

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

Weekdays, from 3:00 pm - 6:00 pm.

Gold Bar & Bar III.

All cocktails are 2oz

COCKTAILS

Fuchsia Fling

Bombay hibiscus gin, Licor 43,
spiced dragonfruit, mandarin
10

Saffron Spritz

saffron liqueur, Bitter Bianca, cava,
apple juice, soda
10

Negroni

Campari, gin, sweet vermouth
10

VC Old Fashioned

VC Caribbean Cask Irishman, Reifel
rye, VC Fitz cremant syrup, bitters
15

WINE

All wines by the glass (6oz)

50% off

BEER

All draft beer (20oz)

5

ZERO PROOF COCKTAILS

Greenish Caesar

green tomatillo, clam nectar, onion,
jalapeño, El Yucateca hot sauce, prawn
7

No Strings

spiced dragonfruit, mandarin,
N/A gin, soda
7

Beets! Beets! Beets!

beetroot shrub, demerara, soda
7

Rust

maple squash purée, lemon,
N/A bourbon
7

ZERO PROOF BEER

Heineken 0.0

Guinness 0

4

ZERO PROOF WINE

Edenvale Non-Alcoholic Sauvignon Blanc

Edenvale Non-Alcoholic Red Blend

Edenvale Non-Alc Sparkling Cuvée

7 (6oz/5oz)

Snacks & Shares

All snacks are \$2 off during happy hour

Marinated Castelvetrano Olives^(vg)

6

Bar Nuts^(vg)

cayenne pepper, allspice,
brown sugar, salt

6

Truffle Parmesan Fries^(v)

parmesan aioli

11

Brussels Sprouts^(v)

honey, cashews, cayenne

13

Beetroot Hummus^(vg)

crispy root vegetables,
warm pita bread

11

Crispy Calamari

lemon pepper, scallion,
sweet chili sauce

15

Chicken Wings

salt & pepper, hot or gochujang,
served with buttermilk ranch

17

Chicken & Caviar

chicken nuggets, osietra caviar,
crème fraîche

29

For One

All plates are \$3 off during happy hour

Steak Frites

flat iron, chimichurri, parmesan aioli

29

Baby Romaine Caesar

pecorino, capers, garlic crostini

15

Burger

smoked scamorza, onion jam, pancetta,
arugula, parmesan aioli, brioche
(*vegan option available*)

— *add sautéed mushrooms* 2½

22

Grilled Prawns

tom yum emulsion, coconut, sourdough,
fried vermicelli

23

Mushroom Campanelle^(v)

lobster mushroom, porcini cream,
fines herbes

25

Spinach & Piquillo Pepper Strudel^(vg)

pinenuts, fruit compôte, micro herb salad

23



Club Classics

Bartender's Choice

Start with a spirit. End with a mystery.

Guess right, and it's on the house

15*

Guess **all the ingredients correctly, it's on the house*

Well spirits only.

Freezer Martini (2oz - Max 2 per person)

Belvedere B10 - dry +\$5

Tanqueray No. Ten - dirty

Rotating Mystery Martini

17

House-made 'Cellos (2oz)

lemon & gin

orange & rye

lime & tequila

10

Green Caesar

El Jimador, 400 Conejos, tomatillo,

jalapeño, cilantro, clam nectar,

lime, hot sauce, poached prawn

17

¡Viva la caesar!

VC Old Fashioned

VC Exclusive Irishman Caribbean Cask

Finish, Reifel rye, Fitz Crémant syrup,

Angostura, pimento, VC house bitters

18

A timeless classic, fashioned with a Club twist

Zero Proof Cocktails

Greenish Caesar

green tomatillo, clam nectar, onion,

jalapeño, El Yucateca hot sauce, prawn

10

Handle the heat, without the sauce

By Alesandro

Rust

maple squash purée, lemon, N/A bourbon

10

Basically a PSL

By Hastyn

No Strings

spiced dragonfruit, mandarin,

N/A gin, soda

10

All of the fling, none of the strings

By Ryan

Beets! Beets! Beets!

beetroot shrub, demerara, soda

10

All aboard!

By Hastyn

Fall Cocktails

All cocktails are made with minimum 1.5oz

Fuchsia Fling

Bombay hibiscus gin, Licor 43,
spiced dragonfruit, mandarin

13

More than just one night

By Cat

Cynar Later, Alligator

Maker's Mark Cask Strength,
400 Conejos mezcal, Cynar,
Fernet, agave

18

Smoky, bitter, gone in a flash

By Hastyn

The Beets of Wrath

shiso-infused Ketel One, Cynar,
demerara, beetroot shrub, soda

13

Bitter, bright and seeing red

By Hastyn

Fully Cog-nizant

espresso Gautier VC,
Wiseman bourbon, Baileys,
bergamot, vanilla

13

Espresso martini with benefits

By Amin

Saffron Spritz

saffron liqueur, Bitter Bianca,
apple juice, cava, soda

13

The sun's gettin' real low

By Felix

Gilded Gourd

Diplomatico Exclusiva, Aperol,
maple squash purée, lemon,
sage foam

13

All that glitters is gourd

By Ryan

Tarragon of Virtue

tarragon gin, Quechol Wheeleri Sotol,
Amaro Chiaro, Green Chartreuse, honey

13

Virtue, in moderation

By Alesandro

Bark Side of the Moon

cassia bark butter-washed Lot 40
Dark Oak, oloroso, Amaro Averna, black
sesame, orgeat, chocolate

13

One small sip for man....

By Alesandro



All classic cocktails are available, please ask your server.



Wine by the Glass

All wines by the glass are excluded from promotions.

SPARKLING	VANCOUVER CLUB EXCLUSIVES		5oz	Bottle
Fitz “VC Private Label” Crémant Summerland, BC			12	55
MV André Clouet “Grande Réserve” Brut, Champagne Bouzy, France			20	100
Pere Ventura Cava Penedès, Catalonia			10	47
Cantina Puianello “Rosa Matilde” Lambrusco Montericco Lombardy, Italy			13	58
ROSÉ	6oz	9oz	Bottle	
2025 Famille Chaudière “VC Private Label” Côtes de Provence, France	15	21	55	

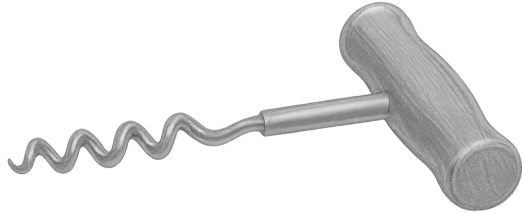
Prices exclude applicable taxes.

Wine by the Glass

All wines by the glass are excluded from promotions.

WHITE VANCOUVER CLUB EXCLUSIVES	6oz	9oz	Bottle
2024 Robert Goulley “VC” Chablis Burgundy, France	19	26	70
2022 La Torre Segreta “VC Private Label” Pinot Grigio Veneto, Italy	12	16	40
2021 Matthiasson “Linda Vista” Chardonnay Napa Valley, USA	19	27	72
2025 Terravista, Albarino Naramata Bench, Canada	17	24	62
2024 Aquamarine, Sauvignon Blanc Marlborough, New Zealand	13	18	45
2023 Château La Rabotine “VC” Sancerre Loire Valley, France	19	26	70





Wine by the Glass

All wines by the glass are excluded from promotions.

RED	VANCOUVER CLUB EXCLUSIVES	6oz	9oz	Bottle
	2019 Carobbio “VC Private Label” Chianti Classico Tuscany, Italy	17	24	64
	2016 Château Marjosse, Bordeaux Blend Bordeaux, France	16	22	60
	2024 Envínate “Lousas” Mencía Galicia, Spain	18	25	66
	2022 Château De Chamirey, Pinot Noir Burgundy, France	22	30	84
	2022 Machetti “VC” Rosso di Montalcino Tuscany, Italy	18	25	65
	2019 Mt. Boucherie “Summit” Red Blend Okanagan, British Columbia	19	27	70
	2021 Roberto Sarotto “VC” Barolo Piedmont, Italy	19	27	70

Beer & Cider

DRAFT BEER

4 12oz / 7 20oz

Asahi Super Dry Lager
Yellow "Dog Chase My Tail" Pale Ale
Backcountry "Widow Maker" Hazy IPA
Strangefellows Jongleur Wit Beer
Guinness

BOTTLE

6

Peroni "Nastro Azzurro"

CIDER (CAN)

6

Strongbow

Zero Proof Wine & Beer

ALCOHOL REMOVED

10 6oz/5oz

Edenvale Sauvignon Blanc
Australia
Edenvale Red Blend
Australia
Edenvale Sparkling Cuvee
Australia

ZERO PROOF WINE

10 5oz

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

ZERO PROOF BEER

7

Heineken 0.0
Guinness 0

Prices exclude applicable taxes.

