



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 in our signature ancho-sumac 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. **18**

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 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 **24** Small **13**

Kale Quinoa Salad

Baby kale, quinoa, gem tomatoes, pumpkin seeds, hazelnuts, sun-dried blueberries, hemp hearts, Okanagan goat cheese in a maple vinaigrette.
Large **24** Small **13**

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**

*"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



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

Burgers come with a choice of soup, hot springs salad or fries. **Substitute** Yam fries 3 Caesar salad 5 Kale salad 5 Beet salad 5
Fries are cooked in beef tallow unless otherwise requested.

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

ADD ONS 8

Hot springs salad
Kale quinoa salad
Caesar salad
Arugula beet salad

Kaslo sourdough garlic toast
Yam fries
Handcut shoestring fries

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