

# the keefer bar

The image shows three promotional cards for 'Soul Motion' DJ. The first card on the left features a DJ at a turntable with the text 'THURSDAY SOUL MOTION DJ | 9pm funky vinyls & 45's'. The middle card shows a cocktail glass with the text 'SUN-FRI | 4-6pm HAPPY HOUR cocktail & drink specials | 50% off bar snacks & dim sum'. The third card on the right is partially visible and shows a woman's face.

*Happy Hour*



Drinks

Food

Happy Hour

## Nightly Features

- SUNDAY - \$8 PINEAPPLE DAIQUIRI
- MONDAY - \$8 NIGHT OF A THOUSAND EYES
- TUESDAY - \$8 UNPREDICTED SEASON #2
- WEDNESDAY - \$6 ROSEMARY GIMLET
- THURSDAY - \$6 KEEFER ST. CIDER



## Summer Prescriptions

OTHERWORLDLY | of, relating to, or resembling that of a world other than the actual world.



Silver River Rendezvous 

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\$16

Belle de Brillet pear liqueur, vodka, dry vermouth, LeeGangJu Korean spirit, fig root, coconut water

*silky, strong, rich*

Doctor Whom  

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\$17

Botanist gin, Cointreau, Pimms, akvavit, cucumber galangal shrub, lemon, milk, soda

*tangy, bright, vegetal*



Sundrop Fizz  

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\$19

St Remy Signature brandy, peach rooibus vermouth, amontillado, osmanthus, orange, cream, egg white, sparkling wine

*creamy, fruity, smooth*

Sorayama  

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\$19

Mount Gay Eclipse rum, Cointreau, lime, passionfruit, tonka, curry leaf, green Sichuan peppercorn, sparkling sake

*spicy, fresh, nutty*

Asteroid City  

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\$17

Mount Gay Eclipse rum, Averna, black sesame, strawberry oolong coconut milk

*creamy, herbal, rich*

Midnight Gospel  

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\$22

Cointreau, mezcal, raspberry, yuzu, hojicha, mirin, egg white

*smoky, fruity, roasty*

Brightside Negroni  

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\$18

Paprika Botanist gin, bitter aperitivo, fino sherry, blanc vermouth, fennel hydrosol

*bittersweet, smokey, strong*

Wicked City  

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\$26

Remy Martin VSOP cognac, Westland American single malt, rose & torino vermouth, shiso yellow chartreuse, tarragon Peychaud's bitters

*strong, herbal, smooth*

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## Alumni Cocktails

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A collection of the Keefer's greatest hits cocktails.

<u>Keefer 75</u> 	\$17
Dragonfruit Beefeater gin, lavender, lemon, sparkling wine <i>fresh, effervescent, celebratory</i>	
<u>Rosemary Gimlet</u> 	\$15
Beefeater gin, rosemary lime cordial <i>tart, herbaceous, fresh</i>	
<u>No-Tell Hotel</u> 	\$16
Gobernador pisco, Mount Gay Eclipse rum, Cointreau, fino, lemon, hibiscus, genmaicha <i>fresh, fruity nutty</i>	
<u>Buffalo Soldier</u> 	\$16
Wild Turkey bourbon, lemon, ginger, tamarind <i>tangy, citrusy, spicy</i>	
<u>Pineapple Daiquiri</u> 	\$16
Fresh & grilled pineapple Flor de Cana 7yr rum, lime, maple, yun-zhi <i>fruity, tropical, tart</i>	
<u>Dragonfly</u> 	\$16
Dragonfruit Beefeater gin, nigori sake, ginger, lemon, magnolia bark tincture <i>light, tart, kicky</i>	
<u>Chinatown Sour</u> 	\$17
Wild Turkey 101 bourbon, Fernet Branca, lemon, astragalus, orgeat <i>herbal, bitter, complex</i>	
<u>Skeleton Kiss</u> 	\$18

El Gobernador pisco, mezcal, lime, pineapple, rose, firewater tincture

*fruity, tart, spicy*

Unpredicted Season #2 

\$16

Cazadores blanco tequila, Cointreau, salted plum, lime

*citrusy, fruity, tart*

Antidote 

\$15

Forty Creek Canadian whisky, yuzu sake, lemon, Nin Jiom

*rich, herbal, fresh*

Honey Don't Dew Me Like That 

\$15

Maker's Mark bourbon, tarragon Aperol, honeydew, lemon

*fruity, herbal, summery*

Good Root 

\$16

Cazadores blanco tequila, rosemary Cynar, grapefruit, lime, maca root

*refreshing, bitter, earthy*

Blood Moon 

\$18

Botanist gin, lemon, Sichuan & pink peppercorn blood orange, egg white, celery bitters

*tart, savoury, vegetal*

Boss Lady 

\$17

Cazadores reposado tequila, Aperol, mandarin shrub, lemon, egg white, soda

*citrusy, tart, fizzy*

Fantasy Island 

\$17

Northern Keep vodka, Happy Wine, strawberry rhubarb tea, pomegranate, lemon, egg white

*fruity, tangy, velvety*

Jade Dynasty 

\$18

Beefeater gin, Vida mezcal, matcha, citrus, sesame, bonito, egg white

*rich, earthy, umami*

Night of a Thousand Eyes 

\$16

Northern Keep vodka, Kahlua, amaro Montenegro, espresso, salted caramel kasu, sesame

*rich, decadent, umami*

Forager's Martini 

\$24

Botanist gin, dry vermouth blend, hydrosol, served 20 below zero, with house pickled vegetables, olives, lemon twist

*strong, herbaceous, bright*

Bold Fashioned 

\$16

Wild Turkey 101 bourbon, coconut gomme, house bitters

*strong, bold, bright*

Blackburn 

\$16

Dewar's scotch, Averna, Keefer sweet vermouth, Benedictine, red cardamom. (Bottle conditioned in beeswax)

*rich, silky, smokey*

Tokyo Drift 

\$19

Suntory Toki Japanese whisky, ambre vermouth, kumquat gomme, "tobacco" bitters

*delicate, bittersweet*

Smokey & The Bandit 

\$20

Arbeg Wee Beastie scotch, mezcal, Aperol, Keefer sweet vermouth

*smokey, smokey, bittersweet*

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## Sharing

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Cocktail shots for you and three friends

Kaffir Lime Pie

\$20

Vodka, Frangelico, lime, kaffir lime leaf & vanilla tincture

*4 shots*

Red Lantern

\$20

Gin, Lillet blanc, sweet vermouth, Luxardo maraschino, ginseng, angostura

4 shots

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## Reserve Cocktails


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A curated selection of classic cocktails, made with the best of the best, elite, premium spirits.

Broke & Famous 

\$25

Nikka Coffey Grain whisky, Aperol, paprika honey, lemon, firewater

Daiquiri 

\$25

Flor de Cana 18yr, hand pressed lime juice, raw cane sugar syrup, shaken to the high heavens

*This cocktail has been through the ringer. Celebrated, then bastardized, and recently reclaimed as the bartender's handshake, this is the yardstick of perfect balance. Credited to Jennings Cox, circa 1896.*

Margarita 

\$40

Don Julio 1942 Tequila, hand pressed lime juice, Pierre Ferrand Dry Curacao & black Hawaiian salt

*Was it originally mixed for actress Rita Hayworth (aka Margarita Cansino), or showgirl Marjorie King ("allergic to vodka") or singer Norma Egstrom (aka Peggy Lee, aka Margaret) or is it just a twist on the daisy cocktail? We may never know. But what's in a name? A cocktail by any other name ...*

Old Fashioned 

\$90

Your choice of either Nikka Miyagikyo Peated Japanese Single Malt -OR- Nikka Yoichi Non-Peated Japanese Single Malt, raw cane sugar, bitters, ice sphere, orange twist & guinette cherries

*Both of these whiskies were released as part of the Nikka Discovery Series in 2021. Yoichi distillery usually produces peated whiskies, and Miyagikyo non-peated whiskies, but for this release they've done a bit of a switcheroo. Choose your own Old Fashioned adventure! This is a cocktail in its purest, most simple form: spirit, sugar, bitters, water.*

Rob Roy

\$45

Bruichladdich Port Charlotte 10yr scotch, El Bandarra Vermouth, pineapple & star anise bitters

*A working-stiff cocktail takes a trip to the Caribbean for spring break, and really let's its hair down. Credited to Robert Roy MacGregor, Waldorf Astoria 1897*

Sazerac

\$90

Michter's 10yr Rye, raw cane sugar, peychaud's bitters, angostura bitters, St George absinthe rinse, lemon twist

*This cocktail was born in New Orleans, and a kissing-cousin to the old fashioned. The herbaceous absinthe makes the spice of rye, sing hymns of epic proportions.*

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## Spirits List

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### SPIRITS LIST

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## Beer

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Asahi Super Dry  \$7

5.2% | 330ml

*Inspired by dry sake, Asahi invented the world's first super dry beer.*

Czechvar Pilsner  \$7

5% | 330ml

*The original budweiser*

Strange Fellows Beldame Pilsner \$9

5% | 473ml

*Bright clean and fresh with a bracing and refreshing bitterness and the unmistakable herbal earthy character of the Noble Hallertau hop.*

Faculty 165 Shower Beer  \$9

5% | 473ml

*Easy drinking pale ale, dry hopped with calista & cashmere hops*

Small Gods "Promised Land" \$10

4.8% | 473ml

*Teaming with Citra and Mosaic hops, this action-packed beer is full of bold flavours and some shocking twists and turns.*

House of Funk Valhalla Wild Pale Ale  \$9

5% | 473ml

*A marriage of wild yeasts and aggressive hop usage. Double dry hopped. Citra + Centennial + El Dorado hops.*

Faculty Raspberry Sourweisse \$9

5.2% | 473ml

*Kettle sour with raspberry and lemon*

Parkside Humans IPA 

\$9

6.3% | 473ml

*This NEIPA is light gold in colour with big juicy flavours of tropical fruit, lemon rind and peach from a mix of Cashmere, Mosaic, and Ahtanum — heavily dry-hopped warm with Citra hops*

Hoyne Dark Matter

\$8

5.3% | 355ml

*Subtle hints of dark chocolate aroma and roasted malt, this beer is deceptively light.*

Sunday Rosé Cider 

\$8

6% | 355ml

*Ripe Okanagan apples co-fermented with saskatoon berries, hibiscus and elderflowers.*

Lonetree Cider

\$7

5.5% | 355ml

*100% BC apples, mild sweetness, with a crisp, clean finish*

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## Sake

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Hakatsuru Sayuri Nigori 

\$25

*300ml*

Hakatsuru Junmai 

\$25

*300ml*

Osake Sparkling Junmai Sake

\$16|\$45

150ml | 500ml

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## Wine

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Cuma Torrontes 

\$12|\$50

Selbach Mosel Riesling  

\$55



<u>Le Paradou Cinsault Rose</u> 	\$12 \$50
<u>Joie ReThink Pink</u> 	\$60
<u>Tread Softly Pinot Noir</u> 	\$12 \$50
<u>Rodney Strong Cabernet Sauvignon</u>  	\$65

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## Sparkling

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<u>Charles de Fere Jean Louis Blanc de Blanc</u> 	\$12 \$50
<u>Fiol Prosecco</u>  	\$65
<u>Monte Creek Living Land Sparkling Rose</u> 	\$70
<u>Mumm Cordon Rouge Brut</u> 	\$110
<u>Veuve Clicquot Brut</u>  	\$135
<u>Billecart Salmon Brut Rose</u>  	\$210
<u>Perrier Jouet Belle Epoque 2013</u>  	\$350
<u>Dom Perignon Brut 2012</u>  	\$400
<u>Dom Perignon Brut Rose 2006</u>  	\$480
<u>Ace of Spades</u>  	\$500

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## Non-Alcoholic

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<u>Soda</u>	\$5
<u>Rosemary Lime Soda</u>	\$6
<i>rosemary lime cordial, soda</i>	
<u>Strawberry Rhubarb Soda</u>	\$6
<i>strawberry rhubarb tea, pomegranate, lemon, soda</i>	

<u>Ginger Beer</u>	\$6
<i>house made ginger beer</i>	
<u>Kombucha </u>	\$8
<i>Oddity hibiscus mint</i>	
<u>Wild Folk Sparkling Negroni</u>	\$12
<i>Tasting Notes: Rhubarb, Grapefruit Rind, Star Anise, Rosehip, and Juniper.</i>	
<u>Zero Proof Cocktail</u>	\$12
<i>rotating non-alcoholic spirit, crafted into a custom cocktail. Tell your server or bartender what flavours you like!</i>	
<u>Nonny Beer "Pilsner" </u>	\$7

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## Keefer at Home

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Want to enjoy Keefer cocktails from the comfort of your own home? Now you can!

1 sachet of mix is enough to make 6 full size cocktails or 12 mini-cocktails.

(Mix is non-alcoholic. Alcohol sold separately)

<u>Rosemary Gimlet Mix </u>	\$15
The Rosemary Gimlet is an all-time Keefer classic. Rosemary adds an herbaceous, earthy note to this refreshing zippy cocktail.	
<i>We suggest mixing it with gin, but this mix goes great with vodka, tequila, mezcal...just about any spirit!</i>	
<u>Pineapple Daiquiri Mix</u>	\$16
The Pineapple Daiquiri is a tangy spicy twist on a classic daiquiri. Fresh pineapple gives this drink a tropical tangy note, and the maple yun zhi adds a rich velvet texture.	
<i>We suggest mixing it with aged rum, but this mix goes great with gin, tequila, mezcal, vodka, whisky... just about any spirit!</i>	
<u>Buffalo Soldier Mix</u>	\$16
The Buffalo Soldier is a tangy spicy twist on a whiskey sour. Ginger gives this drink a fresh bite, and tamarind gives it a tangy snap.	
<i>We suggest mixing it with bourbon, but this mix goes great with gin, tequila, mezcal, vodka... just about any spirit!</i>	
<u>Blood Moon Mix</u>	\$16
The Blood Moon is a citrusy & vegetal twist on a gin sour. Szechuan & pink peppercorn gives this drink a	

fresh bite, and celery tincture gives it a savoury balance.

*We suggest mixing it with gin, but this mix goes great with tequila, mezcal, vodka... just about any spirit!*

### Spicy Margarita Mix

\$16

Who doesn't love a spicy marg? This one packs a solid punch!

*We suggest mixing it with tequila or mezcal, but this mix goes great with gin, vodka, rum... just about any spirit!*

### Lemon Sour Mix

\$14

Make everything from whisky sours to tom collins with this fresh lemon sour mix!

*This literally goes with everything. Check out our Recipe page for ideas.*

### Lime Sour Mix

\$14

Make everything from margaritas to daiquiris with this fresh lime sour mix!

*This literally goes with everything. Check out our Recipe page for ideas.*

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## Glossary

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### Astragalus

*A root used for immune deficiencies and allergies.*

### Beeswax

*Promotes healing of wounds, protects liver and reduces cholesterol*

### Ginger

*Warms the stomach and lungs to stop coughing and vomiting and resolves toxicity.*

### Ginseng

*Strengthens body, restores vitality, calms the spirit and improves mental function.*

### Lapsang

*Rich in vitamins and amino acids, eliminates toxins in the body and improves circulation*

### Magnolia Bark

*A pungent, bitter, warm herb that helps movement of the digestive Qi.*

### Maca Root

*Stimulates libido*

### Nin Jiom

*Chinese herbal cough syrup*

## Red Cardamom

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*Cools and invigorates the blood*

## Yun Zhi

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*Replenishes Essence and Qi, regulates and enhances the immune function.*

## Amaro

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*A bitter sweet Italian herbal liqueur consumed as an aperitif or digestif.*

## Baijiu

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*A Chinese spirit, usuall made from sorghum*

## Benedictine

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*A French herbal liqueur flavored with 27 herbs such as mace, clove and cinnamon*

## Bitters

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*A tincture made from steeping or distilling herbs, spices and/or botanicals in a neutral spirit. Originally designed to aid digestion.*

## Cynar

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*An artichoke flavored amaro*

## Hydrosol

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*A non alcoholic herbal distillate*