



KTUNAXA
grill

APPETIZERS

Skillet Roasted Salt Spring Island Mussels

Boar sausage, grape tomatoes, rosemary, shallots, garlic, caper berries, white wine, lemon and butter. Served with house-made bannock. **26**

Charcuterie Board

Chef selected meat and cheese selection with house pickles, wild blueberry mustard, sweet and salty nuts, saskatoon berries and bannock crostini. **27**

Bannock with Spruce Butter

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

Dry Rub Chicken Wings

Free run, whole wings, ancho-sumac dry rub. **18**

Bison French Onion Soup

Braised bison, caramelized onions, sherry scented bison broth, bannock croutons and Swiss cheese. **18**

Mushrooms on Toast

Seasonal mushroom ragout, bannock toast, 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 Salmon 9 Tofu 9 4 oz Steak 12

Hot Springs Salad

Baby greens, gem tomato, cucumber, radish, and sprouts with a sunflower and lemon dressing.
Large **22** Small **12**

Kale Quinoa Salad

Baby kale, quinoa, gem tomatoes, pumpkin seeds, hazelnuts, sun-dried blueberries, hemp hearts, Okanagan goat cheese in a maple vinaigrette.
Large **26** Small **14**

Caesar Salad

House made caesar dressing, baby greens, boar bacon, bannock croutons, Grana Padano cheese and lemon.
Large **24** Small **13**

Arugula Beet Salad

Local beets, arugula, hemp hearts, pumpkin seeds, Okanagan goat cheese and sumac dressing.
Large **24** Small **13**

Cranberry Cobb Salad

Baby greens, avocado, boar bacon, white cheddar, gem tomato, toasted pecans, cranberries, 7 minute egg and cranberry dressing. **26**



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BURGERS & CASUALS Add bacon, cheddar, Swiss or mushrooms 3

Ktunaxa Grill Beef Burger

6oz, medium well beef patty, arugula, house cheddar sauce, tomato jam, sage mustard aioli and pickle on a hemp heart brioche bun. **24**

Ktunaxa Grill Chicken Burger

Juniper rosemary chicken breast, Swiss cheese, mushrooms, arugula, boar bacon jam and cranberry relish on a hemp heart brioche bun. **24**

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 red sauerkraut on Kaslo sourdough. **24**

Fish and Chips

Wild BC rockfish, fresh dill beer batter, hand cut shoestring fries, signature dip and fennel coleslaw. **24**
1 piece available for **18**

West Coast 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

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 **5** Kale salad **5** Beet salad **5**

ADD ONS **8**

Hot springs salad

Kale quinoa salad

Caesar salad

Arugula beet salad

Kaslo sourdough garlic toast

Yam fries

Handcut shoestring fries

Cedar duck fat potatoes

Wild rice pilaf

Roasted seasonal vegetables



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ENTREES

Butcher's Cut Bavette Steak

8 oz cut of grass fed beef grilled to your liking, sage reduction, seasonal vegetables and cedar duck fat potatoes. **45**

Bison Rib Eye

9 oz organic, grass fed bison grilled to your liking, sage reduction, seasonal vegetables and cedar duck fat potatoes. **64**

Cast Iron Pork Chop

Thick cut, seared BC pork chop, saskatoon berry hunter sauce, seasonal vegetables and wild rice pilaf. **46**

Cedar Wrapped Salmon

Wild sockeye salmon, pickled blackberry vinaigrette, fresh herb emulsion, seasonal vegetables and wild rice pilaf. **44**

Bison Short Rib

Tender braised bison, braising jus, seasonal vegetables and cedar duck fat potatoes. **46**

Elk Wellington

Bone in elk loin, baked in puff pastry with mushroom duxelles and prosciutto, sage reduction, seasonal vegetables and cedar duck fat potatoes. **62**

Fraser Valley Duck Breast

Pan roasted breast, black garlic jus, cherry gastrique, seasonal vegetables and wild rice pilaf. **44**

Herb Crusted Walleye

Freshwater walleye fillet, herb crust, cedar dill beurre blanc, seasonal vegetables and cedar duck fat potatoes. **42**

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. **30**

KIDS

All kids 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 **add cheese 2**

Choice of fries, soup or salad

Chicken Strips

Choice of fries, soup or salad

Pasta and Cheese Sauce

Beverages

Juices

Apple, orange, pineapple, 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

*"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