

Sweetgrass: A Taste of
Heritage, Rooted in Land
and Tradition.



1400 Rancher Creek Road
Osoyoos, B.C. V0H 1V4
250.300.4349

Shareables

HOUSE-MADE BREAD AND BUTTER		20	ARANCINI		21
cornbread fry bread focaccia sumac butter red pepper butter garden herb butter			roasted squash arborio sweet corn velouté arugula tangy feta		
<i>Storytellers Rosé</i>			<i>Qwam Qwmt Chardonnay</i>		
HUMMUS		20	CHEESE + CHARCUTERIE		32
jalapeño crema rosé pickled pearl onions teardrop peppers served with crudités, tortilla chips and fry bread			assorted cured meats local cheeses house preserves pickled vegetables served with bread		
<i>Storytellers Dreamcatcher</i>			<i>Storytellers Rosé</i>		
BISON MEATBALLS		26	PEI MUSSELS		31
saskatoon berry glaze crispy taro tangy feta served with fry bread			prawns elk venison sausage forno roasted tomato sauce fresh herbs crispy capers served with focaccia		
<i>Storytellers Merlot</i>			<i>Qwam Qwmt Rosé</i>		
CRISPY DUCK WINGS		25	SALMON CAKES		22
orange + rosemary brined drumettes hot honey citrus aioli			yukon potatoes oats citrus aioli avacado crema pico de gallo pickled onions crispy capers		
<i>Qwam Qwmt Riesling</i>			<i>Qwam Qwmt Riesling</i>		
STEAK BITES		22			
rosemary marinade AAA ribeye horseradish aioli					
<i>Storytellers Talon</i>					

Soup + Salads

BURRATA ORCHARD SALAD		23	THREE SISTERS BOWL		23
tuscan greens cherry tomatoes candied pecans hot honey roasted beet reduction stone fruit mostarda served with focaccia			wild rice + bean blend tuscan greens roasted corn cucumber house pickles cherry tomatoes carrots avocado candied pecans cilantro + squash crema		
<i>Storytellers Dreamcatcher</i>			<i>Storytellers Pinot Blanc</i>		
ORZO SALAD		22	FEATURE SOUP		16
arugula roasted beets cucumber haskap berries feta lemon vinaigrette served with focaccia					
<i>Qwam Qwmt Riesling</i>					

Mains

TURKEY ON FRY BREAD	25	DUCK CLUBHOUSE	26
sweetgrass brined turkey pickled napa cabbage hot honey saskatoon aioli served on fry bread choice of fries, greens or soup		roasted duck breast wild boar salami goat cheese pea shoots citrus aioli serevd on toasted manchester sourdough choice of fries, greens, or soup	
<i>Storytellers Chardonnay</i>		<i>Storytellers Merlot</i>	
FISH TACOS	26	SWEETGRASS BISON BURGER	27
corn tortillas tempura battered haddock pickled napa cabbage jalapeño + mango chutney avocado crema feta pickled onion pico de gallo house hot sauce + tortilla chips on the side		handpressed bison + chorizo patty aged gouda cripsy calabrese sage tomato relish pickles jalapeño aioli arugula choice of fries, greens or soup	
<i>Storytellers Rosé</i>		<i>Qwam Qwmt Merlot</i>	
SWEET POTATO GNOCCHI	22		
sweet corn velouté cherry tomatoes arugula goat cheese crispy sage toasted pumpkin seeds served with focaccia			
<i>Storytellers Pinot Blanc</i>			

Sides + Add Ons

Chicken Breast	10	Sautéed Prawns	10	French Fries	8	Gravy	3
Crispy Turkey	10	Smashed Falafel	7	Onion Rings	8	House Aioli	3
Salmon Fillet	15	Side Soup	8	Fry Bread	7		

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.