

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 Broccolini
Thyme-Roasted Red Potatoes \$25

Lamb Medallions

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

New York Strip

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

Filet Mignon

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

Steak & Prawns

Certified Angus Beef Striploin
Garlic Tiger Prawns | Lemon Zest Broccolini
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