



Coffee & Espresso



**SALT SPRING
COFFEE**

organic & fair trade coffee

	8oz	12oz
DOUBLE ESPRESSO	3	-
MACCHIATO	3.5	-
AMERICANO	3	3.5
CAPPUCCINO	4	4.75
LATTE	4	4.75
FLAT WHITE	4	4.75
MOCHA	4.5	5
HOT CHOCOLATE <i>organic</i>	4.5	5
BOTTOMLESS	3	-

NON-DAIRY OPTIONS - ALMOND · COCONUT · SOY
CARAMEL +50¢ · VANILLA +50¢ · EXTRA SHOT +50¢

MAKE YOUR COFFEE SPECIAL WITH

Bailey's Irish Cream
Baileys Almande (non-dairy)

+5 PER SHOT
available from 9am

NAMASTHÉ
Tea Company

LOOSE LEAF TEA 4
locally harvested, hand blended



FRESH TRACKS BREAKFAST · EARL GREY
MOUNTAIN MINT · CHAMOMILE · TUMERIC CHAI
JASMINE GREEN · GENMAICHA

LONDON FOG	4.5
CHAI LATTE	4.5
TUMERIC CHAI LATTE	4.5

COLD BEER

DRAUGHT	12oz	20oz
HOWE SOUND Lager <i>Squamish, BC</i>	5.5	8
STEAM WORKS Flagship IPA <i>Vancouver, BC</i>	5.5	8

BOTTLE / CAN 7
CORONA or **BUD LIGHT**

CAESAR 8
clamato juice · sriracha · worcestershire · pickle juice
celery salt rim · gherkin

MIMOSA 8
sparkling wine · orange juice

Kombucha

WHISTLER ELIXIR *small batches with organic ingredients*

DRAUGHT 16oz	6
BLUE NINJA blueberries · ginger · hibiscus	
BOTTLE	6
BLUE NINJA or GINGER	

BANANA BEATER SMOOTHIE 9
oats · peanut butter · dates · cinnamon · coconut milk

FRESH PRESS SMOOTHIE 9
mango · pineapple · orange · agave · coconut milk

LEMONADE Made in house 4

JUICE Apple, Cranberry or Orange 4

COCONUT WATER 500ml 5

POP Coke, Coke Zero, Sprite, Canada Dry, Barq's 3

SAN PELLEGRINO Blood Orange 4

SAN PELLEGRINO Sparkling 500ml 4

GRACIOUS DINING
EST **FIFI'S BISTRO** 2017
WHISTLER, BRITISH COLUMBIA

BEVERAGES
COFFEE
TEA
WINE
BEER
COCKTAILS



BEVERAGE MENU





COCKTAILS

CRAN • APEROL • SPRITZ 12

aperol • cranberry • citrus • sparkling wine
served in a wine glass over ice

FRENCH • 77 12

gin • elderflower • citrus • sparkling wine
served in a champagne flute

KOMBUCHA • MARGARITA 16

tequila • triple sec • citrus • blue ninja kombucha
fresh ginger • salt & sugar rim
served in a rocks glass over ice

ESPRESSO • MARTINI 16

vodka • kahlua • espresso
shaken til frothy, served in martini glass

CLASSIC • MARTINI 16

gin or vodka • dry vermouth • olives or twist
shaken or stirred, served in martini glass

SAZERAC 16

rye • peychaud's bitters • absinthine rinse • lemon twist
stirred & strained, served in a rocks glass over ice

NEGRONI 16

gin • sweet vermouth • campari • orange twist
stirred & strained, served in a rocks glass over ice

OLD FASHIONED 16

bourbon • angostura bitters • orange twist
stirred & strained, served in a rocks glass over ice

WHISKEY SOUR 16

whiskey • citrus • eggs white • angostura bitters
shaken & strained, served in a coupe glass

DARK & STORMY 16

dark rum • ginger beer • angostura bitters • lime
served in a rocks glass

12

Sparkling Wine

JAUME SERRA Crastalino Brut • Spain 9 45

citrus and apples • long finish

JANZ Cuvée NV • Tasmania, Australia 75

pear, lemon and broche

YUVE CLICQUOT Champagne NV • France 130

honeycrisp apple, cherry and lemon curd

White Wine

STAG'S HOLLOW Vidal • Okanagan, BC 9 45

off-dry with wildflower honey and orange blossom

MT ARA Sauvignon Blanc • Marlborough, NZ 11 55

citrus, tropical fruit and fresh cut grass

UPPER BENCH Pinot Blanc • Okanagan Valley, BC 52

wildflower, persimmon and ripe pear

SYNCHROMESH Riesling • Naramata, BC 52

lime pulp, honey, ginger and apricot blossom

HAYWIRE Switchback Pinot Gris • Summerland, BC 60

stonefruit and minerals • wild fermented and organic

EX NIHILO Pinot Gris • Lake Country, BC 52

pineapple, citrus and mango • juicy and crisp

ALDEREA Sauvignon Blanc • Duncan, BC 54

green apples, nectarines and wild grass

BABICH Sauvignon Blanc • Marlborough, NZ 58

gooseberry and white florals • dry and crisp

URLAR Sauvignon Blanc • Gladstone, NZ 72

citrus & passionfruit • organic and biodynamic

60

MORAINÉ Pinot Noir • Penticton, BC 12

rainer cherries, rose petals and toasty oak

LOPEZ DE HARO Tempranillo • Rioja, Spain 13 65

red current, oak and black pepper

MOON CURSER Cab Sauv • Osoyoos, BC 11 55

black fruit, vanilla and coffee • medium intensity

EX NIHILO Pinot Noir • Lake Country, BC 75

earthy tones, plums and toasted nut • soft velvety tannins

URLAR Pinot Noir • Gladstone, NZ 105

dark red berry fruits, dried herbs and earthy cedar

HAYWIRE Free Form • Summerland, BC 85

dark black fruits, fruit cake and mocha • made naturally,
with zero cellar intervention

AZELIA Nebbiolo • Barolo, Italy 98

violet and floral aromas • ripe tannins

FAIRVIEW M2 Merlot • Okanagan Valley, BC 56

slightly sweet • strong red fruit • touch of oak

CHABERTON ESTATE Meritage • Oliver, BC 82

black current and rich chocolate • complex tannins

PAINTED ROCK Syrah • Penticton, BC 72

sagebrush, black pepper and licorice • dense tannins

DAYDREAMER Merlot Cabernet • Okanagan, BC 75

aged in French oak • naturally fermented • organic

TATE Cabernet Sauvignon • Margaret River, Australia 78

ripe cassis, cedar and subtle spice

KILIKANON Shiraz • Clare Valley, Australia 85

dark cherries, licorice and smoky oak • long finish



Red Wine

