

NK'MIP

{ INKAMEEP }

CELLARS


To Start

HOUSE BREAD 	10
honey sumac <i>Dreamcatcher</i>	
TOMATO & BURRATA  	21
SALAD compressed shallots pepita hot honey fresh basil <i>Qwam Qwmt Riesling</i>	
SUMMER GREENS  	16
spring greens cherry tomatoes pickled onions feta toasted almonds house vinaigrette <i>Chardonnay</i>	
BAKED BRIE 	26
puff pastry house preserves fry bread <i>Qwam Qwmt Chardonnay</i>	
CORN & CHÈVRE DIP 	14
fry bread <i>Chardonnay</i>	
AJO VERDE 	18
cucumber nectarines plum almonds <i>White Mer'r'iyim</i>	
FEATURE SOUP	13
fry bread	

Beverages

CRAFT SODA	6
phillip's cola, root beer, ginger ale, orange	
FARMING KARMA MOCKTAIL	4
mindful mule, musing mojito	
SAN PELLIGRINO	5
limonata, aranciata	
WOLF TREE COFFEE	
2 cup \$6 8 cup \$12	
TEA HORSE TEA	5

Mains

NK'MIP SMASH BURGER	27
pickled onions aged gouda bacon potato scallion bun pickles side waffle fries or side greens <i>Merlot</i>	
PORCHETTA SANDWICH	27
potato roll house mustard pickles side waffle fries or side salad <i>Qwam Qwmt Syrah</i>	
AGED KING SALMON 	30
white bean fennel corn succotash herb gremolata <i>Rosé</i>	
SUMMER PASTA 	22
SALAD orzo cherry tomato pesto arugula pickled onion fresh basil fry bread <i>Pinot Blanc</i>	
LOCAL CHEESE & CHARCUTERIE	31
assorted BC cheeses assorted BC charcuterie house preserves and picklings elderflower or wild black garlic butter fry bread	

Dessert

SEASONAL SORBET  	9
TEA POACHED RHUBARB SHORTCAKE	12
citrus cream merengue	

 Vegetarian  Gluten Aware

Please let your server know if you have any dietary restrictions or concerns.

Please note, groups of 6 or more guests are subject to an 18% service charge.