

POURS *and Plates*

**Thoughtfully crafted drinks,
shareable snacks, and a little
mischief to make things interesting.**



“The problem with the world is that everyone is a few drinks behind.”
— Humphrey Bogart

Happy Hour Drinks

Every hour has its charms. This one just costs less.

Weekdays, from 3:00 pm - 6:00 pm. Gold Bar & Bar III.

All cocktails are 2oz

COCKTAILS

Ivory Chiaro

Gin, walnut Amaro Chiaro, oloroso sherry, Cocchi Americano
8

Freezer Martini

Dirty gin/rotating martini
10

VC Old Fashioned

VC Caribbean Cask Irishman, Reifel Rye, VC Fitz Cremant syrup, bitters
10

La Dernier

Bumbu, Smith & Cross, 400 Conejos, passionfruit, pineapple, lime, vanilla
9

BEER

All draft beers (20 oz)

5

WINE

ALL WINES BY THE GLASS

50% off, 6oz only

ZERO PROOF COCKTAILS

Khazan Sorkh

Orange, cranberry, cinnamon-honey syrup, bubbles
6

No Cap

Apple, bergamont, vanilla, soda,
*contains dairy
6

Green-ish Caesar

Tomatillo, cucumber, jalapeño, cilantro, lime
6

ZERO PROOF BEER

Heineken 0.0

4

ZERO PROOF WINE

Edenvale, Sauvignon Blanc

Alcohol Removed, Australia

Le Petit Chavin, Chardonnay Effervescent

Non-Alcoholic, France

7 6oz



Snacks & Shares

A few things to go with your drinks.

All snacks are \$2 off in happy hour

Bar Nuts^{vg}

Cayenne pepper, all-spice,
brown sugar, salt

6

Marinated Castelvetrano Olives^{vg}

6

Chicken Wings

Salt & pepper, hot or tamarind BBQ
buttermilk ranch

15

Grilled Halloumi^v

Honey lime glaze, fresh mint

12

Falafel^{vg}

Hummus, za'atar

12

Chickpea Panisse^{vg}

Tajin, smoked tomato jam

12

Trio of Dips^v

Sikil pak, hummus, labneh,
crispy pita

14

Crispy Brussels Sprouts^{vg}

Apple cider glaze, pickled
mustard seed

12

Duck Fat Pemberton Potatoes

Rosemary salt, smoked onion cream

12

Truffle Parmesan Fries^v

Garlic aioli

10

For One

Crafted for one.

All plates are \$3 off in happy hour

Steak Frites

Grilled bavette, garlic aioli,
red wine jus

29

Liver & Onions

Lardon, mushroom, pearl onion,
mashed potatoes

27

Baby Gem Caesar

Pecorino, capers, chilli
breadcrumbs

15

Burger

Smoked scamorza, onion jam,
pancetta, arugula, brioche
(*vegan chickpea burger available*)

— *add sautéed mushrooms 2½*

21

Lobster & Prawn Roll

Tarragon, brioche, crispy shallot

25

Honey Mussels

Garlic, melted leek, white wine,
grilled bianca

21

Club Classics

Bartender's Choice

Start with a spirit. End with a mystery. Guess right, and it's on the house

15*

*If you guess **all** the ingredients correctly, it's on the house.

Well spirits only.

Freezer Martini 2oz

Belvedere "B10" - dry 20

Tanqueray No. Ten - dirty 15

Bartender's choice 15

Chai Espresso Martini

Marsala Chai steeped Appleton 8

Reserve, Tia Maria, espresso,

dulce de leche

16

West meets East

House 'Cellos 2oz

Lemon & gin

Honey & rye

Lime & tequila

10

VC Old Fashioned

VC Exclusive Irishman Caribbean Cask

Finish, Reifel rye, Fitz Crémant syrup,

Angostura, pimento, VC house bitters

16

A timeless classic, fashioned with a Club twist

Zero Proof Cocktails

Green-ish Caesar

Tomatillo, cucumber, jalapeño, lime, hot sauce, clam nectar

9

Mean and green, with added heat by request

By Alesandro

No Cap

Apple, bergamont, vanilla, soda

*contains dairy

9

All flavour, no lies

By Hastyn

Khazan Sorkh

Cranberry, orange, honey-

cinnamon syrup, bubbles

9

The taste of Autumn, captured in red

By Amin

Autumn Cocktails

All cocktails are poured with purpose.
Made with minimum 1.5oz

La Dernier

Bumbu, Smith & Cross, 400 Conejos,
passionfruit, pineapple, lime, vanilla

14

Punch, passion, and a little persuasion

By Lucas

Ivory Chiaro

Ford's Gin, walnut-infused Amaro
Chiaro, Cocchi Americano, oloroso
sherry, lemon oil

11

A familiar favourite, reimagined

By Hastyn

The Red Nightcap

Bacardi white, Wray & Nephew,
bergamot, vanilla syrup, Peychaud's float
*contains dairy

13

A nightcap with a crimson twist

By Alesandro

Green Caesar

El Jimador, 400 Conejos, tomatillo,
jalapeño, cilantro, clam nectar,
lime hot sauce, poached prawn
garnish

15

Spicy or smoky, by request

By Alesandro

Anjir Noir

Fig-infused Lot 40, Fernet-Branca,
Amaro Abano, ginger syrup,
Moondog Loup-Garou

11

A nocturne of fig, fire and spice

By Amin

The Judge

Coconut washed-smoked Lapsang
infused Jim Beam Black, Cachaça,
Tia Maria, Sauternes, orange & mole
bitters

12

Put your hands where I can see them

By Hastyn



Wine by the Glass

All wines by the glass are excluded from promotions.

SPARKLING VANCOUVER CLUB EXCLUSIVES

Fitz “VC” Crémant 10 5 oz / 40 btl
Summerland, BC

Charles Mignon “VC” Brut 20 5 oz / 100 btl
Champagne, France

Pere Ventura Cava 10 5 oz / 40 btl
Penedès, Catalonia

Medici Ermete “Carezza” Lambrusco di Sorbara 10 5 oz / 50 btl
Emilia-Romagna, Italy

NV Deutz Brut 60 btl (375ml)
Aÿ, Champagne, France

ROSÉ

Vancouver Club Exclusive Selection 13 6 oz / 20 9 oz / 60 btl

Prices exclude applicable taxes.

Wine by the Glass

WHITE VANCOUVER CLUB EXCLUSIVES

2023 Robert Gouley "VC" Chablis Burgundy, France	<i>18 6 oz / 28 9 oz / 70 btl</i>
2022 La Torre Segreta "VC" Pinot Grigio Veneto, Italy	<i>10 6 oz / 15 9 oz / 30 btl</i>
2021 Matthiasson "Linda Vista" Chardonnay Napa Valley, USA	<i>24 6 oz / 32 9 oz / 72 btl</i>
2023 Borgo Paglianetto Verdicchio Matelica, Italy	<i>12 6 oz / 16 9 oz / 48 btl</i>
2023 Spy Valley "Satellite" Sauvignon Blanc Malborough, New Zealand	<i>10 6 oz / 16 9 oz / 40 btl</i>
2023 Red Barn "Stand Apart" Chenin Blanc Okanagan, British Columbia	<i>13 6 oz / 20 9 oz / 50 btl</i>
2023 Château La Rabotine "VC" Sancerre Loire Valley, France	<i>17 6 oz / 26 9 oz / 66 btl</i>

RED VANCOUVER CLUB EXCLUSIVES

2020 La Torre Segreta Chianti Tuscany, Italy	<i>10 6 oz / 15 9 oz / 40 btl</i>
2016 Clarendelle Bordeaux Blend Bordeaux, France	<i>14 6 oz / 22 9 oz / 56 btl</i>
2021 Girard "VC" Cabernet Sauvignon Napa Valley, USA	<i>20 6 oz / 31 9 oz / 78 btl</i>
2022 Château De Chamirey Pinot Noir Burgundy, France	<i>17 6 oz / 26 9 oz / 76 btl</i>
2022 Costa di Bussia Barbera d'Alba Piedmont, Italy	<i>16 6 oz / 21 9 oz / 55 btl</i>
2019 Mt. Boucherie "Summit" Red Blend Okanagan, British Columbia	<i>14 6 oz / 22 9 oz / 56 btl</i>
2016 Machetti "Vigna dei Frati" Riserva Brunello di Montalcino, Tuscany	<i>28 6 oz / 45 9 oz / 112 btl</i>

Beer & Cider

DRAFT

7 20 oz / 4 12 oz

Landshark, "Island Style" Lager
Yellow Dog, "Chase My Tail" Pale Ale
Backcountry Brewing "Widowmaker" IPA
Russell Cream Ale
Guinness
Windfall Cider

BOTTLE

6

Peroni Nastro Azzurro
Whistler "Forager" Lager GF

Zero Proof Wine & Beer

ALCOHOL REMOVED

10 6oz / 5oz

Edenvale Sauvignon Blanc
Alcohol Removed, Australia
Edenvale Red Blend
Alcohol Removed Australia
Le Petit Chavin Chardonnay
Effervescent, Non-Alcoholic, France

ZERO PROOF WINE

8 5oz

NON-1 (Sparkling)
Salted Raspberry & Chamomile
Australia
NON-3 (Still)
Toasted Cinnamon & Yuzu
Australia

ZERO PROOF BEER

6

Heineken '0.0'

Prices exclude applicable taxes.



"Wine is the most civilized thing in the world."
- Ernest Hemingway