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SHAREABLES

DIP DUO

\$20

whipped ricotta - lavender salt | pepita hot honey
carrot miso hummas - tangy feta | sunflower seeds
served with fry bread + crudite

BISON MEATBALLS

\$26

saskatoon berry glaze | crispy taro | tangy feta
served with fry bread

CRISPY DUCK WINGS

\$22

orange + rosemary brined drumettes | hot honey |
citrus aioli

STEAK BITES

\$20

AAA ribeye | rosemary marinade | horseradish aioli

ARANCINI

\$18

confit duck | saffron arborio | grana padano |
roasted tomato sauce

BURRATA

\$20

charred peaches | beet reduction | tuscan greens |
cherry tomatoes | walnuts | hot honey | rose salt |
served with focaccia

CHEESE + CHARCUTERIE

\$30

assorted cured meats | local cheeses | house
preserves | pickled vegetables | served with bread

FEATURE SOUP

\$16

LUNCH

MAINS

THREE SISTERS BOWL

\$21

wild rice + bean blend | roasted corn | cucumbers | house pickles | cherry tomatoes | carrots | avocado | walnuts | tuscan greens | cilantro + squash crema

BISON CHILI

\$21

bean blend | roasted tomato broth | whipped ricotta | served with fry bread

FISH TACOS

\$26

tempura battered halibut | house slaw | jalapeno + mango chutney | avocado crema | pickled onion | feta | pico de gallo | hot sauce | tortilla chips
**substitute tempura cauliflower \$21*

NK'MIP BURGER

\$27

house aioli | smoked bacon | aged gouda | tomato relish | arugula | pickles | choice of fries, greens or soup

HOUSE RICOTTA GNOCCHI

\$21

pomodoro sauce | tomatoes | arugula | grana padano | sage butter | served with focaccia

ADD ONS

Chicken Breast \$9
Halibut Loin \$15

Sautéed Prawns \$10
Smashed Falafels \$7

Fry Bread \$8
Fries \$6