

Drinks

DRAUGHT

Jug | \$22.00 Pint | \$7.75 Glass | \$5.00

NBC, Loki Lager

Designed to be light, crisp, sessionable. Clean finish with a hint of honeydew melon on the back end. 4.7%

NBC, Valhalla Hazy Pale Ale

Well-balanced Hazy Pale Ale. Tropical fruit and floral aromas with notes of papaya and mango. Smooth and creamy mouthfeel with a mild bitter finish. 5.2%

NBC, Faceplant Winter Ale

An easy-drinking winter warmer with hints of chocolate and molasses. 6.0%

Backroads, First Descent Northwest IPA

A classic hop-forward Northwest IPA. A clean malt profile sets up an assertive citrus, pine, and floral hop bouquet, balanced with notes of lemon, pear, and apricot. 6.3%

SOMA, Apple Cider (16oz) \$8.75

An artful blend of subtle flavours and aromas — clean and crisp with a radiant finish. 6.1%

BOTTLES & CANS

Kokanee \$6.75

Kootenay True Ale \$6.75

Budweiser \$6.75

Coors Light \$6.75

Corona Extra \$7.00

Four Winds Nectarous Sour \$8.25

Whistler Forager (Gluten Free) \$7.00

Stiegl Radler \$8.25

ZERO PROOF BEER

Corona Sunbrew \$5.75

Athletic Brewing Free Wave Hazy IPA \$5.75

NON-ALCOHOLIC DRINKS

Hot Chocolate \$3.75

Oso Negro Coffee \$3.75

Virtue Tea \$3.75

Hot Apple Cider \$3.75

Fountain Pop \$4.00

Juice \$4.00

Yerba Maté \$5.50

Kootenay Kombucha \$6.50

Blue Magic, Hibiscus Berry

Espresso and lattes available

NOT BEER

Caesar (Vodka or Gin) \$9.00

WH₂O's Famous Double Gin Caesar \$12.25

Shaft (1.5oz) \$9.00

Iced Oso Negro Coffee, Vodka, Kahlua, splash of cream

Old Fashioned (2oz) \$13.50

Bulleit Bourbon, bitters, citrus

Long Island Iced Tea (2oz) \$10.75

House Wine (6oz) \$8.75

Jackson-Triggs Merlot

Jackson-Triggs Pinot Grigio

Growers Pear Cider \$7.00

Strongbow Apple Cider \$7.75

Olé Cocktail Co. Margarita \$8.25

HOT DRINKS

\$10.50

All hot drinks are made with 1.5oz of alcohol

Bugaboo Craft Apple Cider

Made with BC apples, this boozy hot apple cider is flavoured with cinnamon, nutmeg, cloves, and a touch of orange

Cauldron BC Mulled Wine

BC red wine lightly sweetened and skillfully blended with cinnamon, nutmeg, cloves, and aromatic spices

Backside Cider

Hot apple cider with dark rum and amaretto

Blueberry Tea

Black tea with Grand Marnier and amaretto

WH₂O Coffee

Coffee with Baileys and Frangelico

Irish Coffee

Coffee with Baileys and Jameson

Spanish Coffee

Coffee with Kahlúa and brandy

Brazilian Coffee

Coffee with Kahlúa and Frangelico

Mexican Coffee

Coffee with Kahlúa and tequila

Monte Cristo

Coffee with Kahlúa and Grand Marnier

Last Run

Hot chocolate with peppermint schnapps

Mogul Smoker

Hot chocolate with Baileys and whiskey

Frothy Mustache

Hot chocolate with spiced rum and butterscotch schnapps