

SEASONAL CREATIONS

CASK RYE OLD FASHIONED 22 ^{2oz}

Lot 40 Rye | House Mixed Bitters

Make it a Manhattan OR Sour add 2

TWO OUNCE POURS

FLOWERBOMB 24 ^{2oz}

Elyx Vodka | Ketel One Citroen Vodka | Lavender
Elderflower Rose Foam

RHUBARB PATCH 27 ^{2oz}

Empress 1908 Gin | Veuve Clicquot
Rhubarb | Lemon

ALPINE PUNCH 21 ^{2oz}

Aperol | Ketel One Vodka | St.Germain | Prosecco
Orange | Pineapple | Cranberry | Lemon

HIGHLINER 20 ^{2oz}

Tonka Bean Infused Makers Mark Bourbon
Amaretto | Goslings Rum | Pineapple

BLACK LIST 28 ^{2oz}

Casamigos Reposado Tequila | Lemon | Agave
Ginger | Blackberries | Ginger Beer

MALLARD CLASSICS

TWO OUNCE POURS

LOOSEY GOOSEY 20 ^{2oz}

Hendrick's Gin | St.Germain | Gooseberries | Lemon

DUCK IN THE FOG 26 ^{2oz}

Montis Alpine Gin | Green Chartreuse | Lime
House-Made Juniper-Berry Syrup | Egg White
Applewood Smoke

SMOKED ESPRESSO MARTINI 21 ^{2oz}

Van Gogh Espresso Vodka | Kahlúa | Espresso
Applewood Smoke

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

\$1 from each Fever-Tree cocktail sold will be donated to Tree Canada

MALLARD SIGNATURE SEASONAL G&T 20

Beefeater Gin Infused with Citrus and Cardamom
Grand Marnier | Grapefruit | Lemon | Fever-Tree Indian Tonic

TEA PARTY 23

Botanist Gin Infused with Lot 35 Flora's Berry Garden Tea
Fever-Tree Aromatic Tonic | Seasonal Berries

EMPRESS 1908 22

Empress Gin | Juniper Berries | Fever-Tree Indian Tonic

SEASIDE AND TONIC 20

Sheringham Gin | Fever-Tree Indian Tonic Water
Non-alcoholic option available with Seedlip Garden 108

PRETTY IN PINK 23

Tanqueray No. Ten | Quail's Gate Rose | Rhubarb
Fever-Tree Aromatic Tonic

BEER & CIDER

LOCAL DRAFT (20oz) 10

Stanley Park Lager
Steamworks Flagship IPA
Whistler Hazy Trail Pale Ale
Whistler Honey Lager
Whistler Grapefruit Ale
Stanley Park SunSetter Peach Wheat Ale

IMPORTED DRAFT (20oz) 11

Guinness - IRL
Stella Artois - BEL

CIDERS 13

Rekorderlig Strawberry and Lime (500ml) 13
Lonetree Pear (355ml) 9
Lonetree Dry Apple (355ml) 9

DOMESTIC 9

Kokanee (355ml)
Whistler Forager Gluten Free (330ml)
Bud Light (355ml)
Budweiser (355ml)

IMPORTED 11

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

NON-ALCOHOLIC 7

Warsteiner GER (330ml)



THE DECADES

The golden age of cocktails was a time of elegance and sophistication. Bartenders were clad in three-piece suits, inventive cocktails became classics, and debonair rogues would insist their martinis were shaken, not stirred. Classics Perfected 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.

BIRDS AND THE BEES 19 | EARLY 1800'S

Grey Goose Vodka, Honey, Lemon

The classic white wine spritzer was invented in Austria as sparkling water came into fashion. Adding a squirt, or gespritzt, of cold bubbles to a glass of wine made for a stylish summer drink. As its popularity spread through the continent and across the pond, the German gespritzt led way to 'spritzer'. This modern spritzer invokes summertime relaxation and terrace living with Grey Goose and honey, a dash of lemon for balance, and an essential spritz of soda.



ORANGE TRIP 19 | MID 1800'S

Gentleman Jack Whiskey, Acidified Orange Juice

Before written on paper, the Whiskey Sour was created by Vice Admiral Edward Vernon of England to help calm the stomachs of sailors suffering from scurvy and seasickness. 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.



OLD FASHIONED, AMIGOS 27 | LATE 1800'S

Casamigos Reposado Tequila, Glenlivet 12 Year, Orange

A book published in 1862 by Jerry Thomas, 19th century entrepreneur, owner of several New York City bars, and known as the 'father of American mixology', contained 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-spirited cocktail might look old-fashioned, but its taste is a revelation and a cultural mash-up – mixing Casamigos Reposado and Glenlivet 12 Year Old. A dash of simple syrup and Angostura bitters mixed to finish.



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 75mm field gun used in WWI. With that warning in mind, this



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



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 1930, this version is equally adept at livening up the mood. Blackberries and lemon juice provide a burst of sweet and sour, while a masterful mix of Botanist gin, Casamigos Blanco, Cointreau, and Lillet Blanc is poured into an absinthe rinse. If this doesn't kick-start one's heart, little else will.



CHAI TAI 23 | 1940'S

Mount Gay Black Barrel Rum, Botanist Gin, Chai, Lime, Pineapple

While the Mai Tai is a classic rum cocktail first served at Trader Vic's in California, the Chai Tai mixes things up with Mount Gay Black Barrel rum and Botanist gin. Pineapple and lime juices provide tropical sweetness, while a dose of chai syrup adds a warm and spicy complexity. Surprising upon first sip, the original recipe is left wondering where chai has been all its life.



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, suavely instructing a bartender to mix him a cocktail of gin, vodka, and Kina Lillet. He names it The Vesper, after his love, the beautiful Vesper Lynd. This refreshed version blends Bombay Sapphire gin with Grey Goose – and in a maverick Bond-inspired move – an equal measure of New World Chardonnay. Shaken, not stirred, and shockingly delightful.



DERBY BIRD 21 | 1970'S

Woodford Reserve Bourbon, Campari, Orange, Lemon

Watching the birds flit about while sitting at the Aviary Bar, Kuala 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 happily pairs with Campari and orange and lemon juices for a cocktail that recalls the tiki kitsch of the 1970s, with a fresh and modern vibe.



MATERIAL GIRL 21 | 1980'S

Botanist Gin, St-Germain, Apple, Lemon

Though the 'Cosmo' 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 Cointreau, this gin-based version is all grown up. It has budded from a vivid pink hue to a mature white. Botanist gin and St-Germain mix with fresh lemon and apple juices, while an artistic orange twist swoops over the glass with late 20th century glam.



NEATS SELECTION

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

WINE

WHITE

GLS (50Z) BTL

Chardonnay, Mission Hill "Five Vineyards", BC	12	60
Chardonnay, Cannonball, Napa Valley, USA	22	110
Chenin Blanc, Quails Gate, Okanagan, BC	16	80
Riesling, Chateau Ste. Michelle, USA	18	90
Sauvignon Blanc, Oyster Bay, NZ	16	80
Pinot Gris, Blasted Church, Okanagan, BC	18	90
Viognier, Blasted Church, Okanagan, BC	17	85

ROSÉ

Quail's Gate, Rosé, Okanagan, BC	17	85
Espirit Du Rhone Resvere, Maison Sinnae, France	15	75
Tormaresca 'Calafugia' Salento IGT, 1.5L, Italy		145

RED

Cabernet-Merlot, Mission Hill "Five Vineyards" BC	12	60
Pinot Noir, Meyer Family, Okanagan Falls, BC	17	85
Malbec, Burrowing Owl, Oliver, BC	25	125
Montepulciano D'Abruzzo, Spinelli, Abruzzo, Italy	15	75
Merlot, Cedar Creek 'Lot87', BC	16	80
Roche Nuances Blend, BC	22	110
Syrah, Blasted Church, BC	23	115

CHAMPAGNE AND SPARKLING

Blue Mountain "Gold Label" Brut, BC	20	110
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

HOLD THE LIQUOR

EGYPTIAN LEMONADE 8

Raspberries | Mint | Lemon | Soda

BLACKBERRY SENSATION 8

Blackberries | Sparkling Apple Juice

SEEDLIP TONIC 12

Seedlip Spice 94 | Juniper Syrup
Lime | Soda

SCOTCH

SPEYSIDE

Aultmore 12yr	18	32
Balvenie 12 yr "Doublewood"	20	35
Balvenie 14 yr <i>Caribbean Cask</i>	21	38
Balvenie 15 yr <i>Single Barrel</i>	40	80
Balvenie 1509 Tun	80	160
Balvenie 30 yr	115	230
Balvenie 21 yr <i>Portwood</i>	60	120
Cardhu 12 yr	13	20
Glenfiddich 12 yr	11	17
Glenfiddich <i>Fire and Cane</i>	17	30
Glenfiddich 14 yr <i>Bourbon Cask</i>	17	30
Glenfiddich IPA	18	32
Glenfiddich Project XX	19	34
Glenfiddich 18 yr	23	42
Glenfiddich "Winter Storm"	40	80
The Glenlivet 12 yr	12	18
The Glenlivet 18 yr	24	43
Macallan <i>Double Cask Gold</i>	13	20
Macallan 12 yr	17	30
Macallan 15 yr	25	45
Macallan 18 yr	50	100
Macallan 21 yr	90	180
Macallan <i>Rare Cask</i>	65	130
Macallan Reflexion	150	300

BLENDED

Chivas Regal 12 yr	11	17
The Famous Grouse	10	15
Johnnie Walker Black	12	18
Johnnie Walker Blue	30	55
Johnnie Walker Gold	17	30
Johnnie Walker Green	14	21
Chivas Regal Royal Salute	24	43
Dewars White Label	10	15

HIGHLAND

Aberfeldy 21	40	80
Dalmore 18 yr	36	72
Dalwhinnie 15 yr	19	34
Dalwhinnie 25 yr	80	160
Deveron 12 yr	15	25
Edradour 10 yr	16	28
Glenmorangie 10 yr	12	18
Glenmorangie 12 yr <i>Quinta Ruban</i>	16	28
Glenmorangie 12 yr <i>Lasanta</i>	15	25
Glenmorangie 12 yr <i>Nectar D'Or</i>	19	34
Glenmorangie Signet	35	70
Glenmorangie Spios	23	42
Oban 14 yr	22	40
Glenfarclas 17 yr	23	42
Glenfarclas <i>105 Cask Strength</i>	23	42
Glengoyne 12yr	21	38
Scape Glansa	17	30

ISLAY

Ardbeg 10 yr	17	30
Ardbeg An Oa	21	32
Ardbeg Uigeadail	24	43
Bowmore 18 yr	25	45
Bowmore 25 yr	65	130
Bowmore 27 <i>Port Cask</i>	90	180
Bowmore 12	12	30
Bruichladdich <i>Black Art 1992</i>	58	116
Bruichladdich <i>Classic Laddie</i>	18	32
Lagavulin 16 yr	21	38
Laphroaig 10 yr	14	21
Smokehead	14	21

ISLES

Highland Park 12 yr <i>Viking Honour</i>	17	30
Highland Park 18 yr <i>Viking Pride</i>	27	49
Talisker 10 yr	15	25
Talisker Storm	17	30

LOWLAND

Auchentoshan 3-Wood	17	30
Auchentoshan <i>American Oak</i>	15	25
Glenkinchie 12 yr	17	30

KID'S menu

Roasted Chicken Leg 14

french fries, crudités, ranch dip

Fish and Chips 14

ling cod, french fries, tartar sauce, crudités

Chicken Fingers and Fries 14

honey mustard mayo, plum sauce, ketchup, crudités

Mighty Mac N' Cheese 12

creamy cheddar cheese sauce, crispy breadcrumbs
and crudités

Junior Cheeseburger 13

lettuce, tomato, pickle, french fries, crudités, ranch dip

Cheese Pizza 13

tomato sauce and mozzarella cheese

Spaghetti and Meatballs 12

with rich tomato sauce, parmesan cheese and garlic toast

SWEETS

Ice Cream or Sorbet 8

choice of 2 scoops of ice cream or
sorbet topped with whipped cream and chocolate sauce.
vanilla, chocolate, strawberry or
pear, blackberry, tangerine sorbet

Nutella Chocolate Almond Brownie 7

fresh strawberries, dusted with icing sugar

Sweet Stuff Cupcake 7

Our Pastry Chef's daily creation

Kids' Fruit Cup 6

DRINKS

Blackberry Sensation 8

muddled blackberries, sparkling apple juice

Egyptian Lemonade 8

raspberries, mint, lemon

SOMETHING SWEET

DOUBLE CHOCOLATE AND SALTED CARAMEL SUNDAE 14

Brownie Bites | Cocoa Tuile | Dark Chocolate | Toffee Sauce

SORBET SUNDAE 14

Trio of Pear | Tangerine | Blackberry

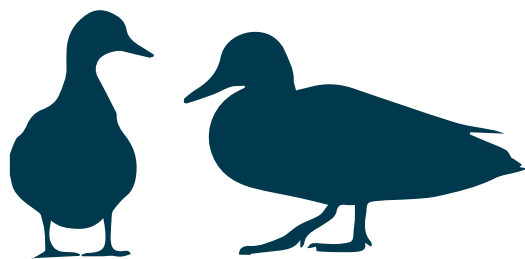
BLACK BEAR CHOCOLATE CAKE 12

Candied Cocoa Nibs | Tonka Beans
Mascarpone Chantilly | Almond Praline

BLACKBERRY CHOU A LA CREME 12

White Chocolate and Vanilla Chantilly
Cassis Coulis, Mountain Berry Tea Jelly

STRAWBERRY SHORTCAKE 12



SHARE-SIES

NACHOS 23

Mozzarella | Black Olives | Pickled Jalapeño
Fresh Tomatoes | Red and Green Onions | Cilantro
Salsa | Guacamole | Sour Cream

Add Spiced Beef or Chicken 8 | Make it Grande 8

MALLARD CHICKEN WINGS 22

Salt and Pepper Wings or Buffalo Wings
Served with Buttermilk Ranch Dip

CHICKPEA TOAST 18

Creamy Chickpea | Mint | Chilli | Fried Chickpeas
Lemon | Dressed Frisée | Garlic Chips
Sweet Paprika Salt | Red Wine Vinegar Reduction
Grilled Focaccia

MARGHERITA FLATBREAD 23

BC Hothouse Tomatoes | Fresh Basil
Natural Pastures Buffalo Mozzarella | Balsamic Reduction

CRISPY BUFFALO CAULIFLOWER 18

Buttermilk Ranch Dressing

TRUFFLE FRIES 14

Lemon Parmesan Aioli | Chives

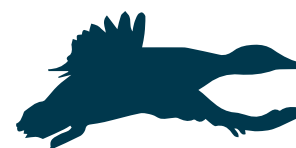
ROASTED EGGPLANT DIP 16

Goats Cheese | Garlic | Lemon | Parsley | Pinenut Gremolata

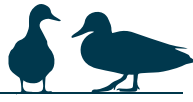
MEAT & CHEESE

Chef's Selection of Hand Smoked and Cured Meats,
Golden Ears cheesecrafters Local Cheese, Crostini Z
and Accompaniments
for two 30 | for four 50

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.



MENU



SOUPS

WEST COAST SEAFOOD CHOWDER 18

Salmon | Shrimp | Clams | Scallops | Rich Herb Cream

ROASTED TOMATO AND COCONUT BISQUE 12

Chive Oil

SOUP OF THE DAY 12

Chef's Daily Creation

SALADS

CHATEAU CAESAR 22

Romaine Hearts | Maple Bacon | Parmesan Cheese
Creamy Caesar Dressing | Garlic Focaccia Croutons

COBB 28

Bacon | Avocado | Tomato | Blue Cheese
Hard Boiled Egg | Chicken Breast | Iceberg Lettuce
Red Wine Vinaigrette

GREEN GODDESS 20

Gem Lettuce | Tomato | Shaved Fennel | Radish
Red Onion | Avocado | Feta Cheese | Sunflower Seed Crackers
Green Goddess Dressing

NIÇOISE 27

Albacore Tuna | Green Beans | Spinach
Shallot and Basil Vinaigrette | Niçoise Olives
Hard Boiled Egg | Tomato | Farro | Fried Capers

SAFFRON POACHED PEAR AND PROSCIUTTO SALAD 22

Spiced Roasted Marcona Almonds | Belgian Endive | Cucumber
Golden Ears Cheesecrafters Jersey Blue
Preserved Lemon- Oregano Vinaigrette

ADDITIONS

Sautéed Tiger Prawns 15

Grilled Chicken Breast 12

Lois Lake Steelhead 16

SANDWICHES

Our burgers and sandwiches are served with a choice of french fries, yam fries, soup of the day or artisan greens.

BLACKCOMB MOUNTAIN BURGER 26

Double Stacked Beef Patties | Aged White Cheddar
Bacon | Caramelized Onion | Vine Ripened Tomato
Dill Pickle Mustard Aioli | BBQ Sauce | Brioche Bun

FOUR CHEESE BLEND GRILLED CHEESE 22

Cheddar | Mozzarella | Emmental | Gruyère
**Served with a bowl of Tomato and Coconut Bisque*

PRETZEL CHICKEN CLUB 26

Smoked Bacon | Aged Cheddar | Roasted Garlic Aioli
Leaf Lettuce | Vine Ripened Tomato | Pretzel Bun

FRIED ARTICHOKE SANDWICH 24

Guacamole | Jalapeño | Eggplant Bacon | Spicy Mayo
Coleslaw | Smoked Cheddar | Ciabatta Bun

LOIS LAKE STEELHEAD BURGER 26

Steelhead Fillet | Dill and Lemon Aioli | Watercress
Pickled Onion | Brioche Bun

SLOW ROASTED PRIME RIB DIP 29

Monterey Jack | Caramelized Onion | Horseradish
Red Wine Jus | Grilled Ciabatta

Upgrade to Caesar salad, seafood chowder or truffle fries for an additional 5.

Split charge for shared items 5.

MAINS

FISH AND CHIPS 28

Whistler Brewing Company Beer Battered
Wild Pacific Ling Cod | French Fries | Country Coleslaw
Spicy Tartar Sauce | Lemon

GREEN VEGETABLE AND COCONUT CURRY 24

Lemon Basmati Rice | Naan Bread | Toasted Coconut

10oz SLOW ROASTED PRIME RIB 46

Young Potatoes | Summer Asparagus | Jus | Horseradish

GRILLED HUMBOLDT SQUID 29

Lemon | Capers | Olives | Red Onion | Anchovy
Tomato | Roast Garlic | Brown Butter | Fingerling Potatoes

GRILLED STEELHEAD 28

Herbed Broth | Blistered Tomato | Grilled Fennel
Charred Corn Marinated Zucchini Ribbons | Potato Latke
Tomato Relish

PASTA AND PRAWNS 30

Sautéed Prawns | Capellini | Cherry Tomatoes
Kalamata Olives | Shallot | Zucchini | Confit Garlic | Arugula
Fresh Herbs | Lemon White Wine Sauce | Chilli Flakes

THREE EGG OMELETTE 24

filled with Mushroom | Aged White Cheddar
Served With Nugget Potatoes | Roasted Tomato | Asparagus

Split charge for shared items 5.