



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

ORGANIC 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
BACKCOUNTRY Pale Ale <i>Squamish, 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
RAZZ GOJI ROSE or GINGER	

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

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

smoothies available until 3pm only

LEMONADE Made in house	4
JUICE Apple, Cranberry or Orange	4
COCONUT WATER 500ml	5
POP Coke, Coke Zero, Sprite, Canada Dry, Barq's	4
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 12

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

ESPRESSO • MARTINI 12

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

CLASSIC • MARTINI 12

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

SAZERAC 12

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

NEGRONI 12

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

OLD FASHIONED 12

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

WHISKEY SOUR 12

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

DARK & STORMY 12

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

Sparkling Wine

LA MARCA Prosecco • Italy 12 60

apples, pear and lemon zest • off-dry

VEUVE 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 13 65

citrus, tropical fruit and fresh cut grass

TINHORN CREEK Chardonnay • Okanagan, BC 12 58

honey, minerals and lime • slightly oaked

OROFINO Riesling • Okanagan, BC 11 55

dry, fresh acidity with notes of lime and minerality

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

MORaine Chardonnay • Okanagan Valley, BC 65

citrus & passionfruit • organic and biodynamic

Red Wine

STAG'S HOLLOW Simply Noir • Okanagan, BC 13 65

light bodied, earthy, vibrant

STAG'S HOLLOW Tempranillo • Okanagan, BC 13 65

licorice, dark fruit and sweet pipe tobacco smoke

DAYDREAMER Merlot Cab • Okanagan, BC 16 78

aged in French oak • naturally fermented • organic

MORaine Pinot Noir • Penticton, BC 68

rainer cherries, rose petals and toasty oak

AZELIA Nebbiolo • Barolo, Italy 89

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 78

black current and rich chocolate • complex

TATE Cabernet Sauvignon • Margaret River, Australia 72

ripe cassis, cedar and subtle spice

KILIKANOON Shiraz • Clare Valley, Australia 78

dark cherries, licorice and smoky oak • long finish

FIFI'S BISTRO & CAFE

113, 4557 BLACKCOMB WAY • UPPER VILLAGE

WHISTLER BC CANADA

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FIFISBISTRO.COM

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