



BAR BITES

- Smokey Dip** Charred eggplant, cannellini beans, feta, and fresh herbs with crostinis 8
- Spiced Bar Nuts** Roasted cashews, peanuts and almonds 5
- Mixed Olives** Citrus and thyme marinated Mediterranean olives 7

CHEESE BOARD

- Selection of Moonstruck Cheeses from Salt Spring Island, B.C.**
- White grace, beddis blue or ash-ripened camembert served 1 cheese 10
- with crackers, crostinis and quince jam 2 cheeses 18
- 3 cheeses 24

HOUSE CHARCUTERIE BOARD

- Selection of Two Rivers Specialty cured meats**
- Served with grainy mustard, crostinis, house made pickles 16

MUNCHIES

- Root beer Short Ribs** Boylan's red birch root beer, slow cooked boneless beef and crispy onions 15
- Hot Wings** 1lb. crispy fried, dry spice dusted, chipotle sauce 14
- Fish Sticks** Pine nut, parmesan, fresh herb crumb and house tartare sauce 13
- Pig Roll** Double smoked bacon, pork, fennel, apple, puff pastry and house ketchup 14

FEED ME

- Beacon Battered Fish & Chips** Home-style chips, lemon, tartare sauce 21
- Beacon West Coast Salad** Smoked wild sockeye salmon, mixed greens, hard boiled free range egg, field cucumber, grape tomatoes, red radishes, crispy capers, house ranch 18
- Chicken Bacon Pie** Charred leeks, mushrooms, bacon, gruyere and parmesan cheese, puff pastry 18
- Strip Loin Steak Sandwich** Swiss cheese, caramelized onions, rocket, beets, house peperonata, served with house style chips 18
- Lamb Burger** Toasted brioche bun, sweet pickled onions, feta, cucumber, romaine and lemon aioli, served with house style chips 17
- Daily Eggs** Seasonally inspired frittata 14

SURF OR TURF

All dishes are served a bitter green and radish salad

- Strip Loin Steak** House spice rub, salsa verdé 23
- Chicken Supreme** Garlic brined chicken, grilled sweet corn salsa 20
- Artic Char** Pan seared crispy skin, miso soy shiitake mushroom vinaigrette 22

We also recommend a side to enhance your protein choice

SIDES

- Home-Style Chips** Saffron aioli 8
- Red Neck Salad** Fingerling potatoes, caramelized fennel, whole grain mustard mayonnaise 8
- House Slaw** Napa cabbage, carrot, apple cider dressing, poppy seeds 6
- Cheese n Sprouts** Braised and crispy brussels, shaved parmesan cheese, garlic cracker 8
- Macaroni Fumé** Smoked applewood cheddar cheese, smoked paprika, caramelized onions, parmesan crust 8
- Romaine Salad** Apple cider dressing, parmesan cheese, garlic cracker 8

We proudly support local growers and producers Two River's Meats, Pemberton Farms and Moonstruck Cheeses.



Ocean Wise recommended by the Vancouver Aquarium as an ocean friendly option.

Two Rivers Specialty Meats purveyor of fine local meats that are free of antibiotics, hormones, and feed additives.

WHITE WINE

	6oz.	9oz.	BTL
Peller Sauv Blanc	8	11	30
Red Rooster Pinot Gris	11	15	38
Sandhill Chard	14	19	58
Kim Crawford Sauv Blanc	16	21	59
Wayne Gretzky Pinot Grigio	11	15	38
Siren's Call Viognier	16	21	59
Joie Rose	16	21	59
Caymus Conundrum	19	25	75

RED WINE

	6oz.	9oz.	BTL
Peller Merlot	8	11	30
Wayne Gretzky Cab Sauv/Syrah	12	16	49
Sandhill Cab/Merlot	14	18	48
Black Sage Cab/Sauv	18	24	75
Rustico Doc's Buggy Pinot Noir	18	24	75
Fort Berens Meritage	19	25	80
Sandhill Small Lots Syrah			117
Caymus Cab/Sauv			187

SPARKLING WINE

	6oz.	BTL
Villa Teresa Organic Prosecco	13	52
See Ya Later Ranch Brut		64
Veuve Clicquot		176
Dom Perignon		410

SANGRIA

	GI	JUG
Red/White Sangria	9.50	24

DRAUGHT CIDER

	SLEEVE	JUG
Lone Tree Cider	7.75	23

BOTTLED CIDER

	BTL
Lone Tree Cider Ginger Apple	7.75
Rock Creek Traditional Apple	7.25
Rock Creek Pear Cider	7.25

CAESAR EL DORADO

14.75
2 oz's of Vodka, house made Caesar blend, served in a glass boot, rimmed with garlic salt and lemon pepper. Garnished with Two Rivers pepperoni stick, pepperocini, banana peppers, pickles, olives and lemon. Game changer

DRAUGHT BEER

	SLEEVE	PINT	JUG
Powder Mountain Lager	6.75		21
Whistler Grapefruit Ale	6.75		21
Steamworks Pilsner	6.75		21
Steamworks Pale Ale	6.75		21
Phillips Blue Buck Pale Ale	6.75		21
Russell Blood Alley Bitter (ESB)	6.75		21
Guinness		9.5	
Fat Tug IPA	7.75		23
Parallel 49 Jerkface 9000	6.75		21
Postmark Rotating Tap	6.75		21
Rotating Seasonal Tap	6.75		21

FLIGHT OF BEER

Flights of Beer – Choice of four 5oz BC Draught Beers \$12.75

BOTTLED BEER

	BTL
Phillips Elsinore Pilsner	7.75
Big Rock Fowl Mouth ESB	6.75
Steam Whistle	7.25
Omission Pale	7.75
Coors Light	6.75
Kootenay	6.75
Budweiser	6.75
Kokanee	6.75
Corona	7.25
Heineken	7.75
Stella Artois	7.75
Becks Alcohol Free Beer	5.50



Groups of 10 or more are subject to an 18% gratuity.

NEIL O'BRIEN, EXECUTIVE CHEF

Eat, Tweet, Share



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