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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 31

Add ground beef, chicken or chorizo 4

Nacho El Gigante! *Add all three proteins 10*

CRISPY FISH TACOS

Three tempura crusted rockfish tacos, charred pineapple & sweet corn salsa, spicy Sriracha aioli, chunky guacamole, crispy wontons and shaved green cabbage 17 1/2 Additional taco 4



TRUFFLE FRITES

Tossed with truffle oil, Grana Padano Parmesan and parsley, served with roasted garlic aioli 13 1/2



AHI CRUNCH ROLL

Ahi tuna and avocado rolled in nori seaweed and coated with crispy tempura batter. Served on a bed of citrus and soy infused slaw, with a wasabi aioli 15 1/2



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 16 3/4



GORGONZOLA POTATOES

A GLC classic - Crispy waffle fries served with a warm, rich gorgonzola dip 15

POUTINE

A Canadian classic, served with locally sourced cheese curds and red wine demi-glace, served over skin-on fries 16 1/2 Make it butter chicken poutine 2

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 1/2 Add chicken 4 Add chorizo 4

FEATURE FLATBREAD

We'll be sure to tell you about it! 17 1/2

MUSHROOM SOUP

Seven different types of regional mushrooms drizzled with truffle oil. Served with garlic toast 13 1/2

SALADS



GREEN GODDESS SALAD

Pearl couscous, harvest greens, Bosc pear, sesame crusted avocado, sweet corn, yam, carrot, white cabbage, cucumber and crispy almonds, all tossed in our signature Green Goddess vinaigrette 17 1/2

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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 17 1/2

Add ons to your salad:

Chicken breast 6

Ahi tuna steak 6



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

MAINS

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GLC BACON BURGER

Our famous natural all beef burger 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 frites 4 Kale 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 17 1/2

BEEF DIP

Canadian top round, seasoned and roasted in-house. Topped with cheddar cheese, horseradish mayo on a rustic baguette served with au jus 19 1/2

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 18 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 1/2 Two Piece 22

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 21



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 21

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 1/2

BUTTER CHICKEN

GLC's traditional butter chicken served over coconut infused basmati rice, with mango tamarind chutney and garlic naan 22 Double the naan 3

DESSERTS

LIÈGE BRIOCHE-STYLE WAFFLES

Whipped cream, Canadian maple syrup and butterscotch 12

LUCIA'S VANILLA GELATO

Handcrafted with love in Whistler! 5 1/4

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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