



NOTCH8

AT THE HOTEL VANCOUVER

LOUNGE
served 7 days a week

OYSTERS ON THE HALF SHELL

whisky mignonette

HALF DOZEN. 21 ONE DOZEN. 34

BREADS & SPREADS

bruschetta, tapenades, flavoured butters, rustic & artisanal breads 19

CHARCUTERIE & CHEESE

A SELECTION OF OYAMA CHARCUTERIE & ARTISANAL CHEESE

heirloom radishes, marinated olives 25

NOTCH O's

monterey jack, jalapenos, pico de gallo, sour cream, guacamole 19

ADD: PULLED PORK OR ROTISSERIE CHICKEN. 9

CHICKEN WINGS

CHOICE OF:

buffalo, molasses bbq, crispy salt & pepper or spicy dry rub 19

SKEWERS TO SHARE

GRILLED CHILI PRAWNS & SCALLOPS

spicy lemon mayo, scallions, crispy shallots, bonito, charred cabbage slaw 18

FOIE GRAS FRIED CHICKEN

roasted garlic & herb aioli, charred cabbage slaw 19

WAGYU BEEF BLEU CORN DOG bleu cheese dip, grainy mustard, fries 15

SLIDERS

CHOICE OF THREE: 18

ANGUS BEEF oka cheese, peppered bacon

ROTISSERIE PULLED PORK coleslaw, house made bbq sauce

SALMON pickled shallots, green goddess

QUINOA heirloom beet, red onion jam



COCKTAILS



COCKTAILS

FRUITY
& SWEET

• BUBBLES & BERRIES

• LAVENDER CORPSE
REVIVER

BOURBON SOUR •

RICH &
BOOZE
FORWARD

CITRUS
FORWARD

• JALISCO MULE

HICKORY OLD FASHIONED •

DRY &
BITTER

• GIN & TONIC 2.0

SIGNATURE FEATURES \$16

HICKORY OLD FASHIONED

Hickory Infused Woodford Reserve | Angostura Bitters
the original cocktail from pre 1900's with a smokey twist

GIN & TONIC 2.0

Empress Gin | Fresh Thyme | Grapefruit Wheel
keep your eyes on this gin as it changes before your eyes.

BUBBLES & BERRIES

Grey Goose | Raspberry | Lemon | Sparkling
light and bubbly for the faint of heart

JALISCO MULE

Patron Reposado | Sweet Vermouth | Cardamom Bitters
Lime | Ginger Beer
a notch up from its russian counterpart

LAVENDER CORPSE REVIVER

Hendricks | Lillet Blanc | Cointreau | Lemon | Lavender Mist
*re-invented in the 1930's by Harry Craddock at the Savoy Hotel in London.
lavender enhances the gin's natural botanicals*

BOURBON SOUR

Makers Mark | Lime | Maple Syrup | Egg White | Angostura Bitters
substitutions of lime juice and maple syrup make this sour stand out



COCKTAILS

FRUITY
& SWEET

• GOLD & DELICIOUS

VIEUX CARRE •

RICH &
BOOZE
FORWARD

• AGAVE CAFE

CITRUS
FORWARD

• MOËT ROYAL

THE RANGE •

HANKY PANKY •

DRY &
BITTER



COCKTAILS

SEASONAL FEATURES \$16

VIEUX CARRE

Templeton Rye | Hennessy VO | Antica Formula | Angostura Bitters
our update on the classic named after the famous 20th century ltd. train

GOLD & DELICIOUS

Zubrowka Bison Grass Vodka | Apple Juice | Lemon
Cinnamon Syrup | Pumpkin Spice
light & refreshing yet stronger than it tastes.

THE RANGE

Lot 40 Rye | Frangelico | Plum & Rootbeer Bitters | Thyme
simple yet elegant flavours with complimentary aromatics & bitters

HANKY PANKY

Beefeater | Martini Rosso | Fernet Branca
from the immortal bartender ada coleman

AGAVE CAFE

Sauza Silver | Patron XO | Averna Amaro
Cinnamon Syrup | Cream
liquid dessert

MOËT ROYAL \$35

Moët & Chandon | Creme de Cassis
"in victory, you deserve champagne. in defeat you need it" -napoleon bonaparte



COCKTAILS

FRUITY
& SWEET

- SPARKLING COLLINS ROYAL

- RIGHT WORD

- POMEGRANATE PALOMA

RICH &
BOOZE
FORWARD

- VSOP BOULEVARDIER •

- FAIRMONT OLD FASHIONED •

- PERFECT MARTINEZ •

DRY &
BITTER

CITRUS
FORWARD



COCKTAILS

CLASSICS PERFECTED \$18

SPARKLING COLLINS ROYAL

Belvedere Vodka | Fresh Mint | Cucumber | Lemon | Sparkling
rich in tradition, with the addition of mint, cucumber and a sparkling finish.

FAIRMONT OLD FASHIONED

Woodford Reserve Bourbon | Mount Gay Black Barrel Rum | Bitters
the world's first cocktail with a unique rum twist.

VSOP BOULEVARDIER

Gentleman Jack | Remy Martin VSOP | Campari | Sweet Vermouth
a classic re-invented with a luxurious splash of cognac.

PERFECT MARTINEZ

The Botanist Islay Dry Gin | Cointreau | Sweet Vermouth | Dry Vermouth | Bitters
a cult classic rediscovered at the turn of the century.

POMEGRANATE PALOMA

Casamigos Reposado Tequila | Cointreau | Pomegranate | Grapefruit | Lemon
a modern twist on a mexican staple.

RIGHT WORD

Bombay Sapphire Gin | Lillet Blanc | St. Germain Elderflower | Lime
a floral and elegant variation of a classic prohibition cocktail.



PREMIUM WINES BY THE GLASS

*Feel like treating yourself but can't justify an entire bottle?
Why not try one of our carefully selected premium wines by the glass?*

Choose from a 6oz or 9oz pour

WHITES

2014' Mission Hill Perpetua Chardonnay *West Kelowna* 27 34
fresh, citrus, acidic notes over oak, caramel, baked apple & pear.

2015' Cloudy Bay Sauvignon Blanc *Marlborough* 30 37
fresh & focused with ripe citrus, stone fruit, fennel & mineral notes.

2016' Château du Sancerre *Loire Valley* 26 33
medium-bodied, revealing a broad texture and a medium finish.

REDS

2015' Siduri Pinot Noir *Willamette Valley, Oregon* 30 37
darker berry and currant flavors, along with hints of cherry.

2013' J Lohr Hilltop Cabernet Sauvignon *Paso Robles* 31 38
balanced acidity, medium to full body with notes of dark fruit & espresso bean.

2014' Vanessa Vineyards Syrah *Similkameen Valley* 31 38
aromas of vanilla, leather and mocha. full bodied with dark berry fruit flavour.



BEER AND CIDER

DRAFT

Whistler Rescue Ale* 9.5
Stanley Park Layer Up Winter Wheat Ale 9.5
Stanley Park Pilsner 9.5
Vancouver Island Brewing Piper's Pale Ale 9.5
Hotel Vancouver Red Truck Lager 9.5
Stella Artois Pilsner 10.5
Cobblestone Stout 10.5
Bridge Brewing Sidecut IPA 9.5

BY THE BOTTLE

Kokanee 7.5
Bud Light 7.5
Corona 8.5
Hotel Vancouver Red Truck Lager 8.5
Hoegaarden 8.5
Left Field "Big Dry" Cider (*Large Format*) 14
Whistler Forager "gluten free" 8.5
Budweiser Prohibition "non alcoholic" 7

*Rescue Ale lends its support to WAG or Whistler Animals Galore, who help to rescue and care for animals who are lost, injured and neglected in our community. A portion of the proceeds from the purchase of this beer will be donated to helping in WAG's rescue efforts.





WINES BY THE GLASS

BUBBLY

- Bottega - Prosecco *Veneto, Italy* 16 72
Stellar's Jay *Summerland, British Columbia* 16 72
Piper-Heidsieck - Brut *Reims, France* 130
Veuve Clicquot - Brut *Reims, France* 30 135
Moët & Chandon - Brut *Epernay, France* 30 135

WHITE

- Chenin Blanc - Quail's Gate *West Kelowna, British Columbia* 14 19 55
Chardonnay - Cannonball *Sonoma, California* 19 25 98
Chardonnay - Mission Hill *West Kelowna, British Columbia* 11 16 47
Pinot Gris - Blasted Church *Okanagan, British Columbia* 15 21 63
Pinot Grigio - Mezzacorona *Trentino, Italy* 14 19 60
Riesling - Mt. Boucherie *Kelowna, British Columbia* 12 17 54
Fume Blanc - Clos du Soleil *Similkameen, British Columbia* 16 22 71
Sauvignon Blanc - Oyster Bay *Malborough, New Zealand* 19 25 98
Côtes du Rhône Blanc - Louis Bernard *Côtes-du-Rhône, France* 19 25 98



WINES BY THE GLASS

ROSE

- Kanazawa - Sakura *Naramata, British Columbia* 15 21 63
MASI - Rosa dei Masi *Verona, Italy* 16 22 67

RED

- Pinot Noir - Meyer Family *Okanagan Falls, British Columbia* 15 21 69
Ripasso - Masi Campofiorin *Valpolicella, Italy* 15 21 69
Malbec - Zuccardi *Mendoza, Argentina* 17 23 72
Gamay - Rust Wine co. *Oliver, British Columbia* 17 23 72
Rioja - La Montesa *Rioja, Spain* 18 24 86
Cabernet Franc - Burrowing Owl *Oliver, British Columbia* 18 24 86
Cabernet Sauvignon - Quails' Gate *Okanagan, British Columbia* 17 23 72
Cabernet Sauvignon - Cannonball *Sonoma, California* 19 25 98
Cabernet Merlot - Mission Hill *West Kelowna, British Columbia* 12 17 54
Merlot - Burrowing Owl *Okanagan, British Columbia* 19 25 98
Zinfandel - Avalon *Napa, California* 20 30 100

SPIRITS

VODKA

Finlandia	10
Absolut	10
Russian Standard	10
Ketel One	11
Titos	11
Zubrowka	11
Grey Goose	12
Grey Goose Citron	12
Vincent Van Gogh Espresso Vodka	12
Absolut Elyx	13
Belvedere	13
Nütrl	13

RUM

Bacardi Superior (White or Gold)	10
Havana Club 3 yrs	10
Bacardi 8	11
Appleton Estate	11
Havana Club 7 yrs	11
The Kraken Spiced	11
Bacardi Oakheart	12
Gosling's Black Seal	12
Mt Gay Black Barrel	12
El Dorado 12 yrs	12
English Harbour 5 yrs	12
Diplomatico Reserva	12
Pyrat X.O.	14
Ron Zacapa 23 yrs	16

GIN

Beefeater London Dry	10
Gordons London Dry	10
Tanqueray London Dry	10
Plymouth	10
Bombay Sapphire East London Dry	11
Hayman's Sloe Gin	12
Hendricks Small Batch	13
Victoria	13
Long Table	13
Empress 1908	14
Tanqueray No. 10 London Dry	14
Beefeater 24	14
Botanist	14

TEQUILA

Sauza (Silver or Gold)	10	14
Sauza Hornitos	11	16
Patron Cafe XO	12	17
Patron Silver	14	20
Don Julio Blanco	17	25
Don Julio Reposado	17	25
Casamigos Reposado	18	26
Patron Reposado	18	26
Patron Anejo	19	28
Don Julio Anejo 1942	21	30
MEZCAL		
Viejo Indecente	19	28

LIQUEUR & OTHER

Galliano	9	13
Martini Dry	9	13
Martini Rosso	9	13
Lillet Blanc	11	16
Aperol	11	16
Bailey's Irish Cream	11	16
Amaretto Disaronno	11	16
Sambuca (White or Black)	11	16
Southern Comfort	11	16
Frangelico	11	16
Crème De Violet	11	16
Campari	11	16
Pisco Capel	11	16
Kahlua	12	17
Lemoncello	12	17
Fernet Branca	12	17
Pernod	12	17
Cointreau	13	19
Chartreuse Green	13	19
Benedictine B and B	15	22
Drambuie	15	22
Chambord	15	22
Crème De Cassis	15	22
Elderflower St. Germain	15	22
La Fee Absinthe	15	22
Grand Marnier	15	22
Antica Formula	15	22
Pere Magloire Fine	15	22
Poire Williams	17	25

WHISKY

CANADIAN

Canadian Club	10	14
Canadian Club Chairman's Select	10	14
Crown Royal	11	16
Lot40	12	17
Collingwood	12	17
Pike Creek	13	19
Gooderham & Worts	15	22

IRISH

Tullamore Dew	12	17
Jameson	13	19
Bushmills	13	19

BOURBON

Jim Beam	10	14
Wild Turkey 81	10	14
Bulleit	12	17
Maker's Mark	14	20
Basil Hayden's 8 yrs	14	20
Knob Creek 9 yrs	14	20
Woodford Reserve Distillers Select	14	20
Eagle Rare 10 yrs	15	22
Bookers	15	22

RYE

Rittenhouse	15	20
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BLENDED SCOTCH

Dewar's White Label	10	14
Famous Grouse	11	16
Johnnie Walker Red	12	17
Chivas Regal 12 yrs	16	23
Johnnie Walker Black	16	23
Dewar's 12 yrs	16	23
Johnnie Walker Blue	30	45

SINGLE MALT

Glenfiddich 12 yrs	13	19
Glenlivet 12 yrs	13	19
Highland Park 10 yrs	14	20
Macallan 1824 Series Gold	14	20
Glen Kinchie	14	20
Isle of Jura	15	22
Glenmorangie 10 yrs	15	22
Highland Park 12 yrs	15	22
Auchentoshan 12 yrs	16	23
Glenfiddich 15 yrs	16	23
Glenlivet 15	16	23
Glenfarclas 12 yrs	16	23
Laphroaig 10 yrs	16	23
Cragganmore 12 yrs	16	23
Talisker 10 yrs	17	25
Ardbeg 10 yrs	18	26
Balvenie 12 yrs	18	26
Dalwhinnie 15 yrs	19	28
Bowmore 12 yrs	19	28
Bowmore 15 yrs	20	29
Dalmore 15	20	29
Oban 14 yrs	20	29
Lagavulin 16 yrs	20	29
Highland Park 18 yrs	21	30
Dalmore 18 yrs	21	30
Macallan 1824 Series Sienna	21	30

OTHER

Jack Daniel's	11	16
Royal Challenge	11	16
Gentleman Jack Rare	13	19
Nikka from the Barrel	19	28

BRANDY

St. Remy V.S.O.P	10	14
Grappa Alexander	14	20

COGNAC & ARMAGNAC

Saint Vivant V.S.O.P	15	22
Courvoisier V.S.	15	22
Remy Martin V.S.O.P	16	23
Hennessy V.S.O.P	16	23
Remy Martin X.O.	21	30
Hennessy X.O.	21	30
Hennessy Paradis	200	300
Remy Martin Louis XIII	200	300



DESSERT WINES

Inniskillin Riesling Icewine *Okanagan* 14 60

Mönchhof Trockenbeereauslese *Burgenland* 120

SAKE

Umi Blu - Yoshi No Gawa 300ml *Niigata Prefecture* 40

PORT & SHERRY

Harvey's Bristol Cream | Tio Pepe | Dry Sack 8

Graham's Late Bottled Vintage 2005 11 95

Graham's Six Grapes Vintage Characters 95

Warre's Otima 10 Year Old Tawny 95

Graham's 10 Year Old Tawny 13 125

SPECIALTY HOT BEVERAGES

NOTCH8 COFFEE 15

Frangelico | Whipped Cream | Kahlua Drizzle

HOT BUTTERED RUM 15

Bacardi 8 | Butter | Brown Sugar | Hot Water

BLUEBERRY TEA 15

Amaretto | Grand Marnier | Fairmont English Breakfast Tea

POLAR BEAR 15

Baileys | Peppermint Schnapps | Hot Chocolate



MOCKTAILS \$9

PINEAPPLE CUCUMBER FIZZ

Fresh Cucumber | Pineapple | Lemon Soda

SPARKLING BLUEBERRY LIMEADE

Lime | Blueberry Syrup | Soda

PEKOE REFRESHER

Fresh Mint | Handcrafted Limeade | Fairmont Orange Pekoe

MANGO COLADA

Pineapple Juice | Mango Purée | Coconut Milk

NON-ALCOHOLIC BEVERAGES

Evian 330ml / Evian 750ml 6/8

Perrier 330ml / Perrier 750ml 6/8

San Pellegrino 250ml / San Pellegrino 750ml 6/8

Fentiman's Ginger Beer 7

Martinelli's Sparkling Apple Juice 7

Coffee 6

Espresso 6/6.5

Caffe Latte - Caffe Mocha 6.5

Cappuccino - Americano 6.5

Tea - Iced Tea 6

Lot35 Loose Leaf Tea 6



NOTCH8

AT THE HOTEL VANCOUVER

HAPPY HOUR MENU

served Monday to Friday from 3:00 PM to 6:00 PM
excluding all holidays and special events

All items \$9.00

FOOD

WILD BOAR SAUSAGE SKILLET
sage, bean cassoulet, sauerkraut, mustard

FRITTO MISTO
crispy prawns, calamari, spicy garlic aioli, spring onions, bonito

YORKSHIRE PUDDING PRIME RIB BITES
signature prime rib, creamy horseradish, au jus

SMOKED SALMON BLINIS
avocado, trout caviar, crème fraiche, chives

SPICE FRIED CAULIFLOWER
sundried tomato, chickpeas, parmesan, lemon

WINE

Chardonnay - Mission Hill *West Kelowna, British Columbia*

Riesling - Mt. Boucherie *Kelowna, British Columbia*

Cabernet Merlot - Mission Hill *West Kelowna, British Columbia*

BEER

Hotel Vancouver Red Truck Lager