

# 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

### Panch Anar

Botanist, Arette Blanco, spiced pomegranate syrup, lime, egg white, saffron  
10

### Freezer Martini

Dirty gin/rotating martini  
10

### VC Old Fashioned

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

### False Sense of Control

400 Conejos, Luxardo Maraschino, Yellow Chartreuse, Fernet Branca, lemon oil  
9

## BEER

**All draft beers (20 oz)**

5

## WINE

### ALL WINES BY THE GLASS

50% off, 6oz only

### ZERO PROOF COCKTAILS

### Anar Sabak

N/A Gin, spiced pomegranate syrup, tonic  
6

### Near Sour

N/A Whiskey, cherry shrub, lemon, black walnut bitters, egg white  
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



*Prices exclude applicable taxes.*

## Snacks & Shares

A few things to go with your drinks.

**All snacks are \$2 off during happy hour**

### Bar Nuts<sup>vg</sup>

Cayenne pepper, allspice,  
brown sugar, salt

6

### Marinated Castelvetrano Olives<sup>vg</sup>

6

### Chicken Wings

Salt & pepper or hot or Calabrian honey,  
with buttermilk ranch

16

### Truffle Mac & Cheese<sup>v</sup>

Chilli breadcrumbs

12

### Falafel<sup>vg</sup>

Carrot hummus, za'atar, tahini

12

### Baked Camembert<sup>v</sup>

Spiced honey, pistachio, pane bianca

11

### Trio of Dips<sup>v</sup>

Artichoke, carrot hummus,  
labneh, crispy pita

14

### Crispy Brussels Sprouts<sup>vg</sup>

Fermented chilli paste, fried garlic

12

### Truffle Parmesan Fries<sup>v</sup>

Parmesan aioli

11

## For One

Crafted for one.

**All plates are \$3 off during happy hour**

### Grilled Prawns

Aji amarillo emulsion, pane bianca

21

### Liver & Onions

Bacon, mushrooms, pearl onions,  
pommes purée

27

### Steak Frites

Grilled bavette, parmesan aioli,  
red wine jus

29

### Burger

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

— add sautéed mushrooms 2½

22

### Winter Squash Cavatelli<sup>v</sup>

Pumpkin seeds, sage, parmigiano  
reggiano, arugula

25

### Baby Romaine Caesar

Pecorino, capers, garlic croutons

15

# 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

## Green Caesar

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

15

*Spicy or smoky, upon request*

## Housemade 'Cellos 2oz

Lemon & gin  
Orange & 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.*

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# 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

## Near Sour

Whiskey, cherry shrub, lemon, black walnut bitters, egg white  
9

*For those who dislike the hustle and bustle*

By Hastyn

## G+T-esque

Gin, spiced pomegranate syrup, tonic  
9

*Call it a fireside G+T*

By Amin

# Winter Cocktails

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

## Matcha Made in Heaven

Strawberry Bacardi, Tio Pepe Fino, creme de cacao, vanilla, matcha, egg white  
13

*No, I can't make you a matcha latte*  
By Alesandro

## Panch Anar

Botanist, Arette Blanco, spiced pomegranate syrup, lime, egg white, saffron  
13

*Heavy on pomegranate, light on saffron*  
By Amin

## Greenwich Sour

Calvados, navy rum, Drambuie, cherry shrub, lemon, port float  
14

*If a New York Sour had a gap year in Porto*  
By Hastyn

## Purple Rain

Blackberry-basil infused Havana 3, Green Chartreuse, Cynar, lemon  
\*contains dairy  
13

*If you can't seem to make up your mind*  
By Cat

## False Sense of Control

400 Conejos, Luxardo Maraschino, Yellow Chartreuse, Fernet Branca, lemon oil  
12

*Chaos in the glass, bliss on the palette*  
By Cat

## Close Out

Black pepper Glendronach 10, Reifel Rye, caramel syrup, pineapple bitters, green strawberry bitters  
16

*Smooth, until you check the time*  
By Alesandro

## Sweet Sage o' Mine

Sage infused Botanist, Amaro Chiaro, fig-honey shrub, melon bitters  
13

*Hopefully doesn't remind you of childhood memories*  
By Kaitlin

## Worldwide 75

Pisco, Amaro Nonino, VC limoncello, bubbles  
11

*Luke thinks these are trending...*  
By Hastyn



All classic cocktails are available, please ask your server.

*Prices exclude applicable taxes.*



## *Wine by the Glass*

All wines by the glass are excluded from promotions.

<b>SPARKLING</b>	<b>VANCOUVER CLUB EXCLUSIVES</b>	<b>5oz</b>	<b>Bottle</b>	
<b>Fitz “VC” Crémant</b>	Summerland, BC	10	40	
<b>Charles Mignon “VC” Brut</b>	Champagne, France	20	100	
<b>Pere Ventura Cava</b>	Penedès, Catalonia	10	40	
<b>Medici Ermete “Carezza” Lambrusco di Sorbara</b>	Emilia-Romagna, Italy	10	50	
<b>ROSÉ</b>		<b>6oz</b>	<b>9oz</b>	<b>Bottle</b>
<b>Vancouver Club Exclusive Selection</b>		13	20	60

*Prices exclude applicable taxes.*

# *Wine by the Glass*

<b>WHITE</b>	<b>6oz</b>	<b>9oz</b>	<b>Bottle</b>
<b>2023 Robert Gouley “VC” Chablis</b> Burgundy, France	18	28	66
<b>2022 La Torre Segreta “VC” Pinot Grigio</b> Veneto, Italy	10	15	30
<b>2021 Matthiasson “Linda Vista” Chardonnay</b> Napa Valley, USA	24	32	72
<b>2023 Borgo Paglianetto Verdicchio</b> Matelica, Italy	12	18	48
<b>2023 Spy Valley “Satellite” Sauvignon Blanc</b> Malborough, New Zealand	10	16	40
<b>2023 Burrowing Owl Pinot Gris</b> Okanagan, British Columbia	10	16	40
<b>2023 Château La Rabotine “VC” Sancerre</b> Loire Valley, France	16	26	66



*Prices exclude applicable taxes.*



## *Wine by the Glass*

<b>RED</b>	<b>6oz</b>	<b>9oz</b>	<b>Bottle</b>
<b>2020 La Torre Segreta "VC" Chianti</b> Tuscany, Italy	10	15	40
<b>2016 Château Marjosse Bordeaux Blend</b> Bordeaux, France	18	26	66
<b>2020 La Purísima "Capa Rota" Monastrell</b> Yecla, Spain	11	18	45
<b>2023 Château De Chamirey Pinot Noir</b> Burgundy, France	17	26	76
<b>2024 Menicucci "Il Principe" Super Tuscan</b> Tuscany, Italy	11	18	45
<b>2019 Mt. Boucherie "Summit" Bordeaux Blend</b> Okanagan, British Columbia	14	22	56
<b>2017 Machetti "Vigna dei Frati" Riserva</b> Brunello di Montalcino, Tuscany	28	45	112

*Prices exclude applicable taxes.*

## *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

### **BOTTLE**

6

Peroni Nastro Azzurro  
Whistler "Forager" Lager *Gluten Free*

## *Zero Proof Wine & Beer*

### **ALCOHOL REMOVED**

10 6oz / 5oz

Edenvale Sauvignon Blanc, Australia  
Edenvale Red Blend, Australia  
Le Petit Chavin Chardonnay  
Effervescent, 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'

