



# 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



# NOTCH8

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## 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

Vancouver Coastal Health advises: "The consumption of RAW oysters poses an increased risk of food borne illness. A cooking step is needed to eliminate potential bacterial or viral contamination"  
— Medical Health Officer

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COCKTAILS

FRUITY  
& SWEET

• BUBBLES & BERRIES

BOURBON SOUR •

• LAVENDER CORPSE  
REVIVER

RICH &  
BOOZE  
FORWARD

CITRUS  
FORWARD

• JALISCO MULE

HICKORY OLD FASHIONED •

• GIN & TONIC 2.0

DRY &  
BITTER



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 7/9

Perrier 330ml / Perrier 750ml 7/9

San Pellegrino 250ml / San Pellegrino 750ml 7/9

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



## 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



## COCKTAILS

### SIGNATURE FEATURES \$16

#### HICKORY OLD FASHIONED

Hickory Infused Woodford Reserve | Angostura Bitters  
*the original cocktail from pre 1900's with a smoky 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 gins 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 •

• AGAVE CAFE

RICH & BOOZE FORWARD

CITRUS FORWARD

• MOËT ROYAL

THE RANGE •

HANKY PANKY •

DRY & BITTER

WHISKY

CANADIAN

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

IRISH

Tullamore Dew	12
Jameson	13
Bushmills	13

BOURBON

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

RYE

Rittenhouse	15
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BLENDED SCOTCH

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

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

## 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

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

### LIQUEUR & OTHER

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



## 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 complementary 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 •

CITRUS  
FORWARD

DRY &  
BITTER



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

Merlot - Red Rooster *Okanagan, British Columbia* 12 17 54

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

Zinfandel - Avalon *Napa, California* 20 30 100



## 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



## COCKTAILS

### CLASSICS PERFECTED \$19

#### 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

Hotel Vancouver Lager 9.5

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

Stella Artois Pilsner 10.5

Cobblestone Stout 10.5

Bridge Brewing Sidecut IPA 9.5

### BY THE BOTTLE

Hotel Vancouver Lager 8.5

Kokanee 7.5

Bud Light 7.5

Corona 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.

