

SOUPS

✓ CREAMLESS TOMATO	9/18
toasted focaccia, cup/bowl	
BEEF & BARLEY	10/20
toasted focaccia, cup/bowl	

MIXING BOWLS

CHICKEN & BACON COBB	27
egg, avocado, tomato, onion, blue cheese, ranch	
GEM CAESAR	23
grana padano, anchovy, garlic crouton, egg	
✓ KALE & BURRATA	27
marinated beets, hazelnut dukkah, radish	
PEPPER SEARED TUNA SALAD	30
edamame, cabbage, potato, sesame dressing	
✓ BITTER GREENS AND ROASTED PEAR	24
endive, radicchio, walnuts, ice wine vinaigrette	

add: chicken 12 | salmon 18 | prawn 15

UPPER VILLAGE PIZZA

ELK CHORIZO & MUSHROOM	26
mozzarella & tomato, parsley	
✓ MARGHERITA	24
bocconcini & mozzarella, tomato, basil	
BRIE & BALSAMIC	25
brie, ricotta, apple, pecan, white sauce	

OCEANWISE SEAFOOD

PACIFIC SHUCKED OYSTERS 6PC./12PC. GF	25/45
daily selection, mignonette, cocktail sauce	
WILD SALMON & TUNA SASHIMI	27
maple soy glaze, ginger, garlic, wasabi	
STEAMED PACIFIC MUSSELS	27
whistler brewery beer, garlic, melted leek	
CHILLED OCEANWISE PRAWNS	26
classic cocktail sauce, spiced yuzu aioli	

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

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BETWEEN THE BREAD

 SEARED TUNA BURGER 30 wasabi aioli, cucumber, spouts, toasted bun
FRIED CHICKEN KATSU SLIDERS 27 chipotle aioli, house slaw, toasted buns
MONTREAL SMOKED BRISKET 27 sauerkraut, mustard, gruyère, pretzel bun
ROAST TURKEY & AVOCADO WRAP 25 turkey, avocado, arugula, herb mayonnaise
GRASS-FED BEEF BURGER*single/double 26/34 gruyère, bacon, secret sauce, lettuce, tomato

*PLANT BASED PATTY AVAILABLE

THE USUAL SUSPECTS

 HERB TUSCAN FRIES 16 thyme, rosemary, sage, lemon aioli
ROASTED DUCK POUTINE 27 cheese curds, gravy, fried egg
MASALA WINGS: CAULIFLOWER/CHICKEN 19/22 garam masala, spiced crumbs, yogurt
CHILI NACHOS: QUINOA/VENISON 25/29 cheddar, salsa, sour cream add guacamole 9
 ROASTED GARLIC HUMMUS 20 pita bread, vegetable crudité add halloumi 11

COMFORT EATS

PRIME STRIPLOIN STEAK 61 baby gem caesar, grana padano, red wine jus
 PACIFIC COD FISH & CHIPS 29 tartar sauce, cider vinegar, lemon
RIGATONI BOLOGNESE (GLUTEN FREE AVAILABLE) 30 grana padano, rosemary & parsley
 VEGETABLE STIR FRY WITH TOFU 24 mixed vegetables, garlic, sesame add udon 5
LAMB KÖFTE* & WARM HALLOUMI 27 greek yogurt tzatziki, cucumber, pita, lemon
BARBECUE BABY BACK PORK RIBS 24/32 cedar smoked sauce, house slaw, half/ whole

*In observance of British Columbia law, all ground beef and lamb products are cooked through to 160F (71C). Colour may be a little pink.

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