

Welcome to Reflections The Garden Terrace

Your serene escape above the city. Whether you're gathering friends, celebrating something special, or simply enjoying a moment, we invite you to stay a while and let time unfold.

SIP ♦ SAVOUR ♦ STAY



METROPOLIS

BOLD, ALLURING, COMPLEX

Inspired by Vancouver's urban rhythm, these cocktails are structured, spirit forward, and layered with depth and intensity.



Over The Moon

21

Poised negroni accented with fine bitters and dry vermouth, delivering clarity, precision and graceful aromatic finish.

Tanqueray Gin, Luxardo Blanco Bitters
Noilly Prat Dry



Silver Bloom

39

Grey Goose VX and dry vermouth unite in a luxurious, silken composition.

Grey Goose VX, Noilly Prat Dry, Dill
Peppercorns, Olive Brine



Dual Citizen

45

Japanese whisky meets earthy mushroom ripe plum and root beer bitters, creating a contemplative and multidimensional profile.

Hibiki, Mushroom, Plum & Root Beer Bitters



Litchitee

22

Aromatic partnership of hibiscus, lychee and fruit tea - a serene sunset sipper crafted to quench any thirst.

Ketel One Vodka, Giffard Litchi Li Liqueur
Rishi Hibiscus Flower Tea, Lemon

COAST

CRISP, CLEAN, EFFORTLESS

Inspired by the Pacific coastline, these cocktails highlight freshness, minerality and purity of flavour with a light refreshing finish.



Bayside Spritz

22

Pimm's and St. Germain intertwine with passionfruit citrus and a gentle sweetness, evoking a polished seaside aperitif.

Pimm's, St. Germain, Passionfruit, Lemon, Agave



Oh Basil!

21

Seasonal strawberries and fragrant basil meet refined florals and sparkling wine, finished with a delicate citrus lift.

Strawberries, Basil, Sweetened Giffard Fraise, Luna Prosecco, Lemon Bitters



Green Thumb

22

Fresh-pressed greens, lime, and tequila deliver a vibrant garden driven expression with a clean invigorating finish.

Espolon Blanco, Green Juice, Lime

CASCADES

LAYERED, TEXTURAL, EVOLVING

An exploration of depth, texture, and contrast—like the changing light along the Sea-to-Sky at dusk.



Summit

25

Mezcal is balanced by fresh lime and golden honey offering a nuanced interplay of smoke and brightness.

Casamigos Repo Mezcal, Lime, Honey



Heart of Glass

28

Vodka, passionfruit and vanilla are refined through milk clarification and finished with champagne, revealing a luminous texture with subtle nutty depth and crisp minerality.

Ketel One, Champagne, Clarified Milk, Tio Pepe



Bootmaker

24

Aged rum unfolds alongside tropical fruit and warming spice, finished with black salt for a refined savoury contrast.

Flor de Caña 12yr, Lime, Pineapple Cantaloupe
Falernum Pimento Bitters Black Salt

VISTA

LIGHT, REFINED, REFRESHING

Crafted with clarity and intention, these non-alcoholic cocktails offer a lighter take on flavour—refined, expressive, and quietly invigorating.



Zero Hotel Georgia Zero Proof 18

Botanical depth, bright citrus, and almond nuance come together in a composed non-alcoholic serve with a smooth, cloudlike texture.

Zero-Proof Gin, Lemon, Orgeat
Egg White, Orange Blossom



Amaretto Sour Zero Proof 16

Nutty richness balanced with citrus and honey in this elevated alcohol free interpretation, finished with a refined, velvety foam.

Zero-Proof Amaretto, Honey, Orange
Lemon, Egg White



Café Torazo Zero Proof 16

Espresso and elderflower tonic meet in a distinctive lightly floral composition with subtle almond notes.

Zero-Proof Amaretto, Espresso
Fever Tree Elderflower Tonic



Golden Hour Zero Proof 16

Kombucha, ginger, basil, and honeyed citrus lift honeyed citrus in a gently effervescent, radiant composition inspired by the warmth of dusk.

Lemon Ginger, Kombucha, Basil, Honey Orange

RADIANT

BRIGHT, JUICY, EXPRESSIVE

Crafted with freshness and precision, these cocktails offer a vibrant fruit-forward profile balanced by subtle complexity. Refreshing modern, and quietly radiant.



Rose Gold Low ABV

Botanical zero proof spirit, elderflower, and yuzu are lengthened with soda for a crisp, luminous profile.

Zero proof Gin, St. Germain, Yuzu, Lime, Soda

18



Forbidden Fruit

Pineapple and chamomile are delicately woven with citrus and white wine, offering a soft, aromatic composition with understated elegance.

Giffard Caribbean Pineapple, Chamomile, Lemon Orange, White Wine

19



Sans Gria Low ABV

Peach and pineapple are brightened with citrus, delivering a refreshing and fruit-forward expression.

Peach Schnapps, Pineapple, Lemon

18

CHAMPAGNE & SPARKLING

STONEBOAT BRUT NV

Okanagan Valley, British Columbia

STEM BTL

19 90

EXHILARATION ROSÉ SPARKLING

Okanagan Valley, British Columbia

22 100

BILLECART SALMON BRUT RESERVE NV

Champagne, France

46 220

WHITE

ATTEMPS PINOT GRIGIO

Friuli-Venezia Giulia, Italy

16 75

CEDARCREEK 'ESTATE' CHARDONNAY

Okanagan Valley, British Columbia

17 80

JOIE FARM 'A NOBLE BLEND'

Naramata Valley, British Columbia

18 85

CLOUDY BAY SAUVIGNON BLANC

Marlborough, New Zealand

26 125

SIMONNET-FEBVRE 'CHABLIS'

Bourgogne, France

30 140



ROSÉ

Stem BTL

UNSWORTH PINOT NOIR ROSÉ

Vancouver Island, British Columbia

19 90

CAVES D'ESCLANS WHISPERING ANGEL

Provence, France

24 115

RED

CEDARCREEK 'ESTATE' PINOT NOIR

Okanagan Valley, British Columbia

21 100

CHATEAU TOUR BAYARD, MONTAGNE- SAINT-ÉMILION

Bordeaux, France

24 110

FERRATON PÈRE & FILS

'LA MATINIERE' CROZES-HERMITAGE SYRAH

Rhône, France

27 125

BRANCAIA NO.2 CABERNET SAUVIGNON

Toscana, Italy

30 140

VANESSA VINEYARDS 'MERITAGE' VINTAGE

Similkameen Valley, British Columbia

32 150

CHAMPAGNE	BTL
MOËT & CHANDON 'BRUT IMPÉRIAL' NV	210
TAITTINGER 'BRUT RESERVE' NV	215
BILLECART SALMON 'GRAND CRU'	325
BRUT NV BLANC DE BLANCS	
BILLECART SALMON 'NICOLAS FRANCOIS' BRUT 2008	550
DOM PERIGNON 'BRUT' 2013	575
ARMAND DE BRIGNAC 'BRUT GOLD' NV	695

ROSÉ	
VEUVE CLICQUOT BRUT NV	265
BILLECART SALMON NV	315
LARMANDIER-BERNIER 'ROSÉ DE SAIGNÉE' PRMR NV	365
DOM PÉRIGNON 2008	625

WHITE	
TANTALUS RIESLING 2022	105
Okanagan Valley, British Columbia	
LOUIS LATOUR BOURGOGNE CHARDONNAY 2021	110
Bourgogne, France	
PIO CESARE GAVI DOCG 2021	120
Piemonte, Italy	
GLEN CARLOU 'QUARTZ STONE' CHARDONNAY	130
Paarl, South Africa	
CLIFF LEDE SAUVIGNON BLANC 2022	155
Napa Valley, California	
STAG'S LEAP WINE CELLARS 'KARIA'	
CHARDONNAY 2021	195
Napa Valley, California	
DOMAINE FERRET POUILLY-FUISSÉ 'LES PERRIÈRES'	245
Bourgogne, France	

RED	BTL
BURROWING OWL SYRAH Okanagan Valley, British Columbia	105
TANTALUS PINOT NOIR Okanagan Valley, British Columbia	110
PRUNOTTO BARBARESCO DOCG Piedmont, Italy	165
CHÂTEAU LYNCH-BAGES 'PAUILLAC' Bordeaux, France	170
GAJA CA'MARCANDA PROMIS Tuscany, Italy	195
CHECKMATE 'SILENT BISHOP' MERLOT 2019 Okanagan Valley, British Columbia	225
CHÂTEAU DE BEAUCASTEL CHÂTEAUNEUF-DU-PAPE 2019 Rhône, France	255
CAKEBREAD CABERNET SAUVIGNON 2021 Napa Valley, California	325
SHAFFER VINEYARDS 'ONE POINT FIVE' CABERNET SAUVIGNON 2021 Napa Valley, California	365
MARCHESI ANTINORI TIGNANELLO Tuscany, Italy	395

DRAUGHT BEER 12oz

STELLA ARTOIS Pilsner, Belgium	14
STANLEY PARK SUNSETTER Peach Wheat Ale, Vancouver	12

CANNED BEER

33 ACRES OF LIFE Lager, Vancouver, 330 ml	10
33 ACRES OF OCEAN West Coast Pale Ale, Vancouver, 330 ml	10
STRONGBOW Cider, United Kingdom, 330 ml	10
SUPERFLUX HAPPYNESS West Coast IPA, Vancouver, 473 ml	12
SUPERFLUX EASY TIGER Pale Ale, Vancouver, 473 ml	12
HEINEKEN 0.0 Non-alcoholic Beer, Netherlands, 330 ml	10



OTHER BEVERAGES

PURE+ KOMBUCHA	12
Rotating Flavour, Vancouver, 500 ml	
SODA	8
Coca Cola, Sprite, Diet Coke, Ginger Ale, 355 ml	
SAN PELLEGRINO	10
Sparkling, Italy, 750 ml	
AQUA PANNA MINERAL WATER	10
Still, Italy, 750 ml	
FRESHLY BREWED ICED TEA	12
Ask about our daily selections	
MOROCCAN MOJITO	12
Moroccan Mint Tea, Lime, Honey, Fresh Mint Soda	
DOUBLE ESPRESSO	10
CORTADO	10
AMERICANO	10
MACCHIATO	10
LATTE	12
FLAT WHITE	12
CAPPUCCINO	12
HOT CHOCOLATE	10

GATHER

PLATES DESIGNED TO SHARE

Northern Divine Caviar Popsicles Potato Croquette Crème Fraiche Chives	39
West-Coast Oysters <i>half dozen</i> Mignonette Champagne Yuzu Granita Lemon	30
Mini Ahi Tuna Tacos Fried Wontons Spicy Kewpie Mayo Scallions Cilantro	24
Grilled Halloumi Grapes Walnuts Pomegranate Molasses Pita Crisps	25
Maíz Dorado Flatbread Charred Sweet Corn Pico de Gallo Aged Manchego Toasted Pepitas Guajillo Chili Avocado	21
Dungeness Crab Lettuce Wraps Celeriac Remoulade Grapefruit Bacon Jalapeño	29
Lobster Dumplings Ginger-Scallion XO Broth Smoked Chili Oil	29
Sumac Chicken Souvlaki GF Hummus Garlic Tourn Pinenuts Harissa Oil	23
Lamb Keftedes Tzatziki Mint Oil Pomegranate Feta Walnuts	23
Spicy Calabrese Flatbread San Marzano Nduja Arugula Fior De Latte Parmesan	23
Jumbo Shrimp Avocado Herb Cream Cucumber Lemon	25

GF Gluten-Free

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ALL PRICES ARE IN CAD AND SUBJECT TO APPLICABLE TAX(ES). AN 18% GRATUITY WILL BE APPLIED TO GROUPS OF EIGHT OR MORE.

NOURISH

PLANT-FORWARD DISHES, VIBRANT AND GROUNDING

- Mixed Greens** ^{GF} **21**
Shaved Vegetables | Fine Herbs | Fennel Sesame Dressing
Walnuts
- Burrata with Burnt Oranges** **25**
Pemberton Maple Beets | Pistachios | Olive Oil
- Mediterranean Bowl** **23**
Quinoa | Hummus | Cherry Tomatoes | Cucumber
Roasted Peppers | Olives | Falafel | Crispy Pita

ESSENCE

THOUGHTFULLY CRAFTED MAINS IN A REFINED PORTION

- Three Cheese Sacchetti** **29**
Pasta Pouches | Pecorino | Ricotta | Parmesan | Truffle
- Maine Lobster Fregola Sarda** **36**
Lobster Bisque | Roasted Red Peppers | Lemon Zest
Fine Herbs
- Wild Boar Belly** **34**
Crispy Garlic | Onion&Bacon Jam | Pickled Blueberries
Baby Kale Salad
- Tenderloin Steak** **55**
Angus Beef | Fingerling Potatoes | Mushrooms
Peppercorn Sauce | Chimichurri | Red Wine us

Sides 15

Charred Broccolini | Fingerling Potatoes | Sauteed Asparagus
Foraged Mushrooms | Truffle Fries +3

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DISCOVER MORE



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