

/ COCKTAILS /

(MIN 1.5OZ)

Parq Mule 12 stolichnaya vodka, ginger, apple, falernum, lime	Midnight Rambler 18 bulleit bourbon, honey, sherry, angostura bitters
Caribbean Stud 13 bacardi 4yr, douglas fir gin, banana, lime, bittermens elemakule bitters	La Granada 17 volcan blanco tequila, pisco, orgeat, citrus, pomegranate & campari ice cube
Estate Martini 19 choice of belvedere estates, martini dry, saline solution, blue curacao & tonic ice cube	My Henny Pie 18 butter washed hennessy vs, pernod rinse, fresh apple, cinnamon, agave, citrus
Conquistador 17 chili infused sombra mezcals, averna, cola syrup, lime, agave, chili rim	Pachinko* 16 bombay east gin, matcha, lemongrass, lime, egg white, chocolate coin
Winter Spiced Sangria 14 red wine, st. remy brandy, pomegranate, orange, spiced wine syrup, ginger ale, fresh fruit & spices	Rouge et Noir* 14 bacardi spiced, spiced wine syrup, lemon, egg white, fee brothers black walnut bitters, cinnamon

**All menu items containing egg white can be made vegan with a \$2.00 substitution.*

Grande Sidecar 16
hennessy vs, grand marnier, lemon

Monte Carlo Marnier 14
aperol, grand marnier,
angostura orange bitters, champagne

/ DRAFT BEER /

Parq Vancouver IPA 7	Parq Vancouver Lager 7
Parallel 49 Ruby Tears 7 northwest red ale	GIB Cherry Dubbel 8 belgian style

/ BOTTLED BEER /

33 Acres of Life 7 california common	Lagunitas 8 ipa
33 Acres of Ocean 7 pale ale	Peroni 8 lager
Coors Light 7 lager	Heineken 8 lager
Steamwhistle 7 pilsner	Guinness 8 stout
SOL 7 lager	No Boats on Sunday 7 cider