



## COASTAL COCKTAILS • \$14

Originals inspired by the bounty of the coast and B.C. spirits



### A GOOD MAN, AND THOROUGH

Gala Apple Infused Central City Queensborough GIN • house made tonic syrup • sumac • Stags Hollow verjus • Bruleed gala gin apple • Bittered Sling zingiber crabapple extract  
Herbaceous, tart, bracing with the rich flavour of B.C. organic apples. How'd you like gin apples?



### SALISH SEA SOUR

Sheringham seaside GIN • sea asparagus tincture • green juice • Stags Hollow verjus • Ms. Betters vegan foamer • sea asparagus & dulse  
Savoury, saline, a taste of the intertidal zone. Drink your seaweed. "Ocean man... Soaking up the thirst of the land"



### WHEAT KINGS

Canadian 100% Rye WHISKY • Woods AMARO • Odd Society bittersweet VERMOUTH • Maple leaf chroma tinctures • Toasted malt powder  
The world needs more Canada. Complex and refined. No need to apologize.



### HEAVY METAL COUNTRY

Long Table Langboard Akvavit • Spruce tip Sid's VODKA • fermented wildflower honey • acid whey • beet shrub • gravlax cure (fir salt, Caraway, cumin dill, fennel, beet & carrot dust)  
Alternate history. What if the vikings made the Northwest passage? Nordic-West flavours. Ragna Rock!



### ROBOTS NEED LOVE TOO

Liberty Endeavour pink GIN • blueberry tincture • aglianico rosato syrup • Bittered Sling grapefruit & hops extract • Stags Hollow verjus • blueberry dust  
In the end, the Robots saved Yoshimi. Vibrant, racy berry and herb notes. A compression algorithm for cocktails

## GREATEST HITS • \$12

Mission favorites inspired by literature and music



### THE VELVETEEN RABBIT

Grilled apricot Sid's VODKA • Cherry wood syrup • fresh sage • citrus • orange blossom soda  
Down the rabbit hole with this refreshing libation; lightly sweet & beguilingly savoury.



### ROSE TATTOO

CYNAR • forbidden fruit LIQUEUR • FERNET BRANCA • hibiscus tincture • grapefruit • citrus • Ms. Betters vegan foamer  
A bittersweet sour highlighting herbal liqueurs & bright red hibiscus, intensely balanced; punk rock (for BB)



### EVERYDAY SUNSHINE V15

Fresh Okanagan stonefruits (peach, nectarine & apricot) • Bourbon • Jamaican Rum • La Dame • bittersweet orange LIQUEUR • citrus • sparkling wine  
Fresh produce changes to reflect the best of local ingredients, always refreshing and vibrant.



### UNDER MILK WOOD

Ginger infused Tempo GIN • nettle, meadow grass & fir tree cordial • AMARO • citrus • black truffle salt  
Like taking a walk in the forest after a rainfall as the sunshine warms the trees, grass & soil; breathe it in.



### NOTHING ELSE MATTERS

Canadian 100% Rye WHISKY • Woods AMARO • Odd Society bittersweet VERMOUTH • 49th Parallel cold brew coffee • 49th Parallel cascara syrup • apricot & Mia Amata foam  
Bracing and intense. Highlighting the best of Canadian distilling and 3rd wave roasting. All the flavours



## GLOBAVORE LIBATIONS

Mission originals celebrating the global heritage of bartending



### QUE' ONDA GUERO • \$14

MEZCAL • TEQUILA • Heirloom tomato • citrus • grapefruit • Epazote syrup • Cilantro crema • Huitlacoche tincture and dust

A preposterous mashup of traditional Mexican ingredients. Something is going on in Oaxaca. Yeah, bro.



### NEON SEOUL • \$12

SOJU • Chestnut tincture • roasted persimmon • silken tofu • orange juice • Perilla and butterfly pea fluid gels

Inspired by the nightlife of Myeong-Dong district Seoul. Style yes, but also substance. Rich and smooth.



### THE PICKWICK CLUB • \$14

Frankincense infused **BRANDY** • **APEROL** • 10 year tawny **PORT** • **FERNET BRANCA**

The British cousin of the Negroni, barrel rested for ultra smooth texture.



### BEE THOUSAND • \$13

**CACHACA** • Amber & Dark **RUM** • Spice infused wildflower Honey • Coconut milk • vegan foamer • Pandan soda • Bee pollen

A tropical re-imagining of the classic New Orleans Ramos Gin Fizz, rich but refreshing.

## ON THE SHOULDERS OF GIANTS

Past and present Classics celebrating bartender culture



### G.O.A.T. MILK PUNCH • \$12

adapted from Jerry Thomas' English Milk Punch c1862 • **BRANDY** • Jamaican amber **RUM** • **RYE** • citrus • goat milk whey • spices

Clear, smooth, rich and lightly spicy; goat milk whey adds texture and a lactic tartness



### VANCOUVER COCKTAIL • \$16

Tanqueray Ten **GIN** • Contratto sweet **VERMOUTH** • Benedictine **LIQUEUR** • orange **BITTERS**

From the Sylvia Hotel circa 1950, arguably the best civic cocktail in the world. Made with #worldclass ingredients.



### THE DANDY • \$14

Lot no. 40 100% Rye Canadian **WHISKY** • **DUBONNET** rouge • **COINTREAU** • Angostura **BITTERS**

Don't be fooled, this dandy has a backbone. Herbed Red wine aperitivo and a great new Canadian Whisky expression



### THE MISSION MARY • \$13

Mushroom & nori **VODKA** • citrus • Mayfair mary spice mix • tomato & vegetable cocktail • spiced rim • castelovetrano olive

Umami, spice, complex and savoury. Satisfying but refreshing. The best bloody mary (period)



### JONGLE BIRD • \$12

Jamaican amber **RUM** • Bols **GENEVER** • **CAMPARI** • pineapple • lime

Postmodernized tiki classic. Sweet n sour with a bit of bitter to balance. Also some funk



### NEW VICTORIA • \$13

Small batch Canadian **WHISKY** • **VSOP CALVADOS** • Giffard **BANANE du BRESIL** • Passion fruit Puree

An obscure classic from 1937. Spirit forward. Tropical but not overly sweet. Trust us.