

GEKKEIKAN HOUSE SAKE

4oz - \$7 8oz - \$13 SERVED HOT OR COLD

MOMOKAWA PEARL

Nigori sake, creamier roughly pressed sake with flavours of melon, banana and coconut with a slightly sweet finish.

MOMOKAWA DIAMOND

Well balanced classic sake, mildly dry and lightly sweet with hints of spices.

MOONSTONE PEAR

Light and fresh sake, layered with pear flavours and aromas. Easy drinking with a touch of sweetness.

Glass 🗝 \$9)
300ml ~ \$2	21
750ml 🗝 \$4	8

Try our **SAKE-SAMPLER** with 1oz of Pear, Diamond and Pearl. **\$11**

OSAKE

Junmai Nama, Granville Island From Canada's 1st sake winery this is a light, crisp and dry sake with bright and lively notes of pear, melon and citrus. **375ml \$30**

KOME DAKe no SAKe

Junmai Full bodied and well-balanced with exotic flavours of clementine & passion fruit. **300ml \$30**

GEKKEIKAN PLUM WINE

Subtly sweet and full of plum nectar with just a hint of apple and pear tartness. Rich and full-bodied with a long smooth finish.

Glass \$7.00 ~ 750ml \$36

KOZAEMON JUNMAI YUZU

Fragrant, sweet and refreshing. This perfect summer sake is light and smooth with citrus fruit flavour and a touch of bitter-sweetness. **300ml \$32**



MISSION RIDGE HOUSE RED OR WHITE 6oz \$8 - 9oz \$10 HALF LITRE \$19.50 LITRE \$36.50



Glass 6oz - \$9.50 Glass 9oz - \$13.00 Bottle - \$37.50

HILLSIDE GEWURZTRAMINER

> LAFRENZ REISLING

PENTAGE PINOT GRIS

LAKESIDE SAUVIGNON BLANC



Glass 6oz - \$10.50 Glass 9oz - \$14.50 Bottle - \$42.50

TANTALUS MAIJA PINOT NOIR

> LAFRENZ MALBEC

MAVERICK RUBEUS SYRAH – MERLOT

ST. HUBERTUS FRIZZANTE Glass 6oz **\$9.50** - 9oz **\$13** Bottle **\$37.50**



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COCKTAILS

ALPINE MARTINI \$8.00

YAMAGOYA'S signature martini, Gekkeikan sake and plum wine on ice served in a masu box. ALPINE MARTIZLE – Over ice with soda

CEPTINE MARTIZEE - Over ice with sou

TOKYO MULE \$10.00

Cucumber, Lime and spicy ginger beer over 2oz Shochu

STEEL MAGNOLIA \$11.00

1.5oz Fernie Distillers Fernie Fog, 1.5 plum wine, lemon, and black jasmine tea.

YAMARITA \$11.00

1oz Yuzu Sake, 1oz Cazadores tequila blanco, lime, and Umeboshi paste

TOKI SOUR \$11.00

1oz Toki whiskey and 1oz plum wine, lemon, egg white and Angostura orange

PLUM SPRITZER \$8.00

3oz of plum wine topped with soda

GINGER BUBBLY \$13.00

Freixenet Cava, candied ginger and house made ginger syrup

SAKE CAESAR \$9.00

All the trimmings of the classic but with 3oz of sake

SAKE MARGARITA \$8.00

3oz of sake, triple sec over ice Lime or Strawberry

JAPAN FASHION \$14.00

2 oz of Makers Mark, Raw Sugar, bitters with a plum wine twist.



Coke, Diet Coke, Sprite, Ginger ale, Iced Tea **\$2** JUICE Orange, Apple, Cranberry **\$2.50** COFFEE Single Serve Bodum**\$3.50** Large Bodum**\$7.50** GENMACHA GREEN TEA Small Pot **\$3** or Large Pot **\$6** JASMINE GREEN TEA Mighty Leaf Organic Small Pot **\$4** or Large Pot **\$8** SHIRLEY TEMPLE **\$3** GINGER BEER **\$4** BECKS NON-ALCOHOLIC **\$4**





KOLSH Light Lager-Revelstoke BC TALL TIMBER Dark Ale-Revelstoke HIT THE DECK Hazy IPA-Fernie BC PROJECT 9 Pilsner-Fernie BC SLOW DRIFT Witbier-Fernie BC WILD HONEY Honey Ale-Nelson BLUE BUCK Ale-Victoria BC BROKEN LADDER Apple Cider Kelowna BC **\$8.00**

BOTTLES

SAPPORO Japan \$6.50/640ml \$12 ASAHI Japan \$6.50/640ml \$12 KIRIN Japan \$6.50/640ml \$12 CORONA Mexico \$7.00 STELLA Belgium \$7.00 STIEGAL Radler 500ml \$9.00 SLINGSHOTFBC Session IPA \$6.00 CAMPOUT FBC Westcoast Ale \$6.00 FORAGER Whistler, Gluten Free Lager \$7.00

CIDER

STRONGBOW Dry Cider \$6.50 LONETREE Ginger Apple \$7

LIQUOR

HIGHBALLS \$7.00 HAKKAISAN Kome Shochu \$8.00 SID'S BC Handcrafted Vodka \$7.50 GREY GOOSE Vodka \$8.00 LONG TABLE Cucumber Gin \$8.00 HENDRIX Gin \$8.00 BUFFALO TRACE Bourbon \$7.50 MAKERS MARK Bourbon \$8.00 TOKI WHISKEY Whiskey \$8.50 HIBIKI Japanese Whiskey \$14.50 ESPOLON REPOSADO Tequila \$7.50 PATRON ANEJO Tequila \$12.00 FLOR DE CANA 7YR Rum \$7.50 COURVOISIER Cognac \$8.75 **BAILEYS/KALHUA \$7.00 AMARETTO \$7.25** GLENLIVET 12YRS \$8.75 TALISKER 10YRS \$12.00 **OBAN** 14YRS **\$14.50**

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