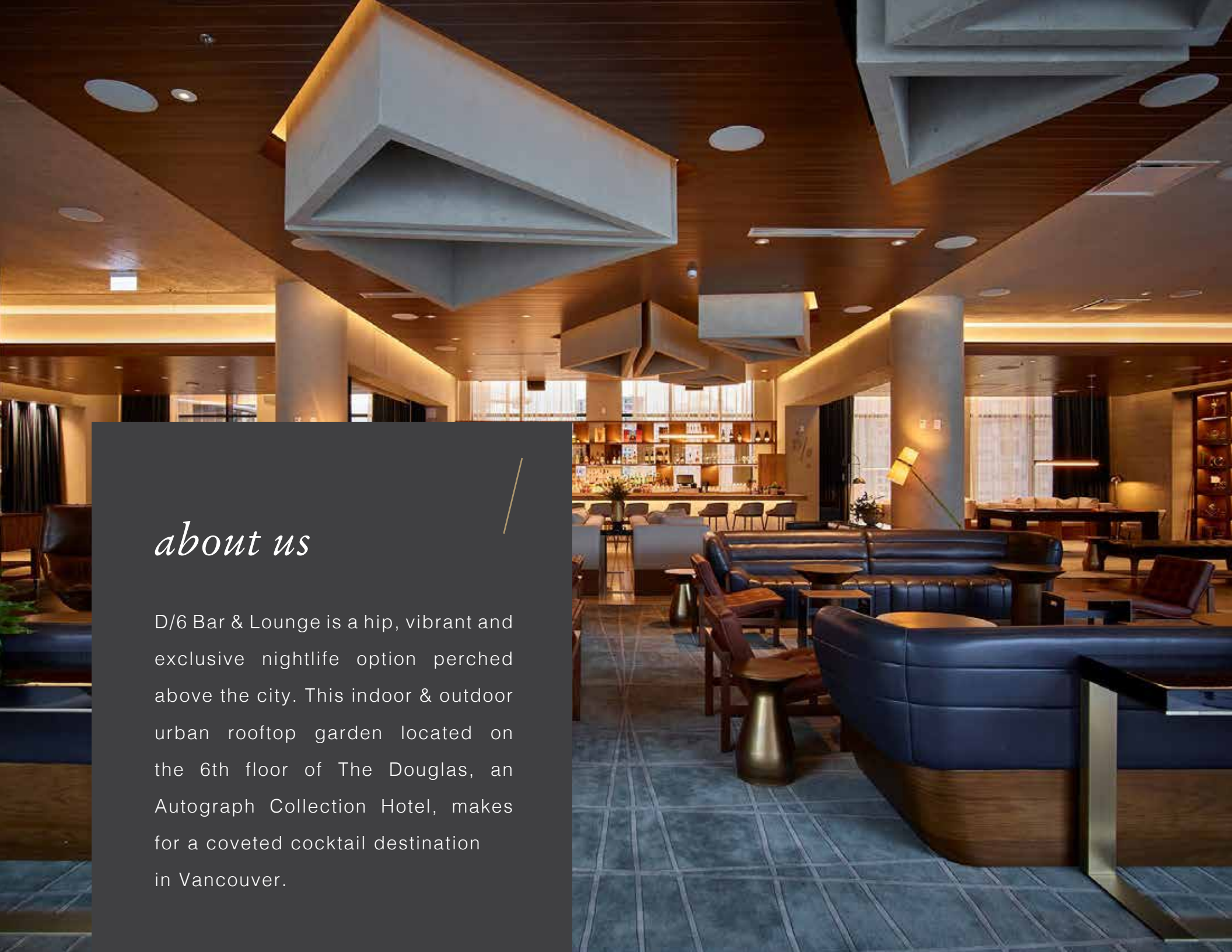
D/6
BAR / LOUNGE



about us

D/6 Bar & Lounge is a hip, vibrant and exclusive nightlife option perched above the city. This indoor & outdoor urban rooftop garden located on the 6th floor of The Douglas, an Autograph Collection Hotel, makes for a coveted cocktail destination in Vancouver.

stylish interiors meet stunning exteriors

Featuring dramatic views of the city, D6 is a premier rooftop lounge offering year-round patio dining embodying the essence of the Vancouver lifestyle.

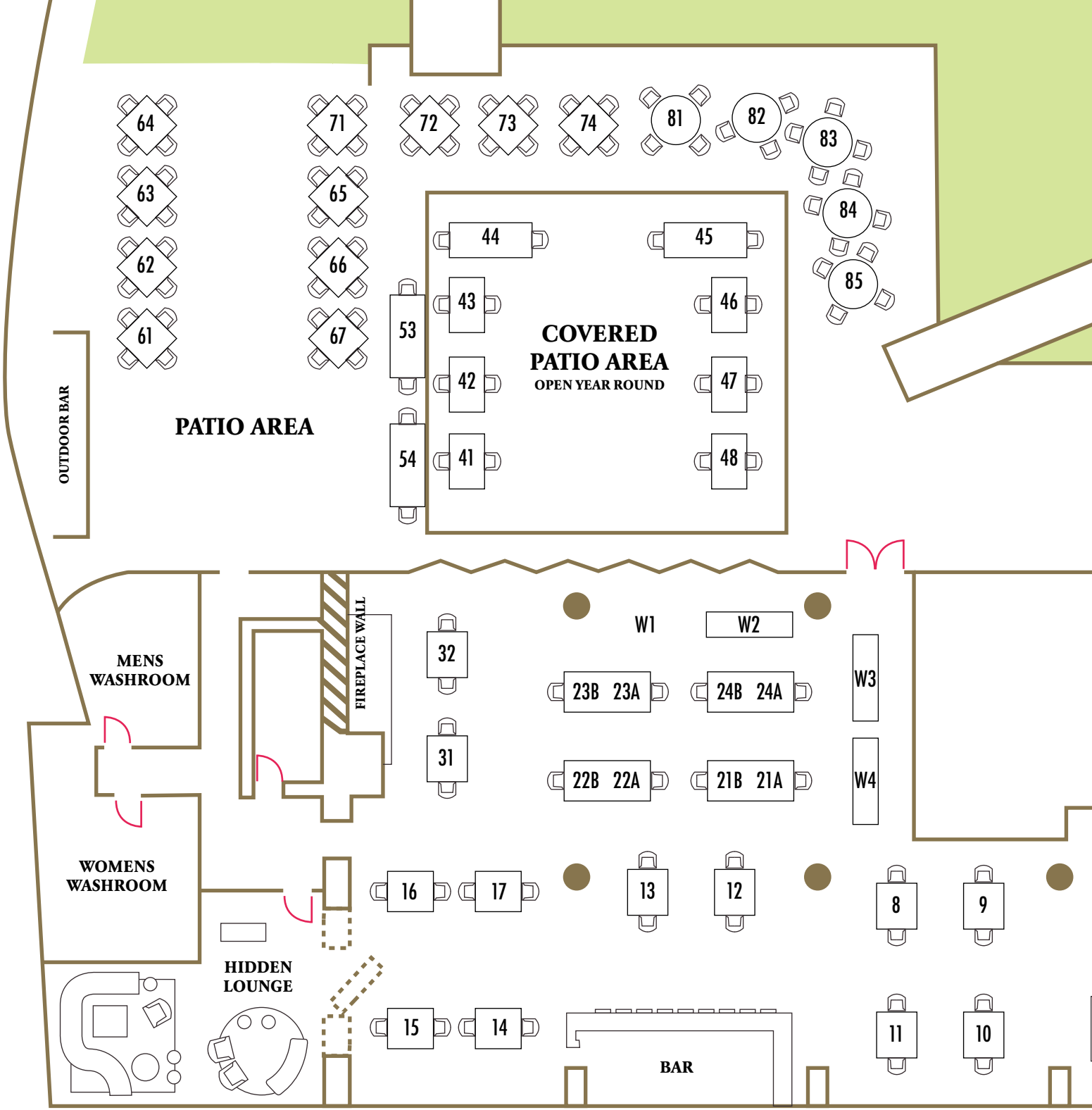
private dining

Whether you are looking for a space for 12 or 300, our team will help to create an unforgettable experience.

food & drink

Come on up to be met with a spectacular setting for all-day fare. Lunch with a laptop or a lavish affair with your crew, our thoughtful menu works for any occasion.

FLOOR PLAN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COVERED
PATIO AREA
OPEN YEAR ROUND
PATIO AREA
OUTDOOR BAR
MENS
WASHROOM
FIREPLACE WALL
32
31
W1
W2
W3
W4
23B 23A
24B 24A
22B 22A
21B 21A
WOMENS
WASHROOM
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HIDDEN
LOUNGE
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BAR
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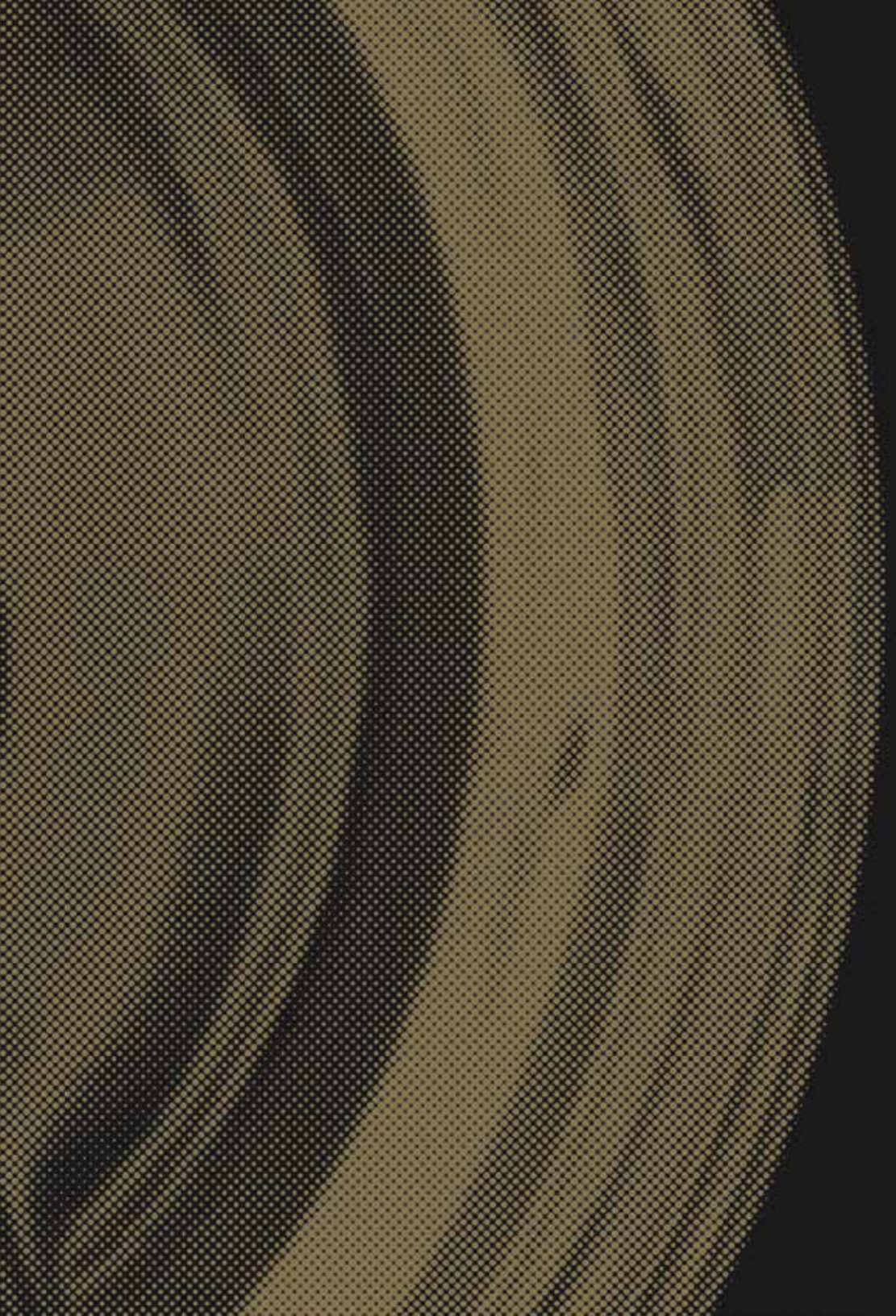


daily events at d/6

making the ordinary, extraordinary, by bringing the fun every night of the week.

social sundays

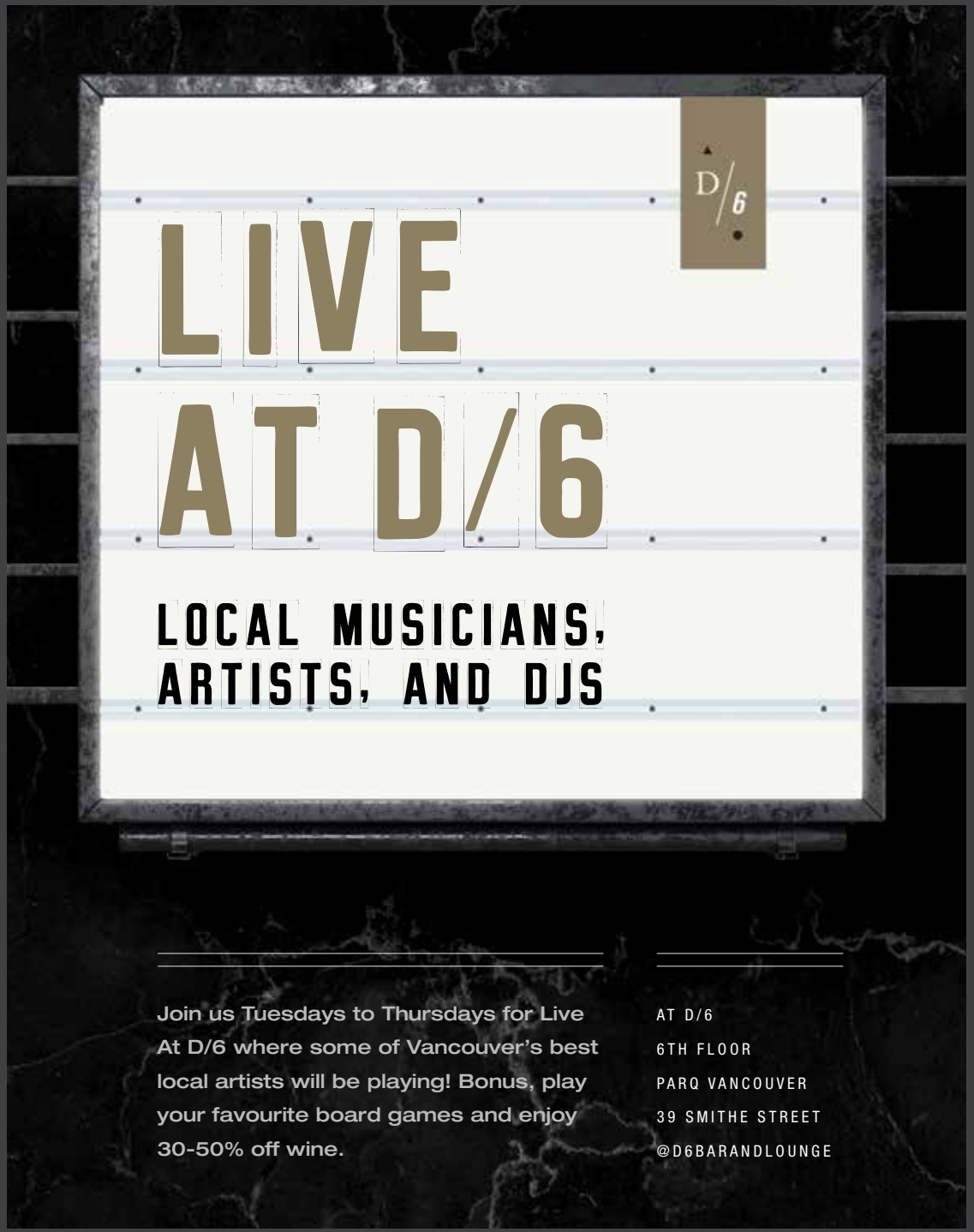
2:00pm - Late

30-50% off wine, $10 Happy Hour items, Build your own Old Fashioned from our cocktail cart, 90's and 2000's mashup with feature DJ (3pm-7pm), Video Games played in the hidden lounge, Play your favourite board games

Fast Times Mondays

at D6 High | 2:00pm - Late

Watch classic 80's & 90's movies. Show Time: 8pm, Enjoy Cinema Snacks, Play your favourite board games, Featuring 80's & 90's cocktails, 30-50% off wine!



live at d/6

Tuesdays | *8:00pm - Late*

Wednesdays | *8:00pm - Late*

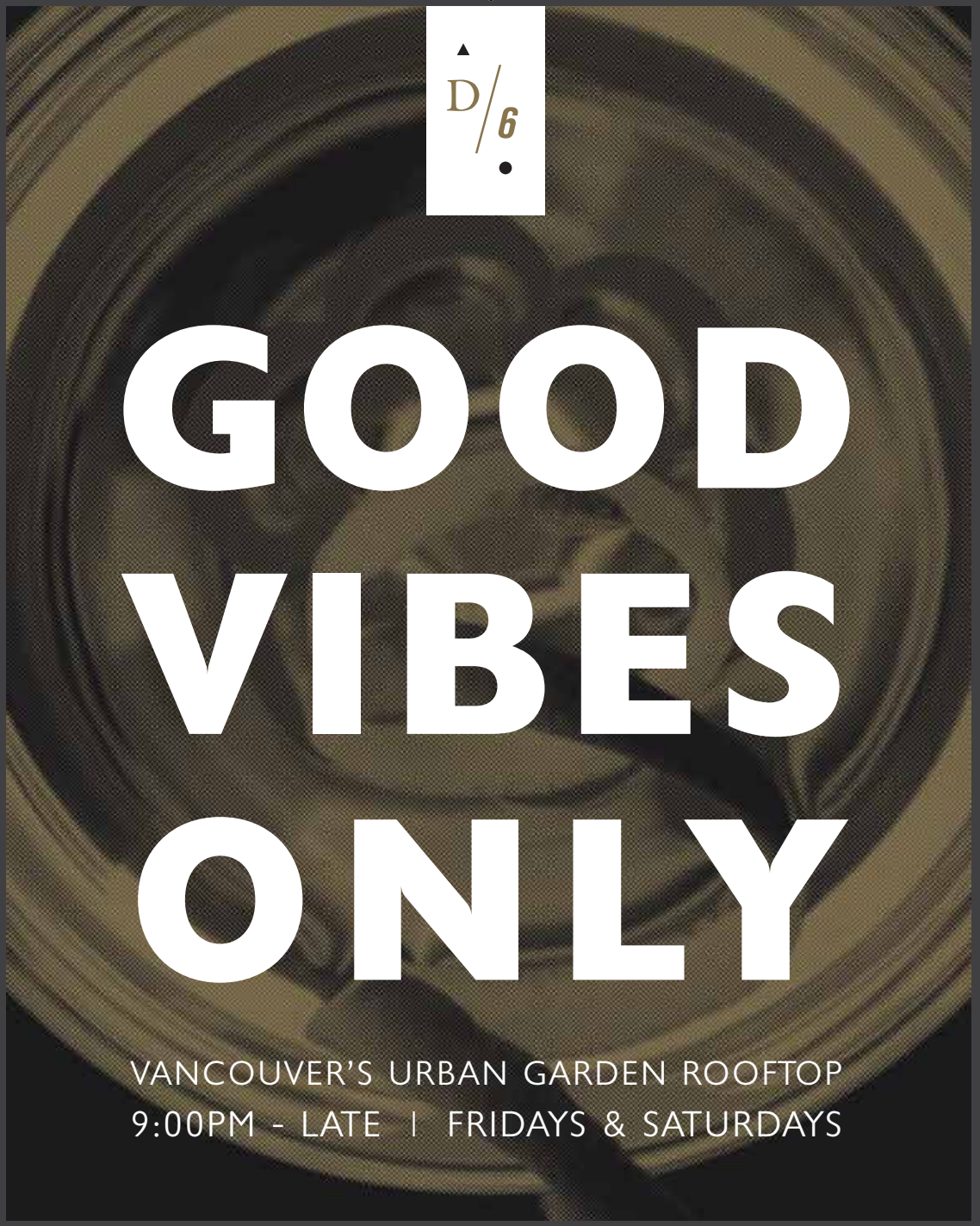
Thursdays | *7:00pm - Late*

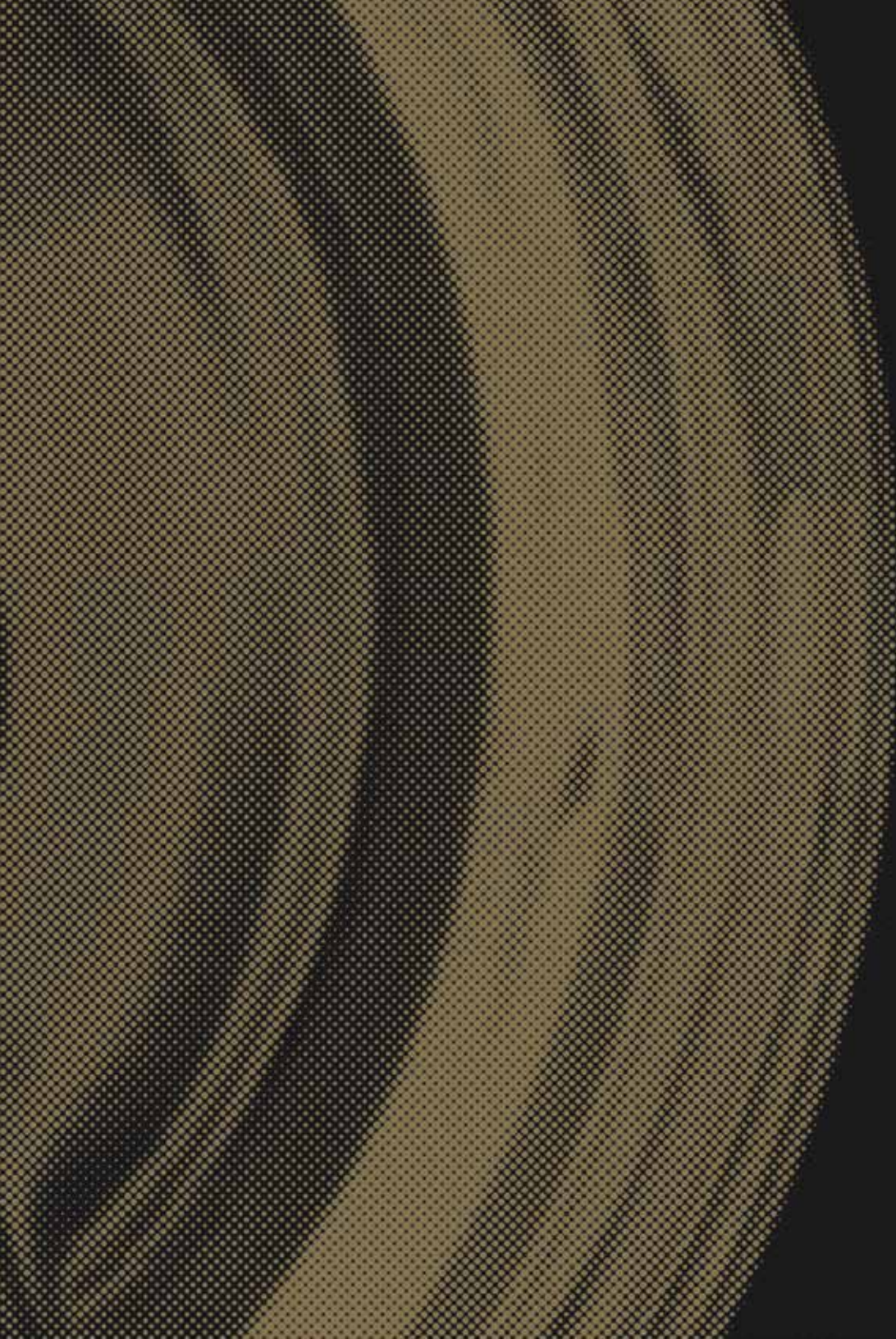
Join us Tuesdays to Thursdays for Live At D/6 where some of Vancouver's best local artists will be playing! Bonus, play your favourite board games and enjoy 30-50% off wine.

good vibes only

Fridays & Saturdays | 9:30pm - Late

On Fridays and Saturday's, DJ's will be playing all your favourites and everything that makes you dance. Welcome to the 'unofficial house party.'





event menus

D/6

day menu
11:30am - 9:30pm

SUSHI

Avocado Crunch Roll (VG) 14
avocado, cucumber, mango, shiso aióli, puffed rice

Spicy Tuna Roll 15
ahi tuna, scallion, cucumber

California Roll 15
blue crab, sesame seeds, avocado, cucumber, tobiko, yuzu mayonnaise

Sushi Combo Plate 21
shrimp nigiri, salmon nigiri & california roll

SHARED PLATES

Trio 10
selection of olives, spiced almonds, crackerjacks

Edamame Hummus (VG) 13
market vegetables, grilled pita bread

Chips & Dips (VG) 15
jalapeno cheddar cheese sauce, guacamole & salsa

Samosa (V) 10
curried potatoes, pea, mint & chilantro chutney

Jumbo Prawn Cocktail 22
tiger prawns, atomic horseradish & wasabi cocktail sauce

Chicken Pakora 12
mint chutney / lime

Chicken Wing Bar 14
PICK ONE / buffalo, korean bbq / lemon & pepper

Cured Meat & Artisan Cheese Board 21
grainy mustard, pickled vegetables, tomatoes & fig relish

SALAD

Caesar 12
romaine, grana padano, croutons, house dressing

Lemon Chicken 14
greens, hemp hearts, chickpeas, avocado & lemon vinaigrette

FLATBREAD / PANINI PRESS

Margherita 11
roma tomatoes, fior di latte, basil

BC Back Country 13
chorizo sausage, pepperoni,

Avocado Toast (VG) 15
whole wheat, serrano chiles, green salad & house chips

Grilled Cheese 15
gruyère, aged cheddar, cheesy truffle bread, green salad & house chips

SWEETS

Iced Fruit Plate 10
seasonal bites

Boozy Popsicles 5
rose white peach / dark cherry sangria / vodka watermelon

(GF)=GLUTEN FREE (V)=VEGETARIAN (VG)=VEGAN (CN)=CONTAINS NUTS
*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

to the

Victor

belong the spoils

passed canapés 12PCS EACH

SAFFRON RISOTTO ARANCINI 48
arborio rice, foraged mushrooms, truffle oil
parmigiano-reggiano, pickled vegetables

JUMBO SHRIMP COCKTAIL 84
tiger prawns, atomic horseradish,
wasabi cocktail sauce

HAMACHI TARTARE NOBU STYLE 68
shaved serrano, cilantro, yuzu soy sauce

BURRATA CHEESE 60
marinated tomatoes, grilled eggplant, crostini

UNI TACO 72
local sea urchin, crispy nori, guacamole,
cucumber, yuzu kosho

HOKKAIDO SCALLOPS 85
medjool dates, minus 8 ice wine vinegar

STEAK TARTARE 68
grainy mustard, capers, horseradish, quick-cured
egg yolk, house chips

CEVICHE TASTING 68
pacific pink bay scallops, sidestripe shrimp,
plantain chips

OYSTER 48
fresh seasonal selection

MINI PHILLY CHEESE STEAK ROLL 54
peppers, onion, truffle cheddar fondue

BELGIAN & RED ENDIVE 48
pink lady & aurora apples, medjool dates,
marcona almonds, okanagan happy day's goat
cheese, sherry-tarragon dressing

caviar selection

CAVIAR SELECTION WITH CLASSIC ACCOMPANIMENTS "MP"
beluga | oscietra | sevruga | northern divine

ADD ONS

CHAMPAGNE TBD

VODKA TBD

ICE BAR + $500

FROM OUR KITCHEN WITH CARE, *Elizabeth & Kim*

CANAPÉS

honey SALT
FOOD AND DRINK

CANAPÉS SERVED BY THE DOZEN

VEGETARIAN

MINI MAC N' CHEESE CUPS 36
gruyere, cheddar, roasted peppers & kale

CHARCOAL ROASTED BEET & GOAT CHEESE 34

CURRIED CHICKPEA ON POPADUM (vegan) 30
spicy pickled vegetable relish

AVOCADO TOAST (vegan) 34
pickled peppers, radish and chilies

SEAFOOD

STUFFED BC HONEY MUSSELS 36
roasted pepper sofrito, herb & bread crumb
crumble

TUNA POKE 36
cucumber, black rice, avocado and ponzu

SMOKED SALMON RILLETTE 42
bagel crisp, egg, chives

CRISPY FRIED FISH "STICK" 48
queen charlotte rockfish, tartar sauce

MEAT

MINI BURGERS 48
aged cheddar, pickle, mustard

MINI TOURTIERE QUÉBÉCOIS 42
beef and pork, tomato jam

TURKEY MEATBALLS 36
tomato sauce, herb ricotta, caramelized onion

BILOXI CHICKEN SLIDERS 42
durkee's slaw, pickles, brioche bun

STATIONS & SPREADS

HONEY SALT MARKET TABLE $16 PER PERSON
roasted, crispy selection of seasonal vegetables, sweet potato chips, crispy popadums,
beet and balsamic dip, avocado goddess dip, hummus

RAW BAR CANOE $28 PER PERSON
fresh shucked oysters, prawn cocktail, steamed and chilled clams, tuna poke, cocktail sauce
stone mustard sauce, mignonette, hot sauce

CHARCUTERIE AND CHEESE $24 PER PERSON
two rivers fine meats, local and domestic cheeses,
selection of mustards, breads, pickles and crackers

BC KITCHEN FOOD & DRINK

Canapés Menu

- SERVED BY THE DOZEN -

SEAFOOD

DUNGENESS CRAB CAKES preserved lemon aioli **60**

WASABI CRUSTED SHRIMP zesty lemon dip **48**

ESPRESSO CHARRED ALBACORE TUNA sesame ponzu dressing, scallions **48**

KOREAN SALMON TARTARE gochu mayo, wonton crisps, sesame **42**

VEGETARIAN

BUFFALO CAULIFLOWER blue cheese dip & fried capers **36**

HOUSE SAMOSA curried vegetables, chutney **36**

BRIE CIGARS bacon jam, honey dip **36**

CAPRESE CROSTINI burrata, heirloom tomato, basil, smoked tomato & basil drizzle **36**

EDAMAME HUMMUS chili oil, house baked pita, crudite **36**

MEAT

MINIATURE BEEF SLIDERS truffle mayo, tomato, cheddar, brioche **48**

TURKEY SLIDERS house pressed patty, berry relish, swiss, brioche **46**

LITTLE SMOKIES BAKED IN PUFF PASTRY house ketchup, mustard **36**

SHORT RIB CROQUETTE local goat cheese, basil **42**

CHICKEN PAKORA cilantro lime chutney **36**

FOR THE TABLE

- PER ORDER -

CHARCUTERIE & CHEESE PLATTER **30**
assortment of cheese, house pickles, bacon fig relish, grilled crostini

GRILLED VEGETABLES PLATTER assorted seasonal vegetables **25**

HOT FLATBREADS

- PER ORDER -

MARGHERITA roma tomatoes, mozzarella, basil, grana padano **20**

MARKET MUSHROOM foraged mushrooms, truffle cheese sauce, roasted onions **20**

BUTTER CHICKEN tandoori chicken, mozzarella, cilantro **20**

BC BACK COUNTRY chorizo sausage, pepperoni, mozzarella & provolone **20**

1886

CHINESE FINE DINING

CANAPÉS BY THE DOZEN

SWEET CHILLI PRAWNS 24

VEGETABLE SPRING ROLL 24

SHRIMP DUMPLING 30

SIGNATURE CRISPY CHICKEN & MUSHROOM 30

STEAMED CHICKEN & GINGER BUN 33

BAKED BBQ PORK BUN 36

CRISPY PORK SHORT RIBS 36

CRISPY PORK BELLY LETTUCE CUPS 42

MISO MAPLE SMOKED STURGEON CRISP 42

COCONUT SHRIMP 48

ANGUS BEEF PASTRY 48

ACTION STATION

BBQ ROASTED STATION
39 PER PERSON

PEAKING DUCK
PORK BELLY
SOY CHICKEN

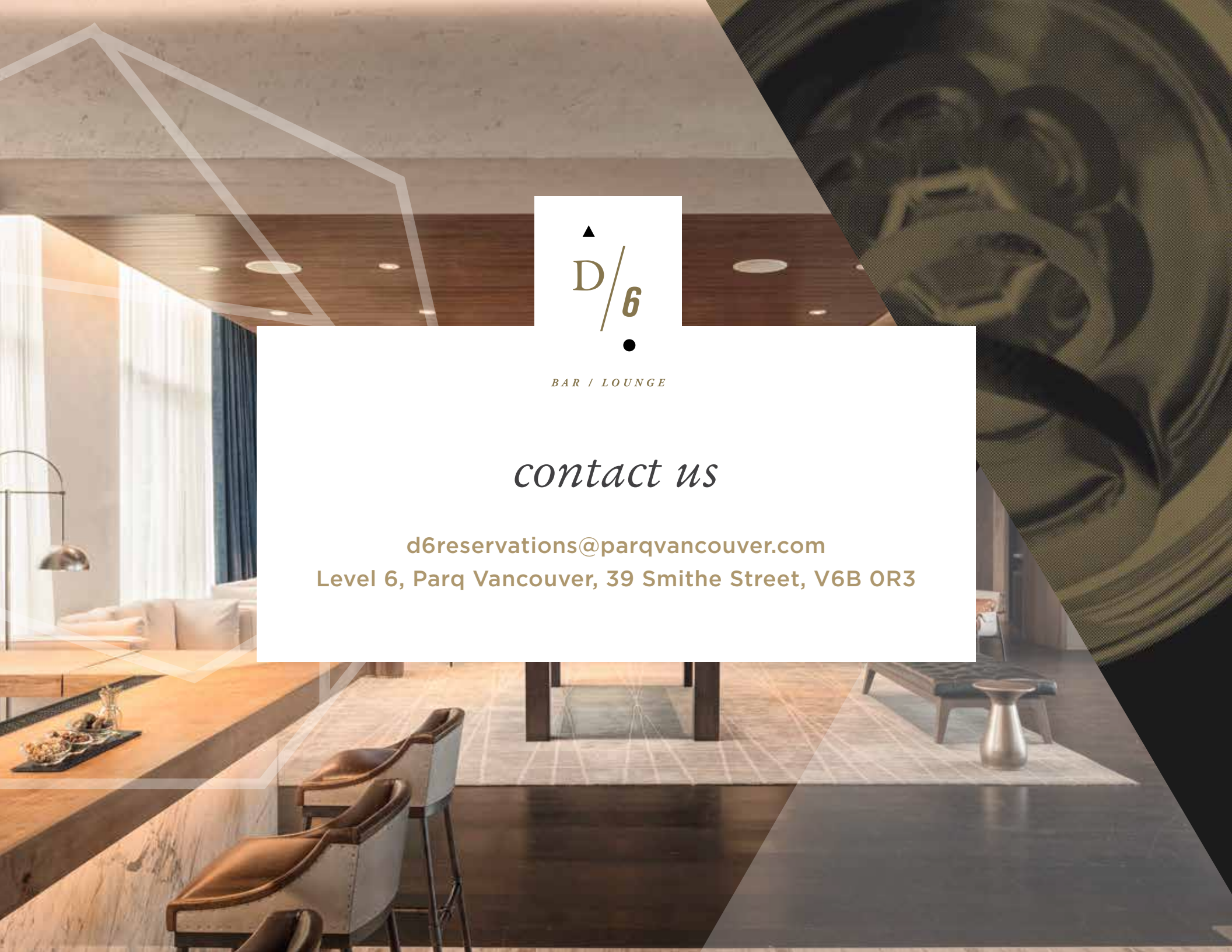
BAO BUNS, CHINESE CREPES
& LETTUCE CUPS

PEKING DUCK STATION
35 PER PERSON

*(MIN 20 GUEST REQUIREMENT)
*(5 BUSINESS DAYS REQUIRED)

CHINESE CREPES SCALLIONS,
HOISIN SAUCE

INCLUDES ASSORTED CONDIMENTS



D/6

BAR / LOUNGE

contact us

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