

SUNSET SIPS



PINKY'S UP!

DAISY RICKY 20 | 2.5 oz

tropical & smooth

citrus punch tea-infused bacardi, coconut cîroc, grand marnier, lime, mint, simple syrup

THE SPARE & THE ACTRESS 22 | 1.5 oz

sweet & floral

maker's mark, aperol, lemon, simple syrup, rose congru iced tea

NEW WISDOM 24 | 2 oz

rich & flexible

hennessy vs, amaretto, chai-infused orange, vanilla, chai tea, cinnamon, dehydrated orange (served hot or cold with your choice of milk on the side)

MAD HATTER 26 | 2 oz

unique & flavourful

dill-infused casamigos, cointreau, raspberry lemonade tea syrup, lime, pineapple

LADY WHISTLEDOWN 22 | 4 oz

tart & fresh

botanist gin, cucumber, chamomile tea syrup, lemon, prosecco

COCKTAILS

EMPRESS LEMONADE 19 | 1.5 oz

floral & sweet

choice of empress 1908 indigo or cocktail gin, spiced honey syrup, lemon, orange, soda

CP1908 25 | 2 oz

smooth & balanced

tea-infused finlandia vodka, lemon, simple syrup, egg white

MARKET FRESH MIMOSA 20 | 6 oz

refreshing & tart

prosecco, market fresh tea syrup, orange, lime, grapefruit, rhubarb bitters

PECKISH?

CHOICE OF 3 | 45

ADDITIONAL PLATE | 15

ENGLISH STILTON | poached pear, rosemary crisps

WARM WHITE CHEDDAR & CHIVE BISCUIT | orange marmalade butter, gluten free

VEGAN MUSHROOM PÂTÉ | pickled garden vegetables, gluten free crostini

LOCAL SMOKED SOCKEYE TARTINE* | sourdough, crispy capers, red onion, soft boiled egg

GRILLED AVOCADO & HEIRLOOM TOMATO TARTINE | gluten free multigrain, vegan lemon aioli

SLOW ROASTED PRIME RIB STUFFED YORKSHIRE PUDDING* | rosemary-red onion relish

GLUTEN FREE TAPIOCA VIOLET MOUSSE | saanich peninsula berries

CHOCOLATE PROFITEROLE | creamy jasmine-chocolate whipped ganache, hazelnut praline

STRAWBERRY TART | white chocolate champagne chantilly, strawberry-rhubarb preserve

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

BREW

- HOYNE**
among giants ipa | 14
- SOOKE OCEANSIDE**
renfrew red | 14
- SMALL GODS**
neverending german pilsner | 14
- ÎLE SAUVAGE**
mosaïque sour | 14

ANTIBREW

- AVERILL CREEK**
piquette blanc | 14
- WINDFALL**
hail mary rosé cider | 16
- TONY'S**
chai cider | 16

FREE OF SPIRIT

- ALICE'S PUNCH**
tart & sweet
raspberry lemonade tea syrup,
lime, pineapple, soda
12
- QUEEN'S DELIGHT**
complex & elegant
bright light lumette infused with butterfly
pea flower, empress honey, ginger,
lemon juice, soda, grapefruit pearls
15
- LUMETTE LEMONADE**
floral & sweet
pea flower-infused lumette, spiced
honey syrup, lemon, orange, soda
14
- EMPRESS ICED TEA**
ask your server for today's feature flavour
8

BY THE GLASS

- Sparkling**
5 oz | 9 oz
- BLUE MOUNTAIN**
brut, okanagan valley, bc, canada
22
- LAURENT PERRIER**
brut, champagne, france
45
- LAURENT PERRIER**
rosé, champagne, france
52
- Rosé**
- UNDERGROUND WINE PROJECT**
'mr. pink' sangiovese rosé, washington, usa
16 | 27
- White**
- HILLSIDE**
pinot gris, okanagan valley, canada
15 | 25
- WINEMAKER'S CUT**
gruner veltliner, okanagan valley, canada
16 | 27
- BURROWING OWL**
chardonnay, okanagan valley, canada
20 | 33
- BLACK HILLS**
'alibi' sauvignon semillion, okanagan valley, canada
20 | 33
- Red**
- HILLSIDE**
pinot noir, okanagan valley, canada
15 | 25
- OROFINO**
gamay, similkameen valley, canada
18 | 31
- LE VIEUX PIN**
'violette' syrah, oliver, okanagan valley, canada
24 | 41
- BLASTED CHURCH**
'nectar of the gods' meritage, okanagan valley, canada
26 | 44

AN INTOXICATING TWIST ON TRADITION

Afternoon Tea is a timeless Fairmont tradition. This beloved ritual has become a stylized indulgence in contemporary culture, steeped in history. Yet there's long been a dark side to this elegant custom... with secrets hidden in plain sight.