



INDIGENOUS FOOD WEEK

KAFE MENU



MAINS

FRYBREAD TACO'S \$3

- Fry bread topped with ground beef, lettuce, tomato, sour cream, salsa

NETTLE PESTO PASTA \$5

- Stinging nettle pesto on fresh pasta finished with parmesan (contains nuts)

BISON MEATBALLS \$6

- Bison meatballs in blackberry glaze topped with fresh foraged greens

SMOKED SALMON \$6

CHARCUTERIE BOXES

- Our own smoked salmon, fresh local cheese, handmade crackers

SALMON AND WILD \$4 sm

RICE CHOWDER \$8 lg

- Salmon & wild rice, in a creamy soup served with freshly baked bannock



SALADS

THREE SISTERS SALAD \$4

- Beans, corn, and squash salad in a fresh dressing topped with foraged greens

BAKING

Saskatoon berry scones \$3

Saskatoon berry crumble \$3

Bannock with saskatoon berry jam \$3

DRINKS

Mixed berry smoothie \$4
(saskatoon berries, wild blueberries, blackberries)

Green smoothie with \$4
fresh nettles, pineapple, bananas

Blackberry Sage Cold \$4
Brew with Oat Cream

Nootka Rose syrup \$3
iced tea

