



LIGHT SUMMER SOUPS

-  CREAMLESS TOMATO SOUP 9/17
grilled sourdough, cup/bowl
-  GOLDEN BEETROOT GAZPACHO 8/15
grilled sourdough, cup/bowl

MIXING BOWLS

- CHICKEN & BACON COBB 27
egg, avocado, tomato, onion, blue cheese, ranch
- SEARED TUNA NIÇOISE SALAD 32
tomato, egg, olives, bean, onion potato
-  BABY GEM CAESAR 22
anchovy, garlic crouton, grana padano, egg
-  HEMP HEARTS & BABY KALE 24
avocado, walnut, carrot & beets, cider vinaigrette
-  WATERMELON HALLOUMI & ARUGULA 23
cucumber, kalamata, mint, red wine, vinaigrette

add: chicken 11 | salmon 17 | prawn 15

UPPER VILLAGE PIZZA



- BISON SALAMI & ELK PEPPERONI 25
mozzarella & tomato, parsley
-  MARGHERITA 23
bocconcini & mozzarella, tomato, basil
-  DOUBLE CREAM BRIE & APPLE 25
pecan, arugula, balsamic

OCEANWISE SEAFOOD

-  PACIFIC SHUCKED OYSTERS 6PC. GF 25
daily selection, mignonette, cocktail sauce
-  WILD SALMON SASHIMI 4oz. 26
maple soy glaze, ginger, garlic, wasabi
-  ALBACORE TUNA TATAKI 4oz. 27
sesame ponzu, pickled ginger, cilantro
-  STEAMED PACIFIC MUSSELS 25
whistler brewery beer, garlic, melted leek

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

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BETWEEN THE BREAD

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|  SEARED TUNA BURGER 29 wasabi aioli, cucumber, spouts, toasted bun |
|  CRAB SALAD BUN 28 dungeness crab, mayonnaise, celery, bacon |
| MONTREAL SMOKED BRISKET 25 sauerkraut, mustard, gruyère, pretzel bun |
| GRASS-FED BEEF BURGER* 25/33 gruyère, bacon, secret sauce, lettuce, tomato single/ double patty |

THE USUAL SUSPECTS

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|  TRUFFLE FRENCH FRIES 15 grana padano, arugula, lemon aioli |
| CANADIAN CHEESE PLATE 29 grape, marmalade, crisps add local pepperoni 6 |
| WINGS: CAULIFLOWER/CHICKEN 18/21 kung pao, sichuan spiced crumbs |
| CHILI NACHOS: QUINOA/VENISON 24/28 cheddar, salsa, sour cream add guacamole 9 |
|  ROASTED GARLIC HUMMUS 22 pita bread, vegetable crudité add halloumi 11 |

COMFORT EATS

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| ORGANIC GRASS-FED BC SIRLOIN STEAK 59 baby gem caesar, grana padano, red wine jus |
|  PACIFIC COD FISH & CHIPS 28 tartar sauce, cider vinegar, lemon |
| RIGATONI BOLOGNESE (GLUTEN FREE AVAILABLE) 29 grana padano, rosemary & parsley |
|  VEGETABLE STIR FRY WITH TOFU 24 mixed vegetables, garlic, sesame add rice 5 |
| LAMB KÖFTE* & WARM HALLOUMI 26 greek yogurt tzatziki, cucumber, pita, lemon |
| BARBECUE BABY BACK PORK RIBS 21/29 jicama & citrus, cedar smoked sauce, half/ whole |

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