

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



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

Green Caesar

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

15

Spicy or smoky, by 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

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

G+T-esque

Gin, spiced pomegranate syrup, tonic

9

Call it a fireside G+T

By Amin

Near Sour

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

9

For those who dislike the hustle and bustle

By Hastyn

Spring 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.



Wine by the Glass

All wines by the glass are excluded from promotions.

BUBBLES VANCOUVER CLUB EXCLUSIVES

Fitz “VC” Crémant *12 5 oz / 55 btl*
Summerland, BC

Charles Mignon “VC” Brut *20 5 oz / 87 btl*
Champagne, France

Pere Ventura Cava *10 5 oz / 47 btl*
Penedès, Catalonia

Medici Ermete “Carezza” Lambrusco di Sorbara *14 5 oz / 67 btl*
Emilia-Romagna, Italy

ROSÉ

Vancouver Club Exclusive Selection *16 6 oz / 22 9 oz / 60 btl*

Prices exclude applicable taxes.

Wine by the Glass

WHITE VANCOUVER CLUB EXCLUSIVES

2023 “VC” Exclusive Selection Chablis
Burgundy, France

19 6 oz / 26 9 oz / 70 btl

2022 La Torre Segreta “VC” Pinot Grigio
Veneto, Italy

10 6 oz / 14 9 oz / 37 btl

2021 Matthiasson “Linda Vista” Chardonnay
Napa Valley, USA

19 6 oz / 27 9 oz / 72 btl

2024 Fratelli Borgogno Nascetta
Langhe, Italy

18 6 oz / 25 9 oz / 67 btl

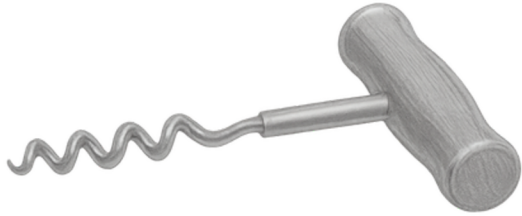
2023 Spy Valley “Satellite” Sauvignon Blanc
Malborough, New Zealand

13 6 oz / 18 9 oz / 50 btl

2023 Château La Rabotine “VC” Sancerre
Loire Valley, France

17 6 oz / 24 9 oz / 66 btl





Wine by the Glass

RED VANCOUVER CLUB EXCLUSIVES

2020 La Torre Segreta Chianti Tuscany, Italy	<i>13 6 oz / 18 9 oz / 50 btl</i>
2016 Château Marjosse - Bordeaux Blend Bordeaux, France	<i>16 6 oz / 22 9 oz / 60 btl</i>
2020 La Purisima "Capa Rota" - Monastrell Yecla, Spain	<i>12 6 oz / 17 9 oz / 45 btl</i>
2022 Château De Chamirey Pinot Noir Burgundy, France	<i>22 6 oz / 30 9 oz / 84 btl</i>
2024 Menicucci "Il Principe" - Super Tuscan Tuscany, Italy	<i>13 6 oz / 18 9 oz / 50 btl</i>
2019 Mt. Boucherie "Summit" - Red Blend Okanagan, British Columbia	<i>16 6 oz / 22 9 oz / 62 btl</i>
2017 Machetti "Vigna dei Frati" Riserva Brunello di Montalcino, Tuscany	<i>23 6 oz / 32 9 oz / 86 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

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'

Prices exclude applicable taxes.

