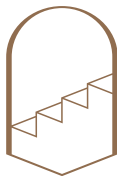


Thank You



## BOTANIST *Brunch*

- (a) COCKTAILS,
- (b) WINE,
- (c) BEER,
- (d) FREE SPIRIT COCKTAILS

*Do not tame your craving, let your roots  
feast on the generous earth, drink deep.*



BAR

(a) COCKTAILS



HOUSE CAESAR

\$20

VODKA, HOUSE CAESAR MIX,  
TOON'S HOT SAUCE, CELERY BITTERS,  
SEASONAL GARNISH

A classic Canadian revival. Tried (and tried,  
again), and true.



VELVET MORNING

\$20

REPOSADO TEQUILA, CHILLED ESPRESSO,  
SHERRY, CREAM, SPICES, COCOA

An entrancing swirl of caffeine, spice and cocoa  
wrapped around an agave heart – perfect to set  
your day straight.



POETRY IN MOTION

\$22

VODKA, CRANBERRY JUICE, ELDERFLOWER,  
RHUBARB, LEMON, BUBBLES

Dance like nobody's watching.

BAR

(d) FREE SPIRIT COCKTAILS



SUDACHI GIRL

\$12

CUCUMBER, KINOME, SUDACHI, TONIC



FIRST BLOOM

\$12

CHERRY BLOSSOM TEA, DOUGLAS FIR,  
YUZU, SODA



NO-GRONI

\$18

SPIRIT-FREE GIN, SPIRIT-FREE VERMOUTH,  
SPIRIT-FREE AMARO

BAR

(c) BEER



BACKCOUNTRY  
RIDGERUNNER PILSNER  
SQUAMISH, BC, ABV 5%, 473ML

\$12



PARKSIDE  
DREAMBOAT HAZY IPA  
PORT MOODY, BC, ABV 6.3%, 473ML

\$12



FIELD HOUSE SPARKLING  
CITRUS MIMOSA SOUR  
VANCOUVER, BC, ABV 7.0%, 473ML

\$12



NONNY NON-ALCOHOLIC  
CZECH PILSNER  
VANCOUVER, BC, ABV <0.5%, 355ML

\$12

BAR

(a) COCKTAILS



BARTENDER'S WHIMSY \$20

A rotating selection based on seasonal flavours and favourites. Crafted with love by the Botanist Bar team.



ME TIME \$22

AGED RUM, BLACKBERRY, CHAI TEA,  
LEMON AND LIME, CLARIFIED MILK,  
CRÈME DE CACAO

You cannot love another until you know how to love



PACIFIC SEA'S G&T \$22

GIN, TONIC, SUDACHI, CUCUMBER,  
KINOME, SHISO

The good seaman weathers the storm he cannot  
avoid and avoids the storm he cannot weather.



(b) WINE BY THE GLASS

(1) BUBBLES

*Glass*

NV   <b>Krug</b>   Grande Cuvée   172ème Édition   Champagne   France	110
NV   <b>Ruinart</b>   R de Ruinart   Brut   Champagne   France	55
21   <b>Pere Mata</b>   Cupada Rose   Cava   Catalunya   Spain	25

(2) ROSÉ

23   <b>Unsworth</b>   Pinot Noir   Cowichan Valley   BC	21
--	----

(3) WHITE

22   <b>Apara</b>   Riesling   Okanagan Valley   BC	21
24   <b>Cantina Terlan</b>   Tradition   Pinot Grigio   Alto Adige   Italy	25
18   <b>Rainer Wess</b>   Ried Loibenberg   Grüner Veltliner   Wachau   Austria	33
23   <b>Craggy Range</b>   Te Muna   Sauvignon Blanc   Martinborough   NZ	23
22   <b>Mac Forbes</b>   Chardonnay   Yarra Valley   Australia	28

(b) WINE BY THE GLASS

(1) RED

*Glass*

22   <b>Laughing Stock</b>   Pinot Noir   Okanagan Valley   BC	25
22   <b>Artakama</b>   Cabernet Franc   Okanagan Valley   BC	25
22   <b>Tenuta Garetto</b>   Giassa   Grignolino d'Asti   Piedmont   Italy	24
20   <b>Querciabella</b>   Sangiovese   Chianti Classico   Tuscany   Italy	32
20   <b>Telmo Rodriguez</b>   Pegaso Zeta   Garnacha   Sierra de Gredos   Spain	22