

SUNSET SIPS

PINKY'S UP!

A CERTAIN SHADE OF GREEN

calm & refreshing

Empress Cucumber Lemon gin, matcha cordial, lime, egg white

23 2 oz

42 4 oz

TIFFANY'S BREAKFAST

tart & bright

Empress Oaken gin, Giffard Grapefruit, Lillet, chamomile demerara syrup

26 3 oz

48 6 oz

ROYAL ROSE GARDEN

sweet & surprising

Empress Rose Elderflower gin, Esquimalt Kina Blanc, Bella Coola iced tea

22 2 oz

40 4 oz

MILK & HONEY

clear & inviting

Empress Cocktail gin, Earl Grey lavender honey, lemon

24 2 oz

44 4 oz

MAD HATTER

sweet & surprising

dill-infused Altos Blanco, Cointreau, raspberry lemonade tea, pineapple

24 2 oz

44 4 oz

FREE OF SPIRIT

GARDEN BREEZE

fresh & bright

Market Fresh tea, Lumette Bright Lights, Temperance cider

15

LONDONDERRY SPRITZ

tart & sweet

Lady Londonderry tea, lemon, Bottega O Rosé

15

MATCHA LIMEADE

sharp & refreshing

matcha cordial, Noa Garden "gin"

15

BY THE GLASS

5 oz

9 oz

CHURCH & STATE

blanc de gris | Brentwood Bay, BC, Canada

22

LAURENT PERRIER

brut | Champagne, France

45

MT. BOUCHERIE

rosé | Kelowna, BC, Canada

16

26

UNSWORTH

pinot gris | Cowichan Valley, BC, Canada

17

29

HILLSIDE

pinot noir | Okanagan Valley, Canada

17

29

BREW

HOYNE pilsner

9

PERONI lager

9

PHILLIPS blue buck

10

GUINNESS stout

14

PECKISH?

CHOICE OF THREE	48
ADDITIONAL PLATE	16

SAVOURY

SORTILÈGE WHISKEY POTTED FOIE GRAS

maple gelée, smoked Vancouver Island sea salt, sliced warmed baguette

FINEST AT SEA COLD SMOKED ALBACORE TUNA CROSTINI

toasted brioche, smashed avocado

MUSHROOM BULGOGI BAO

ginger-pickled cucumber, green onion, black garlic aioli, sesame seeds

RASPBERRY CHAMBORD COMPRESSED WATERMELON

braised fig, whipped goat's cheese, tomato jam

BC SOCKEYE SALMON & PRAWN CEVICHE VERDE

red pepper mignonette, celery, tortilla chips

STUFFED YORKIE

shaved prime rib, onion relish, beef jus

CHICKEN OR POTATO SAMOSA

mint chutney, mango gel

KIMCHI CORN FRITTERS

local bull kelp, charred spring onion

SWEET

EMPRESS HONEY & DULCEY TART

hazelnut praline

MIDNIGHT BLOOM DARK CHOCOLATE BAR

rose tea ganache montée

SALTED CHOCOLATE AND OAT “PIE”



AN INTOXICATING TWIST ON TRADITION

Welcome to Sunset Sips, where tradition meets innovation in our Tea-Inspired Cocktail Experience. Drawing inspiration from our iconic Afternoon Tea, we've crafted a selection of cocktails that transform the elegance and charm of this beloved ritual into a vibrant evening adventure.

Each cocktail is a tribute to the timeless essence of Afternoon Tea, reimaged with a modern twist. Our mixologists have meticulously blended premium spirits, aromatic teas, and fresh botanicals to create unique libations that capture the spirit of the Empress.

Share your experience with us on Instagram:
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