



NK'MIP
{ INKAMEEP }
CELLARS

LUNCH

STARTERS AND SHARERS

TOMATO AND RICOTTA SALAD **\$16**

heirloom tomatoes with house-made ricotta, compressed shallots, and a fresh pepita salsa topped with fresh basil

CARROT SALAD **\$16**

smoked maple carrots, spring peas puree and fresh mixed greens tossed in a white mer'riym vinaigrette and topped with fried sage

BAKED BRIE **\$25**

pastry wrapped and baked brie topped with spruce tip and berry compote served with our house fry bread

CORN AND CHEVRE DIP **\$11**

roasted corn and whipped chèvre topped with fried sage served with our house fry bread



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MAINS

NK'MIP PRIME RIB BURGER

\$26

brown butter mayo, pickled onions, smoked gouda, bacon, and spring greens served with battered fries

PORK RAGU

\$25

pork shoulder braised 12 hours in red wine and tomato sauce on rigatoni finished with parmesan and fresh basil

CHIKPEA BOWL

\$20

a spiced chickpea patty with couscous, mixed greens, cashew feta, confit tomatoes, pickled onion, kalamata olives, tahini and squash puree

BRISKET ON RYE

\$26

coffee and chili rubbed, slow roasted brisket with house-fermented sauerkraut and schmaltz served with battered fries