

Eating better? Book your business lunch at these top 13 restaurants

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Cooper Tardivel, the cocktail bar and lounge manager at Hawksworth Restaurant in Vancouver.

Cooper Tardivel, the cocktail bar and lounge manager at **Hawksworth Restaurant** in Vancouver, oversees one of the most sophisticated “zero-proof” cocktail menus in the country. “We see a lot more people having zero proofs,” he says. “We want to offer them something that looks beautiful, but also has an actual flavour profile that you can pair with your food; it just doesn’t have alcohol in it.”

“Take our Yuzu iced tea, for example – organic pomegranate juice, local honey, Yuzu juice and cold brewed black tea. A great representation of how a zero-proof cocktail can be full of diverse flavours and refreshing.”