CRAFT GIN FLIGHT

Enjoy Cordo's craft gin bar, where you can sample a variety of premium craft gins from across our region. Each flight is accompanied by a 200ml bottle of your choice of premium mixer. Craft your own flight below!

Step 1

Pick ONE superior mixer: 200ml bottle

Fever Tree Tonic Water

Made with spring water + natural quinine!

Mediterranean Tonic
Light, fragrant, with rosemary, lemon thyme

Elderflower Tonic
Delicate, sweet floral taste

Refreshingly Light Tonic
Clean, crisp taste with fewer calories

Sparkling Sicilian Lemonade
Bright + zesty

Step 2

Pick THREE Craft Gins: 0.5oz each

Craft Gin

Preselected Garnish | 5 each

Rhubarb Gin, Stillhead
Wild Blackberry, Stillhead
Borealis Haskap, Gin Lane Co.
Edmonds, Gin Lane Co.
Aquarius, Gin Lane Co.
Empress 1908 Gin, Victoria Distillery
London Dry Gin, Tanueray
Flor De Sevilla, Tanqueray
Seaside Gin, Sheringham Distillery
Lemon Gin Liqueur, Sheringham Distillery
Libellule Gin, Alchemist Distillery
Unguava Gin, Arctic Yellow Gin
Pink Grapefruit Gin, Malfy Gin Rosa
Empress Elderflower Rose, Victoria Distillery
Roku Gin, Japanese Gin
Midnight Gin, Taynton Bay Spirits
2141 Barrel Aged Gin, Route 1 Distillery

Spirit-Free Flight

Preselected Garnish | 12 each

Lumette, Tanqueray Zero Free Spirits Gin
3 house-made syrups that change seasonally with our craft cocktails

CORDO CRAFT COCKTAILS

The Dark Forest | 16 | 1.75oz

Disaronno Amaretto | Okanagan Spirits Cherry Liqueur | Crème de Cacao | Fresh Lemon Juice | Chocolate Milk to Clarify

Freaky Tiki | 16 | 2oz

Planteray Pineapple Rum | Bacardi Dark Rum | Brown Sugar, Fennel + Winter Spice Syrup | Pomegranate Cordial | Fresh Lime Juice | Grapefruit Juice | Angostura Bitters

Core Memory | 17 | 2oz

BRBN by Okanagan Spirits | Drambuie | Cinnamon Brown Sugar Syrup | Apple Butter | Angostura Bitters

Spice Is Right | 14 | 2oz

Winter Spice Infused Flor de Sevilla Gin | Disaronno Amaretto | Fresh Orange Juice | Cranberry Juice | Fresh Lemon Juice

Pear Pressure | 14 | 2oz

El Gobernador Pisco | Pear Juice | Rosemary Syrup | Fresh Lemon Juice | Egg Whites

Foggy Nights | 15 | 3oz

Fernie Fog Earl Grey Liqueur | Cold Steeped Earl Grey Tea | Honey Syrup | Fresh Lemon Juice | Villa Teresa Prosecco

Crafted by @splashhh_of_ash

Don't forget to ask about our monthly cocktail feature!

MOCKTAILS

Hibiscus Haze | 7

Cold Steeped Hibiscus Spice Tea | Fever Tree Sparkling Sicilian Lemonade

Rosemary Sprig | 8

Grapefruit Juice | Rosemary Syrup | Fentiman's Ginger beer

Passionfruit and Cardamom Tonic | 12

Passionfruit Nectar | Cardamom Syrup | Tonic

THE CLASSICS

Stockmen Old Fashioned | 15 | 2oz

Okanagan Spirits BRBN | Simple Syrup | Dash Bitters

Manhattan | 17 | 3oz

BRBN Whisky | Esquimalt Rosso Sweet Vermouth | Angostura Bitters

Margarita | 15 | 1.5oz

Sauza Gold Tequila | Triple Sec | Fresh Lime Juice | Simple Syrup | Egg Whites

Caesar | 14 DBL | 16

Luksusowa Vodka | Worcestershire Sauce | Hot Tabasco | Clamato Juice

Negroni | 18 | 3oz

Bombay Gin | Esquimalt Rosso Sweet Vermouth | Campari

Classic Martini | 15 | 2.5oz

Have It Your Way

Your choice of Gin or Vodka, tell us how you take it, and we will make it

Porn Star Martini | 17 | 2.5oz

Absolut Vanilla Vodka | Fresh Passionfruit Juice | Simple Syrup | Fresh Lime Juice | Villa Teresa Prosecco

Espresso Martini | 14 | 2oz

Luksusowa Vodka | Kahlúa | Simple Syrup | Fresh Espresso

Vesper Martini | 14 | 2.5oz

Luksusowa Vodka | Bombay Gin | Lillet Blanc

DELTA TRIED AND TRUE

Smoked Hazelnut Manhattan | 17 | 2oz

BRBN | Esquimalt Rosso Sweet Vermouth | Hazelnut Syrup | Cocoa Bitters | Islay Whisky Mist

Spirit Forward

Blood Orange + Blackberry Sangria | 13 | 2oz

BRBN | Red Wine | Blood Orange Purée | Blackberry Syrup | Lemonade

Sour + Crushable

Teatime Buck | 12 DBL | 15

Signal Hill Whisky | Honey Lemon Chamomile Elixir | Club Soda

Light + Refreshing

Melon Basil Mimosa | 13 | 2oz

Aperol | Villa Teresa Prosecco | Basil Concentrate | Rock Melon Syrup | Fresh Lemon Juice

Spritz

Honey Do | 12

Honey Jasmine Syrup | Rock Melon Syrup | Black Tea | Lemonade

Zero Proof

REGIONAL DRAUGHT 16oz / 20oz

Revelstoke Lager, Mt. Begbie | 8 / 11
Red Collar Rotating Tap | 8 / 11
Pilsner, Phillips Brewing Co. | 8 / 11
Ridgewalk Red Ale, Fernie Brewing Co. | 8 / 11
Loop Line IPA, Iron Road Brewing 8 / 11
Next Gen Haskap Cider, Lass Chance Cider | 12

CIDERS

Send It Raspberry, Woodward Cider Co. 473ml | 14
Apple Cider, Soma 355ml | 12
Pear Cider, Farmstrong 355ml | 12

DOMESTIC BEERS

Kokanee | 7
Sleeman Clear 2.0 | 7
Sleeman Honey Brown | 7
Molson Canadian | 7

IMPORTED BEERS

Stella Artois | 8
Corona | 8

NON ALCOHOLIC BEER

Corona Sunbrew | 6
Dry Goods Classic Pilsner | 6
Dry Goods West Coast IPA | 6

COGNAC + BRANDY 1oz

Courvoisier VS French Cognac | 12
Père Magloire Fine VS French Calvados | 12
D'USSÉ VSOP French Cognac | 16

SCOTCH WHISKY 1oz

Glen Garioch Founders Reserve 12 Yr. Highland Single Malt | 12
Glenlivet, 12 Yr. Single Malt | 12
Glenfiddich, 12 Yr. Single Malt | 12
Glenmorangie, Highland Single Malt | 20
Lagavulin 8 Yr. Islay Single Malt | 18
Talisker 10 Yr. Islands Single Malt | 19
Macallan 12 Yr. Double Cask Speyside Single Malt | 20

Happy Hour

2:00pm - 5:00pm | 9:00pm - Close

Bites

Crispy Chicken Sliders (2) | 10
Brioche Bun | Shallot Aioli | Dill Pickle

Guacamole Dip | 8
Chopped Gems | Feta | Grilled Flatbread

Parmesan Fries | 6
Truffle Aioli

Lamb Lollipop | 7
Fresh Herb Purée | Spicy Tomato Sauce (GF)

Garlic Cheese Flatbread | 9
Hand-Stretched Flatbread

Breaded Onion Rings | 8
Roasted Shallot Aioli

Chef's Market Soup + Biscuit | 8
Seasonally Inspired Soup | Warm Cheddar Herb Biscuit

Vanilla Ice Cream | 9
House-Made Daily

Macarons (3) | 10
Hand-Made Locally

Sips

Select Wines | 50% Off
Monthly Feature Cocktail | $12
Daily Beer On Tap | $2 Off

DAILY DRINK SPECIALS

Mimosa Sunday | $6 Mimosas
Margs & Mayhem Monday | $2 Off Margaritas
Gin & Tonic Tuesday | $12 Gin Flights
Wine O'Clock Wednesday | 50% Off Select Wines
Drafty Decisions Thursday | $2 Off All Draft Beers
Shaft It Friday | $2 Off Shafts
Class Acts Saturday | $2 Off Classic Cocktails