

APRÈS CLASSICS

Ahi Crunch Roll \$23
Sashimi-grade tuna & avocado wrapped in nori seaweed, lightly fried in tempura batter served on Asian slaw with wasabi aioli

Korean Ribs \$24
Pork ribs tossed in house-made Korean BBQ sauce, served with a Napa cabbage kimchi slaw

Dumplings \$18
Pan seared and steamed veggie dumplings, house-made chili oil, sweet sesame soy sauce, pickled ginger, green onion, sesame seeds.

Crispy Crudité \$22
Bite-sized pieces of cauliflower, Brussels sprouts & yams, deep-fried served with vegan chimichurri mayo

GLC Flatbread \$26
Margherita style flatbread with house-made marinara sauce, shredded bocconcini & a drizzle of basil pesto

GLC FAV!
+ Sautéed Mushrooms or Caramelized Onions \$3
+ Bacon \$4.25
+ Chorizo \$4

Butter Chicken Poutine \$24
Curry & Fries! Pulled chicken in a butter chicken sauce with cheese curds served on GLC waffle fries.
Vegetarian? Just ask!

Classic Poutine \$20
A Canadian classic served with straight cut fries, cheese curds & our signature gravy
+ Bacon \$4.25
+ Pulled Pork \$6.50

Gorgonzola Potatoes \$22
GLC crispy waffle fries, warm gorgonzola dip garnished with green onions. A GLC favourite!



HANDHELDS

GLC Burger \$26
Our classic prime rib beef burger with GLC burger sauce, cheddar, lettuce, tomato, red onion & pickle served on a scallion bun. Want it vegan? Sub with Beyond Meat Patty
+ Bacon \$4.25
+ Sautéed Seasonal Mushrooms \$3.00

Korean BBQ Crispy Chicken Burger \$26
Crispy chicken breast tossed in GLC's Korean BBQ sauce, gochujang aioli, sweet pickles, shredded lettuce & coleslaw served on a scallion bun
+Bacon \$4.25
+Avocado \$3.50

All burgers are served with crispy waffle fries or house green salad
Upgrade to a poutine + \$5

GLC Tacos \$24
Your choice of slow-cooked pulled pork, chicken or oyster mushroom birria served with sweet pickled onions, pickled cabbage, accompanied by creamy guacamole, flavourful al pastor sauce & warm corn tortillas

Warm Chocolate Brownie \$12
Flourless brownie with vanilla ice cream, caramel & chocolate sauce

Mini Donuts 6 for \$9 / 12 for \$14
Fresh mini donuts, sprinkled with cinnamon sugar and chocolate sauce drizzle

Gluten-Wise *Vegetarian* *Vegan*

SALADS & BOWLS

Ahi Poke Bowl \$28.50
Sashimi-grade tuna marinated Hawaiian style, served with warm sushi rice, seaweed salad, avocado, pickled ginger, watermelon radish, carrot, soy marinade, Japanese mayo & crispy plantain

Burrata Salad \$24
Seasonal summer burrata salad. Served with grilled baguette. Ask your server for more details on this week's offering.

+ Prosciutto \$7.50
Whistler Bowl \$26
Pan-fried tofu with a soy & ginger glaze, served with warm brown rice, arugula, shredded red cabbage, beets, carrots, watermelon radish, baby sprouts, toasted almonds & nutritional yeast dressing
+ Avocado \$3.50
+ Chicken Breast \$7.50

Blackcomb Burrito Bowl \$25
A nutritious bowl with crispy sweet yam bites, beets, pickled cabbage, carrot, pico de gallo & warm brown rice, served on a bed of shredded lettuce topped with al pastor sauce, guacamole & sweet pickled onions
+ Pulled Chicken \$6.50
+ Tofu \$4.00

KIDS

Kids Chicken Bites or Grilled Cheese \$17.50
Served with waffle fries & crunchy veggies

Kids Pizza \$17.50
Your choice of cheese or pepperoni with house-made marinara sauce

LEVEL UP WITH	EXTRAS
Bacon	\$4.25
Pulled Chicken	\$6.50
Pulled Pork	\$6.50
Chicken Breast	\$7.50
Prosciutto	\$7.50
Tofu	\$4
Avocado	\$3.50
Caramelized Onions	\$3
Sautéed Mushrooms	\$3
Blue Cheese	\$3.25
Guacamole	\$3

Any allergies or dietary requirements? Please let us know.
Please be aware that all transactions are cashless. Credit or debit card only.

TASTE OF SUMMER

2oz taste sensations

PIMM'S CUP \$15

Pimm's, mixed fruit, mint topped with ginger ale & 7up

GARDEN PARTY \$20

Empress gin, St-Germain, mint, cucumber, apple juice, simple syrup

JUNGLE BIRD \$21

Plantation Pineapple rum, Campari, pineapple juice & ginger syrup

NOCTURNO 43 \$15

A GLC take on the Carajillo - Licor 43, cold brew and a dash of cocoa bitters

THE CLASSICS

2oz taste sensations

GLC MARGARITA \$19

1800 Tequila, triple sec, lime juice, simple syrup - shaken. Choose between lime or strawberry.



Make it a Cadillac \$24

Level up the classic with a Grand Marnier topper



Make it spicy \$20

Add a little heat with our ghost pepper spice!

GLC CAESAR \$19

Ketel One vodka, clamato juice, signature spice mix & rim

DUTCH MULE \$19

Ketel One vodka, lime juice, ginger beer, bitters



APEROL SPRITZ \$19

Prosecco, Aperol, club soda

Make it a Hugo \$20

Sub Aperol for St-Germain

AT THE GLC

"It's LIIT" GLC BUCKET

\$19.95



3oz Long Island Iced Tea served in the infamous GLC Bucket!

Buckets are back!



PREACHER'S PET \$21

Flor de Caña 12 year rum, Peach Schnapps, pineapple juice, lime, honey, mint

Certified carbon neutral and fair trade spirit



FROZEN DELIGHTS

FROZEN PIÑA COLADA \$19

Fresh and fruity - 2oz white rum blended with our pineapple coconut syrup

FROZEN DAIQUIRI \$19

A summer favourite - 2oz white rum blended with strawberry or lime syrup

THE BULLDOG \$28.50

Blended 2oz lime margarita, served in a mini pitcher with an inverted Corona

THE STRAWBERRY DOG \$28.50

Blended 2oz strawberry margarita, served in a mini pitcher with an inverted Smirnoff Ice



SLUSH IT UP! Add strawberry or lime slush to any drink for an extra \$1

SANS ALCOHOL



Corona Cero 0% 330ml

\$8



Saintly Heavensent Sparkling Non-Alcoholic Rosé \$12 / 42

\$8

Virgin Daiquiri - Strawberry / Lime



Virgin Piña Colada

\$8



Gatorade 710ml

\$7



Rockstar 473ml

\$5.50



Shirley Temple or Lemon Lime & Bitters

\$6

Hot Drinks, Juice or Pop

\$5

ON TAP

16oz Sleeve / 60oz Pitcher

\$9.25 sleeve / \$29 pitcher

Noble Pilsner, Sunsetter Peach Wheat Ale

Trail Hopper IPA, Park to Peak Hazy Pale Ale

1897 Amber Ale, Parklandia Hazy IPA



Classic Lager, Gold Lager



Imports & Cider

\$11 sleeve



+ a rotating Coast Mountain tap

WHITES & ROSÉ

6oz / 9oz / Bottle



Saintly Rosé

\$14.50 / \$19.50 / \$50

Jackson Triggs Sauvignon Blanc

\$12 / \$16 / \$42

Inniskillin Pinot Grigio

\$12 / \$16.50 / \$42

SEE YA LATER RANCH Pinot Gris

\$17 / \$23 / \$57

Chardonnay

\$19 / \$26 / \$64

Kim Crawford Sauvignon Blanc

\$15.50 / \$22 / \$59

Laughing Stock Chardonnay

\$22 / \$32 / \$80

REDS

6oz / 9oz / Bottle

Jackson Triggs Merlot

\$13 / \$18 / \$44

Inniskillin Pinot Noir

\$14.50 / \$21 / \$52

Tom Gore Cab Sav

\$17.75 / \$23.25 / \$60

Black Sage Cab Franc

\$23 / \$32 / \$82

SPIRITS

Vodka, Gin, Tequila, Mezcal, Rum, Whisk(e)y, Rye, Scotch

POPPING BUBBLES

Dom Pérignon \$750

Moët & Chandon \$175

Steller's Jay \$58.75

Ruffino Prosecco

\$14 / \$50

CANS & BOTTLES

Scan for our full range



SCAN HERE!

Michelob Ultra, Kokanee, Bud Light 341ml

\$9.50

Whistler Brewing Forager Gluten Free 330ml

\$9.50

Hope You're Happy IPA, Guinness 473ml

\$11.50

Meteor Sour Tropical, No Boats Cider 473ml

\$11.50

Corona 330ml / Bucket of 5 / 12 Case

\$9.50 / \$35 / \$80

Nutrl, Growers, Tempo Smash, Smirnoff Ice

\$9.75 / \$45

330ml / Bucket of 5

Please be aware that all transactions are cashless. Credit or debit card only.



Want the best deal? Get a bucket of 5!