








## Shareables

<p><b>DIP DUO</b>   20</p> <p>whipped ricotta + lavender salt with pepita hot honey   carrot miso hummus with tangy feta + sunflower seeds   served with fry bread + crudité <i>Storytellers Chardonnay</i></p>	<p><b>BURRATA</b>   22</p> <p>charred peaches   beet reduction   walnuts   tuscan greens   cherry tomatoes   hot honey   rose salt   served with focaccia <i>Storytellers Dreamcatcher</i></p>
<p><b>CRISPY DUCK WINGS</b>  22</p> <p>orange + rosemary brined drumettes   hot honey   citrus aioli <i>Qwam Qwmt Riesling</i></p>	<p><b>ARANCINI</b> 18</p> <p>confit duck   saffron arborio   roasted tomato sauce   grana padano <i>Qwam Qwmt Syrah</i></p>
<p><b>BISON MEATBALLS</b>  26</p> <p>saskatoon berry glaze   crispy taro   tangy feta   served with fry bread <i>Qwam Qwmt Merlot</i></p>	<p><b>CHEESE + CHARCUTERIE</b>  30</p> <p>assorted cured meats   local cheeses   house preserves   pickled vegetables   served with bread <i>Storytellers Rosé</i></p>
<p><b>STEAK BITES</b>  20</p> <p>rosemary marinade AAA ribeye   horseradish aioli <i>Storytellers Talon</i></p>	<p><b>MUSSELS</b> 27</p> <p>prawns   italian sausage   crispy capers   white wine sauce   served with focaccia <i>Qwam Qwmt Pinot Noir</i></p>

## Soup + Salads

<p><b>ROMAINE HEART SALAD</b>  19</p> <p>cherry tomatoes   calabrese crumbs   crispy shallots   gorgonzola   peppercorn buttermilk dressing   served with focaccia <i>Qwam Qwmt Chardonnay</i></p>	<p><b>ORZO SALAD</b>  21</p> <p>cherry tomatoes   cucumber   kalamata olives   pickled onions   tangy feta   lemon oregano vinaigrette   served with focaccia <i>Storytellers Pinot Blanc</i></p>
<p><b>FEATURE SOUP</b> 16</p>	

## Mains

<p><b>THREE SISTERS BOWL</b>   21</p> <p>wild rice + bean blend   roasted corn   cucumber   house pickles   cherry tomatoes   carrots   greens   avocado   walnuts   cilantro + squash crema <i>Storytellers Pinot Blanc</i></p>	<p><b>TURKEY + BRIE SANDWICH</b> 24</p> <p>sweetgrass brined turkey   haskap berry compote   peppercorn aioli   brie   arugula   choice of fries, greens or soup <i>Qwam Qwmt Pinot Noir</i></p>
<p><b>RABBIT PIE</b> 25</p> <p>green peas   sweet carrots   chardonnay velouté   choice of fries or greens <i>Qwam Qwmt Chardonnay</i></p>	<p><b>HOUSE RICOTTA GNOCCHI</b>  21</p> <p>pomodoro sauce   tomatoes   arugula   grana padano   sage butter   served with focaccia <i>Storytellers Merlot</i></p>
<p><b>FISH TACOS</b> 26</p> <p>tempura battered halibut   house slaw   jalapeno + mango chutney   avocado crema   pickled onion   feta   pico de gallo   hot sauce   tortilla chips <i>*substitute tempura cauliflower \$21</i> <i>Storytellers Chardonnay</i></p>	<p><b>NK'MIP BURGER</b> 27</p> <p>crispy calabrese   aged gouda   tomato relish   pickles   house aioli   arugula   choice of fries, greens or soup <i>Qwam Qwmt Cabernet Sauvignon</i></p>

## Sides + Add Ons

<b>Chicken Breast</b> 9	<b>Sautéed Prawns</b> 10	<b>French Fries</b> 8	<b>Demi-Glace</b> 3
<b>Halibut Loin</b> 15	<b>Smashed Falafel</b> 7	<b>Fry Bread</b> 7	<b>House Aioli</b> 3



Vegetarian



Can be modified to be 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.