



APPETIZERS

Skillet Roasted Salt Spring Island Mussels

Salt Spring Island Mussels with 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, berries, and 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 and candied rose-hip salt. **18**

Soup of the Day *Cup 8 Bowl 10*

SALADS

ADD CHICKEN 9 ADD SALMON 9 ADD TOFU 9 ADD 4 OZ STEAK 12

Hot Springs Salad

Mixed greens, grape tomatoes, cucumber, radishes, with a sunflower and lemon dressing. **LARGE 21 SMALL 10**

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. **LARGE 22 SMALL 12**

Caesar Salad

House made caesar dressing, mixed greens, boar bacon, bannock croutons, Grana Padano and lemon. **LARGE 22 SMALL 12**

Arugula Beet Salad

Local beets, arugula, hemp hearts, pumpkin seeds, and sumac dressing. Topped with Okanagan Goat Cheese. **LARGE 22 SMALL 12**

Cranberry Cobb Salad

Avocado, boar bacon, Little Qualicum blue Claire, cherry tomato, toasted pecan, cranberries, soft boiled egg, and cranberry dressing on mixed greens. **22**





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, 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. **22**

Fish and Chips

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

Westcoast Albacore Tuna Bowl

Nettle crusted Haida Gwaii Albacore tuna, warm jasmine rice, tomato, radish, beet, cucumber, sprouts, avocado, and pumpkin seed dressing. **24** tofu substitute available upon request

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

Minimum gratuity of 20% for parties of 8 or more

Take Out Orders – Minimum gratuity of 12%





Butcher's Cut Bavette Steak

8 oz cut of grass fed beef grilled to your liking, sage reduction, seasonal vegetables, and root vegetable mash. **46**

Grass Fed NY Striploin

12 oz cut of grass fed beef grilled to your liking, sage reduction, seasonal vegetables, and root vegetable mash. **60**

Cast Iron Pork Chop

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

Wild Sockeye Salmon

Crispy skin with pine pollen cream sauce, pickled blackberries, seasonal vegetables, and wild rice pilaf. **42**

Elk Wellington

Bone in elk loin, baked in puff pastry with mushroom duxelles and prosciutto. With sage reduction, seasonal vegetables, and root vegetable mash. **58**

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**

Bison Short Rib

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

Wild Game Bolognaise

Bison, elk and venison simmered in a rich red wine tomato sauce. Served on pappardelle noodles, topped with fresh herbs, and parmesan whipped cream. **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, Tomato

Soft Drinks

Pepsi, Diet Pepsi, Lemonade, Iced Tea, Ginger Ale, 7-up, Orange Crush, Dr. Pepper, Root Beer

Other

Milk, Chocolate Milk

