

REFLECTIONS

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THE GARDEN TERRACE

Cocktails

Wines

Start+Share

Plant-Based

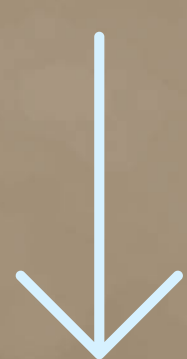
Comfort

Cravings

Main Event

Dessert

Brunch



Summer Cocktails

2 OZ

GREEN THUMB MARGARITA

teremana tequila, cointreau, lime,
fresh pressed greens, salt, pepper

19

APPLE OF MY EYE

manzana gifford, green chartreuse,
lime juice, apple juice

21

MARACUYA COLADA

mount gay, passionfruit purée,
coconut milk, simple syrup

24

SECRET GARDEN FIZZ

rye, campari, rosemary rhubarb syrup,
lemon juice, egg white, soda water,
grapefruit juice

26

TERRACE BRISK

st remy signature, amaro montenegro,
blackberry, orange slices, lemon juice,
orange juice

32

SMOKE SUNDAY

mezcal, tequila, pineapple jalapeno syrup,
lime juice, pineapple juice, egg white,
firewater bitter

35

INCEPTION NEGRONI

limited availability

the botanist, bianco vermouth, luxardo
bitter bianco, negroni ice sphere

40

ROSEWOOD GARDEN TREE

limited availability

selection of ROSEWOOD cocktails

165

Classics Reimagined

2 OZ



HOTEL GEORGIA

circa 1951

canadian classic cocktail

the botanist, lemon,
egg white, orgeat, nutmeg

24

BAJAN MOJITO

mount gay eclipse, palm sugar, mint,
charred lime

19

GREEK MULE

metaxa 7 star, lime, ginger beer

19

ZENFUL SANGRIA

choice of red, white or rosé wine, curaçao,
pineapple, fruit medley, bubbles

24

REFLECTIONS MARTINI

grey goose, martini blanco,
cypress bitters, pickled radish

24

ROSE GARDEN NEGRONI

the botanist, bianco vermouth,
bitter bianco, campari

24

THE KING OLD FASHIONED

remy martin xo, palm sugar,
aromatic bitters

50

Sparkling Cocktails

2 OZ

BELLINI

white peach purée, prosecco

21

13TH FLOOR COCKTAIL

grey goose, cointreau, passion fruit,
prosecco

28

CHAMPAGNE COBBLER

champagne, st. germain, orange juice,
lemon juice, pineapple gum

40

Zero Proof

COCONUT WATER

12

KALE SURPRIZE

freshly pressed mixture of your favourite
green fruits and vegetables

14

LONSDALE

apple juice, orgeat syrup, lime juice,
ginger beer

14

THE ANTIOXIDANT

blueberry, lemon, lavender honey,
bee pollen

18

Wines

Bubbles

5 OZ/BTL

MIONETTO

15/64

Prosecco

PIPER HEIDSIECK

45/225

Cuvée Brut

VEUVE CLICQUOT

275

Brut

PERRIER JOUËT

710

Belle Époque

KRUG

1200

Grand Cuvée

DOM PÉRIGNON

800

ARMAND DE BRIGNAC

1290

'Ace of Spades' Champagne

DOM PÉRIGNON

2000

Luminous Magnum

Rosé Bubbles

LAURENT PERRIER 750
Cuvée Rosé Brut

BILLECART-SALMON 250
Brut Rosé

DOM PERIGNON ROSÉ 1200

TAITTINGER 850
Comtes de Champagne Rosé 2005

DOM PERIGNON ROSÉ 2000
Luminous

DOM PERIGNON ROSÉ 2300
Luminous Magnum

White

5 OZ/BTL

CLOUDY BAY 25/110
Sauvignon Blanc
Marlborough, New Zealand

CHÂTEAU DE SANCERRE 25/110
Loire Valley, France

MER SOLEIL 110
Chardonnay
Santa Lucia, California

CHECKMATE WINERY 290
Chardonnay
Okanagan Valley, BC

HAYWIRE SWITCHBACK 23/105
Pinot Gris
Okanagan Valley, BC

LOUIS LATOUR 22/95
BOURGOGNE
Chardonnay
Burgundy, France

FIVE VINEYARDS 18/75
Pinot Blanc
Okanagan Valley, BC

MISSION HILL 100
Reserve Pinot Gris
Okanagan Valley, BC

MAREMMA TOSCANA 95
Antinori Le Mortelle
Italy

MATUA 75
Sauvignon Blanc
Marlborough, New Zealand

WINE O'CLOCK 420
Chardonnay
BC

CHÂTEAU STE. MICHELLE 110
Eroica - Rielsing

Rosé

5 OZ/BTL

CEDARCREEK

19/70

Pinot Noir Rosé

Okanagan Valley, BC

ANGELS & COWBOYS

22/80

MATUA

19/70

Rosé

Marlborough, New Zealand

ULTIMATE PROVENCE

25/105

Rosé

France

SOKOL BLOSSER

23/90

Pinot Noir Rosé

Oregon

Red

5 OZ/BTL

ARTEZIN 20/75
Mendocino County
Old Vine Zinfandel

RODNEY STRONG 24/95
Pinot Noir, Russian River Valley
Sonoma County, United States

BAROLO BROVIA 195

MISSION HILL 240
Compendium
Okanagan Valley, BC

FOXTROT 180
Pinot Noir
BC

CHECKMATE WINERY 220
Opening Gambit Merlot 2013
BC

SIGNORELLO ESTATE 520
Cabernet Sauvignon

TOMMASI 170
Amarone Della Valpolicella
DOCG Classico

FONTODI 135
Chianti Classico Grand Selezione

LOUIS LATOUR 23/90
BOURGOGNE
Gamay
Burgundy, France

NORTON PRIVADA 20/80
Mendoza Red

VANESSA VINEYARD 145
Syrah
BC

VANESSA VINEYARD 28/155
Meritage
BC

Small Plates

Start + Share

ABURI

tuna and salmon, hot kewpie, tobiko,
scallions

29

CRISPY CHICKEN

buttermilk fried, roasted poblano cream,
togarashi

25

LOBSTER TACOS

mushrooms, butter lettuce, matcha sauce,
avocado

27

TUNA TATAKI

mango, tostada, wasabi cream,
charred scallions

27

BEET SALAD

gazpacho, micro cress, toasted sunflower
seeds, crème fraîche

25

OCTOPUS

charred catalan octopus, thai curry,
chermoula crumble

25

JUMBO PRAWNS

garlic butter, cayenne sauce,
petit vegetables

32

TRUFFLE FRIES

parmesan, smoked jalapeño aioli

19

Plant -Based

CRISPY CAULIFLOWER

aji panca, mint, nutritional yeast

24

REFLECTION VEGETABLE ROLL

rice paper, vegetables, basil, matcha sauce, grapefruit

24

POBLANO

stuffed poblano peppers, sprouts and grains, mango, smoked pepper sauce

32

CHIRASHI BOWL

edamame, avocado, sushi rice, tofu, pickled ginger, sesame

36

Comfort Cravings

A A A BEEF BURGER

smoked chili mayo, lettuce, onion, tomato,
gouda, fries

28

VEGETARIAN BURGER

smashed avocado, gouda, lettuce, tomato,
fries

27

FLATBREAD

tomato and stone fruit, bocconcini,
basil, olive oil

25

fungi, truffle, porcini cream

27

add

chicken 8

prawns 14

Main Event

BEEF TENDERLOIN

beets, potato purée, morel sauce

49

DUCK BREAST

yam purée, seared bok choy, hibiscus jus

38

SEAFOOD PAELLA

bc seafood, peppers, saffron

42

PAN-SEARED HALIBUT

ajo blanco, basil oil, vegetable succotash

40

GNOCCHI

brie, toasted sunflower seeds,
young parmesan crumble

38

CREOLE CHICKEN

potato purée, brussel sprouts,
butter emulsion

38

Dessert

CHOCOLATE CRUNCH CAKE

16

SUNDAE

18

CHEESECAKE

16

Weekend Brunch

Available from 10:00 am - 2:00 pm

Weekend Brunch

Available from 10:00 am - 2:00 pm

REFLECTION BENEDICT

crab and shrimp cake, smashed avocado, english muffin, breakfast potatoes

29

HUEVOS RANCHEROS

corn tortilla, black beans fried egg, salsa ranchera, smashed avocado, queso fresco

27

VEGETABLE EGG BHURJI

three eggs scramble, turmeric, peppers, cilantro, vegan sausage, breakfast potatoes

27

CROQUE MADAME

fried egg, emperor ham, brioche, breakfast potatoes

29

YOGI BREAKFAST BOWL

crispy yam, avocado, quinoa salad, vegan bratwurst, edamame, vegetable crisp

28

PEACH FRENCH TOAST

caramelised peach, mascarpone, compote, mint

24

PARFAIT BOWL

maple yogurt, granola, peach and berries, candied sunflower seeds

23

sides

one egg any style	6
canadian bacon	7
breakfast potatoes	6
avocado	4
hollandaise	3
berries	9
side toast	5

All prices are in CAD and subject to applicable tax(es). An 18% gratuity will be applied to groups of eight or more.