

# Gluten Free

## Salads & Starters

### Homemade Borscht 🌿

Doukhobor Style Vegetarian Soup  
Cabbage | Beets | Potato | Carrots | Dill  
Ask to hold bread Cup \$9 Bowl \$11

### Potatoes Pave 🌿

Golden Brown Potato Slices | House-Made French  
Onion Dip | Seaweed Caviar \$16

### Steamed Mussels 🌊

PEI Mussels | Sambal Cream Sauce  
Ask for Tortillas Instead of Baguette \$21

### Chicken Wings

Hot, BBQ, Thai Sweet Chili or Dry Cajun \$17  
Add Carrot & Celery Sticks \$3  
Add Blue Cheese or Ranch Dip \$2

### Chili Lime Brussels Sprouts 🌿

Roasted & Fried | Sambal Olek | Himalayan Salt  
Balsamic Greens | Lime \$17

### Classic Nachos 🌿

Tomatoes | Onions | Olives | Jalapeños  
Refried Beans | Three Cheese Blend | Sour Cream  
Salsa | Home-Cooked Tortillas \$24  
Add Guacamole \$3½ Extra Nacho Cheese \$3  
Add Chicken or Ground Beef \$4

### Spicy Ahi Bites

Ahi Tuna Salad | Crispy Sushi Rice Cakes  
Avocado | Jalapeño | Sweet Chili  
Seaweed Caviar \$19

### Halloumi Greek Salad 🌿

Seared Halloumi Cheese | Feta | Fennel  
Green Peppers | Grape Tomatoes  
Cucumber | Red Onions | Kalamatas  
Dijon Red Wine Vinaigrette \$18

### New York Steak Salad

Certified Angus Beef | Mixed Greens | Beets  
Carrots | Seeds | Grape Tomatoes  
Tahini Vinaigrette 8oz \$25

### Beet Salad 🌿

Rosemary Infused Roasted Beets | Spring Mix  
Goat Cheese | Candied Pecans | Walnut Oil  
Balsamic Reduction \$19

### Grilled Salmon Salad 🌊

Wild BC Salmon | Baby Greens | Dried  
Cranberries | Goat Cheese | Pumpkin Seeds  
Blueberry Rosemary Vinaigrette \$20

### Truffle Parm Fries 🌿

House-Cut Fries | Shaved Parmesan  
White Truffle Oil | Garlic Aioli \$12

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

### Bulgogi Beef Steak Bowl (GF)

Marinated Flank Steak | Kimchi | Edamame  
Wood Ear Mushrooms | Carrot Ribbons  
Miso Egg | Marinated Cucumbers | Spring Mix  
Seaweed Caviar \$23

### Ahi Tuna Poke Bowl 🌊

Marinated Ahi Tuna | Spring Mix | Carrot Ribbons  
Mango | Green Onions | Avocado  
Pickled Ginger | Edamame Beans  
Ask to hold the Wonton Crisps \$24

### 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 🌊 V

Wild BC Salmon or Marinated Tofu | Rice Noodles  
Carrots | Cabbage | Peppers | Daikon Sprouts  
Sesame Seeds | Ginger Soy Dressing \$20

## Specialty Plates

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

### Miso Sake Ling Cod

Crispy Rice Cake | Wood Ear Mushrooms  
Broccolini | Bok Choy \$35

### Cauliflower Steak V

Charred & Oven-Roasted | Crispy Rice Cake  
Za'atar Spice | Toasted Almonds | Fresh Parsley  
Harissa Sauce | Chimichurri Drizzle | Lemon  
Zest Broccolini | Thyme-Roasted Red Potatoes  
\$27

### Lamb Medallions

Herb Roasted | Balsamic Plum Reduction  
Thyme-Roasted Red Potatoes  
Lemon Zest Broccolini \$35

### New York Strip

Certified Angus Beef | Lemon Zest Broccolini  
Thyme-Roasted Red Potatoes  
8oz \$36 12oz \$44

### Filet Mignon

BC Free Range AAA Tenderloin | Morel Butter  
Lemon Zest Broccolini | Thyme-Roasted  
Red Potatoes 6oz \$46

### Steak & Prawns

Certified Angus Beef Striploin  
Garlic Tiger Prawns | Lemon Zest Broccolini  
Thyme-Roasted Red Potatoes \$46

Whistler Brewing Company  
Forager Beer \$7½

# Gluten Free Pizza

Gluten-Free Crusts Avail in 10" Small Only

## The Ultimate

Mushroom | Ham | Onions | Shrimp  
Green Pepper | Capicolli | Pineapple  
sm \$22

## The Tuscan

Artichokes | Sundried Tomatoes  
Roasted Garlic | Spinach | Onions  
sm \$22

## Kootenay Herbivore

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

## Mediterranean Special

Chorizo Sausage | Green Pepper  
Olives | Tomato | Onions | Feta  
sm \$22

## 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 \$22

## The Forest Floor

Shimenji Mushrooms | Pine Nuts  
Pesto Base | Truffle Oil  
sm \$22

## 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 \$22

## The Big Kahuna

Ham | Pineapple  
sm \$21

## Big Pepperoni

Yup...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  
\$2 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 \$10

## Crème Brûlée

Vanilla Bean-Infused Creamy Custard  
Caramelized Brown Sugar \$10

## Chocolate Mousse

Classic Rich Chocolate  
Fresh Whipped Cream \$10

## Ice Cream

Vanilla \$6