



# WHITETOOTH

mountain bistro

## LUNCH

SERVED DAILY FROM 11AM - 5PM

### APPETIZERS

<b>BÁNH MÌ SLIDERS</b> crispy breaded bacon, cilantro & jalapeño aioli, house pickles, julienne carrot, fresh herbs, ciabatta bun	14.00
<b>BEEF &amp; POMEGRANATE BRUSCHETTA</b> roasted beetroot, pomegranate, pickled shallot, basil, creamed goat cheese, onion filone	17.50
<b>STEAMED MUSSELS</b> daily inspiration, garlic toast. <b>gluten free bread available</b>	19.00
<b>DUCK POUTINE</b> confit duck, herb gravy, cheese curds, house cut fries	14.00
<b>ROASTED SUNCHOKE HUMMUS</b> housemade hummus, toasted flatbread	11.00

### SALADS

<b>BISTRO GREENS</b> artisan mixed greens, roma tomato, carrot, purple ninja radish, house vinaigrette. <b>add wild salmon 7.75</b>	7.00 / 12.00
<b>LENTIL SALAD</b> baby spinach, organic beluga lentil, poached pear, hazelnut, goat cheese, avocado, lemon vinaigrette	9.50 / 16.75
<b>BROCCOLI SALAD</b> broccoli florets & ribbons, chickpea, pomegranate, pickled shallot, feta cheese, creamy cumin & tahini dressing. <b>add crispy tofu 6.00</b>	8.50 / 15.00
<b>MILLET SALAD</b> artisan greens, toasted pumpkin & sunflower seeds, sundried cherry, feta cheese, broccoli ribbon, avocado, nutritional yeast dressing. <b>add grilled sirloin 12.75</b>	9.25 / 16.25
<b>CAESAR SALAD</b> crisp romaine, shaved parmesan, hen's egg, smoked bacon, herbed croutons, roasted garlic dressing. <b>add confit duck 5.25</b>	7.25 / 12.25

### HANDHELDS

your choice of soup, bistro greens or fries. gluten free bread available.

<b>BISTRO BURGER</b> arugula, pickle, oven dried tomato, smoked bacon, brie cheese, roasted garlic aioli. <b>add sautéed mushrooms 2.25</b>	18.75
<b>SALMON BLT</b> seared salmon, avocado, cilantro & jalapeño aioli, artisan greens, tomato, bacon, potato loaf	21.75
<b>ROASTED YAM BURGER</b> pecan & panko crusted yam, spinach, tomato, house pickles, avocado & herb dressing, multigrain bun. <b>add goat cheese 1.75</b>	15.75
<b>BUFFALO CAULIFLOWER PO' BOY</b> crispy cornmeal cauliflower, celery root slaw, house pickles, blue cheese aioli, hoagie roll	16.00
<b>LAMB BAGUETTE</b> slow roasted lamb shoulder, sunchoke hummus, onion marmalade, arugula, filone	21.50
<b>CHICKEN &amp; WAFFLES</b> house breaded chicken tenders, belgian waffles, lettuce, tomato, maple dijon, sriracha mayo. <b>add bacon 2.25</b>	20.25
<b>FLATBREAD OF THE DAY</b> inspired daily	AQ

### BOWLS

<b>MAC 'N' CHEESE</b> chorizo, broccoli, three cheese blend, toasted panko	19.00
<b>THAI GREEN CURRY</b> carrot, cabbage, bell pepper, mushrooms, broccoli, jasmine rice, bean sprouts, herbs, green curry coconut broth. <b>add crispy tofu 6.00</b>	18.00

<b>SIDES</b>	CONFIT DUCK	5.25	PULLED PORK	5.50
	CHICKEN BREAST	6.25	CRISPY TOFU	6.00
	CLASSIC POUTINE	9.25	WILD SALMON	7.75
	GARLIC TOAST	3.00	6 oz GRILLED SIRLOIN	12.75



# WHITETOOTH

## mountain bistro

### COCKTAILS

1 OZ 2 OZ

WHITETOOTH CAESAR vodka, gin or tequila, bistro caesar mix, horseradish, pickled vegetables, kosher & celery salt rim	5.75	8.25
BACON CAESAR bacon infused vodka, frank's hot sauce, kosher salt rim, bacon garnish	6.50	10.00
NOT SO MOSCOW MULE bourbon, pimm's, cinnamon syrup, lime, ginger beer	7.50	11.00
THÉ TEMPEST tequila & spiced rum, lemon, angostura bitters, chamomile citrus syrup, fresh squeezed orange juice	7.75	11.25
DARK & STORMY navy rum, fresh lime, ginger beer	7.50	11.00
SORTILEGE SOUR sortilege maple whiskey, bourbon, lemon & lime, cinnamon syrup, angostura bitters, egg white	7.75	11.25
FEELIN' FIZZY gin, pomegranate juice, lemon, soda, rosemary garnish	7.50	11.00
A NICE PEAR bourbon, maple, lemon, pear juice, poached pear garnish	7.75	11.25
BITTERSWEET SYMPHONY lemon infused vodka, fresh lemon juice, rhubarb bitters, simple syrup, soda	7.50	11.00
PREPARE TO BE EMPRESSED victoria distillers empress 1908 gin, fresh lemon, simple syrup, angostura bitters, egg white	14.25	
FRENCH MARTINI vodka, chambord, pineapple & lime		11.25
TEQUILA MOCKINGBIRD MARTINI tequila, st. germain elderflower, basil, fresh grapefruit, aperol		11.25

### BEER & CIDER

<b>ON THE TAPS</b> ask your bartender for today's selection	sleeve 6.25   jug 21.00	
<b>DOMESTICS</b>		5.50
ALEXANDER KEITH'S	BUDWEISER	
COOR'S LIGHT	KOKANEE	
<b>IMPORTS &amp; CIDER</b>		6.50
STELLA ARTOIS	GUINNESS	
CORONA	LONE TREE CIDER	

### CRAFT BREW

330mL bottles | 7.50 650mL bottles | 15.00

WHISTLER FORAGER GLUTEN FREE LAGER whistler brewing company, whistler bc		
SLIPSTREAM CREAM ALE phillips brewing company, victoria bc		
SHIPWRECK IPA lighthouse brewing company, victoria bc		
STEAM WORKS PILSNER steam works brewing co, burnaby bc		
RED TRUCK ALE red truck beer company, vancouver bc		
LION'S WINTER ALE granville island, vancouver bc		
BLOWER POW IPA whitetooth brewing co, golden bc   650ml		
WARDS PICKER'S HUT CIDER wards cidery, kelowna bc   650ml		
SPEED METAL STOUT whitetooth brewing co, golden bc   650ml		

TAXES AND GRATUITIES NOT INCLUDED IN PRICE  
PARTIES OF 6 OR MORE, 18% GRATUITY MAY BE APPLIED  
PLEASE INFORM US OF ANY DIETARY OR ALLERGY CONCERNS  
CROSS CONTAMINATION OF ALLERGENS MAY OCCUR