



The Copper Chimney Restaurant & Bar is one of Vancouver's premier restaurant and lounge experiences offering contemporary Indian inspired west coast cuisine within a stunning room that combines rich vibrant colours, exotic millwork, Murano glass chandeliers and floor to ceiling painted murals. Located in the Hotel Le Soleil, in the heart of Vancouver's entertainment and financial districts, the executive chef and his talented team will prepare dishes combining the freshest of seasonal ingredients with exotic spices, delivering memorable tastes of some of India's finest flavours.



*"Best Dessert"
2013 Healthy Chef Awards*

*Live Entertainment
Thursday, Friday & Saturday*



Copper Chimney

Restaurant & Bar

Sparkling	GL	½ litre
Valdo Prosecco di Valdobbiadene Marca Italy	12	

Red

Peller Estates Merlot, Niagara	9	22
Red Rooster Pinot Noir, Okanagan	13	34
Masi Campofiorin, Trention-Alto Adigo	14	37
Luigi Bosca Reserva Malbec, Mendoza	14	37
Liberty School Cabernet Sauvignon, Napa Valley	16	42

White

Peller Estates Chardonnay, Niagara	9	22
Calona Artist Series Pinot Gris, Okanagan	10	26
Dry Creek Chenin Blanc, Sonoma	12	30
Oyster Bay Sauvignon Blanc, Marlborough	13	34
Santa Margherita Pinot Gris, Trention-Alto Adigo	15	38
J. Lohr Chardonnay, Monterey	16	42

Rose

La Vieille Ferme Cotes du Ventoux, Fance	10	26
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Full wine list available upon request.

Copper Chimney

Restaurant & Bar

Lounge Menu – Served from 2:30pm to 10pm

CC Roasted Nut Mix 5

Crispy Cumin, Curry Dusted Chickpeas 5

Indian Spiced Potato Chips 5
yogurt raita dip

Chimney Hummus Platter 10
raita, olives, cumin dusted chickpeas, naan

Coconut Prawns 10
horseradish marmalade

Butter Chicken Poutine 10
butter chicken sauce, french fries, cheddar cheese curds
Add chicken \$5

Cumin Dusted Calamari 8
yogurt raita dip

Spicy Fries 8
garlic, chilli, parsley, asiago, lime chipotle aioli

Chicken Tikka Lollipops 10
cucumber raita

Tandoori Flank Steak Naan Flatbread 14
horseradish aioli

Samosas – Chicken, Beef, Veggie 11
marzano tomato chutney, mango chutney, kachumber slaw

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Sharing Platters - Served from 5pm to 10pm

The CC Sampler **28**

chicken lollipops, coconut prawns, vegetable samosa, naan bread, horseradish marmalade, raita, mango chutney

The Curries **26**

butter chicken, lamb, salmon, prawn, naan bread, raita

Vegetarian **24**

vegetable samosa, palak paneer sautéed spinach, tandoori roasted eggplant, potato & onion stuffed naan, raita, mango chutney

Mains – Served from 5pm to 10pm

Naan Pizza **14**

*Tandoori Chicken or Spinach Paneer
marzano tomatoes, fresh mozzarella, onions*

Copper Chimney Angus Beef Burger **16**

red onion, lettuce, tomato, cheddar cheese, cumin fries

Tandoori Grilled Chicken Clubhouse **16**

green salad or sea salt fries

Halibut Masala Fish and Chips **18**

ground coriander, fenugreek, turmeric, sea salt fries, tartar sauce

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Desserts & Cheese

Served from 11am to 10pm

Cheese & Fruit Selection \$14

Desserts

Chef's Choice Seasonal Dessert

Chocolate Fondue

fresh fruit, sweets

Chai Infused Crème Brulee

Gulab Jamun

warm syrup, coconut flakes

Tahitian Vanilla Bean Kulfi

caramelized apples, toasted pistachios

Trio of Handmade Macaroons

caramel, chai, pistachio

\$9 each

Or

Make it a platter of two \$17 or of three \$26

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Martinis – 2oz

\$10 each

The Chaitini

Chai, vodka, cream, sprinkle of cinnamon

Peach Pomegranate

vodka, peach schnapps, pomegranate, orange & lime juice

Barbara-would

Bombay gin, mango-orange juice, simple syrup

“CC” Lychee

vodka, lychee liqueur, cranberry juice, sprite

Le Mandarin Martini

Absolute Mandarin & Alize Gold Passion, orange & lime juice

Raspberry Lemon Drop

Absolute Raspberry, lemon juice, sprite, splash of lime juice

Pink Lemonade

Absolute Citron, Limoncella, lime & cranberry juice

Chocolate Godiva Martini

Cappuccino Godiva, Crème de Cacao, Baileys and milk

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Cocktails - 1 oz

\$ 8 each

The CC Caesar

vodka, Indian spice, clamato juice

Negroni

gin, sweet vermouth, campari, splash of soda

Bermuda Triangle

Bacardi Oakheart spiced rum, peach schnapps, orange juice

CB Squared

Absolute Mandarin, Triple Sec, orange, grapefruit, soda, sprite, lime

Soleil Summer Tea

Absolute Mandarin, simple syrup, iced tea, mint leaves

Mangomosa

sparkling white wine, mango-orange juice

The Grape Escape

Alize Gold Passion, Peach Schnapps, orange juice

The "Pear-fect" Drink

Absolute Pear, soda, lime juice sprite, mint

LeSoleil Mojito

rum, mint, soda, lime, simple syrup

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Single Malt Scotch – 1oz

Bowmore 12 year	14	McClellands	8
Glenlivet 12 year	10	Lagavulin 16 year	18
Glenfiddich 12 year	10	Glenmorangie 10 year	12
Macallan 12 year	14	Macallan 18 year	32

Blended Scotch – 1oz

Chivas Regal	9	Ballantines	7
J&B Rare	7	Johnnie Red Label	8
Johnnie Black Label	10	Johnnie Gold Label	15

Whiskey – 1oz

Canadian Club	7	Crown Royal	8
Jack Daniels	8	Jameson	8
Knob Creek	9	Maker's Mark	9
Wild Turkey	8	Jim Beam	8

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Vodka – 1oz

Stolichnaya	7	Absolut	7
Grey Goose	9	Ulvuka Vodka	8
Van Gogh Espresso	9	Kettle One	8
Belvedere	9		

Rum – 1oz

Bacardi White	7	Bacardi Spiced	7
Appleton Amber	7	Lemon Hart	7
Bacardi Gold	8		

Gin – 1oz

Bombay Sapphire	8	Beefeater	7
Tanqueray	8	Tanqueray 10 year	9
Hendricks	9		

Tequila – 1oz

Cuervo Gold	7	Patron Silver	14
Sauza Silver	8	Don Julio	14

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Beer Selection

Corona	7	Guinness	8
Stella	7	Heineken	7
Kokanee	6.5	Budweiser	6.5
Molson Canadian	6.5	Coors Light	6.5
Sleemans Honey Brown	6.5		

On Tap

Glass

Pint

Stanley Park Amber Ale	4	7
Stanley Park Pilsner	4	7

Ciders & Coolers

Strongbow	7.5
Growers Apple Cider	7.5
Mike's Hard Lemonade	7.5
Smirnoff Ice	7.5

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Cognac/Brandy - 1oz

Hennessy VS	10	Courvoisier VS	9
Remy Martin XO	30	St. Remy Napoleon	8
Courvoisier XO	28	St. Remy Xo	10
Poire Williams	14	Pere Magloire	9
Saint Vivant VSOP	10	Coeur de Lion XO	14

Port - 2oz

Cockburn Sp Reserve	9	Grahams Six Grapes	9
Grahams 10yr Tawny	10	Dows LBV	9
Do Crasto LBV	9		

Sherry - 2oz

Tio Pepe	9	Dry Sec	9
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Specialty Coffees - 1oz

\$8 each

Served with whipped cream

B52

Baileys, Kahlua, Grand Marnier

Blueberry Tea

Grand Marnier, Amaretto, orange pekoe tea

Irish

Jameson Irish whiskey

Monte Christo

Grand Marnier, Kahlua

Spanish

Brandy, Kahlua

Liqueurs - 1oz

B & B	8	Drambuie	8
Chambord Royal	8	Southern Comfort	7
Frangelico	8	Kahlua	7
Amaretto	9	Grand Marnier	8
Baileys	8	Hpnotiq	8
Intrique	9	Jagermeister	7
Sambuca	7	Trader Vics	7