



Bites

SANDWICHES & WRAPS

Served with your choice of fries, soup, greens, or daily salad

BLT \$18.00

Sourdough bread, bacon, lettuce, tomato, roasted garlic aioli

Smoked Turkey Club \$20.00

Smoked turkey, cheddar, bacon, lettuce, tomato, mayo, honey mustard

Burrito \$18.50

Refried pinto beans, roasted corn, jalapeno jack and cotija cheese, slaw, house-made salsa, guacamole, roasted jalapenos

Add chorizo \$2.50

3 Cheese Panini 🌿 \$15.75

Cheddar, smoked cheddar, fontina, herb aioli

Chicken Panini \$19.00

Chicken breast, roasted red pepper, arugula, mozzarella, herb aioli

Beef Dip \$21.75

Roast beef, caramelized and crispy onions, fontina, roasted garlic aioli, with fresh rosemary dipping jus

Glory Wrap 🌱 \$16.25

Spinach, shredded carrots and beets, candied almonds, falafel, tahini dressing, wrapped in a flour tortilla

Smoked Salmon Bagel \$18.75

Smoked salmon, lettuce, sprouts, red onion, crispy capers, citrus cream cheese on Fantastic Foodz' locally-made bagel

Saigon Sub (bánh mì) \$20.00

Vietnamese pork and shrimp herbed meatballs, cilantro, pickled Asian slaw, nuoc cham, mayo, served on a baguette

BURGERS

Served with your choice of fries, soup, greens, or daily salad

WH₂O Burger \$19.75

6oz patty, lettuce, tomato, onion, pickle, WH₂O burger sauce

Summit Burger \$21.25

6oz patty, cheddar, bacon, lettuce, tomato, onion, pickle, WH₂O burger sauce

Grilled Chicken Burger \$19.75

5oz chicken breast, smoked cheddar, crispy onions, lettuce, tomato, Antoinette's chili dip

Fancy Pants Burger \$22.00

6oz patty, greens, goat cheese, bacon, caramelized onions, roasted garlic aioli

Powder Keg Burger \$21.25

6oz patty, smoked cheddar, roasted jalapenos, Antoinette's chili sauce, lettuce, tomato, onion, pickle

Huckleberry Trail Veggie Burger 🌿 \$18.50

Mushrooms, lentils, oats, quinoa, sunflower seeds, almond flour patty with chipotle aioli, cheddar, lettuce, tomato, red onion, pickle

🌿 = Vegetarian

🌱 = Vegan

🌾 = Wheat-free



Bites

SOUPS, BOWLS, & SALADS

Black Bean and Vegetable Chili 🌱 \$13.50

Served with cheese, sour cream, cornbread

Chili con Carne \$15.00

Served with cheese, sour cream, cornbread

Daily Soup \$9.00

Served with fresh bread

WH₂O Green Salad ✓ 🌱 \$10.50

Mixed greens, cucumber, tomato, carrots, roasted apple, caramelized onions, pea shoots, toasted seeds with our Nelson Olive Oil Co. cinnamon, pear, and black pepper vinaigrette

Glory Bowl ✓ 🌱 \$15.50

Brown basmati rice, marinated Silver King tofu, shredded beets and carrots, spinach, candied almonds, tahini dressing

Ymir Bowl 🌱 \$17.00

Coconut curry with potatoes, chickpeas, yam, red pepper, served with chicken or tofu on basmati rice, mango chutney, naan bread

Beet Bowl 🌱 \$16.75

Mixed greens, dijon dressing, raw beets, roasted beets, goat cheese, pumpkin seeds, dried cranberries, candied walnuts, pea shoots

Thai Bowl ✓ 🌱 \$18.00

Rice noodles, peanut dressing, carrots, cucumber, smoked tofu, sprouts, green onions, cilantro, roasted nuts and seeds

Glory-ous Noodle Bowl ✓ \$15.25

Cold soba noodles, arugula, spinach, cucumber, carrots, green onions, cherry tomatoes, herbs, tossed with Glory dressing, topped with nuts and seeds

SNACKS

Fries \$8.00

Yam Fries with chipotle mayo \$9.75

Add shredded cheddar cheese \$2.00

Dips \$1.00

Poutine \$11.75

Yam Poutine \$13.25

Sub miso mushroom gravy \$1.00

Chili Cheese Fries \$13.00

Yam Chili Cheese Fries \$14.50

Served with chili, cheese, sour cream

Sub vegetarian chili

Vernon Sausage All Beef Hot Dog \$9.25

Chili Cheese Dog \$12.50

Snack box 🌱 \$6.00

Choice of Whitewater crackers & Antoinette's dip or vegetables & hummus

Nachos (after 2:30pm) \$20.00

Add guacamole \$5.00

ADD-ONS

Bacon \$2.50

Cheese \$2.00

Gravy \$2.25

Miso mushroom gravy \$3.25

Upgrade to Yam Fries \$2.50

Upgrade to Poutine \$3.50

Upgrade to Chili Cheese Fries \$3.50

Upgrade to Yam Poutine \$4.50

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Drinks

DRAFT

Jug | \$22.00 Pint | \$7.50 Glass | \$5.50

NBC, Loki Lager

Designed to be light, crisp, sessionable. Clean finish with a hint of honeydew melon on the back end. 4.7%

NBC, Valhalla Hazy Pale Ale

Well-balanced Hazy Pale Ale. Tropical fruit and floral aromas with notes of papaya and mango. Smooth and creamy mouthfeel with a mild bitter finish. 5.2%

Backroads, First Descent Northwest IPA

A classic hop-forward Northwest IPA. A clean malt profile sets up an assertive citrus, pine, and floral hop bouquet, balanced with notes of lemon, pear, and apricot. 6.3%

SOMA, Apple Cider (16oz) \$9.00

An artful blend of subtle flavours and aromas – clean and crisp with a radiant finish. 6.1%

Local Rotating Tap

Jug | \$23.00 Pint | \$8.00 Glass | \$6.00

Ask your server for what's on today!

BOTTLES & CANS

Kokanee \$7.25

Kootenay True Ale \$7.25

Coors Light \$7.25

Budweiser (Gluten Free) \$7.25

Corona Extra \$7.75

Whistler Forager (Gluten Free) \$7.75

Stella Artois \$7.75

NBC Faceplant \$8.00

NBC Bent Pole IPA \$8.00

Stiegl Radler \$8.50

ZERO PROOF BEER

Partake Brewing Pale Ale \$6.00

Partake Brewing Blonde \$6.00

COCKTAILS

Caesar (Vodka or Gin) \$9.00

WH20's Famous Double Gin Caesar \$13.25

Upgrade to local gin from Tonik Distillery \$2.00

Shaft (1.5oz) \$10.00

Iced Oso Coffee, Vodka, Kahlua, splash of cream

Johnny's Shaft (1.5oz) \$11.00

Iced Oso Coffee, Vodka, Tonik Distillery Cafe

Liqueur, splash of cream

Toasted Almond (2oz) \$13.00

Tonik Distillery Cafe Liqueur, Amaretto, cream

WINE

House wine (6oz) \$9.00

Jackson-Triggs Merlot

Jackson-Triggs Pinot Grigio

COOLERS & CIDERS

Tonik Vodka Sodas \$7.25

Growers Premium Pear \$7.75

Strongbow \$8.00

Smirnoff Ice \$8.00

NON-ALCOHOLIC DRINKS

Hot Chocolate \$3.50

Oso Negro Coffee \$3.50

Virtue Tea \$3.50

Hot Apple Cider \$3.75

Fountain Pop \$3.75

Juice \$3.75

Kootenay Kombucha \$6.00

Espresso and lattes available

HOT DRINKS

\$10.25

All hot drinks are made with 1.5oz of alcohol

Sub Kahlua for Tonik Cafe \$1.00

Bugaboo Craft Apple Cider

Made with BC apples, this boozy hot apple cider is flavoured with cinnamon, nutmeg, cloves, and a touch of orange

Cauldron BC Mulled Wine

BC red wine lightly sweetened and skillfully blended with cinnamon, nutmeg, cloves, and aromatic spices

Backside Cider

Hot apple cider with Amaretto and dark rum

Blueberry Tea

Black tea with Amaretto and Grand Marnier

WH20 Coffee

Frangelico and Baileys with coffee

Last Run

Hot Chocolate with Peppermint Schnapps

Spanish Coffee

Brandy and Kahlua with coffee

Mogul Smoker

Baileys and Whiskey with hot chocolate

Monte Cristo

Kahlua and Grand Marnier with coffee

Brazilian

Frangelico and Kahlua with coffee

Irish Coffee

Baileys and Jameson with coffee

Frothy Mustache

Spiced rum and butterscotch with hot chocolate