

SNACK BITES

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|  ROASTED GARLIC HUMMUS 19 pita bread, vegetable crudité add halloumi 9 |
| KUNG PAO CHICKEN WINGS 21 sichuan spiced bread crumbs |
|  PARMESAN FRITES 15 truffle oil, arugula, lemon aioli |
|  STEAMED PACIFIC MUSSEL 24 whistler brewery beer, garlic, melted leek |
| LAMB KÖFTE & WARM HALLOUMI 26 greek yogurt tzatziki, cucumber, pita, lemon |
| CHILI NACHOS: QUINOA/VENISON 24/28 cheddar, salsa, sour cream add guacamole 9 |
| CANADIAN CHEESE PLATE 29 grape, marmalade, crisps add local pepperoni 6 |

COMPOSED SALADS

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|  BITTER GREENS AND ROASTED PEAR 23 endive, radicchio, frisee, walnuts, -8 vinaigrette |
| CHICKEN & BACON COBB 5oz. 26 egg, avocado, tomato, onion, blue cheese, ranch |
|  SEARED TUNA NIÇOISE 3oz. 29 tomato, egg, olives, bean, onion, potato |
| KALE & ROMAINE CAESAR 22 anchovy, garlic crouton, egg, parmesan add: chicken 11 salmon 17 prawn 14 |

UPPER VILLAGE PIZZA

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| BARBECUE BEEF PIZZA 25 prime beef, boursin & mozzarella, fried red onion |
|  MARGHERITA 22 bocconcini & mozzarella, tomato, basil |
|  BRIE & BALSAMIC 24 brie & béchamel, apple, pecan, arugula |

**In observance of British Columbia law, all ground meat products are cooked through to 160F (71C).*

**Gluten-free meals are prepared in a kitchen shared with wheat and cross contamination could occur.*

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WARMING SOUPS

-  CREAMLESS TOMATO SOUP 8/16
grilled foccacia, cup/bowl
- FRENCH ONION SOUP AU GRATIN 9/17
gruyère & parmesan gratinée, cup/bowl

CHILLED OCEANWISE SEAFOOD

-  PACIFIC SHUCKED OYSTERS 6PC. GF 24
daily selection, -8 vinegar, cocktail sauce
-  WILD SALMON SASHIMI 4oz. 25
maple soy glaze, ginger, garlic, wasabi
-  ALBACORE TUNA TATAKI 4oz. 26
sesame ponzu, pickled ginger, cilantro

COMFORT EATS

- GRASS FED B.C. BEEF STRIPLOIN 10oz. 59
baby gem caesar, parmesan, red wine jus
- RIGATONI BOLOGNESE (GLUTEN FREE AVAILABLE) 29
beef ragù, parmesan, rosemary & parsely
-  PACIFIC COD FISH & CHIPS 28
tartar sauce, cider vinegar, lemon
-  TOFU VEGETABLE STIR-FRY 23
mixed vegetables, garlic, sesame | add rice 5

BETWEEN THE BREAD

- THE CLUB: TURKEY/SMOKED SOCKEYE 23/28
bacon, lettuce, tomato, avocado, herb aioli
-  SEARED TUNA BURGER 29
wasabi mayo, pickled ginger, sprouts, cucumber
-  ROASTED VEGETABLES & THYME YOGURT 21
eggplant, tomato, zucchini, sprouts, sourdough
- MONTREAL SMOKED BRISKET 26
sauerkraut, mustard, gruyère, pretzel bun
- SIDECUT BEEF BURGER* SINGLE/DOUBLE 24/32
aged gruyère, secret sauce, lettuce, tomato
*cooked legally to 160F, may be a little pink
add: fried cage free egg 5 | cured bacon 4

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