

# TO SHARE

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## NACHO PLATTER

*Fresh jalapeños, diced tomatoes, banana peppers, green onions, black olives, covered in Monterey jack and cheddar cheese served with picante salsa, sour cream and guacamole 30*

*Add ground beef, porchetta, chicken or chorizo 4*

**Nacho El Gigante!** *Add all 4 proteins 12*

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### FISH TACOS

*Pan seared spiced BC rockfish, crunchy cabbage slaw and spicy mayo. Served on 3 flour tortillas, topped with fresh mango salsa, pickled onions and crispy wonton strips 16 Additional taco 4*

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### TRUFFLE FRITES

*Tossed with truffle salt, Grana Padano Parmesan and parsley, served with roasted garlic aioli 13*



### AHI CRUNCH ROLL

*Ahi tuna and avocado rolled in nori seaweed and coated with crispy tempura batter. Served on a bed of soy scented Japanese slaw, with a wasabi aioli 14*

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### CHICKEN T&A

*Our answer to wings. Flavour choices of Kung Pao, wahoo, butter chicken, honey garlic, or hot sauce with a side of ranch dressing and veggies 15*

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### GORGONZOLA POTATOES

*A GLC classic - Crispy waffle fries served with a warm, rich gorgonzola dip 14*

### POUTINE

*A Canadian classic, served with locally sourced cheese curds and red wine demi-glace, served over skin-on fries 16 Make it butter chicken poutine 2*

## RUSTIC FLATBREADS

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*Authentic hand stretched crust with a homemade tomato sauce base Available with gluten free crust*

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### CLASSIC MARGHERITA

*Vine-ripened tomatoes, fresh basil, bocconcini and mozzarella cheese 17 Add chicken 4 Add chorizo 4*

### DAILY FLATBREAD SPECIAL

*New creations every day - We'll be sure to tell you about it! 17*

## MUSHROOM SOUP

*Seven different types of regional mushrooms drizzled with truffle oil. Served with garlic toast 13*

## SALADS

### GRILLED CHICKEN KALE CAESAR SALAD

*Grilled chicken breast, crispy capers, bacon, shaved parmesan and herb focaccia croutons 19*

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### GRILLED TEMPEH KALE CAESAR SALAD

*Grilled tempeh patty, crispy capers and herb focaccia croutons 18*

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## SUPERFOOD SALAD

*Baby kale, raw beets, yellow peppers, red cabbage, fresh blueberries, avocado, millet grain, organic hemp hearts, roasted pumpkin seeds, fresh mint and broccoli sprouts. Tossed in a cider vinaigrette 16*

### Add ons to your salad:

*Chicken breast 6*

*Ahi tuna steak 6*

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*Indonesian tempeh patty 4*

*Garlic toast 3*

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES



- ASK ABOUT GLUTEN FREE OPTIONS



- VEGETARIAN



- VEGAN



**ocean wise** A SUSTAINABLE CHOICE

CHEF RYAN NEWTON

# MAINS

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## GLC BACON BURGER

*Our famous homemade burger patty topped with chipotle BBQ sauce, melted cheddar, crispy bacon, "Sassy sauce" and all the fixin's* 19 1/2

**Add ons to your burger:** Sautéed mushrooms 2 1/2  
Blue cheese 2 1/2 Sliced avocado 3 Crispy onions 2 1/2

*All sandwiches served with your choice of waffle fries or mixed greens*

*Substitute for any of the following:*

Truffle fries 4 Caesar salad 3 1/2 Soup 4



All sandwiches available on a gluten free bun



### INDONESIAN TEMPEH BURGER

*Locally produced grilled organic tempeh patty, topped with an Indonesian slaw and organic baby rocket. Served on focaccia bread with lime togarashi vegan mayonnaise* 16 1/2

### PORCHETTA SANDWICH

*Locally sourced porchetta roasted in-house topped with organic arugula and chimichurri aioli on a sourdough baguette* 19

### BBQ CHICKEN BURGER

*Grilled chicken breast, chipotle BBQ sauce, crispy bacon, melted cheddar cheese, mayo and all the fixin's* 17 1/2

*Add sautéed mushrooms 2 1/2 Add sliced avocado 3*

### KARAAGE FISH & CHIPS

*BC rockfish coated in crispy tempura and panko bread crumbs. Served with fresh pineapple slaw and our homemade tartar sauce* One Piece 18 Two Piece 21

## BOWLS



### AHI POKE BOWL

*Sashimi grade Ahi tuna marinated Hawaiian style, cold sushi rice, Japanese mayo, seaweed salad, avocado, radish, pickled ginger and crispy wontons, topped with Furikake* 20



### AHIMI POKE

*Plant based Ahimi marinated Hawaiian style, cold sushi rice, lime togarashi vegan mayonnaise, seaweed salad, avocado, radish, pickled ginger, edamame and crispy wontons, topped with Furikake* 20

### THAI LARB LETTUCE CUPS

*Ground pork shoulder seasoned with mint, cilantro, shallots, green onion, chillies and fresh lime. Finished with toasted rice, papaya salad and nam jim sauce* 19

### BUTTER CHICKEN

*GLC's traditional butter chicken served over coconut infused basmati rice, with mango tamarind chutney and garlic naan* 21 *Double the naan 3*

## DESSERTS

### LIÈGE BRIOCHE-STYLE WAFFLES

*Whipped cream, Canadian maple syrup and butterscotch* 11

### LUCIA'S VANILLA GELATO

*Handcrafted with love in Whistler!* 5

*Add Baileys Irish Cream Liqueur* 5

## Kids Menu

12  
years old  
and under,  
includes  
a pop!

**KIDS FLATBREAD** *Three cheese or pepperoni* 11 1/4

**GRILLED CHEESE SANDWICH** *Served with waffle fries and crunchy veggies* 11 1/4

**GRILLED CHICKEN BREAST OR STRIPS** *Served with waffle fries and crunchy veggies* 11 1/4

STAY CONNECTED



Free WI-FI



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