






## SPOONS & FINGERS

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 TOMATO & VEGETABLE SOUP	8/16
gruyère tartine, cup/bowl	
 ROASTED GARLIC HUMMUS	18
pita bread, vegetable crudité   add halloumi 11	
KUNG PAO CHICKEN WINGS	18
sichuan spiced bread crumbs	
 PARMESAN FRITES	15
truffle oil, arugula, lemon aioli	
KOREAN BEEF NACHOS	22
kimchi, green onions, gochujang, cheese	
 B.C. CHEESE PLATE	29
grapes, marmalade, coast mountain crisps	
 STEAMED PACIFIC MUSSEL	20
whistler brewery beer, garlic, melted leek	






## CLASSIC EATS

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CANADA PRIME BEEF STRIPLOIN 10oz. GF	59
vine ripe tomato, smoked corn relish, arugula	
RIGATONI BOLOGNESE (GLUTEN FREE AVAILABLE)	29
beef ragù, parmesan, rosemary & parsely	
 PACIFIC COD FISH & CHIPS	25
tartar sauce, cider vinegar, lemon	
 TOFU STIR-FRY	23
mixed vegetables, cilantro, garlic, sesame	
 QUINOA & BLACK BEAN CHILI	18
cheddar, corn, green onion, tortilla chips	

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## CAUGHT THEN CHILLED

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-  PACIFIC SHUCKED OYSTERS 6PC. GF 22  
daily selection, mignonette, lemon, cocktail
-  B.C. SALMON SASHIMI 25  
maple soy glaze, ginger, garlic, wasabi
-  YELLOWFIN AHI TUNA POKE 28  
avocado, cucumber, scallion, wonton chip

## SALAD BOWLS

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-  QUINOA & KALE GF 26  
avocado, raisins, feta, hazelnut, tahini dressing
- CHICKEN & BACON COBB 26  
egg, tomato, onion, blue cheese, avocado, ranch
-  SEARED AHI TUNA NIÇIOSE GF 29  
tomato, egg, olives, bean, potato

## UPPER VILLAGE PIZZA

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- SCHINKENSPECK & ARUGULA 24  
parmesan & mozzarella, aged balsamic
-  MARGHERITA 21  
bocconcini & mozzarella, tomato, basil

## BETWEEN THE BREAD

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-  SEARED AHI TUNA BURGER 29  
wasabi mayo, pickled ginger, sprouts, cucumber
-  SMOKED SALMON B.L.T WRAP 26  
lemon aioli, avocado, flour tortilla
- MONTREAL SMOKED BRISKET 25  
sauerkraut, mustard, gruyère, pretzel bun
- SIDECUT BEEF BURGER\* 24  
aged cheddar, smoked bacon, secret sauce

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

*\*\*gluten-free meal are prepared in a kitchen shared with wheat and cross contamination could occur.*

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