

THE COURTNEY ROOM

COCKTAILS

50:50

AMPERSAND GIN & VODKA, DRY VERMOUTH,
SCOTCH RINSE

17

ORANGE BLOSSOM

WOODS ARANCELLO, HONEY, LEMON, CAVA

16

SEABIRD

WAYWARD CHAR #3 GIN, APEROL, OAT, CITRUS

18

PINEAPPLE EXPRESS

MEZCAL, MIA AMATA, CITRUS, PINEAPPLE, ANISE

23

UNDER PRESSURE

SHERRINGHAM WHISKEY, FERNET HUNTER BC,
SPRUCE, SALAL, LEMON, EGG WHITE, PEPPER

19

TICKET TO RIDE

STILLHEAD ISLAY CASK GIN, ESQUIMALT BITTER RED &
VERMOUTH, HOUSE CYPRESS BITTERS

22

IN THE PINES

HOUSE BLENDED WHISKY, THE WOODS NOCINO, SPRUCE,
HOUSE BITTERS

22

NON-ALC

ROSEMARY HIGHBALL

ROSEMARY, VERJUS, SODA, LEMON OIL

14

SALAL PAL

SALAL, PINEAPPLE, LIME, SODA

12

NOGRONI

NOA SWEET VERMOUTH, NOA AMARO, ORANGE

14

SPRUCE IT UP

SPRUCE TIP, LIME, MAPLE WATER

12

LEITZ EINZ-ZWEI ^{250ML}

ALCOHOL FREE SPARKLING RIESLING

11

BEER

TOFINO BREWING CO. ^{355ML}

NORTH AMERICAN LAGER, 5%

6

TWIN ISLAND CIDER ^{FIELD BLEND, 355ML}

BATCH TWELVE, 8%

6

WHISTLE BUOY ^{DOWN POUR, 472ML}

DARK BEER, 4.9%

8

CANTILLON ^{ROSE DE GRAMBINUS, 375ML}

LAMBIC WITH RASPBERRY, 5%

19

DAGERAAD ^{BRUNE, 650ML}

BELGIAN STYLE ABBEY DUBBEL WITH MISSION FIG, 7.5%

13