Signature Cocktails

GOLDEN HOUR 2.75 OZ — 14
cinnamon tequila, crème de violette, maraschino liqueur, fresh lemon juice, cinnamon-hickory wood smoke

MATCHA MAHAL 2 OZ — 14
gin, matcha, fresh lime juice, vanilla, white chocolate washed with dahi

STRAIGHT TO THE HEART 2.5 OZ — 12
raspberry-infused gin, fresh lemon juice, simple syrup, topped with prosecco

END OF SUMMER 3 OZ — 18
gin, strawberry amaro, tomato vermouth, Aperol, strawberry co-fermented cold brew hydrosol

ICONIC NO. 5 2.5 OZ — 12
aged rum, red sweet vermouth, orange espuma

UMAMI SOUR 2.25 OZ — 12
gin, yuzu sake, yuzu juice, soy sauce, cucumber, sesame oil

CHARRED PINEAPPLE CAESAR 2 OZ — 14
charred pineapple vodka, Clamato juice, Worcestershire sauce, Tabasco, Montreal steak seasoning

100 Y.O. CIGAR 3 OZ — 16
Lagavulin eight-year, Bacardí Reserva Ocho, Cynar, Bénédictine liqueur, bitters

CHERRY DARBAR 3 OZ — 16
rye whiskey, cognac, red sweet vermouth, maraschino liqueur, seaweed

SPICY FLAMINGO 2 OZ — 14
tequila, fresh watermelon extraction, fresh lime juice, agave, Aleppo pepper chaat masala

OUR LAB ◆ OUR INGREDIENTS ◆ YOUR EXPERIENCE

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY NEEDS BEFORE ORDERING.

SIGNATURE COCKTAIL

Straight to the Heart



A love letter in a glass. Raspberry-infused gin, brightened with fresh lemon and a touch of sweetness, crowned with sparkling prosecco.

RASPBERRY GIN • LEMON • SIMPLE SYRUP • PROSECCO

12

2.5 OZ

THE INDIAN LAB

SIGNATURE COCKTAIL

Golden Hour



Crowned with a disc of caramelized sugar. Crack it open with the little wooden hammer to release cinnamon tequila and crème de violette, kissed with cinnamon-hickory smoke.

CINNAMON TEQUILA • CRÈME DE VIOLETTE • MARASCHINO
FRESH LEMON • CINNAMON-HICKORY SMOKE

14

2.75 OZ

THE INDIAN LAB

SIGNATURE COCKTAIL

Matcha Mahal



Mahal means palace. Gin and matcha meet fresh lime and vanilla, then are washed with white chocolate and dahi for a soft, velvety finish.

GIN • MATCHA • FRESH LIME • VANILLA
WHITE CHOCOLATE & DAHI WASH

14

2 OZ

THE INDIAN LAB

SIGNATURE COCKTAIL

End of Summer



The last warm evening of the season, in a glass. Gin with strawberry amaro, tomato vermouth and Aperol, lifted by a co-fermented strawberry and cold brew hydrosol.

GIN • STRAWBERRY AMARO • TOMATO VERMOUTH • APEROL
STRAWBERRY & COLD BREW HYDROSOL

18

3 OZ

THE INDIAN LAB

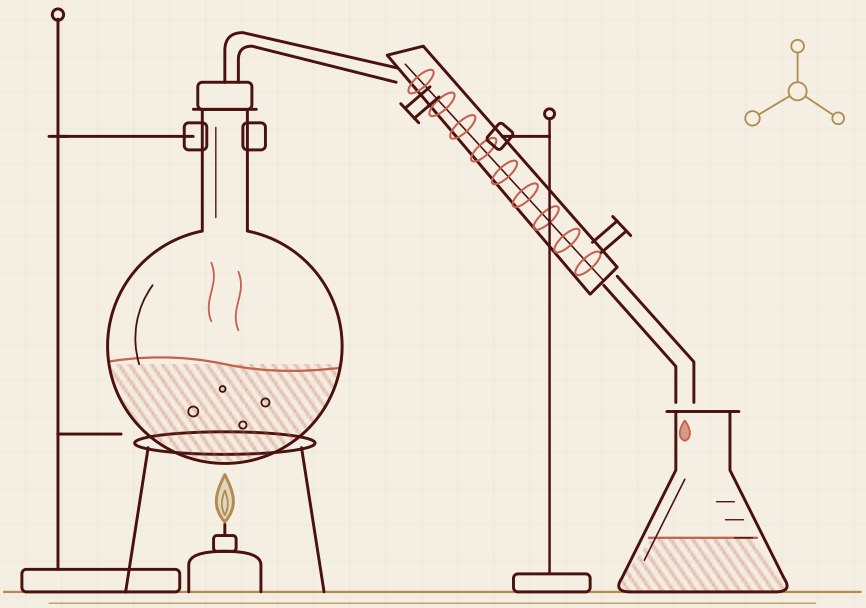
ZERO PROOF

Sober Spirit Cocktails

PEACHEE 11
dealcoholized rum, peach, coconut, pineapple, fresh lime

RACY #2 11
dealcoholized gin, spicy maple, guava, lime, rosemary

SOBER AMARETTO SOUR 11
dealcoholized amaretto, Angostura bitters, lemon juice, egg white



Distilled in-house. Several of our zero-proof ingredients are crafted right here in the lab.

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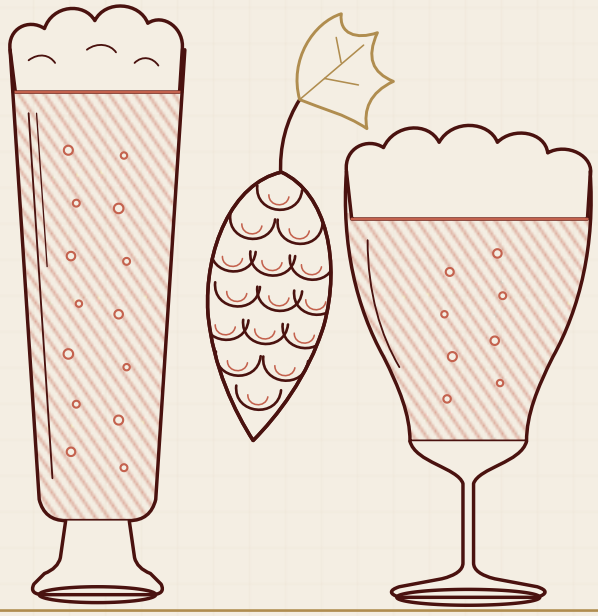
FROM THE TAPS

Beer

DRIFTWOOD LAGER	8
FAT TUG IPA	8

De-Alcoholized Beer

PHILLIPS IOTA HAZY IPA	5.5
PHILLIPS IOTA PILSNER	5.5



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Champagne & Sparkling

	5 OZ	BTL
LA MARCA *Prosecco DOC, Veneto, Italy ◆ NV ◆ Glera*	11	52
BILLECART-SALMON *Brut Reserve, Champagne, France ◆ NV ◆ Chardonnay, Pinot Meunier, Pinot Noir*		220
LAURENT-PERRIER *Rosé Brut, Champagne, France ◆ NV ◆ Pinot Noir*		320
DOM PÉRIGNON *Brut Reserve, Champagne, France ◆ NV ◆ Chardonnay, Pinot Noir*		695

White Wine

	5 OZ	BTL
ABBAZIA DI NOVACELLA *Trentino-Alto Adige, Italy ◆ Pinot Grigio*	20	91
RECTORAL DO UMIA *Abellio, Rías Baixas, Spain ◆ Albariño*	14	63
PENFOLDS *Koonunga Hill, South Australia, Australia ◆ Chardonnay*	14	63
DOMAINE DE GRACHIES *Southwest France IGP ◆ Gros Manseng, Sauvignon Blanc*	10	43
JEAN COLLET *1er Cru Vaillons, Chablis, France ◆ Chardonnay*		146
CAVE DE SAUMUR *Les Pouches, Loire, France ◆ Chenin Blanc*		64
MISTY COVE ESTATE *Marlborough, New Zealand ◆ Sauvignon Blanc*		67
LA SPINETTA *Piemonte, Italy ◆ Timorasso*		117

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Rosé Wine

	5 OZ	BTL
TARDIEU & LAURENT *Tavel, Côtes du Rhône, France ◆ Grenache, Cinsault, Syrah*		85
ALDERLEA VINEYARDS *Cowichan Valley, BC ◆ Pinot Gris*	14	65

Red Wine

	5 OZ	BTL
RICASOLI *Chianti Classico Riserva Rocca Guicciarda, Tuscany, Italy ◆ Sangiovese*	17	77
STONEBOAT *Golden Mile Bench, BC ◆ Pinot Noir*	16	72
AMALAYA ESTATE *Calchaquí Valley, Argentina ◆ Malbec, Tannat, Petit Verdot*	12	51
ST. FRANCIS WINERY *Sonoma County, California, United States ◆ Cabernet Sauvignon*	23	103
LA SPINETTA *'Cà di Pian', Piemonte, Italy ◆ Barbera*		112
MIRAFIORE *Langhe, Piemonte, Italy ◆ Nebbiolo*		89
CHÂTEAU DURFORT-VIVENS *Margaux, Bordeaux, France ◆ Cabernet Sauvignon, Merlot, Cabernet Franc*		200
MICHEL BRIDAY *Mercurey 'Les Vaux', Burgundy, France ◆ Pinot Noir*		133

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FROM THE BAR

Spirits

Vodka

KETEL ONE	7
GREY GOOSE	8
CHOPIN	8
NEMIROFF	6

Gin

TANQUERAY	7
TANQUERAY 10	8
EMPRESS GIN	9
THE BOTANIST	9
HENDRICK'S GIN	9

Rum

GOSLINGS BLACK SEAL	7
BACARDI *Reserva Ocho*	7
BACARDI WHITE	6
BUMBU	9
CACHAÇA 51	6

Tequila

HORNITOS *Blanco*	7
CASAMIGOS *Blanco*	12
CASAMIGOS *Reposado*	14
DEL MAGUEY *Vida*	11
JOSÉ CUERVO *Reserva de la Familia Extra Añejo*	26
DON JULIO 1942	28

Cognac

HENNESSY *Very Special*	12
D'USSÉ *V.S.O.P.*	14
RÉMY MARTIN *1738 Accord Royal*	14
MARTELL *X.O.*	42
HENNESSY *Paradis Rare*	160

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FROM THE BAR

Whiskey & Liqueurs

Whiskey

BEARFACE *Triple Oak*	7
CANADIAN CLUB 12 YEAR	7
SHELTER POINT *Ripple Rock*	12
LAPHROAIG 10 YEAR	12
KINGLASSIE *Raw*	18
LAGAVULIN 8 YEAR	16
LAGAVULIN 16 YEAR	20
THE BALVENIE 12 YEAR *DoubleWood*	18
GLENFIDDICH 12 YEAR	16
THE DALMORE 12 YEAR	16
THE MACALLAN 12 YEAR *Sherry Cask*	20
CHIVAS REGAL 12 YEAR	10
JOHNNIE WALKER *Blue Label*	38
OBAN	18
REDBREAST 12 YEAR	12
NIKKA MIYAGIKYO *Single Malt*	12
HIBIKI	15

Liqueur & Aperitif

APEROL	7
CAMPARI	7
ESQUIMALT DRY	7
ESQUIMALT SWEET ROSSO	7
CINZANO ROSSO	7
LILLET BLANC	7
COINTREAU	7
ST-GERMAIN	7
GIFFARD GRAPEFRUIT	7
MARASCHINO LIQUEUR	7
DISARONNO AMARETTO	7
BAILEYS	7
KAHLUA	7
AMARO AVERNA	7
AMARO NONINO	7
CYNAR	7
FERNET-BRANCA	7
GREEN CHARTREUSE	7
SAMBUCA RAMAZZOTTI	7

Port & Sherry

2 OZ POUR

SANDEMAN PORT	8
TAYLOR FLADGATE 20 YEAR	18
TIO PEPE FINO SHERRY	

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