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ON 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 29

Add ground beef, pulled pork, chicken or chorizo 4

Nacho El Gigante! Add all 4 proteins 12

AHI POKE BOWL

Sashimi grade Ahi tuna marinated Hawaiian style, sushi rice, Japanese mayo, seaweed salad, avocado, radish, pickled ginger, crispy wontons topped with Furikake 19

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

YAM FRITES

Drizzled with a locally made balsamic reduction 10

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

CASHEW CHICKEN LETTUCE CUPS

Hoisin marinated chicken, julienne vegetables and heirloom sprouts. Finished with cashews, spring onion and fresh cilantro 16 1/2

CHICKEN T&A

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

GORGONZOLA POTATOES

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

BUTTER CHICKEN POUTINE

GLC's take on a Canadian classic! Traditional butter chicken served over locally sourced cheese curds and thick cut fries 15 1/2

RAINFOREST 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 foccacia croutons 18

GRILLED TEMPEH KALE CAESAR SALAD

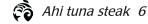
Grilled tempeh patty, crispy capers and herb foccacia croutons 18

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 15

Add ons to your salad:

Chicken breast 5



Indonesian tempeh patty 4

Garlic toast 2

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

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

PULLED PORK SANDWICH

GLC signature pulled pork topped with pineapple coleslaw and crispy onions. Served on a brioche bun 16 1/2

INDONESIAN TEMPEH BURGER

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

BEEF DIP

Canadian top round, seasoned and roasted in-house. Topped with cheddar cheese, horseradish mayo on a rustic baguette served with au jus 17 Go BIG! Add bacon and sautéed mushrooms 3

BBQ CHICKEN BURGER

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

Add sautéed mushrooms 2 Add sliced avocado 2 1/2

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

Substitute for any of the following:

Yam fries 3

Caesar salad 3

Soup 4

(f) All sandwiches available on a gluten free bun

Rustic Flatbreads

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

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

ESSERTS

LIEGE BRIOCHE-STYLE WAFFLES

Whipped cream, Canadian maple syrup and butterscotch 10

LUCIA'S VANILLA GELATO

Handcrafted with love in Whistler! 5 Add Baileys Irish Cream Liqueur 5





KIDS FLATBREAD Three cheese or pepperoni 11

GRILLED CHEESE SANDWICH Served with waffle fries and crunchy veggies 11

GRILLED CHICKEN BREAST OR STRIPS Served with waffle fries and crunchy veggies 11

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES









