

Drink up a boozy weekend in Vancouver

Posted September 26, 2013 by Adrian Brijbassi in Food & Drink Reviews



Shaun Layton is hard at work behind the bar at L'Abattoir. (Adrian Brijbassi/Vacay.ca)

VANCOUVER, BRITISH COLUMBIA — No city in Canada does cocktails the way Vancouver can. A decades-old cocktail — featuring gin, orgeat syrup, lemon juice, and egg white — was named after the city's Hotel Georgia. The current explosion in cocktails in North America started on the west coast and many of Vancouver's bartenders have taken cues from American centres like Portland, Oregon, and San Francisco, California.

Some of the trendiest places to sit down in Vancouver have been made popular because of the quality of the drinks more so than the food. If you're headed to the west coast, be prepared to get your drink on. Here's how to enjoy a **Great, Boozy Weekend in Vancouver**.

DAY 3 IN BOOZY VANCOUVER

SUNDAY, NOON, BRUNCH AT HAWKSWORTH

Location: 801 W Georgia Street

Distance from Opus Hotel: 1.3 km (16-minute walk)

What you need to know: One of Canada's best restaurants and a classic fine-dining experience, chef David Hawsworth's eponymous establishment features one of Vancouver's top brunch menus. From Classic Eggs Benedict (\$18) to a Pacific Sablefish Brandade (\$19), this is decadent cuisine from a brilliant chef. It also gives you the chance to enjoy that famous gin cocktail in the hotel where it was imagined.

You must order: The Hotel Georgia, of course. It was invented in 1951 at this recently renovated and exquisite property. It's made with Beefeater gin and contains orange blossom water, egg white, and nutmeat (\$12).

Vacay.ca Rank: 12