



# FIVE SAILS

## THE ALTITUDE

A cocktail journey inspired by the view from Five Sails. Rising from the tides to the mountain peak, each sip reflects Vancouver's shifting landscape. From saline breezes to lush green hills, this is the geography of the coast told in taste.

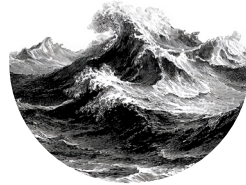
*ALL COCKTAILS AVAILABLE AS MOCKTAILS*

### THE TIDES 25

*CITRUSY, UMAMI, CREAMY | THE SEA'S FIRST BREATH*

house infused green grape, cucumber, mint grey goose, noilly prat vermouth, calamansi, kombu syrup

*ADD OYSTER & 3 GRAM CAVIAR PAIRING | +\$32*



### HARBOUR MIST 22

*SILKY, HERBACEOUS, CRISP | FLOAT AWAY*

sake, fresh cucumber, shiso, egg white

### TOASTED GROVE 24

*NUTTY, RICH, WARMING | ENTER THE TOASTY FOREST*

house made brown butter & maple infused rum  
lemon bitters



### CITRUS CLIMB 23

*FLORAL, CITRUSY, EFFERVESCENT | THE CLIMB BEGINS HERE*

tanqueray 10, st. germain, lemon shrub  
tinhorn blanc de blanc



### IN THE HILLS 22

*SWEET, SPICED, AROMATIC | ROLLING MOUNTAIN HILLS*

bumbu rum, tealeaves earl grey  
orange zest, black walnut

### MOUNTAIN PEAK 25

*LUSH MOUNTAINTOP AIR | SIP THE SKY*

cilantro infused plymouth gin  
reduced montepulciano, calamansi, rosemary



### DRIFT AWAY 27

*SMOKY, WOODY, BITTER | DRIFT BACK DOWN*

toki suntory, rosso vermouth, st. remy, saline

*SERVED TABLESIDE*