

#### **SOUPS & SALADS**

SOUP OF THE DAY 11

Served with a warm breadstick

WEST COAST CHOWDER 15

Mussels, salmon, rockfish, prawns, pancetta, potatoes & cream; served with a warm breadstick

CRISPY CALAMARI SALAD 17

Humboldt squid, bacon, tomato, greens, parmesan, sherry dressing

GRILLED CHICKEN CAESAR SALAD 18

Romaine, sourdough croutons, creamy caesar dressing

\*Substitute chicken with salmon 5

COBB SALAD 17

Iceberg lettuce, green beans, tomatoes, hard boiled egg, bacon, avocado, feta, buttermilk ranch dressing

BEAR MOUNTAIN GREENS SALAD 14

Foraged greens, dried cranberries, cucumber, green beans, tomato, red pepper, carrot, pumpkin seeds, quinoa, lemon honey dressing

\* SALAD ADD ON OPTIONS

Grilled 5 oz Salmon Fillet 10

- \* Grilled Chicken Breast 7
- \* Garlic Prawns (5) 8

#### **SANDWICHES & PIZZA**

All sandwiches are served with choice of fries or house salad. Add yam fries or caesar salad for additional \$2.

BEAR BURGER 18

100% fresh Canadian ground chuck, smoked mozzarella, guacamole, bacon, red onion jam, bacon aioli, crispy onions & arugula on a brioche bun

BUTTERMILK FRIED CHICKEN SANDWICH 18

Panko crusted chicken breast, bacon aioli, honey dijon coleslaw, smoked mozzarella, pickled Jalapeno on a brioche bun

BEEF DIP 18

Shaved slow roasted beef, crispy onions, garlic aioli, artisan bun, jus

CRISPY COD SANDWICH 19

Tempura cod, caper aioli, onion jam, arugula, brioche bun

ROASTED VEGETABLE PIZZA 18

Roasted zucchini, pepper, onion, mushroom, kalamata olives, tomato sauce, mozzarella

DAILY SPECIAL 16

Please ask your server for details

# SNACKS & SHARABLES

WINGS 17

Salt & pepper, bbq, buffalo, chipotle maple; Served with carrots, celery and buttermilk ranch

YAM FRIES 9

Balsamic aioli, parmesan cheese

MASTERS CHIPS 9

Parmesan dip

CRISPY BRUSSEL SPROUTS 12

Chipotle maple glaze, parmesan cheese

LOBSTER & CRAB DIP 25

Creamy lobster, crab, mozzarella; served with warm breadsticks

NACHOS 18

Mozzarella, cheddar, spring onion, tomato, black olives & pickled jalapeño served with sour cream & salsa add guacamole 5

CHEESE AND CHARCUTERIE BOARD 25

Chef's selection of three artisan cheeses & three cured meats with crackers, crostinis, mixed pickles & grilled artichokes

\* Sub gluten free crackers 3



#### MAINS

**GRILLED SALMON 35** 

Parmesan risotto, tomatoes, pancetta, asparagus, sherry vinaigrette

12 OZ AAA STRIPLOIN STEAK 40

Roasted mushrooms, fingerling potatoes, green beans, jus

SEAFOOD PASTA 25

Prawns, mussels, clams, pancetta, tomatoes, garlic cream, served with warm breadstick

LENTIL DAHL (VEGAN) 22

Coconut cream, vegetable pakoras, chili oil, grilled naan

NIGHTLY FEATURE (AVAILABLE AFTER 5 PM) MP

Please ask your server for details

## **DESSERTS**

VANILLA CRÈME BRÛLÉE 10

Double chocolate biscotti, mixed berry coulis

TIRAMISU 11

Amaretto custard, candied pecan

FRUIT CRUMBLE & VANILLA ICE CREAM 11

Ask you server for details

DARK CHOCOLATE PÂTÉ 11

Sponge toffee, chocolate pearls, amaretto custard

AFFOGATO 6

Vanilla Ice cream, espresso shot

# WESTIN\* HOTELS & RESORTS BEER, CIDERS & COOLERS

DRAUGHT BEERS	12oz	20oz
Bud Light Lager, USA	5	7
Peroni Lager, Italy	6	8
Stanley Park Sunsetter Peach Wheat Ale, Canad	da 6	8
Sooke Blonde Ale, Canada	6	8
Fuggles Blackcurrant Sour, Canada	6	8
Phillips Blue Buck IPA, Canada	6	8
Driftwood New Growth Pale Ale, Canada	6	8
Raven's Mango Jalapeno Gose	6	8
Rickard's Red Ale, Canada	6	8
Driftwood Fat Tug IPA, Canada	6	8
Tofino Kelp Stout, Canada	6	8
Mill Street Cobbelstone Stout, Canada	6	8
BOTTLES & CANS		
330 ml Bottles		7
Coors light, Molson Canadian, MGD, Budwesie	r, Keith's IPA	<b>\</b>
Corona, Heineken, Stella Artois		
Whistler Forager (Gluten free)		
473 ml Cans		7
Coors Light, Corona, Fat Tug, Driftwood Whitel	oark, Guinn	ess
Ciders 473 ml Cans (Strongbow/No Boats)		7
White Claw Hard Seltzer (355 ml)		7
Black Cherry, Mango, Lime, Grapefruit		

## HOUSE WINE SELECTION

Demi Bottles (200 ml)			
Prosecco Zonin, Veneto, Italy	12		
Peller Estate Chardonnay, VQA, BC, Canada	10		
Peller Estate Cabernet-Merlot, VQA, BC, Canada	10		
Sparkling Wines	5OZ	70Z	BTL
Prosecco Pergolo La Pieve, Veneto, Italy	10		47
White Wines			
Pinot Gris, Red Rooster, VQA, BC, Canada	10	12	45
Sauvignon Blanc, Sandhill, VQA, BC, Canada	11	14	47
Riesling Gray Monk, VQA, BC, Canada	12	15	50
Chardonnay Douglas Green, Cape, South Africa	11	14	47
Verdejo, Marquis de Caceres, Viura, Spain	11	14	47
Rose wine			
Mission Hill Estate Organic Rose, VQA, BC, Canada	10	12	45
Red Wines			
Pinot Noir, Conviction, VQA, BC, Canada	10	12	45
Merlot, Gray Monk, VQA, BC, Canada	11	14	47
Cabernet Sauvignon, James Mitchell, California, USA	13	18	60
Sangiovese 'Remole', Frescobaldi, Tuscany, Italy	10	12	45
Tempranillo 'El Jefe', Castilla, Spain	10	12	59
Malbec, Septima, Mendoza, Argentina	11	15	49
PREMIUM WINES			
NV Champagne Canard-Duchêne Cuvée Léonie	25		115
Reims, Champagne, France			
2012 Chardonnay, Russian River Valley, Hartford Court Sonoma California, USA	15	19	69
2015 Cabernet Sauvignon, Napa Valley, Ca'Momi Napa, California, USA	18	22	79



## COCKTAILS

BLOOD ORANGE MIMOSA Organic blood orange puree, prosecco	12
ROSE ROYAL Chambord, creme de cassis, prosecco	12
FROZEN MANGO DAIQUIRI Mango Puree, simple syrup, white Rum	12
FROZEN LIME MARGARITA Lime juice, simple syrup, gold tequila	14
FROZEN STRAWBERRY MARGARITA Strawberry puree, simple syrup, gold tequila	14
FROZEN CAPPUCCINO MARTINI Espresso, cream, simple syrup, vodka	14
MASTERS CAESAR Clamato, horseradish, vodka	14
MOSCOW MULE Vodka, ginger beer, lime juice, simple syrup	12
WHISKEY COLLINS Canadian Single Malt, Simple Syrup, Lemon Juice, Soc	15 la
NON ALCOHOLIC REVERAGES	

## NON ALCOHOLIC BEVERAGES

San Pellegrino Sparkling Water (750ml/500ml)	7/5
5 1 4 1 1 4 (TTO 1)	5
Non Alcoholic Beer (Becks/Heineken/O'Douls)	6
Virgin Cocktails	5
Pops/ Juices (All Pepsi Products)	4.5