

SNACK BITES

 ROASTED GARLIC HUMMUS 19 pita bread, vegetable crudité
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 FETA 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

 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 5oz. 32 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

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 5oz. 25
maple soy glaze, ginger, garlic, wasabi

 ALBACORE TUNA TATAKI 5oz. 26
sesame ponzu, pickled ginger, cilantro

COMFORT EATS

CANADA PRIME 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
brioche, bacon, 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 6 | cured pork belly 8

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