



## 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 gf*

**Bannock and Dips** *Bannock flatbread with a trio of house made dipping sauces 10 v*

**Saskatoon Berry Cured Steelhead** *Lightly smoked gravlax style cured steelhead, heirloom tomatoes, cucumber, arugula, pickled Saskatoon berries, sumac farmers cheese, crispy grain cracker 16 gf*

**Buffalo Wings** *Hot, honey garlic, ancho barbeque, or salt and pepper 16 gf*

**Yam Fries** *Roasted garlic honey aioli 9 v*

**Crispy Calamari** *Tzatziki 16*

**Classic Nachos** *Corn tortilla, olives, pickled jalapenos, cheese, grape tomatoes, green onions, sour cream and salsa 18 v*

**Dry Ribs** *Garlic & rosemary brined, salt & pepper, lemon wedge 13 gf*

**Mushrooms Croustade** *Locally cultivated mushrooms, grilled Kaslo sourdough toast, pesto, cream and BC aged gouda 16 v*

## Salads

**Hot Springs Salad** *Mixed greens, grape tomatoes, cucumber, radishes, with a sunflower and lemon dressing* 14lg 9sm v gf vg

**Baby Romaine Salad** *Tossed with a classic Caesar dressing, bannock croutons, aged BC gouda and lemon* 16lg 11sm gf

**Kale and Quinoa Salad** *Quinoa and baby kale tossed with avocado, grape tomatoes, pumpkin seeds, pistachios, sundried cranberries, Okanagan goat cheese, maple vinaigrette*  
18lg 12sm v, gf, vg

**Arugula Beet Salad** *Okanagan goat cheese, toasted walnuts, reduced balsamic, sumac vinaigrette* 16lg 10sm. v, gf, vg

Add chicken 6

Add Lois Lake steelhead 8

Make it a wrap 1

## Burgers and Handhelds

Half Pound Angus Burger *63 Acres beef, lettuce, tomato, pickle, onion, mayonnaise, on a handmade bun 18 gf*

The Bison Burger *Caramelized onions, Swiss cheese, roasted garlic aioli, on a handmade bun 18 gf*

Half Pound Double Cheese and Bacon *63 Acres beef, cheddar cheese, bacon, onions, mayo, pickle, on a handmade bun 18 gf*

Wild Boar BLTC *Crispy boar bacon, heirloom tomatoes, greens, BC aged gouda, mayo, on a handmade bun 18 gf*

Swiss Stuffed Veggie Burger *Black bean quinoa patty, Swiss cheese, baby arugula, spicy carrot chutney, pesto mayonnaise on a handmade bun 16 v*

Smoked Turkey Sandwich *Beer brined, hickory smoked turkey breast, dijon mayonnaise, lettuce, tomato, Swiss cheese, on house made cranberry sourdough 17 gf*

Lois Lake Steelhead Trout Sandwich *Lemony slaw, heirloom tomato, handmade bun 17 gf*

The Reuben *Shaved Montreal smoked brisket, Swiss cheese, house made blaukraut, Dijon mayonnaise, served on Kaslo sourdough bread 18*

Grilled Chicken and Avocado *Organic chicken breast, fresh avocado, lettuce, tomato, cheddar, and mayonnaise on a handmade bun 16 gf*

Feature Panini *Daily creation or Vegetarian upon request 16 v*

All sandwiches come with a choice of soup, salad, or fries

Add bacon 2 Add Cheddar or Swiss 2 Add a Fried Egg 2 Add Mushrooms 2 Add Jalepenos 1

## Entrees

**Free Run Elk Escalope** *Rubbed with juniper & rosemary, grilled rare, pickled mustard seeds, demi-glace, whipped potatoes, roasted vegetables* **40 gf**

**Beretta Farms 10oz Ribeye** *Bacon wrapped Ribeye, whipped local potatoes, roasted vegetables and demi-glace* **40 gf**

**Beretta Farms 8oz Striploin** *California cut, whipped local potatoes, roasted vegetables and demi-glace* **35 gf**

**Lois Lake Steelhead Trout** *Crispy skin trout fillet, warm roasted vegetable and potato salad, parsley vinaigrette, smoked caper berry* **30 gf**

**Northern Divine White Sturgeon** *Pan roasted, smoked sturgeon farro risotto, lemon emulsion, roasted vegetables* **32 gf**

**Seafood Stew** *Fresh seafood, potatoes, fennel, celery root, wild boar bacon, lemon, fresh herbs, in a smoked tomato broth* **30 gf**

**Vegetarian Ratatouille Pasta** *Zucchini, eggplant, mushroom and red peppers in a roasted garlic tomato ragout. Topped with Okanagan goat cheese.*  
*Served on Kaslo sourdough radiatore pasta* **24 v**

**Chicken & Wild Boar Sausage Radiatore** *Braised chicken, house made wild boar sausage, roasted mushrooms, grape tomatoes, fennel, confit shallots, baby kale, BC gouda.*  
*Served on Kaslo sourdough radiatore pasta* **28**

**Bison Bolognese** *Fresh ground bison stewed with tomatoes, bacon, mirepoix and fresh herbs.*  
*Served on Kaslo sourdough radiatore pasta* **26**

**Maple Hill Chicken Breast** *Pan roasted chicken supreme on Yukon Gold potato, baby turnip, and boar bacon ragout. With asparagus and black garlic jus* **30 gf**

**Fish and Chips** *Beer battered Alaskan cod served with hand cut fries, house made tartar and lemon* **20**



## Sides

Small bowl of soup 6

Kaslo Sourdough garlic bread 3

Whipped potato 4

Spring salad 4

Caesar salad 5

Fries 4

Yam fries 5

vg= Vegan or can be made Vegan

v= Vegetarian or can be made Vegetarian

gf= Gluten free or can be made Gluten free

Automatic Gratuity of 15% will be added for parties 6 or more

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

*~Executive Chef Cory Chapman*