

An Exploration of the Pacific North West

Vol. 1



The Courtney Room Bar Program focuses on the Ebbs + Flows of our coastal offerings. We thoroughly enjoy the research and art that goes into pairing locally foraged goods with the intent to showcase fresh ingredients from our bioregion through a variety of complimentary spirits, in-house ferments, and the experimentation of our bar team.

We honour the past traditions of great hotel bars by holding strong roots in classic cocktails, yet continue to push the boundaries through the exploration of our home:
The Pacific Northwest.

THE Courtney Room

I
\$16



Light, Revitalizing, Sessionable

SPRUCE TIP HIGHBALL

Locally foraged spruce tip liqueur, Stag's Hollow verjus,
soda water, lemon oil, spruce

The sharp needles of the spruce were believed to give it special powers against evil thoughts.

II

\$17



Silky, Floral, Compelling

REVERSE JAPANESE MARTINI

House Sake Vermouth, Sheringham Kazuki gin,
blood orange tincture

The delicate bounty of spring resides in every sip.



\$20



Fresh, Herbaceous, Tart

PUSHING DAISIES

Greek Yogurt Akvavit, oxeye daisy tincture, fresh dill liqueur,
saffron apple, spiced olive oil

*The oxeye daisy is a beautiful weed of European origin,
spread alongside the trails and fields of the coast.*

IV

\$25



P.N.W. Tropical, Toasted Coconut, Ocean Air

SALISH SEABREEZE

Devine Honeyshine Amber, Kill Devil Panama 15yr Single Cask,
Smith & Cross Pot Still, cream of coconut, San Juan kelp tincture,
charred orange juice, pineapple star anise, blue

You're on island time now - thoughts pass like clouds as you float by the rocky shoreline.

V

\$21



Red fruit, Charcoal Fire, Tranquility

ROSEHIP PUNCH

Locally foraged rosehip wine, toasted cardamom & caraway,
mezcal, lime foam

*Rosehips have been used in the Pacific NorthWest as food, medicine,
and ceremonies for centuries.*

VI

\$20



Spirituos, Warming, Familiar

MAPLE BAY

Stillhead Distillery x The Courtney Room Bartender's Cask Whisky,
maple water, house bitters, cane sugar, citrus oil

*A bold Stillhead x TCR collaboration whisky,
connected to the feeling of a warm welcome home.*

VII

\$23



Bittersweet, Herbal, Shimmering

ONYX

Antidote Black Gin, Antica Torino Amaro, house vermouth rouge,
Oloroso Sherry, 24K gold, lemon oil

Inspired by stargazing from the forest floor.

VIII

\$21



Jammed Fruit, Sandstone, Enlightenment

REVIVAL

DeVine Kiss Strawberry Eau De Vie, lactic strawberry,
Woods Chiaro, Esquimalt Wine Co. Bianco Vermouth

An uplifting dessert to end all evenings - or curate new adventures.

HOUSE LIST

2-3oz

COASTAL BERRY \$17

Pacific Rim salal berry liqueur, lemon, local honey, charme de l'île

SEA BIRD \$16

Wayward Char #3 Gin, Aperol, oatgeat, lemon, clarified pineapple & grapefruit

UMEBOSHI \$20

Hwayo 41 Soju, Pacific Rim umeboshi, angelwater, crème de cacao, local honey

PINEAPPLE EXPRESS \$22

Odd Society Mia Amatta, Los Siete Misterios Doba-Yej, superjuice, pineapple anise

APOLLO \$18

Alchemist herbal liqueur, lemon, white pepper syrup, egg white, Bilston lavender

FERNWOOD COCKTAIL \$18

Canadian Rye Whisky, Rosso Vermouth, Oloroso Sherry, Fernet Branca,
lemon oil

OLD GROWTH \$18

House Blended Whisky, Nocino walnut liqueur, pine syrup, forest bitters,
coniferous smoke

HOUSE FORTIFIED \$12

2oz on ice with a lemon twist

Sake Vermouth

soft, floral, delicate

Sweet Vermouth

bright, citrus, spice

Vermouth Rouge

bitter, juicy, herbal

Don't see anything you fancy? - Ask our Barteam to curate a cocktail based off of
your preferred profile: *spirit forward* or *refreshing*
\$22

LOW & NO ABV

SOLSTICE CUP \$15

Campari, grapefruit juice, cinnamon syrup, ginger beer, rosemary
low %

VERMOUTH & SODA \$14

Your choice of our "house fortified" with soda and a lemon twist
low %

SPRUCE JUICE \$14

Locally foraged spruce tip syrup, Stag's Hollow verjus, soda, lemon oil
no %

ELIXIR \$14

House ginger root & juniper elixir, white pepper syrup, lime juice, sesame oil
no %

BITTER SWEET \$15

Rootside tonic syrup, spiced grape, kiwi & sumac, cane sugar
no %

SHERBIE AIR RIDE \$15

Citric sherbet, grapefruit & pineapple, lime, house pomegranate syrup, soda
no %

CULTURED KOMBUCHA 17oz \$9

nettles & petals

FRESH SQUEEZED JUICE 8oz \$9

orange / grapefruit

