

SUNSET SIPS



PINKY'S UP!

Tea for One | Tea for Two

DUCHESS OF YORK 21 2.5 oz 38 5 oz
savoury & smooth
 passion flamenco infused Bacardi White, cherry shrub, acidified orange, mint oil, mushroom bitters

HORSE OF A DIFFERENT COLOUR 25 2 oz 45 4 oz
earthy & unusual
 Empress Indigo, orange vanilla grove infused Aperol, blue raspberry matcha mix, honey, lemon

THE CAPONE 23 2 oz 41 4 oz
sharp & dangerous
 gunpowder tea infused Canadian Club, Makers Mark, simple syrup, maple bitters, smoke, cola

TIFFANY'S BREAKFAST 24 3 oz 44 6 oz
tart & bright
 Empress Oaken, Giffard grapefruit liqueur, Lillet, chamomile demerara syrup, coffee bitters, marmalade

MUSIC OF THE NIGHT 22 3 oz 40 6 oz
spirit forward & harmonious
 olive oil washed Grey Goose, Antica formula, Earl Grey infused Galliano, dehydrated lemon

MAD HATTER 26 2 oz 46 4 oz
sweet & surprising
 dill infused Casamigos Blanco, Cointreau, raspberry lemonade tea syrup, lime, pineapple

FREE OF SPIRIT

HUNDRED ACRE WOOD 15
sweet & earthy
 blue raspberry matcha mix, lime, acidified orange, honey syrup, gold flakes, smoke bubble

QUEENS DELIGHTS 16
complex & elegant
 bright light Lumette infused with butterfly pea flower, Giffard elderflower, lemon juice, Bottega sparkling life, grapefruit pearls

ALICE'S PUNCH 12
sweet & refreshing
 raspberry lemonade tea syrup, lime, pineapple, soda

PECKISH?

CHOICE OF THREE 48

ADDITIONAL PLATE 16

SAVOURY

LITTLE QUALICUM BLUE
 poached pear, rosemary crisps

HEIRLOOM CARROT
 roasted heirloom carrots, whipped tofu, local seaweed sesame & charcoal spice

WARM GLUTEN FREE AGED CHEDDAR BISCUITS
 cultured butter

ALBACORE TUNA TIRADITO
 sea buckthorn, aji amarillo, piquillo, sweet potato, chili oil

SALMON
 locally smoked sockeye, candied salmon, blini, caper berries, whipped dill cream cheese, bitter greens

FLAX AND FARRO TOMATO TARTINE
 little qualicum fromage frais, heirloom tomatoes, chamomile infused honey

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

SWEET

DARK CHOCOLATE ESPRESSO MOUSSE
 chocolate crumble

RASPBERRY PROFITEROLE
 white chocolate raspberry ganache

BANOFFEE PIE
 salted caramel, galliano mascarpone chantilly

BY THE GLASS

SPARKLING

	5 oz	9 oz
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BOTTEGA PROSECCO	16	
veneto, italy		

SUMMERHILL PYRAMID 'CIPES'	22	
brut, okanagan valley, canada		

LAURENT PERRIER	45	
brut, champagne, france		

VEUVE CLICQUOT	48	
brut, champagne, france		

LAURENT PERRIER	52	
rosé, champagne, france		

ROSÉ

UNDERGROUND WINE PROJECT	16	26
'mr. pink' sangiovese rosé, washington, usa		

WHITE

PAINTED WOLF	15	25
'the den' chenin blanc, coastal region, south africa		

UNSWORTH	17	30
pinot gris, cowichan valley, canada		

CANNONBALL	21	36
chardonnay, sonoma, california, usa		

RED

HILLSIDE	15	25
pinot noir, okanagan valley, canada		

CANTINA TOLLO 'MO' RISERVA	17	30
montepulciano d'abruzzo, italy		

CANNONBALL	22	38
cabernet sauvignon, sonoma, usa		

BREW

HOYNE	9
pilsner	

PHILLIP'S	9
blue buck	

HOYNE	12
among giants IPA	

SOOKE OCEANSIDE	12
renfrew red ale	

ÎLE SAUVAGE	12
mosaïque sour	

WINDFALL CIDER	12
hard cider	

GUINNESS	14
stout	

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.

