

An Exploration of the Pacific North West

Vol. 2



The Courtney Room Bar Program focuses on the Ebbs + Flows of our coastal offerings. We research and create the harmonies of locally foraged ingredients with the intent of showcasing the fresh bounty of our bioregion through 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



Jammy, Refreshing, Sessionable

NOOKA ROSEHIP HIGBALL

locally foraged rosehip liqueur, Stag's Hollow verjus,
soda water, lemon oil

Nootka Rose is a local species that was first described in Nootka Sound on Vancouver Island.

||

\$18



Rainforest, Waterfall, Oak moss

RAINFALL MARTINI

grand fir tincture, Sheringham Raincoast gin,
housemade dry vermouth

"Abies Grandis" The Grand Fir reigns across our region from sea to sky



\$21



Fresh, Herbaceous, Quenching

ONE TO ENVY

fresh cucumber liqueur, Green Chartreuse, spicy agave tincture

"those who have what we ought to have."

IV

\$23



P.N.W Tropical, Fruity, Spiced

GARDEN SNAKE

DEVINE Honey Shine Amber, Pacific Rim Salal liqueur, Renegade Rum Agricole,
Green Frog Absinthe, super juice, locally foraged salal fassionola

Vancouver Island is home to four snake species; none of them are good at gardening.

V

\$21



Mineral, Vegetal, Earthy

AS ABOVE • SO BELOW

beetroot mezcal, Esq. Smoked Cascadia aperitif, Fernet Hunter B.C.
Silk Road berry tea, falernum

"As all things were from One. It's father is the Sun and its mother the Moon."

VI

\$23



Soft, Textured, Healing

BEESWAX & CHAGA

locally foraged chaga, beeswax aged Hennessy, gomme syrup
grapefruit oil

*Chaga is found on birch trees & has the highest measures of antioxidant potency of all
superfoods*

VII

\$22



Oakwood, Coconut, Herbal

SEA WOLF

Odd Society Smoke & Oak whisky, coffee & peach liqueur, Woods Amaro,
coconut water, sea foam

*Although Vancouver Island wolves live amongst the trees, they have a diverse diet,
with 75 to 90 percent of it being from the ocean.*

VIII

\$23



Depth, Chocolate, Salt

THE BENDS

Shelter Point Ripple Rock single malt, oloroso sherry, Vancouver Island sea salt, lime, cane sugar, dry curaçao, Dakini locally foraged winged kelp

milk punch: contains traces of lactose

The ancient kelp forests of Vancouver Island are home to thousands of species

HOUSE LIST

2-3oz

LITTLE DREAMER \$20

Nonino grappa, Woods blood orange liqueur, lemon, herb syrup, tomato tincture

SEA BIRD \$16

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

PINEAPPLE EXPRESS \$22

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

AMARO SOUR \$18

Woods Chiaro Amaro, lemon, cane sugar, egg white, Bilston Creek lavender

FERNWOOD COCKTAIL \$18

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

MAPLE BAY \$22

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

HOUSE FORTIFIED \$14

2oz on ice with a lemon twist

Dry Vermouth

crisp, herbal, citrus

Sake Vermouth

soft, floral, delicate

Vermouth Rouge

bitter, juicy, spiced

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

\$24

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 %

BEACH FIRE \$14

lapsang berry syrup, verjus, tonic
no %

SPRUCE JUICE \$14

Locally foraged spruce tip syrup, verjus, soda, lemon oil
no %

BITTER SWEET \$14

tonic syrup, spiced citric tea, cane sugar
no %

SHERBIE \$14

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

CULTURED KOMBUCHA 17oz \$10

nettles & petals

STRANGE FELLOWS 355ML \$6

non-alc Pale Ale or non-alc IPA

BEER & CIDER

DRAUGHT BEER

	17oz
Featured Rotators (ask for details)	11
Steel and Oak, 'simple things' Pilsner, New Westminster 5.0%	9
Yellow Dog, 'chase my tail' Pale Ale, Port Moody 5.2%	9

BOTTLED & CANNED BEER

Featured Rotators (ask for details)	MP
Pabst Blue Ribbon Lager, Ontario 4.9%	355 ML 6
Neighbourhood Lager, Penticton 4.0%	355 ML 6
Strange Fellows Non-Alc, East Vancouver 0.5%	355 ML 6

BELGIAN BEER

Featured Rotators (ask for details)	MP
Dageraad, 'Blonde' Ale, Vancouver 7.5%	650 ML 15
Dageraad, 'Amber' Pale Ale, Vancouver 6%	650 ML 15
Dageraad, 'Brune' Abbey Dubbel, Vancouver 7.5%	650 ML 15
Tilquin À L'ancienne, Oude Pinot Gris, Bierghes, 8.4%	750 ML 50
Tilquin x Rulles, Stout Rullquin, Bierghes, 7.0%	750 ML 48

CIDER

Featured Rotators (ask for details)	MP
---	----

Please inquire about our Wine list