcoholic beverage made from fermented grain mash. Various grains (which may be malted) are used for different varieties, including barley, corn (maize), rye, and wheat. Whisky is typically aged in wooden casks, generally made of charred white oak.

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