



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.

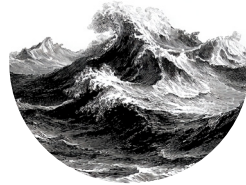
THE TIDES 25

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

AVAILABLE AS A MOCKTAIL \$15



HARBOUR MIST 22

SILKY, COOL, CRISP | FLOAT AWAY

sake, fresh cucumber, shiso, egg white

AVAILABLE AS A MOCKTAIL \$15

TOASTED GROVE 26

NUTTY, RICH, WARMING | ENTER THE TOASTY FOREST

house made maple brown butter caramel
& maple infused rum, lemon bitters

AVAILABLE AS A MOCKTAIL \$17



CITRUS CLIMB 23

FLORAL, CITRUSY, EFFERVESCENT | THE CLIMB BEGINS HERE

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

AVAILABLE AS A MOCKTAIL \$17



IN THE HILLS 22

SWEET, SPICED, AROMATIC | ROLLING MOUNTAIN HILLS

bumbu rum, tealeaves earl grey
orange zest, black walnut

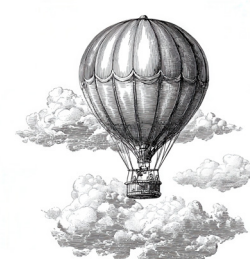
AVAILABLE AS A MOCKTAIL \$15

MOUNTAIN PEAK 25

HERBACEOUS, LAYERED, ROBUST | LUSH MOUNTAIN TOP AIR

cilantro infused plymouth gin
reduced montepulciano, calamansi, rosemary

AVAILABLE AS A MOCKTAIL \$15



DRIFT AWAY 27

SMOKY, WOODY, BITTER | DRIFT BACK DOWN

toki suntory, rosso vermouth, st. remy, saline

SERVED TABLESIDE

AVAILABLE AS A MOCKTAIL \$17