

HEARTHSTONE LOUNGE



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APIHCI-MÎKISİYÂKAN | SMALL PLATES

- Annisabo (Cree Pea Soup)** \$11
Alberta Pork Belly, Corn Crumble, Scallion, Bannock
- Smoked Trout Cake** \$16
Malt Vinegar & Dill Aioli, Lemon, Greens **GF**
- Breaded Chicken Wings** \$14
Jerk, MCWK BBQ, S&P, or Maple Sriracha

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MÂTINAMÂTOWAK | SHARED PLATES

- Charcuterie** \$19
An Array of Cured Meats, Cheeses and Local Condiments

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NIHTÂWIKIHCIKAN | FIELDS

- Hearthstone Salad** \$14
Spiced Cauliflower, Field Greens, Dried Blueberry, Goat Cheese, Lemon Honey **V, GF**
- Wedge Salad** \$15
Boar Bacon, Garlic Gouda Dressing, Orange, Rosemary, Crouton, Iceberg Lettuce

ADD Chicken \$7

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PISWEHKASIKAN | PIZZAS

- Canyon** \$24
Smoked Brisket, Chipotle Crust, Sylvan Star Gouda, Green Peppers, Pickled Onion
- Ukrainian** \$20
Sour Cream, Bacon, Waffle Potatoes, Caramelized Onions, Cheddar Cheese

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WIHKOHTOWIN | FEAST

- Plains Burger** \$20
Bison and Chuck Burger, House Potato Bun, Alberta Gouda, Boar Bacon, Maple Shallot Chutney, Lettuce, Tomato, Onion, Sawridge Sauce. Served with Fries or Classic Salad
- Fish & Chips** \$24
Lake Pickerel, "Crisp Pils Batter", Charred Cabbage Slaw, Herb Remoulade
- Hearthstone** \$24
Butternut Squash, Cavatappi, Maple, Olive Oil, Sage, Sunflower Seeds, Garlic, Red Chili, Micro Greens **VE**
- BBQ Pork Ribs** \$30
MCWK BBQ, Charred Cabbage Slaw, Herb Salad, House Fries
- Fireside Chicken** \$28
Plains Rubbed Chicken, Three Sisters Stew, Grilled Broccoli, Bannock **GFP, DF**
- Butcher Board** **MP**
Please ask your server for our nightly selection. Served with House Fries, BC Mushrooms, Rupert's Whiskey Jus **GFP, DF**

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MASKIHKÎS | DESSERT

- Chocolate Fondant** \$9
Sponge Toffee, Berry Compote, Vanilla Ice-Cream
- Cheesecake** \$8
Raspberry, White Chocolate, Mint
- Chef's Gelato** \$8
Sponge Toffee, Berries

V Vegetarian GF Gluten Free VE Vegan GFP Gluten Free Possible