

OUR FAVOURITE SUMMER CLASSICS

CORPSE REVIVER #21 | \$15
■ gin, cointreau, lillet blanc, lemon

LAST WORD | \$15
■ gin, green chartreuse, maraschino liqueur, lime

PAPER PLANE | \$15
■ bourbon, amaro montenegro, aperol, lemon

MARGARITA | \$15
■ tequila, triple sec, lime, simple syrup

APEROL SPRITZ | \$15
■ aperol, prosecco, soda

'KEIR' ROYALE | \$13
■ blackberry liqueur, lemon, blackberries, sparkling wine

EMPRESS AVIATION | \$18
■ empress gin, creme de violet, maraschino, lemon

NEGRONI | \$15
■ gin, campari, sweet vermouth

OLD FASHIONED | \$16
■ bullet bourbon, sugar, bitters

MOJITO | \$15
■ white rum, mint, lime, simple syrup, soda

KETEL MULE | \$17
■ kettle one vodka, lime, bitters, ginger beer

MAI TAI | \$15
■ white & dark rum, lime, triple sec, orgeat

STONEEDGE FAMILY FAVOURITES

CHILLI MARGARITA | \$15
■ chili infused tequila, triple sec, lime, simple syrup, pineapple

SPRING FIZZ | \$15
■ gin, elderflower liqueur, lemon, strawberry, soda

CUCUMBER SOUTHSIDE | \$18
■ hendricks gin, lime, mint, cucumber

MATT-CHU PICCHU SOUR | \$15
■ gin, pisco, lemon, fig syrup, egg white

SLOE GIN SANGRIA | \$15
■ sloe gin, brandy, orange juice, red wine, maple syrup

BLACKBERRY BOURBON SMASH | \$15
■ bourbon, blackberries, mint, lime, sage simple syrup

SLICE OF PARADISE | \$18
■ grilled pineapple infused mezcal, aperol, egg white, lemon, agave

GENTLEMAN'S MANHATTAN | \$25
■ woodford reserve, antica formula, bitters, bourbon cherries

ALPENGLÖW | \$15
■ cucumber infused tequila, peychaud's, lemon, simple syrup

MEZCAL PALOMA | \$18
■ mezcal, grand marnier, grapefruit, cranberry, soda

WATERMELON DAQUIRI | \$15
■ white rum, watermelon, lime

STONES ICED TEA | \$15
■ dark rum, berries, mint, thyme, tea

🍸 coupe | 🍲 rocks | 🍷 collins | 🍸 martini | 🍷 wine | 🍷 flute | 🍵 mug

our cocktails are minimum 2oz pours unless stated otherwise

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WHITE WINE

	6oz	9oz	btl
raymi sauvignon blanc chile	9	13	-
see ya later ranch riesling okanagan valley	12	18	48
inniskillin chardonnay okanagan valley	14	21	56
bordertown pinot gris okanagan valley	14	21	55
robert mondavi chardonnay california	16	24	64
kim crawford sauvignon blanc new zealand	17	25	67
see ya later ranch gewurztraminer okanagan valley	-	-	48
sirens call viognier okanagan valley	-	-	63
promessa pinot grigio italy	-	-	50
mission hill reserve sav blanc okanagan valley	-	-	73
syncromesh thornny vines riesling naramata	-	-	68
la crema sonama chardonnay california	-	-	90
simonnet febvre chablis burgundy	-	-	105

RED WINE

	6oz	9oz	btl
raymi cabernet sauvignon chile	9	13	-
alamos malbec argentina	13	18	52
see ya later pinot noir okanagan valley	14	21	56
robert mondavi cab sav california	16	24	64
inniskillin merlot okanagan valley	16	24	64
bordertown cab franc okanagan valley	-	-	70
gnarly head old vines zinfandel california	-	-	60
peppoli chianti classico tuscan, italy	-	-	90
lang pinot noir okanagan valley	-	-	80
luce della vite toscana lucente tuscan, italy	-	-	130
osoyoos larose le grand vin osoyoos	-	-	120
covert farms cab sav okanagan valley	-	-	160
painted rock syrah okanagan valley	-	-	100

ROSÉ

	6oz	9oz	btl
bordertown cab franc rosé okanagan valley	13	19.5	58
henri gaillard côtes de provence rosé provence	15	23	65
ruffino sparkling rosé italy	10	-	45

BUBBLES AND SPARKLES

cuvee jean luis france (750ml)	-	10	45
mionetto doc treviso brut (750ml)	-	11	50
moët & chandon brut (375ml)	-	-	85
veuve cliquot brut (375ml)	-	-	90
moët & chandon brut (750ml)	-	-	160
veuve cliquot (750ml)	-	-	180
moët & chandon brut (1.5l)	-	-	400
dom pérignon (750ml)	-	-	450

ON TAP

	abv.	16oz
gibbons après lager	4.6%	8.50
guinness draught	4.2%	10
stanley park west coast pale ale	5.7%	8.50
stanley park sun setter summer ale	4.8%	8.50
steamworks flagship ipa	6.7%	8.50
steamworks pilsner	5.0%	8.50
pemberton blueberry sour	4.3%	8.50
brewery rotator [see your server]	-	8.50
stonesedge cider	5.0%	8.50
lonetree cider	5.5%	8.50

BOTTLES

	abv.	12oz
gibbons après lager can	4.6%	8
corona	4.5%	8
bud light	4.3%	8
peroni nastro azzurro	5.1%	8
whistler grapefruit ale	5.0%	8
whistler forager gluten free	5.0%	8

GIBBONS
APRÈS
-Lager-

Proud supporters of
local athletes, artists
and entrepreneurs.

THE BACK BAR

1oz servings

CHILLED CAFFEINATED CREATIONS | \$15

all creations are made with chilled espresso & are 2oz pours

✦ x marks the spot	chocolate liqueur, frangelico, vanilla vodka, espresso
✦ espresso martini	vanilla vodka, kahlua, espresso
■ iced vanilla & baileys	vanilla vodka, baileys, espresso, milk
■ iced amaretto	amaretto, espresso, milk
■ licor 43 & coffee	licor 43, espresso, milk
✦ mezcal espresso martini	mezcal, kahlua, espresso
■ iced frangelico & almond milk latte	frangelico, espresso, almond milk

■ collins | ✦ martini

ZERO PROOF

coconut supreme	coconut water, lime, pineapple juice	8
emerald energizer	iced green tea, lime juice, ginger beer, mint	8
tropical ginger punch	orange juice, pineapple juice, ginger beer	7
virgin berry mojito	blackberries, mint, lime, soda	8

NON ALCOHOLIC

coffee	3.5	tea	3.5	hot chocolate	5.5
latte	5.5	herbal	4	oj	4
capuccino	5.5	iced coffee	5.5	coconut water	5

WHISKY & WHISKEY TEQUILA & MEZCAL

lot 40 rye	12	casamigos rep	14
bulleit bourbon	9	casamigos blanco	14
makers mark bourbon	11	cazadores rep	9
woodford reserve bourbon	12	patrón reposado	16
hibiki japanese whisky	24	patrón anejo	18
jw red	9	don julio blanco	12
jw black	11	don julio reposado	15
glenkinchie 12	14	don julio 1942	40
glenfddich 12	12	mezcal siete misterios	30
glenlivet 12	12	somra mezcal	12
laphroaig quarter cask	17		
lagavulin 16	21		
oban 14	22		
dalmore 18	30	RUM	
macallan sienna	32	appleton estate	9
macallan 21	120	kraken	9
		sailor jerry	9
		el dorado 12	10
		dicaomatico reserva	12
		ron zacapa 23	18

COGNAC & BRANDY

courvoisier	10
hennessy vs	12
st rémy vsop	7
rémy martin vsop	8

LATE KITCHEN

10pm - 1am

SMALL PLATES

guac & chips 🌿	house made guac and blue corn tortilla chips	9
truffle fries 🌿	fresh herbs, truffle oil, grana padano, Stonesedge aioli	10
sin fries	gravy, green onions and cheese curds	10
wings	1 pound of dry rubbed with secret spice and served with buttermilk ranch <i>choice of sauce: notorious h.o.t., après lager bbq or maple hoisin</i>	18
braised pork ribs	tossed in Gibbons Après Lager bbq sauce, served with green onion and buttermilk ranch <i>add notorious h.o.t. for \$2</i>	18
charcuterie	cured meats, local cheeses, pickles, house made mustard and chutney	25

FLATBREAD

ez does it 🌿	Stonesedge pizza sauce, fresh basil, cheese	14
pineapple express	Stonesedge pizza sauce, pineapple, onion, capicola, cheese	16
duffman	Gibbons Après Lager bbq sauce, chicken, bacon, cilantro, ranch, cheese	16
dwayne johnson	Stonesedge pizza sauce, capicola, chicken, bacon, red onion, pineapple, hot sauce, ranch cheese	18

BURGERS *choice of kale, o.g salad or fries*

stonesedge burger	63 Acres beef patty, stonesedge aioli, onion bacon jam, tomato, lettuce, pickle, crispy onion ring, aged cheddar on brioche bun	23
beyond burger 🌿	beyond meat patty, lettuce, tomato, pickle, Gibbons Après Lager bbq sauce, guacamole on multigrain bun	20
chicken burger	chefs blackening spice, aged cheddar, tomato, lettuce, Stonesedge aioli on brioche bun <i>upgrade to truffle fries 4, sin fries 5 add ½ avocado 4</i>	21