

# Gluten Free

## Salads & Starters

### Homemade Borscht 🌿

Doukhobor Style Vegetarian Soup  
Cabbage | Beets | Potato | Carrots | Dill  
Ask to hold bread Cup \$10 Bowl \$12

### Steamed Mussels 🌊

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

### Szechuan Lettuce Wraps

Marinated Chicken | \*Wonton Crisps | Onion  
Peanuts | Sweet Soy Lime | Wasabi Mango \$19

\*Ask to hold the Wonton Crisps

Try Vegetarian with Crispy Tofu 🌿

Vegan with Tofu and no Wasabi Mango 🌱

### Chicken Wings

Hot, BBQ, Thai Sweet Chili or Dry Cajun \$17½  
Add Carrot & Celery Sticks \$3  
Add Blue Cheese or Ranch Dip \$2

### Chili Lime Brussels Sprouts 🌿

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

### Beet Salad 🌿

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

### Classic Nachos 🌿

Tomatoes | Onions | Olives | Jalapeños  
Refried Beans | Three Cheese Blend | Sour  
Cream Salsa | Home-Cooked Tortillas \$25  
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 \$20

### 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

### Grilled Salmon Salad 🌊

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

## Specialty Plates

These items begin at 5 pm - Add House Salad \$6

### Jose's Halibut

Chorizo | Roasted Potatoes | Asparagus  
Wild Mushrooms | Onions | Chimichurri \$35

### Cauliflower Steak 🌱

Charred & Oven-Roasted | Crispy Rice Cake  
Za'atar Spice | Toasted Almonds | Fresh Parsley  
Harissa Sauce | Chimichurri Drizzle  
Lemon Zest Broccoli \$26

### Lamb Medallions

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

### New York Strip

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

### Filet Mignon

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

### Steak & Prawns

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

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 🌊

Marinated Ahi Tuna | Quinoa | Carrot Ribbons  
Mango | Green Onions | Avocado | \*Wonton Crisps  
Pickled Ginger | Edamame Beans  
\*Ask to hold the Wonton Crisps \$24  
Try it Vegan with Crispy Tofu 🌱

### Seafood Fettuccine 🌊

Wild BC Salmon | Halibut | Tiger Prawns  
PEI Mussels | Crimini Mushrooms | Sambal Cream  
Ask for Corn Penne \$30  
Add Starter Caesar (no Croutons) or House Salad \$6

### Barrister's Bowl 🌊 🌱

Wild BC Salmon or Crispy Tofu | Cabbage  
Carrots | Peppers | Daikon Sprouts | Sesame Seeds  
Quinoa | Ginger Soy Dressing \$20

Whistler Brewing Company  
Forager Beer \$7½

# Gluten Free Pizza

Gluten-Free Crusts Avail in 10" Small Only

## 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 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

## 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

\*The Angry Bee, the Ultimate and the '55 Vette have been taken off this menu as our Capiccoli is not gluten-free. You may substitute it for another ingredient.

# 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