

# Gluten Free

## Salads & Starters

### Homemade Borscht

Local Vegetarian Love  
Ask to hold bread sm. \$8 lg. \$10

### Steamed Mussels

PEI Mussels | Sambal Cream Sauce  
Ask for Tortillas Instead of Baguette \$19

### Chicken Wings

Hot, BBQ, Thai Sweet Chili or Dry Cajun \$16  
Add Carrot & Celery Sticks \$3  
Add Blue Cheese or Ranch Dip \$1½

### Chili Lime Brussels Sprouts

Roasted & Fried | Sambal Olek | Himalayan Salt  
Balsamic Greens | Lime \$16

### Classic Nachos

Tomatoes | Onions | Olives | Jalapeños  
Refried Beans | Three Cheese Blend | Sour Cream  
Salsa | Home-Cooked Tortillas \$22  
Add Guacamole \$3½ Extra Nacho Cheese \$3  
Add Chicken or Ground Beef \$4

### Halloumi Greek Salad

Seared Halloumi Cheese | Feta | Fennel  
Green Peppers | Grape Tomatoes  
Cucumber | Red Onions | Kalamatas  
Dijon Red Wine Vinaigrette \$17

### New York Steak Salad

8 oz Certified Angus Beef | Mixed Greens  
Beets | Carrots | Seeds | Grape Tomatoes  
Tahini Vinaigrette \$23

### Beet Salad

Rosemary Infused Roasted Beets | Spring Mix  
Goat Cheese | Candied Pecans | Walnut Oil  
Balsamic Reduction \$18

### Grilled Salmon Salad

Wild BC Salmon | Baby Greens | Dried  
Cranberries | Goat Cheese | Pumpkin Seeds  
Blueberry Rosemary Vinaigrette \$19

### Truffle Parm Fries

Skin-On Home Cut Fries | Shaved Parmesan  
White Truffle Oil | Garlic Aioli \$11

Although we do not have a gluten-free kitchen, we will make every attempt to meet your needs for a gluten-restricted diet. The items listed on the menu are appropriate for a gluten-restricted diet, as is, or can be ordered with minor changes as mentioned in the description. We take measures to prevent cross contamination, however, it still may occur. Please note that we do not use separate fryer oil for gluten-free items.

## Pastas & Bowls

### Ahi Tuna Poke Bowl

Red & White Quinoa | Julienned Carrots  
Marinated Ahi Tuna | Mango | Spring Onions  
Avocado | Pickled Ginger | Edamame Beans  
Ask to hold the Wonton Crisps \$23

### Seafood Fettuccine

Wild BC Salmon | Halibut | Tiger Prawns  
PEI Mussels | Crimini Mushrooms | Sambal Cream  
Ask for Corn Penne \$29

Add Starter Caesar (no Croutons) or House Salad \$6

### Barrister's Bowl

Wild BC Salmon or Marinated Tofu | Red & White  
Quinoa | Julienned Carrots | Cabbage | Peppers  
Daikon Sprouts | Sesame Seeds  
Ginger Soy Dressing \$20

## Specialty Plates

These items begin at 5pm and include a starter House Salad

### Cauliflower Steak

Charred & Oven-Roasted | Olive Oil & Za'tar Spice  
Toasted Almonds | Fresh Parsley | Harissa Sauce  
Chimichurri Drizzle | Lemon Zest Broccoli  
Thyme-Roasted Red Potatoes \$25

### Lamb Medallions

Herb Roasted | Balsamic Plum Reduction  
Thyme-Roasted Red Potatoes  
Lemon Zest Broccoli \$33

### New York Strip

Certified Angus Beef | Lemon Zest Broccoli  
Thyme-Roasted Red Potatoes  
8oz \$35 12oz \$43

### Filet Mignon

BC Free Range AAA Tenderloin | Morel Butter  
Lemon Zest Broccoli | Thyme-Roasted  
Red Potatoes 6oz \$45

### Steak & Prawns

Certified Angus Beef Striploin  
Garlic Tiger Prawns | Lemon Zest Broccoli  
Thyme-Roasted Red Potatoes \$45

Whistler Brewing Company  
Forager Beer \$7

# Gluten Free Pizza

## The Ultimate

Mushroom | Ham | Onions | Shrimp  
Green Pepper | Capicolli | Pineapple  
sm \$21

## The Tuscan

Artichokes | Sundried Tomatoes  
Roasted Garlic | Spinach | Onions  
sm \$21

## Kootenay Herbivore

Mushrooms | Onions | Kalamatas  
Green Pepper | Tomato | Pesto Base  
sm \$21

## Mediterranean Special

Chorizo Sausage | Green Pepper  
Olives | Tomato | Onions | Feta  
sm \$21

## Chicken Fiesta

Chicken Breast | Pineapple  
Green Pepper | Onions | BBQ Sauce  
sm \$21

## The Angry Bee

Spicy Capicolli | Roasted Red Peppers  
Chili Oil | Organic Honey | Fresh Basil  
sm \$21

## The Forest Floor

Shimenji Mushrooms | Pine Nuts  
Pesto Base | Truffle Oil  
sm \$21

## Popeye The Greek

Spinach | Feta  
sm \$21

## Heritage Classic

Mushroom | Green Pepper  
Pepperoni  
sm \$21

## '55 Vette with BC Plates

A Serious Meat Lover's Pizza  
Capicolli | Chorizo | Pepperoni | Ham  
sm \$21

## The Big Kahuna

Ham | Pineapple  
sm \$21

## Big Pepperoni

Pepperoni  
sm \$21

## The House Special

Ground Beef | Onions  
Feta | Pepperoni  
sm \$21

## Three Cheese

Mozzarella | Edam | Parmesan  
sm \$19

## Extras

## Dipping Sauce


Marinara | Caesar | Hume Hot Sauce  
\$1½ each

## Veggie Toppings

Small \$2 each

## Meat & Cheese Toppings

Small \$3 each

 Sub Vegan Mozza \$3

# Desserts

## Cashew Cream Custard

Burnt Miso | Almond Milk | Dark Chocolate  
Candied Pecans | Himalayan Salt \$9

## Crème Brûlée

Vanilla Bean-Infused Creamy Custard  
Caramelized Brown Sugar \$9

## Chocolate Mousse

Classic Rich Chocolate  
Fresh Whipped Cream \$9

## Ice Cream

Vanilla or Spumoni \$5