



*The*  
**DIAMOND**

Cocktail List  
&  
Drinks Menu

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

# Cocktails

## Boozy

### Red Hook ☞

Canadian rye • Punt E Mes • maraschino  
*Circa 2003, Milk&Honey, NYC*

\$13

### The Vancouver ☞

Gin • Italian vermouth • Benedictine • orange bitters  
*Circa 1950, Sylvia Hotel, Vancouver*

\$14

### Ancho Ready ☐

Resposado tequila • cacao mezcal • ancho chili •  
grapefruit bitters  
*Circa 2016, The Diamond, Vancouver*

\$15

### Midtown Apple ☞

Puerto Rican aged rum • Amontillado sherry • Calvados •  
salted maple • pastis  
*Circa 2017, The Diamond, Vancouver*

\$14

### Cedar Sazerac ☐

Canadian Rye • Calvados • Green Chartreuse •  
Peychaud's bitters • Angostura bitters • cedar  
*Circa 2017, The Diamond, Vancouver*

\$13

### Jimador's Punch ☐

Blanco tequila • Campari • citrus • smoked black tea

\$12

# Cocktails

## Refreshing

**Cuban Queen** 🍸 \$12  
Cuban rum ♦ Italian vermouth ♦ black tea ♦ pineapple ♦  
Peychaud's bitters  
*Circa 2017, The Diamond, Vancouver*

**Talk is Cheap** 🍸 \$11  
Sake ♦ Lillet blanc ♦ cinnamon ♦ grapefruit ♦ lime ♦  
mint ♦ soda  
*Circa 2017, The Diamond, Vancouver*

**Portland** ☐ \$14  
Canadian rye ♦ Punt E Mes ♦ lemon ♦ orange ♦  
black tea ♦ pale ale  
*Circa 2016, The Diamond, Vancouver*

**Bicicletta No. 2** 🍸 \$10  
White wine ♦ Campari ♦ Italian vermouth  
*Circa 2009, The Diamond, Vancouver*

**Buck Buck Mule** ☐ \$12  
Gin ♦ Fino sherry ♦ lime ♦ cucumber ♦ sugar ♦  
ginger beer  
*Circa 2009, The Diamond, Vancouver*

**Paper Plane** 🍸 \$13  
Bourbon ♦ Aperol ♦ amaro Nonino ♦ lemon  
*Circa 2009, Sam Ross, NYC*

# Cocktails

## *Delicate*

### **Adonis** ☞

\$11

Fino sherry ♦ Italian vermouth ♦ orange bitters  
*Circa 1880s, Waldorf Astoria, NYC*

### **Viceroyalty** ☞

\$14

Pisco ♦ amaro Montenegro ♦ ginger ♦ lemon ♦ sparkling wine  
*Circa 2017, The Diamond, Vancouver*

### **The Commonwealth** ☞

\$12

Gin ♦ Cynar ♦ apricot ♦ orange bitters ♦ sparkling wine  
*Circa 2017, The Diamond, Vancouver*

### **London Fog** ☞

\$13

Gin ♦ Lillet blanc ♦ grapefruit ♦ black tea ♦ egg white  
*Circa 2017, The Diamond, Vancouver*

### **Seasonal Cobbler** ☐

\$12

Sherry ♦ Benedictine ♦ citrus ♦ orange ♦ bitters ♦ nutmeg

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## *Overlooked*

### **Get Home Safe** ☐

\$13

Amaro Montenegro ♦ Campari ♦ Italian vermouth ♦  
cold brew ♦ lemon ♦ orange bitters ♦ rosemary  
*Circa 2017, The Diamond, Vancouver*

### **Foggy Connor** ☐

\$14

Cognac ♦ amaro Montenegro ♦ bourbon ♦ black rum ♦  
avogeat ♦ lime ♦ pineapple  
*Circa 2017, The Diamond, Vancouver*



**Oaxacan New Years** ☞

**\$15**

Mezcal ♦ Cocchi Americano ♦ grapefruit ♦ lime ♦  
cinnamon ♦ firewater

*Circa 2017, The Diamond, Vancouver*

**Old Cuban** ☞

**\$13**

Aged Cuban rum ♦ lime ♦ sugar ♦ bitters ♦ mint ♦ sparkling wine

*Circa 2004, Audrey Sanders, NYC*

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***Premium Oldies***

**Japanese Old Fashioned** ☐

**\$25**

Japanese Whisky ♦ sugar cube ♦ aromatic bitters ♦ lemon oil

**Jalisco Old Fashioned** ☐

**\$22**

Premium Reposado tequila ♦ sugar cube ♦ bitters ♦  
grapefruit oil

**Nicaraguan Old Fashioned** ☐

**\$19**

18 yr old Nicaraguan rum ♦ sugar cube ♦ bitters ♦ orange oil

**Gin Old Fashioned** ☐

**\$18**

Scottish gin ♦ sugar cube ♦ bitters ♦ grapefruit oil

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***Shooting Blanks*** \$6

**Rotational savory non-alcoholic cocktail**

**Rotational refreshing non-alcoholic cocktail**



## **Beers** *Draughts*

**Parkside Pilsner**  
Port Moody

\$7

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### *Cans & Bottles*

**Good Company Lager** 355ml  
Vancouver

\$6

**33 Acres Darkness** 330ml  
Vancouver

\$7.75

**Four Winds IPA** 330ml  
Vancouver

\$7.75

**Strange Fellows Talisman Pale Ale** 473ml  
Vancouver

\$8.50

**Persephone Black Lager** 355ml  
Gibsons

\$6

**Lone Tree Cider** 355ml  
Okanagan

\$6



# Wine

## *Red*

<b>Tinto Negro</b> Mendoza Malbec ♦ Argentina	\$12/60
<b>Stina</b> Cuvée Red ♦ Croatia	\$14/70
<b>Les Halos de Jupiter</b> Côtes du Rhône ♦ France	\$17/85

## *White*

<b>Anthonij Rupert</b> Protea Chenin Blanc ♦ South Africa	\$11/50
<b>L'Ora</b> Pinot Grigio ♦ Italy	\$12/60
<b>Bodega Renacer</b> Punto Final Chardonnay Reserva ♦ Argentina	\$14/70

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## *Bubbles*

<b>Bon Aval</b> Cava Brut ♦ Spain	\$10/45
<b>Moët &amp; Chandon</b> Brut ♦ France	\$115
<b>Veuve Clicquot</b> Brut ♦ France	\$125