

We really have many drinks.  
Please enjoy each one.

*KJ*

A TIPPLE OR TWO

<b>Singapore Sling</b> gin, cherry brandy, Benedictine, fresh pineapple Angostura bitters, lime juice	\$14
<b>Time and Tide</b> shochu, gin, Bitter Bianco, Bianco Vermouth, kombu dashi	\$13
<b>My Private Tokyo</b> Amaretto, Umeshu plum wine, Martini Dry, lemon, egg white, plum sea salt	\$12

<b>Strawberry Letter 23</b> cognac, Noilly Prat, strawberry shrub, Peychaud	\$15
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<b>Four on Six Sour</b> bourbon, Noilly Prat Amber, charred pineapple yuzu shrub, Ardbeg, egg white	\$13
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<b>Espresso Martini</b> Espresso, amaro, vodka, coffee liqueur, chocolate bitters	\$12
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<b>Ol' Satchmo</b> mezcal, ginger chestnut honey vermouth, Green Chartreuse, lime, toasted sesame rim	\$13
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<b>The Chan Chan</b> Havana Club Añejo Reserva, salted droga mista cherry shrub, crème de cassis, lime, yuzu, house bitters	\$14
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CHU-HI  
(shochu highballs)  
All \$12

<b>Fresh Melon</b> jackfruit, yuzu, soda
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<b>Fresh Grapefruit</b> Mitsuya Cider, soda, touch of salt
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<b>Oolong Tea</b> pandan, yuzu, plum bitters, tonic
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<b>Fresh Cucumber</b> Calpico
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EASY REFRESHMENTS

<b>Pink Moon</b> Grapefruit, ginger rose, soda	\$5.50
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<b>G. I. Jive</b> Fresh melon, jackfruit, mint, soda	\$5.50
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SODA POP

Pellegrino Chinotto	\$4
Pellegrino Pompelmo	\$4
Ginger Beer	\$5

AMARO & VERMOUTH

1oz / 2oz

Amaro Montenegro	\$14
Amaro Nonino Quintessentia	\$10 / \$16
Averna	\$13
Fernet Branca	\$9 / \$15
Bittersweet Italian vermouth	\$9 / \$15
Antica Formula	\$10 / \$16

BOURBON/RYE/WHISKEY

1oz / 2oz

Wild Turkey	\$6 / \$11
Wild Turkey 101	\$8 / \$15
Woodford Reserve	\$10 / \$17
Tin Cup	\$9 / \$16
Booker's	\$8 / \$15
Rittenhouse Rye	\$14 / \$21
Jameson	\$7 / \$12

RUM

Abuelo 7yr	\$9 / \$16
Diplomatico Anejo	\$7 / \$12
Diplomatico Reserva	\$10 / \$15
Havana 3yr	\$6 / \$11
Havana Anejo	\$6 / \$11
Zaya 12yr	\$13 / \$20
Ron Zacapa 23yr Solera	\$15 / \$22

TEQUILA/MEZCAL

1oz / 2oz

Corzo Blanco	\$12 / \$18
Centinela Reposado	\$14 / \$21
Centenario Reposado	\$14 / \$21
Enmascarado mezcal	\$14 / \$21

SINGLE MALT

1oz / 2oz

Kuroki Honten, Barley Shochu, Japan	\$18 / \$28
Nikka From the Barrel, Japan	\$14 / \$22
Nikka Coffee Grain, Japan	\$16 / \$24
Hibiki Harmony, Japan	\$20 / \$35
Toki Suntory, Japan	\$8 / \$15
Fuji-Sanroku 18yr, Japan	\$65 / \$80
Mars Iwai Tradition, Japan	\$18 / \$34
Aberlour A'bunadh, Speyside	\$14 / \$21
Ardbeg 10yr, Islay	\$16 / \$24
Bruichladdich Laddie, Islay	\$13 / \$19

## SAKE

150ml Glass (gl)  
300ml Carafe (crf)

**Kawatsuru - Kagawa, Japan**

'aromatic, dry, crisp'

Honjozo [oseto] \$10 (gl) / \$20 (crf) / \$112 (1.8L)

**YK3 'Yu' - Richmond, BC - on tap**

'smooth, rich, melon & pear'

Junmai Namachozo [calrose] \$12 (gl) / \$24 (crf) / \$72(L)

**Meikyo Shisui - Nagano, Japan**

'voluptuous, concentrated, stonefruits'

Tokubetsu Junmai

[yamada nishiki] \$13 (gl) / \$26 (crf) / \$146 (1.8L)

**Jikon - Mie, Japan**

'fresh, floral, melon'

Tokubetsu Junmai [gohyakumangoku] \$82 (720 ml)

**Tatenokawa - Yamagata, Japan**

'fragrant, balanced, lush'

Junmai Daiginjo [dewa sansan] \$78 (720ml)

**Naminooto - Shiga, Japan**

'clean, balanced, sophisticated'

Junmai Daiginjo [yamadanishiki] \$160 (720ml)

**Hiroki - Fukushima, Japan**

'structured, elegant, powerful'

Junmai Daiginjo [yamadanishiki] \$135 (720ml)

**Yamagata Masamune - Yamagata, Japan**

'subtle, pure, graceful'

Junmai Ginjo 2012 [Akaiwa omachi] \$120 (720 ml)

**Dassai '50' - Yamaguchi, Japan**

'soft, light sweetness, unfiltered'

Nigori [yamadanishiki] \$18 (gl) / \$36 (300ml)

## ON TAP

Hoyne Vienna Amber lager, BC \$7  
Asahi, Japan \$7  
Hoyne Espresso Stout, BC \$7  
YK3 'Yu' Junmai Namachozo \$12 (gl) / 24 (crf) / 72 (L)

## BY THE BOTTLE

Peroni, Italy \$6  
Mirror Pond, Oregon \$7  
Four Winds IPA, BC \$7  
33 Acres of Sunshine, BC \$7  
Hoyne Dark Matter, BC (650 ml) \$12  
Dominion Cider, BC (500 ml) \$12

## BRANDY

1oz / 2oz  
Morin Calvados VSOP \$11 / \$17  
Nonino Grappa Moscato \$13 / \$19  
Marolo Grappa di Barbera \$12 / \$19  
Okanagan Spirits Poiré Williams \$11 / \$17  
Pierre Ferrand 1er Cru \$14 / \$23  
Remy Martin 1738 \$16 / \$23

## GIN

2oz  
Aviation \$7 / \$12  
Ampersand, BC Dry \$7 / \$12  
Beefeater London Dry \$6 / \$11  
Botanist, Islay Dry \$8 / \$15  
Bombay Sapphire London Dry \$7 / \$12  
Endeavour Old Tom \$9 / \$16  
Hendricks \$8 / \$15  
No. 3 London Dry \$8 / \$15  
Tempo, BC Dry \$7 / \$12  
Tanqueray 10 \$8 / \$15

## SPARKLING

**Vincent Caillé - Loire, FR**

'X Bulles' [melon de bourgogne] NV \$13 / 62

**Paltrinieri - Emilia-Romagna, IT**

'Piria' [Lambrusco di Sorbara & Salamino] NV \$12 / 58

**Bella - Westbank, BC**

'Methode Ancestrale' [gamay] '15 \$72

**Ca' Del Bosco - Franciacorta, IT**

'Cuvée Prestige' [chard/pinot bianco & nero] NV \$110

**Vilmart & Cie - Montagne de Reims, FR**

'Grande Réserve Brut' [pinot noir/chardonnay] \$140

## WHITE

<b>Dm de la Pépière - Loire, FR</b> 'les Gras Moutons' [melon de bourgogne] '15	\$62
<b>Odisseia - Douro Valley, PT</b> Branco [viosinho blend] '15	\$62
<b>Lock &amp; Worth - Okanagan, BC</b> [sauvignon blanc/semillon] '16	\$12 / 36 / 72
<b>Hatzidakis - Santorini, GR</b> [assyrtiko] '14	\$72
<b>Von Winning - Pfalz, DE</b> [sauvignon blanc] '15	\$86
<b>Sea Star - Pender Island, BC</b> [pinot gris] '16	\$12 / 58
<b>Angiolino Maule - Veneto, IT (Magnum)</b> 'I Masieri' [garganega] '16	\$12 / 36 / 118
<b>Willi Schaefer - Mosel, DE</b> Graacher Domprobst Kabinett [riesling] '15	\$92
<b>Marcel Deiss - Alsace, FR</b> Mambourg Grand Cru [pinot gris, blanc, noir] '09	\$220
<b>Dm. Jaeger-Defaix - Rully, FR</b> '1er Cru Mont-Palais' [chardonnay] '13	\$76
<b>Champalou - Vouvray, FR</b> [chenin blanc] '15	\$13 / 62
<b>Dm. Cordier - Maconnais, FR</b> Macon-Fuissé [chardonnay] '15	\$76
<b>Arnot-Roberts - Napa Valley, US</b> 'Watson Ranch' [chardonnay] '14	\$140
<b>Monastero Suore Cistercensi - Lazio, IT</b> 'Coenobium' [trebbiano/malvasia/grechetto] '14	\$58
<b>Birichino - California, US</b> Monterey County [malvasia] '13	\$62
<b>Blank Bottle - Western Cape, ZA</b> 'Orbitofrontal Cortex' [blend] '15	\$72

## PINK

<b>Seven Directions - Okanagan, BC</b> 'Tractor & Vines' [pinot noir] '16	\$12 / 58
<b>Collestefano - Marche, IT</b> 'Rosa di Elena' [sangiovese] '15	\$68

## RED

<b>Claus Preisinger - Burgenland, AU</b> 'Pusztá Libre' [zweigelt/st.laurent] '15	\$68
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## RED CONT'D

<b>Tyler Harlton - Summerland, BC</b> [pinot noir] '15	\$14 / 68
<b>B. Vintners - Stellenbosch, ZA</b> 'Reservoir Road' [pinot noir] '15	\$72
<b>Andrea Calek - Ardèche, FR</b> 'A Toi Nous' [grenache/syrah] '15	\$68
<b>Arianna Occhipinti - Sicilia, IT</b> 'SP 68' [nero d'avola/frappatto] '15	\$78
<b>Dm. Maume - Burgundy, FR</b> Gevrey-Chambertin 1er Cru [pinot noir] '11	\$198
<b>Ch. du Hureau - Saumur-Champigny, FR</b> 'Tuffe' [cabernet franc] '14	\$15 / 72
<b>G.D Vajra - Piemonte, IT</b> Langhe Rosso [barbera/nebbiolo] '15	\$14 / 68
<b>Orofino - Similkameen Valley, BC</b> 'Wild Ferment' [syrah] '16	\$68
<b>Travaglini - Piemonte, IT</b> Gattinara DOCG [nebbiolo] '11	\$76
<b>Cappellano - Piemonte, IT</b> Barbera d'Alba DOC [barbera] '12	\$120
<b>La Stella - Osoyoos, BC</b> 'Fortissimo' [merlot/sangiovese/cabernets] '15	\$13 / 62
<b>Ch. le Puy - Côtes de Francs, FR</b> 'Emilien' [merlot/cabernet sauvignon] '12	\$86
<b>Querciabella - Toscana, IT</b> 'Chianti Classico' [sangiovese] '14	\$78
<b>Giuseppe Quintarelli - Veneto, IT</b> 'Primofiore' [corvina/cabernet sauvignon & franc] '13	\$188
<b>Cavallotto - Barolo, IT</b> Bricco Boschis DOCG [nebbiolo] '08	\$220
<b>Le Soula - Côtes Catalanes, FR</b> [carignan/syrah/grenache] '11	\$96
<b>Escoda-Sanahuja - Conca de Barbera, SP</b> 'les Paradetes' [garnacha/sumoll] '14	\$86
<b>Elisabetta Foradori - Alto Adige, IT</b> Granato [teroldego] '11	\$168
<b>Paolo Bea - Umbria, IT</b> 'Rosso de Véó' [sagrantino] '08	\$196