



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**

Mushrooms on Toast

Seasonal mushroom ragout on bannock toast with sage pesto, parmesan, arugula and cedar beurre blanc. **18**

Elk Carpaccio

Sweetgrass aioli, puffed wild rice, cedar oil, pickled Saskatoon berries, micro herbs and bannock crostini. **22**

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, white cheddar, 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.

Fries are cooked in beef tallow unless otherwise requested.

Substitute Yam fries **3** Caesar salad **3** Kale salad **5** Beet salad **5**

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

Ktunaxa Grill Beef Burger

Grass fed beef patty, arugula, house cheddar sauce, tomato jam, sage mustard aioli 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 aioli and tomato jam on a hemp heart brioche bun. **22**

The Reuben

Smoked brisket, Swiss cheese, sage mustard aioli 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**

1 piece available for **18**

Westcoast Albacore Tuna Bowl

Nettle crusted Haida Gwaii Albacore tuna, warm jasmine rice, tomato, radish, beet, cucumber, sprouts, avocado and pumpkin seed dressing. **26** tofu substitute available upon request

ADD-ONS 8

Hot springs salad
Kale quinoa salad
Caesar salad
Arugula beet salad

Yam fries
Handcut shoestring fries
Kaslo sourdough garlic toast

Minimum gratuity of 20% for parties of 8 or more

Take Out Orders – Minimum gratuity of 12%





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, Pineapple, Cranberry, Tomato

Soft Drinks

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

Other

Milk, Chocolate Milk

