

# J'AI MAL AUX CHEVEUX



## SPIKED COFFEES

### CANADIAN COFFEE \$8

Spicebox Whisky, Maple Syrup, Whipped Cream

### IRISH COFFEE \$8

Jameson Irish Whiskey, Raw Sugar

### PICK ME UP \$12

Baileys and Double Espresso, On The Rocks

## BUBBLES (150ML / 750ML)

### MONTELVINI PROSECCO \$7 / -

NV Veneto, Italy

### VAPORETTO EXTRA SECO PROSECCO \$11 / \$45

NV Valdobbiadene, Italy

### BLUE MOUNTAIN VINEYARD AND CELLARS GOLD LABEL BRUT \$14 / \$60

NV Okanagan Falls, British Columbia

### FITZPATRICK FAMILY VINEYARDS

#### 'FITZ CRÉMANT' \$12 / \$50

2017 Peachland, British Columbia

### SUMMERHILL PYRAMID WINERY

#### CIPES BLANC DE NOIRS \$17 / \$70

2008 Kelowna, British Columbia

### PIERRE PÉTERS BRUT ROSÉ 'FOR ALBANE' \$36 / \$150

NV Le Mesnil-sur-Oger, Champagne

### LUC BELAIRE RARE ROSÉ \$17 / \$70

NV Provence-Alpes-Côte d'Azur, France

### CLETO CHIARI E FIGLI VECCHIA MODENA PREMIUM LAMBRUSCO DI SORBARA \$13 / \$55

NV Emilia-Romagna, Italy

### LANSON BLACK LABEL BRUT \$33 / \$135

NV Reims, Champagne

### BOLLINGER SPECIAL CUVEE BRUT \$40 / \$165

NV Aÿ, Champagne

### VEUVE CLICQUOT YELLOW LABEL BRUT \$35 / \$145

NV Reims, Champagne

## COCKTAILS

### CHAMPAGNE COCKTAIL \$15

Merry-Melrose Organic VS Cognac,  
Blue Mountain Gold Label Brut, Angostura Bitters

### TRADITIONAL BELLINI \$12

Montelvini Prosecco, White Peach Purée

### MOSCOW MULE \$13

Russian Standard Vodka, Fentiman's Ginger Beer, Lime

### ESPRESSO MARTINI \$16

Belvedere Vodka, Kahlua, Fresh Espresso

### DARK N' STORMY \$14

Gosling's Black Seal Rum, Fentimans Ginger Beer, Lime

### APEROL SPRITZ \$12

Aperol, Prosecco, Soda, Orange

## CAESARS OR BLOODY MARYS

### MEDITERRANEAN \$13

Russian Standard Vodka house made Provençal rim.

Garnished with a prawn, olive, pickled onion,  
pepperoncini, and a spicy bean.

### COWBOY \$13

Russian Standard Vodka kicked up with a shot of pickle  
juice and a peppered bacon rim. Garnished with a spicy  
smoked pepperoni stick and a pickle spear.

### ITALIAN \$13

An Italian take on the original. Russian Standard Vodka  
house made basil rim, bocconcini and tomato skewer.

Finished with a drizzle of balsamic reduction.

### WEST COAST \$13

Russian Standard Vodka with horseradish  
and a lemon pepper rim. Topped with smoked  
salmon and cucumber.

### SMOKEHOUSE CAESAR \$13

Chef Sheldon's creation; Russian Standard Vodka and  
house smoked Clamato garnished with house-made  
jalapeno maple beef jerky and a spiced jerky rim.

## JUICY COCKTAILS

### SALTY DOG \$7

Russian Standard Vodka, Grapefruit Juice, Salted Rim

### TOM COLLINS \$7

Hayman's Old Tom Gin, Lemon, Soda

### CAPE COD \$7

Russian Standard Vodka with Cranberry Juice

### TEQUILA SUNRISE \$7

Cazadores Tequila, OJ, Grenadine

## MIMOSAS

made with Montelvini Prosecco

### TRADITIONAL \$7

with OJ

### MORNING GLORY \$7

OJ, Elephant Island Cassis

### PINK LEMONADE \$7

Limonata, Elephant Island Framboise

### THE CURE \$7

Elephant Island Cassis

### BLOOD ORANGE \$7

Aranciata Rossa

### BITTER GRAPEFRUIT \$7

Grapefruit Juice, Grapefruit Bitters

### OKANAGAN PEACH \$7

Urban Distilleries Peach Liqueur

### SOUR RASPBERRY \$7

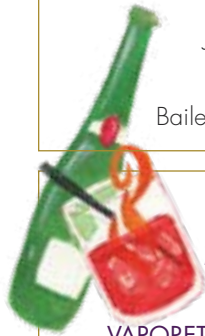
Elephant Island Framboise

### CHERRY BOMB \$7

Okanagan Spirits Cherry Liqueur, Cranberry Juice

### TROPICAL \$7

Passion Fruit Purée, Pineapple Juice



Parties of Parties of 8 or more people an 18% gratuity will be added to the bill. Separate bills are not available for groups larger than 8. A fee may apply to any substitutions or alterations. Outside food and drink are not permitted in the restaurant. As per Vancouver Coastal Health regulations, all animals must be kept outside the patio railing with the exception of PADS or BC & Alberta Guide Dog Services certified assistance animals.