

WHISTLER

TRAVELLER

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MAKE THE MOST OF WINTER

SKI, BOARD, CROSS COUNTRY, FLOAT & ADVENTURE SEA TO SKY

TOASTY WINTER TODDIES

You've been making the most of Whistler's great outdoors all day. It was wonderful but, let's face it, there's some serious defrosting required. Never fear. Whistler's bartenders are at your service, with deliciously warm spirited concoctions to make you tingle from your nose to your toes.



The Toasted Caramel at The Cure, Nita Lake Lodge

Remember the taste of toffee apples from your childhood? Then get ready for a grown up version, with no danger of losing a tooth on that hard caramel shell. The Cure's bar manager Linsey Powell is a passionate baker, and was inspired to recreate a traditional dessert flavour profile in a glass. First, she swirls house-made caramel sauce around the inside of the glass and coats the rim, before dipping the rim in sugar.

"The caramel is freshly made by our pastry chefs; and it's not overly sweet," Powell notes. "I like making cocktails that are easy to drink but not loaded with sugar."

"The idea of a drink instead of dessert ... sitting, looking out at a frozen Nita Lake, with the snow all around ... It's just magical."

Pressed organic apple juice is heated with Grand Marnier Louis-Alexandre, which is less sweet, and has 80 percent Cognac, compared to the 40 percent in the original; and then Giffard's Caramel-Toffee Liqueur and Crown Royal Canadian Whisky are added "for a bit of a kick."

The addition of cinnamon, ground ginger and a touch of clove infuse the drink with subtle winter spice.

The final touch is perfect: an apple fan garnish for dipping into the delicious caramel. Mmmm ...

604-966-5700 | nitalakelodge.com



The French Remedy at Bearfoot Bistro

An ancient recipe made by the same order of French monks since 1024, Chartreuse blends 130 different herbs and spices to create a floral liqueur that imbues a blast of summer at any time of year.

"It's the most medicinal liqueur you can find," Shane Clarke bar manager of Bearfoot Bistro explains. "It's just the tonic you need if winter is getting you down, or you want a nice treat to start your après ski."

He goes old school in the preparation of his toddy, making up large batches of the hot base of fresh lemon juice, honey, chamomile tea and cinnamon sticks.

"Like a mulled wine, or a spiced apple cider, it really brings depth to the finished drink if you let it bubble away gently, developing its flavour," he says.

The cocktail is finished in the glass with a bit of Chartreuse and a twist of orange zest. Half the rim is rubbed with orange and dipped in dried yellow Chartreuse.

"The half rim garnish gives the drinker the option of how intense a Chartreuse hit they want to have. It's 45 percent alcohol, so it's a good kick."

604-932-3433 | bearfootbistro.com