



## **Appetizers**

### ***Skillet Roasted Salt Spring Island Mussels***

Wild boar sausage, grape tomatoes, rosemary, shallots, garlic, caper berries, white wine, lemon, and butter. Served with house made bannock **24**

### ***Charcuterie Board***

Daily meat and cheese selection with house pickles, wild blueberry mustard, mixed nuts and berries. With bannock crostini **26**

### ***Bannock with Spruce Butter***

House made sage bannock with whipped spruce tip butter **12**

### ***Dry Rub Chicken Wings***

Free run, whole wings prepared with our signature dry rub **18**

### ***Bison French Onion Soup***

Braised bison and caramelized onions in a sherry scented bison broth  
Baked with bannock croutons and Swiss cheese **17**

### ***Grilled Elk Satays***

Sage chimichurri marinade, wild blueberry birch glaze, candied rosehip salt **18**

***Soup of the Day*** Cup **8** Bowl **10**

## **Salads**

*Add Chicken 9 Steelhead trout 9 Add tofu 9*

### ***Hot Springs Salad***

Mixed greens, grape tomatoes, cucumber, radishes, with a sunflower and lemon dressing

**20** Large **10** Small

### ***Kale Quinoa Salad***

Baby kale and quinoa tossed with grape tomatoes, pumpkin seeds, hazelnuts, sun-dried blueberries and hemp hearts in a maple vinaigrette, topped with Okanagan goat cheese

**21** Large **12** Small

### ***Caesar Salad***

House made caesar dressing, mixed greens, boar bacon, bannock croutons, Grana Padano and lemon

**21** Large **12** Small

### ***Arugula Beet Salad***

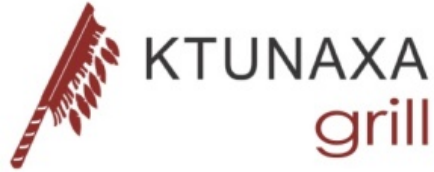
Yellow beets, arugula, hemp hearts, pumpkin seeds, Okanagan goat cheese and sumac dressing

**21** Large **12** Small

### ***Cranberry Cobb Salad***

Avocado, boar bacon, Little Qualicum blue claire, cherry tomato, toasted pecan, cranberries, soft boiled egg and cranberry dressing on mixed greens

**21 add chicken 9**



## **Burgers and Casuals**

**Burgers** come with a choice of soup, hot springs salad or hand cut shoestring fries

**Substitute** Yam fries **3** Caesar salad **3** Kale salad **3**

**Add** bacon, cheddar, swiss or mushrooms **2**

### ***Ktunaxa Grill Beef Burger***

**Grass fed** beef patty, arugula, house cheddar sauce, tomato jam, sage mustard and a pickle on a hemp heart brioche bun **24**

### ***Ktunaxa Grill Chicken Burger***

Seasoned chicken breast, Swiss cheese, mushrooms, arugula, wild boar bacon jam and cranberry relish on a hemp heart brioche bun **22**

### ***Ktunaxa Grill Veggie Burger***

House-made patty, sumac-carrot chutney, arugula, sage mustard and tomato jam on a hemp heart brioche bun **22**

### ***The Reuben***

Smoked brisket, Swiss cheese, sage mustard and house fermented blaukraut on Kaslo sourdough with choice of side **22**

### ***Fish and Chips***

Wild BC rockfish in a fresh dill beer batter with handcut shoestring fries and our signature dip **24**

## **Add-ons 8**

Hot springs salad  
Kale quinoa salad  
Caesar salad  
Arugula beet salad  
Kaslo sourdough garlic toast

Yam fries  
Handcut shoestring fries  
Root vegetable mash  
Wild rice pilaf  
Roasted seasonal vegetables



## **Entrees**

### **Grilled Bavette Steak**

Grass fed beef from Macleod's Leap, with sage reduction,  
seasonal vegetables and root vegetable mash **46**

### **Cast Iron Pork Chop**

Thick cut BC pork chop, Saskatoon berry hunter sauce,  
seasonal vegetables and wild rice pilaf **44**

### **Steelhead Trout**

Crispy skin, smoked caper and spruce sauce vierge,  
seasonal vegetables and wild rice pilaf **40**

### **Venison Wellington**

Bone in venison loin baked in puff pastry with mushroom duxelles, prosciutto,  
sage reduction, seasonal vegetables and root vegetable mash **52**

### **Fraser Valley Duck Breast**

Pan roasted breast with fermented local plum glaze and black garlic jus,  
seasonal vegetables and wild rice pilaf **42**

### **Herb Crusted Walleye**

Freshwater walleye fillet, herb crust, cedar dill beurre blanc,  
seasonal vegetables and root vegetable mash **40**

### **Seafood Stew**

Seasonal fish and shellfish, root vegetables and boar bacon in a smoked  
tomato and herb broth with toasted bannock crostini **38**

### **Bison Short Rib**

Tender braised bison, braising jus, seasonal vegetables  
and root vegetable mash **44**

### **Wild Game Bolognese**

Ground bison, elk, venison and boar simmered in tomato and red wine with aromatic vegetables.  
Served on pappardelle noodles, topped with parmesan whipped cream and fresh herbs **28**

**Minimum gratuity of 20% for parties of 8 or more**

**Take Out Orders – Minimum gratuity of 12%**

*“We source locally grown and raised, all natural products whenever possible.  
We prepare them from scratch to bring you the very best product available”*

*Executive Chef Cory Chapman*



## **Children's Menu**

*For 12 years old and younger*

All meals include an 8oz Beverage and Dessert **17**

### ***Fish and Chips (1 Piece)***

Choice of Fries, Soup or Salad

### ***Grilled Cheese***

Choice of Fries, Soup or Salad

### ***Angus Burger***

Choice of Fries, Soup or Salad

### ***Chicken Strips***

Choice of Fries, Soup or Salad

### ***Pasta and Cheese Sauce***

## **Beverages**

### ***Juices***

Apple, Orange, Grapefruit, Cranberry, Pineapple

### ***Soft Drinks***

Pepsi, Diet Pepsi, Lemonade, Iced Tea, Ginger Ale, 7Up,  
Soda Water, Tonic, Dr. Pepper, Root Beer

### ***Other***

Milk, Chocolate Milk