



*The*  
**DIAMOND**

Cocktail List  
&  
Drinks Menu

*For The People, The Craft.  
Past & Present*

# Cocktails

## Boozy

**Malibu** ☹ **\$12**

Coconut-Washed Gin ♦ French Vermouth ♦ Strawberry ♦ Dill ♦ Salted Aperol  
*Circa 2016, The Diamond*

**Ancho Ready** ☐ **\$15**

Premium Reposado Tequila ♦ Cacao ♦ Mezcal ♦ Grapefruit Oil ♦ Ancho Chili  
*Circa 2016, The Diamond*

**Nuclear Spring** ☹ **\$15**

Cuban Rum ♦ Yellow Chartreuse ♦ Overproof Rum ♦ Pineapple ♦ Banana and Nut Tea ♦ Lime  
*Circa 2005, LAB, London, Gregor de Gruyther, adapted by The Diamond 2017*

**Bourbon Sombrero** ☐ **\$13**

Delicious Bourbon ♦ Mezcal ♦ Lillet Rouge ♦ Maple ♦ Walnut Bitters  
*Circa 1996, Peterman Catalogue, adapted by The Diamond 2017*

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## Refreshing

**Hotel Havana** ☹ **\$11**

Matcha Cuban Rum ♦ Cocchi Americano ♦ Lime ♦ Orgeat ♦ Angostura  
*Circa 2017, The Diamond*

**Brand New Cadillac** ☐ **\$12**

Sake ♦ Lillet Rose ♦ Kumquat ♦ Pastis ♦ Thai Basil ♦ Soda  
*Circa 2017, The Diamond*

**Portland** ☐ **\$12**

Local West Coast Pale Ale ♦ Proper Rye ♦ Orange ♦ Punt e Mes  
*Circa 2016, The Diamond*

**Bicicleta #2** ☹ **\$9**

Campari ♦ Italian Vermouth ♦ BC White Wine ♦ Grapefruit Oil  
*Circa 2009, The Diamond*

*All Cocktails 2 oz*

# Cocktails

## *Delicate*

**Sangre de Vida** ☞ **\$11**

Peruvian Pisco ♦ Maraschino ♦ Ramazzotti ♦ Blood Orange ♦ Sparkling Wine ♦ Lemon  
*Circa 2017, The Diamond*

**Canta-Loupe Fiasco** ☞ **\$12**

Sparkling Wine ♦ Aperol ♦ Cantaloupe ♦ Lime ♦ Honey  
*Circa 2015, Supermarine*

**It Happened in Athens** ☐ **\$13**

Premium Gin ♦ Greek Yogurt ♦ Coconut ♦ Lime ♦ Ouzo ♦ Blue  
*Circa 2016, The Diamond*

**Gassy Jack's Lady** ☞ **\$13**

Local Creme de Cassis ♦ Amontillado Sherry ♦ Lemon  
*Circa 2017, The Diamond*

**Purple Magic** ☞ **\$12**

Delicious Bourbon ♦ Amaro Montenegro ♦ Blackberry ♦ Apple Cider Vinegar ♦ Egg Yolk  
*Circa 2017, The Diamond*

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## *Overlooked*

**Fog Cutter** ☐ **\$13**

Cognac ♦ Dark Bermudan Rum ♦ London Dry Gin ♦ Amontillado Sherry ♦ Citrus ♦ Orgeat  
*Circa 1972, Trader Vic*

**The King's Trident** ☐ **\$12**

Local Aquavit ♦ Cynar ♦ Manzanilla Sherry ♦ Nectarine and Fennel Shrub ♦ Soda  
*Circa 2000, Zig Zag Cafe, Seattle, Robert Hess, Adapted by The Diamond 2017*

**The Vancouver** ☞ **\$12**

Local Barrel-Aged Gin ♦ Local Barrel-Aged Vermouth ♦ Benedictine ♦ Orange Bitters  
*Circa 1950, Sylvia Hotel, Vancouver*

*All Cocktails 2 oz*

# Cocktails

## *Notorious*

**Premium Penicillin** □ **\$25**

Overproof Islay Scotch ♦ Heavily Peated Islay Scotch ♦ Lemon ♦ Ginger ♦ Honey  
*Circa 2006, Milk and Honey, New York, Sam Ross*

**Buck Buck Mule** □ **\$12**

London Dry Gin ♦ Fino Sherry ♦ Cucumber ♦ Lime ♦ Ginger Beer  
*Circa 2009, The Diamond*

**Japanese Whiskey Old Fashioned** □ **\$26**

Cask Strength Japanese Whiskey ♦ Sugar Cube ♦ Angostura Bitters ♦ Lemon Oil  
*Circa 1880, The Pendennis Club, Louisville*

**Paper Plane** ∇ **\$13**

Delicious Bourbon ♦ Aperol ♦ Amaro Nonino ♦ Lemon  
*Circa 2009, Little Branch, New York, Sam Ross*

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## *Proper*

**One Hope One Quest** □ **\$14**

Islay Dry Gin ♦ Fino Sherry ♦ Celery and Orange Bitters ♦ Grapefruit ♦ Sage  
*Circa 2017, The Diamond*

**Smooth Criminal** ∇ **\$12**

Butter-washed Blanco Tequila ♦ Dry Curacao ♦ Oat Milk ♦ Apricot ♦ Lemon ♦ Egg white  
*Circa 2017, The Diamond*

**Port of Skal** □ **\$15**

Local Aquavit ♦ Tawny Port ♦ Italian Vermouth ♦ Cold Brew Coffee ♦ Orange ♦ Tonic  
*Circa 2017, The Diamond*

**Satan's Circus** ∇ **\$13**

Mezcal ♦ Cocchi Americano ♦ Grapefruit ♦ Lime ♦ Firewater  
*Circa 2017, The Diamond*

**The Frog** □ **\$14**

London Dry Gin ♦ Lillet ♦ Green Chartreuse ♦ Celery ♦ Lime ♦ Herbs ♦ Egg White  
*Circa 2016, Supermarine*

*All Cocktails 2 oz*



# Beer

## *Draught*

**Parkside Pilsner** \$7  
Port Moody

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## *Bottles & Cans*

**Good Company Lager** \$6  
Vancouver

**Asahi Super Dry** \$7.75  
Japan

**33 Acres of Sunshine** \$7.75  
Vancouver

**Strange Fellows Talisman Pale Ale - Tall Can** \$8.50  
Vancouver

**Four Winds Saison** \$7.75  
Delta

**Maui Coconut Porter** \$7.75  
Hawaii

**Yellow Dog Play Dead IPA - Tall Can** \$9  
Port Moody

**LoneTree Cider** \$6  
Okanagan

+Splash of Aperol \$2

+Splash of Campari \$2

**Diamond Radler** \$7  
Vancouver



# Wine

## *White*

**Road 13 Stemwinder (Draught)** \$9  
Chardonnay/Viognier ♦ Okanagan Valley, BC

**L'ora** \$11/\$50  
Pinot Grigio ♦ Alto Adiege, Italy

**Tantalus** \$12/\$55  
Riesling ♦ Kelowna, BC

**Tantalus** \$12/\$55  
Rosé ♦ Kelowna, BC

## *Red*

**Road 13 Honest John's Red (Draught)** \$9  
Merlot/Cab. Franc/Cab. Sauv. ♦ Okanagan Valley, BC

**López de Haro** \$11/\$50  
Tempranillo ♦ Rioja, Spain

**Tinto Negro** \$13/\$60  
Malbec ♦ Uco Valley, Argentina

**Truchard** \$80  
Cabernet Sauvignon ♦ Napa Valley, California

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## *Bubbles*

**Bon Aval Cava** \$10/\$45  
Brut Nature ♦ Spain

**Moët & Chandon NV** \$110  
Champagne ♦ France

**Veuve Clicquot Brut NV** \$125  
Champagne ♦ France