

WINTER WARMERS

2oz comfort blends

WHISKEY WHIP \$18.75
Johnnie Walker Red, Baileys,
Lavazza coffee, whipped cream

BUTTERSCOTCH
HOT CHOCOLATE \$18.75
Baileys, Butter Ripple Schnapps,
Lavazza hot chocolate, whipped
cream

POLAR BEAR
HOT CHOCOLATE \$18.75
Peppermint Schnapps, Baileys,
Lavazza hot chocolate, whipped cream

HOT TODDY \$18.75
Crown Royal whisky, lemon,
honey served with
a cinnamon stick

GRANDMA'S CIDER \$18.75
Captain Morgan spiced rum,
Butter Ripple Schnapps
& hot apple cider

Kokanee, Budweiser, Bud Light 341ml \$9.75
Whistler Brewing Forager Gluten Free 355ml \$9.75
Guinness 440ml \$12
Coast Mountain Hope You're Happy IPA 473ml \$12
Stanley Park No Boats Cider 473ml \$12
Smirnoff Ice 330ml \$10
Growers Peach / Pear 355ml \$10 / \$45
Nutri Grapefruit / Pineapple 355ml / 5 \$10 / \$45
Tempo Gin Smash 355ml / 5 \$10 / \$45
Corona 330ml / 5 / 12 \$9.75 / \$37.50 / \$84

Want the best deal? Get a bucket or case!

SANS ALCOHOL

Corona Cero 0% 330ml \$8.25
Peach Wheat Ale Sunsetter Non-Alc 355ml \$8.25
Sparkling Rosé Saintly Heavensent Non-Alc \$12 / \$43
Virgin Daiquiri Strawberry/Lime \$9
Virgin Caesar \$9
Shirley Temple \$7
Rockstar 473ml \$6.50
Coffee, Tea, Hot Chocolate, Hot Apple Cider \$5.50
Pop or Juice \$5.50

MULLED WINE

House-made spiced
mulled wine from a
secret GLC family
recipe

\$15

Spice it up! Add a shot
of Grand Marnier or
Brandy +\$8



CANS &
BOTTLES

LOCAL ON TAP

16oz Sleeve / 60oz Pitcher



Classic Lager, Gold Lager \$9.75 / \$29.50



Noble Pilsner

Sunsetter Peach Wheat Ale

Trail Hopper IPA

Park to Peak Hazy Pale Ale

1897 Amber Ale

Parklandia Hazy IPA \$10 / \$30



Coast Mountain Rotating Tap \$12

Okanagan Apple Cider \$12



Corona Lager, Stella Artois Pilsner \$12

Michelob Ultra Lager \$11

IMPORTS

WHITES

SEE YA LATER RANCH Pinot Gris See Ya Later Ranch, BC \$11.50 / \$16.75 / \$45

Sauvignon Blanc Kim Crawford, NZ \$14 / \$20 / \$57

Chardonnay Laughing Stock Vineyards, BC \$19 / \$28 / \$70

Sauvignon Blanc-Semillon Culmina R&D, BC \$61

Chablis Premier Cru Montmains, Jean-Marc Brocard, \$122

Burgundy, France

6oz / 9oz / Bottle ROSÉ

saintly Rosé, BC \$14 / \$20 / \$57

Rosé Whispering Angel, Chateau d'Esclans, Côtes de \$89

Provence, France

6oz / 9oz / Bottle REDS

Pinot Noir See Ya Later Ranch, BC \$11.50 / \$16.75 / \$45

Merlot Nk'Mip Cellars, BC \$16 / \$22 / \$60

Cabernet Sauvignon Black Sage, BC \$17 / \$23 / \$66

Chianti Classico Ruffino Riserva Ducale, Italy \$72

Cabernet Sauvignon Mount Veeder, Napa Valley, USA \$165

POPPING
BUBBLES



Dom Pérignon, France \$760
Moët & Chandon, France \$180
Steller's Jay Brut, BC \$17 / \$65
Ruffino Prosecco, Italy \$14 / \$53

DAILY SKAL

\$5 shot special every day at après
to celebrate mountain life!



EXPLORE OUR
FULL MENU



LEAVE US
A REVIEW

@GLCWHISTLER

THE
GLC

GARIBALDI LIFT CO.

Open 7 days a week

Please note all transactions are cashless
Credit or debit only

THE CLASSICS

2oz cocktails

GLC DUTCH MULE with Ketel One vodka \$19.75

GLC CAESAR with Ketel One vodka \$19.75

GLC MARGARITA with 1800 tequila \$19.75

→ Upgrade to Don Julio Blanco +\$12 → Make it a Cadillac +\$6

APEROL SPRITZ with Prosecco, Aperol and club soda \$19.75

FROZEN DAIQUIRI with Captain Morgan white rum \$19.75



GHOST PEPPER
MARG \$27.75

Don Julio Blanco, house-
made ghost pepper syrup,
triple sec & lime

TRUE NORTH OLD
FASHIONED \$21.75



Crown Royal Canadian
whisky, maple syrup, and
chocolate bitters

THE BULLDOG \$29.50

Our legendary 2oz frozen margarita served
in a mini pitcher with an inverted Corona

Ask for the
"Strawberry Dog"
with an inverted
Smirnoff Ice

"L.I.I.T" GLC BUCKET \$20.50

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



NOCTURNO 43 \$15

Licor 43, cold brew, cocoa
bitters - our twist on the
Espresso Martini

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 & soy reduction

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

Dumplings \$18
Fried veggie dumplings with house-made chili oil, sweet sesame soy sauce, pickled ginger, green onion & sesame seeds

Crispy Crudité \$22.50
Crispy bites of cauliflower, Brussels sprouts & yams served with vegan chimichurri mayo

GLC Flatbread \$27
Margherita-style flatbread with house-made marinara sauce, bocconcini & a drizzle of basil pesto

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

Butter Chicken Poutine \$25
Pulled chicken in a butter chicken sauce with cheese curds served on GLC waffle fries

GLC FAV!

Want a vegetarian option? Just Ask!

Canadian Poutine \$21
Straight cut fries, cheese curds & our signature gravy

+ Bacon	\$4.25
+ Pulled Pork	\$6.50

Gorgonzola Potatoes \$23
GLC waffle fries, warm gorgonzola dip garnished with green onions. A GLC classic!

Any allergies or dietary requirements? Let us know.
Please note that all transactions are cashless. Credit or debit card only.

HOME OF APRÈS

THE GLC
GARIBALDI LIFT CO.

Open 7 days a week

HANDHELDS

GLC Burger \$27
Prime rib beef burger with GLC burger sauce, smoked cheddar, lettuce, tomato, red onion & pickle served on a classic bun

+ Bacon	\$4.25
+ Sautéed Mushrooms	\$3
+ Sub Beyond Meat Patty	

Korean BBQ Crispy Chicken Burger \$27
Crispy chicken breast tossed in GLC's Korean BBQ sauce, gochujang aioli, sweet pickles, shredded lettuce & coleslaw served on a classic bun

+ Bacon	\$4.25
+ Avocado	\$3.50

Classic Choripan \$27
Artisan chorizo with arugula, sliced tomatoes & red onion served on a rustic baguette with chimichurri mayonnaise

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



GLC Taco Board \$24.75
Your choice of pulled pork, chicken, or oyster mushroom birria with sweet pickled onions, cabbage, guacamole, and creamy al pastor sauce – ready to assemble in warm corn tortillas

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, Japanese mayo & crispy wonton

Whistler Bowl \$26
Pan-fried tofu in 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 \$26
Crispy yam bites, beets, pickled cabbage, carrot, pico de gallo & warm brown rice served on a bed of shredded lettuce topped with creamy al pastor sauce, guacamole & sweet pickled onions

+ Pulled Chicken	\$6.50
+ Tofu	\$4

Mushroom Soup \$18
A blend of regional mushrooms drizzled with truffle oil & served with garlic toast

FUEL UP	ADD		ONS	
	Chicken Breast	\$7.50	Avocado	\$3.50
	Pulled Chicken	\$6.50	Caramelized Onions	\$3
	Pulled Pork	\$6.50	Sautéed Mushrooms	\$3
	Bacon	\$4.25	Blue Cheese	\$3.25
	Chorizo	\$4	Guacamole	\$3
	Tofu	\$4	Arugula	\$2

Warm Chocolate Brownie \$12.50
Flourless brownie with vanilla ice cream, caramel & chocolate sauce

Mini Donuts 6 for \$9 / 12 for \$14
Sprinkled with cinnamon sugar & chocolate sauce drizzle

Are you dining with children? Inquire about our Kid's Menu!