



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

Chicken Wings Hot, house honey garlic or salt and pepper 16 gf

Bison French Onion Soup Tender braised bison, caramelized onions in a sherry scented bison broth. Baked with Bannock croutons and Emmenthal 14

Bannock and Dip Fresh made Bannock with today's feature dip 12 v

Crispy Calamari Tzatziki 16

Soup of the Day cup 6 bowl 8

Salads

Hot Springs Salad Mixed greens, grape tomatoes, cucumber, radishes, with a sunflower and lemon dressing

14lg 9sm v gf vg

Kale Quinoa Salad Baby kale and quinoa tossed with grape tomatoes, pumpkin seeds, hazelnuts, sundried blueberries and hemp hearts in a maple vinaigrette. Topped with Okanagan goat cheese

18lg 12sm gf

Caesar Salad Classic Caesar dressing, artisan lettuce, boar bacon lardons, bannock croutons, grana Padano, and lemon

18lg 12sm gf

Add chicken 7 Steelhead trout 9

Burgers and Handhelds

Yaqaan Nukiy Farms Burger *Premium beef patty, arugula, house cheddar sauce, tomato jam, sage mustard, pickles on a hemp heart brioche bun* 22 gf

Ktunaxa Grill Signature Chicken Burger *Seasoned chicken breast, Swiss cheese, mushrooms, arugula, wild boar bacon jam, cranberry relish, on a hemp heart brioche bun* 19 gf

Veggie Burger *Black bean patty, arugula, tomato, fermented red cabbage, sage mustard mayonnaise, on a hemp heart brioche bun* 18 v

The Reuben *Smoked brisket, Swiss cheese, sage mustard, and house fermented blaukraut on Kaslo sourdough* 18

Add Bacon, Cheddar, Swiss or Mushrooms or Sub Yam fries 2
Burgers and handhelds come with a choice of cup of soup, small salad, or fries

Entrees

63 Acres Striploin *10oz New York cut, whipped potatoes, roasted vegetables, sage reduction* 42 gf

Elk Osso Buco *Tender braised elk shank, smoked vegetables, braising jus on mashed potatoes, with Saskatoon berry relish* 42 gf

Steelhead Trout *Crispy skin, sumac roasted potatoes, roasted vegetables, cedar dill sauce, and lemon emulsion* 36 gf

Duck Breast *Fennel dusted, fermented peach honey glaze, black garlic jus, roasted vegetables with wild rice pilaf* 36 gf

Fish and Chips *Wild BC Rockfish in a fresh dill beer batter. Hand cut Kennebec fries and signature dip*

22

Today's Pasta Feature *Please ask your server for details. Market price*

Addon's 6

Kaslo Sourdough garlic bread

Spring or Caesar salad

Fries; Yam fries

Feature Dessert

Ask your server for today's daily creations

vg - Vegan or can be made Vegan

v - Vegetarian or can be made Vegetarian

gf - Gluten free or can be made Gluten free

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

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

Wednesday thru Sunday: 11am ~ 8:30pm



Children's Menu

1 Piece Cod

choice of fries, soup, or salad

\$10

Grilled Cheese

choice of fries, soup, or salad

\$10

Angus Burger

choice of fries, soup, or salad

\$10

Pasta and Cheese Sauce

\$10

Chicken Strips

choice of fries, soup, or salad

\$10