



Palmer's Design, Whistler's Attitude

## TEE IT UP



### HIGH NOTE NACHOS



27

Fresh fried blue corn chips loaded with Monterey Jack cheese, banana peppers, scallions, black olives, pinto beans and tequila corn salsa. Served with our house-made salsa and sour cream.

*Add grilled chicken or bacon \$5*

*Add guacamole \$5*

### HALF NOTE NACHOS



18

A half portion of our legendary nachos. Perfect for a twosome to share.

*Add grilled chicken or bacon \$5*

*Add guacamole \$5*

### THE WARM UP

12

A rich savory chili-spiked tomato broth, with assorted seasonal vegetables and an 18-bean medley. Topped with molten mozzarella cheese and sour cream; served in a toasted bread bowl.

### DON'T CHICKEN OUT

17

Whistler's juiciest wings tossed in one of our house-made sauces:

House Hot  
Buffalo BBQ  
Truffle Salt and Lemon  
Pepper

Sweet Chili Lime  
Jalapeno-Thyme  
Spicy GarPar

Served with veggies and your choice of cucumber yogurt dip, ranch or blue cheese dip.

### BIG HOOK FISH TACOS



16

Three flour or corn tortillas loaded with crispy West Coast cod, purple cabbage, our signature guacamole and house-made Pico de Gallo. Finished with cilantro aioli, fresh lime and scallions.

*Add another taco \$6*

## PERFECT GREENS



### THE RUBY BOWL



15

Yam noodles topped with shredded carrot, chickpeas, edamame, bamboo shoots, baby kale, fennel, crispy taro root and beetroot. Tossed in a creamy apricot dressing and finished with cashews, cilantro and sprouts.

### COBB SALAD



16

Lightly dressed organic greens, grape tomatoes, shaved egg, cucumber, shredded radish, sous-vide fried chicken, torn prosciutto and a blue cheese emulsion.

### BRUSSELS SPROUT CAESAR

15

Parmesan-dressed crispy fried sprouts, garlic croutons, and candied bacon, served on a bed of romaine tossed in Caesar dressing.

*Add grilled chicken skewer \$6*

*Add citrus-poached tiger prawns \$6*

*Add grilled salmon filet \$6*

- Crowd favorite
- Gluten-free
- Vegan

More gluten-free options available, ask your server.

**Come join us for brunch specials on Saturdays and Sundays  
all  
summer long**





Palmer's Design, Whistler's Attitude

## THE PERFECT GRIP



All sandwiches are served with thick-cut fries or Rootables truffle chips or Rootables veggie chips and two onion rings  
Upgrade to our house salad or Caesar salad, poutine, or chili \$3

### THE ARNIE BURGER 18

Two (3oz) beef patties **or** (6oz) grilled chicken breast topped with Cheddar cheese, shredded lettuce, tomatoes, pickles and white onion. Finished with Arnie's awesome sauce.

### THE KING BURGER 21

The Arnie with bacon, crispy onions and sautéed mushrooms.

### WEST COAST CLUB 18

Smashed avocado, gem lettuce, citrus poached tiger prawns and West Coast crab salad tossed with tangy tarragon aioli; served up on toasted mini hoagie buns.

### REUBEN 17

House-braised brisket, kosher pickle, beer and bacon sauerkraut, yellow mustard and Swiss cheese on black rye.

### THE CLUBHOUSE 17

House smoked turkey, ham, bacon, Cheddar and all the fixin's; served on a toasted filone.

### SPRING SALMON SLIDERS 17

Three mini sliders filled with grilled salmon, tomato jam, truffle aioli, watercress; served on mini pretzel buns.

### GRILLED VEGETABLE PANINI 17

Marinated seasonal organic vegetables, goat cheese, heirloom tomatoes and vital greens; served on herbed schiacciata.

## THE BACK NINE

### MOUNT CURRY 18

Summer squash, carrots, tomatoes, potatoes, fennel, eggplant and lentils cooked in a Balti-style butter curry sauce. Served over jasmine rice and finished with cashews, toasted coconut, a dollop of raita and a side of grilled naan bread.

*Add grilled chicken skewer \$6*

*Add citrus-poached tiger prawns \$6*

*Add grilled salmon filet \$6*

### FISH AND CHIP SHOTS 19

West Coast beer-battered cod, served on top traditional thick-cut fries; served with our house-made tartar sauce and coleslaw.

## ANOTHER ROUND?

### WINE (6oz)

Jackson Triggs, Sauvignon Blanc (BC)	7
Sumac Ridge, Pinot Grigio (BC)	9
Kim Crawford, Sauvignon Blanc (NZ)	12
Wayne Gretzky, Chardonnay (BC)	9
Jackson Triggs, Cabernet Sauvignon (BC)	7
Robert Mondavi, Cabernet Sauvignon (CA)	10
See Ya Later Ranch, Pinot Noir (BC)	11
La Vieille Ferme, Rosé (FR)	7

### DRAFT BEER (16oz)

Parallel 49 Lager	7.75
Russell Pale Ale	7.75
Paradise Valley Grapefruit Ale	7.75
Coast Mountain Hope You're Happy IPA	7.75
The Rotating Line	7.75

See our drinks menu for more!