

wildlight

KITCHEN + BAR

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No. 02

Thursday Cocktail Club

ALL LISTED COCKTAILS \$15

I. The Blanco Botanizer

2 OZ • \$15

A tribute to Don Julio's pioneering spirit in the agave fields, this modern flip showcases the fresh, vibrant character of Don Julio Blanco through cooling cucumber, coriander, tropical coconut, and Pimm's. Originally crafted by Aman for the 2025 World Class Canada competition, it's unexpectedly refreshing for such a decadent cocktail.

DON JULIO 'BLANCO' TEQUILA • PIMM'S 'NO.1 CUP' GIN APERITIF • COCONUT CREAM • EGG • CORRIANDER • CUCUMBER

II. Cosmo Rouge

2 OZ • \$15

A modern classic with added depth, the Cosmo Rouge elevates the familiar Cosmopolitan through house-made spiced cranberry syrup, strawberry-thyme amaro, and bitter orange aperitif. Ketel One Vodka provides a clean, crisp foundation for a cocktail that's bright, complex, and unmistakably elegant.

KETEL ONE VODKA • ESQUIMALT 'BITTER ORANGE' CITRUS APERITIF • STRAWBERRY-THYME THE WOODS CO. 'CLASSIC' AMARO • COSMO SYRUP • LIME & CRANBERRY • LEMON OLEO

III. Johnnie's Offer

2.25 OZ • \$15

+ \$25 to upgrde to Johnnie Walker 'Blue Label' Blended Scotch

Scotch may not be the first spirit that comes to mind for cocktails, but this build proves why it should be. Johnnie Walker Black Label's notes of orchard fruit, vanilla, and gentle smoke pair seamlessly with local amaretto and our honey, ginger, and cardamom Penny syrup, while a lemongrass-ginger air lifts every sip with fresh aromatics.

JOHNNIE WALKER 'BLACK LABEL' BLENDED SCOTCH • SOV 'AMARETTO NO.82' • PENNY SYRUP • SMOKE & OAK BITTERS • LEMONGRASS-GINGER AIR



JOHNNIE WALKER

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Please advise your server of any allergies