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 refinedsavoury contrast.*

Flor de Caña 12yr, Lime, Pineapple Cantaloupe
Falernum Pimento BittersBlack 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, radian 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 **18**
*Botanical zero proof spirit, elderflower, and yuzu are lengthened with soda for a crisp, luminous profile.*

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



**Forbidden Fruit** Low ABV **19**
*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



**Sans Gria** Low ABV **18**
*Peach and pineapple are brightened with citrus, delivering a refreshing and fruit-forward expression.*

Peach Schnapps, Pineapple, Lemon

## CHAMPAGNE & SPARKLING

| | STEM | BTL |
|---|---|---|
| **STONEBOAT BRUT NV**<br>Okanagan Valley, British Columbia | **19** | **90** |
| **EXHILARATION ROSÉ SPARKLING**<br>Okanagan Valley, British Columbia | **22** | **100** |
| **BILLECART SALMON BRUT RESERVE NV**<br>Champagne, France | **46** | **220** |

## WHITE

| | | |
|---|---|---|
| **ATTEMS PINOT GRIGIO**<br>Friuli-Venezia Giulia, Italy | **16** | **75** |
| **CEDARCREEK 'ESTATE' CHARDONNAY**<br>Okanagan Valley, British Columbia | **17** | **80** |
| **JOIE FARM 'A NOBLE BLEND'**<br>Naramata Valley, British Columbia | **18** | **85** |
| **CLOUDY BAY SAUVIGNON BLANC**<br>Marlborough, New Zealand | **26** | **125** |
| **SIMONNET-FEBVRE 'CHABLIS'**<br>Bourgogne, France | **30** | **140** |



## ROSÉ

| | Stem | BTL |
|---|---|---|
| **UNSWORTH PINOT NOIR ROSÉ**<br>Vancouver Island, British Columbia | **19** | **90** |
| **CAVES D'ESCLANS WHISPERING ANGEL**<br>Provence, France | **24** | **115** |

## RED

| | | |
|---|---|---|
| **CEDARCREEK 'ESTATE' PINOT NOIR**<br>Okanagan Valley, British Columbia | **21** | **100** |
| **CHATEAU TOUR BAYARD, MONTAGNE SAINT-ÉMILION**<br>Bordeaux, France | **24** | **110** |
| **FERRATON PÈRE & FILS 'LA MATINIERE' CROZES-HERMITAGE SYRAH**<br>Rhône, France | **27** | **125** |
| **BRANCAIA NO.2 CABERNET SAUVIGNON**<br>Toscana, Italy | **30** | **140** |
| **VANESSA VINEYARDS 'MERITAGE' VINTAGE**<br>Similkameen Valley, British Columbia | **32** | **150** |

## CHAMPAGNE

| | BTL |
|---|---|
| **MOËT & CHANDON 'BRUT IMPÉRIAL' NV** | **210** |
| **TAITTINGER 'BRUT RESERVE' NV** | **215** |
| **BILLECART SALMON 'GRAND CRU' BRUT NV BLANC DE BLANCS** | **325** |
| **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**<br>Okanagan Valley, British Columbia | **105** |
| **LOUIS LATOUR BOURGOGNE CHARDONNAY 2021**<br>Bourgogne, France | **110** |
| **PIO CESARE GAVI DOCG 2021**<br>Piemonte, Italy | **120** |
| **GLEN CARLOU 'QUARTZ STONE' CHARDONNAY**<br>Paarl, South Africa | **130** |
| **CLIFF LEDE SAUVIGNON BLANC 2022**<br>Napa Valley, California | **155** |
| **STAG'S LEAP WINE CELLARS 'KARIA' CHARDONNAY 2021**<br>Napa Valley, California | **195** |
| **DOMAINE FERRET POUILLY-FUISSÉ 'LES PERRIÈRES'**<br>Bourgogne, France | **245** |

## RED

BTL

**BURROWING OWL SYRAH** **105**
Okanagan Valley, British Columbia

**TANTALUS PINOT NOIR** **110**
Okanagan Valley, British Columbia

**PRUNOTTO BARBARESCO DOCG** **165**
Piedmont, Italy

**CHÂTEAU LYNCH-BAGES 'PAUILLAC'** **170**
Bordeaux, France

**GAJA CA'MARCANDA PROMIS** **195**
Tuscany, Italy

**CHECKMATE 'SILENT BISHOP' MERLOT 2019** **225**
Okanagan Valley, British Columbia

**CHÂTEAU DE BEAUCASTEL CHÂTEAUNEUF-DU-PAPE 2019** **255**
Rhône, France

**CAKEBREAD CABERNET SAUVIGNON 2021** **325**
Napa Valley, California

**SHAFER VINEYARDS 'ONE POINT FIVE'** **365**
**CABERNET SAUVIGNON 2021**
Napa Valley, California

**MARCHESI ANTINORI TIGNANELLO** **395**
Tuscany, Italy

## DRAUGHT BEER 12oz

**STELLA ARTOIS** **14**
Pilsner, Belgium

**STANLEY PARK SUNSETTER** **12**
Peach Wheat Ale, Vancouver

## CANNED BEER

**33 ACRES OF LIFE** **10**
Lager, Vancouver, 330 ml

**33 ACRES OF OCEAN** **10**
West Coast Pale Ale, Vancouver, 330 ml

**STRONGBOW** **10**
Cider, United Kingdom, 330 ml

**SUPERFLUX HAPPYNESS** **12**
West Coast IPA, Vancouver, 473 ml

**SUPERFLUX EASY TIGER** **12**
Pale Ale, Vancouver, 473 ml

**HEINEKEN 0.0** **10**
Non-alcoholic Beer, Netherlands, 330 ml



# 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

**Colossal Shrimp Cocktail** **29**
Little Gem Lettuce | Avocado | Togarashi Cocktail Sauce
*Sasanian Osetra Caviar: 6 grams* ***25***

**West-Coast Oysters** *half dozen* **30**
Mignonette | Champagne Yuzu Granita | Lemon

**Mini Ahi Tuna Tacos** **26**
Fried Wontons | Spicy Kewpie Mayo | Scallions | Cilantro

**Grilled Halloumi** **27**
Grapes | Walnuts | Pomegranate Molasses | Pita Crisps

**Sticky Pork Ribs** **29**
Guajillo Citrus Glaze | Pickled Fresno Chiles

**Maíz Dorado Flatbread** **23**
Charred Sweet Corn | Pico de Gallo | Aged Manchego
Toasted Pepitas | Guajillo Chili | Avocado

**Dungeness Crab Lettuce Wraps** **29**
Celeriac Remoulade | Grapefruit | Bacon | Jalapeño

**Lobster Dumplings** **29**
Ginger–Scallion | XO Broth | Smoked Chili Oil

**Sumac Chicken Souvlaki** **25**
Hummus | Garlic Toum | Pinenuts | Harissa Oil

**Lamb Keftedes** **25**
Tzatziki | Walnuts | Pomegranate | Feta | EVOO

**Spicy Calabrese Flatbread** **25**
San Marzano | Nduja | Arugula | Fior De Latte | Parmesan

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** **23**
Shaved Vegetables | Fine Herbs | Fennel
Sesame Dressing | Walnuts

**Burrata with Burnt Oranges** **27**
Pemberton Beets | Pistachios | Olive Oil

**Mediterranean Bowl** **25**
Quinoa | Hummus | Cherry Tomatoes | Cucumber
Roasted Peppers | Olives | Falafel | Crispy Pita

**Additional Enhancements**
Seared Salmon **19** | Chicken Breast **16** | Prawns **18** | Strip Loin **23**

# ESSENCE

THOUGHTFULLY CRAFTED MAINS IN A REFINED PORTION

**Three Cheese Sacchetti** **32**
Pasta Pouches | Pecorino | Ricotta | Parmesan
*Add Shaved Black Truffles* ***12***

**Miso Roasted Black Cod** **55**
Ginger Beurre Blanc | Lemon

**Tenderloin Steak 6oz** | Certified Angus **58**
**New York Steak 10oz** | Blue Dot Ranch Prime **95**
**Bone in Rib-Eye 30oz** | Alberta Prime **195**

***Choice of Sauce*** *: Chimichurri | Red Wine Jus | Sauce au Poivre*

**SIDES** **16**
Charred Broccolini
Fingerling Potatoes
Roasted Red Packer Carrots
Steakhouse Cremini Mushrooms
Orecchiette Mac & Cheese
Truffle Fries **+3**

DISCOVER MORE

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