



Palmer's Design, Whistler's Attitude

TEE IT UP



HIGH NOTE NACHOS



Tricolored tortilla chips piled high with melted cheese, red onion, banana, jalapeno and bell peppers, black beans, and corn. Served with salsa and sour cream.

Add pulled chicken , pulled pork or guacamole \$5

29

FLAGSTICK FALAFEL



Deep fried falafel balls served over roasted cauliflower, and crispy chickpeas. Served with tahini garlic dip and tomato salad.

18

FRIED CAULIFLOWER



Deep-fried cauliflower florets drizzled with balsamic glaze, and served with your choice of wing sauce for dipping.

14

DON'T CHICKEN OUT

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

*House Hot
Barbeque*

*Mediterranean
Sweet Chili*

Served with veggies and choice of dipping sauce.

19

PERFECT GREENS



TWISTED CAESAR



Chopped romaine hearts with fresh basil, bacon bits, house-made croutons, and shaved parmesan. Served with a grilled lemon wedge.

18

EMERALD BOWL



Grilled asparagus, ripe avocado, green apple, edamame beans and honey Cajun cashews over mixed greens. Finished with a maple vinaigrette, and served with sourdough toast.

19

IN A RUSH?



Please ask your server for our ready made sandwich menu.

- Crowd favorite
- Gluten-free (some burgers and sandwiches can also be made gluten-free)
- Vegetarian (and sometimes vegan, ask your server!)





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THE PERFECT GRIP



THE ARNIE BURGER



A juicy 6 oz patty topped with cheddar cheese, lettuce, red onion, tomato, and pickles. **19.5**

THE KING BURGER

The Arnie, but swap the cheddar for provolone and add bacon, house made mushroom sauce, and onion rings. Finished with maple syrup mayo.

All patties are made with 100% BC raised beef. **23.5**

THE BIG SLICE

Thin sliced BC raised beef, topped with wild mushrooms, banana peppers, and provolone cheese. Served on a toasted bun with plenty of red wine jus for dipping! **19.5**

THE BIRDIE BURGER

Free range grilled chicken breast topped with Monterey Jack cheese, Pico de Gallo and fresh guacamole. **18.5**

PIG ALLEY PULLED PORK



Dry rubbed pork butt and crispy pork belly, tossed in house-made BBQ sauce. Topped with coleslaw and banana peppers. **18.5**

THREE PUTT TACOS

Three soft shell whole wheat tortillas with your choice of crispy cod, pulled chicken or pulled pork. Served with fresh pico de gallo, house made guacamole, shredded cabbage and lettuce. **19.5**

FISH & CHIP SHOTS

West Coast battered cod on a bed of thick-cut fries. Served with a side of house-made tartar sauce and slaw. **22.5**

All sandwiches are served with a side of fries
Upgrade to a side Caesar salad for \$3

THE BACK NINE



CHEESECAKE WEDGE



A thick slice of New York cheesecake, served with this week's feature toppings. A perfect way to reward yourself after a great round (no matter what your scorecard said)! **9**

ANOTHER ROUND?



DRAFT BEER (16oz)

John Oliver Lager	8
Paradise Valley Grapefruit Ale	8
P49 Craft Pale Ale	8
Hope You're Happy IPA	8
Seasonal Rotating Tap	8

WINE (6oz)

Jackson Triggs Cabernet Sauvignon	7
19 Crimes Pinot Noir	13
Jackson Triggs Sauvignon Blanc	7
Gray Monk Pinot Grigio	13
La Veille Ferme Rosé	7

Prices subject to tax. See our drinks menu for more!