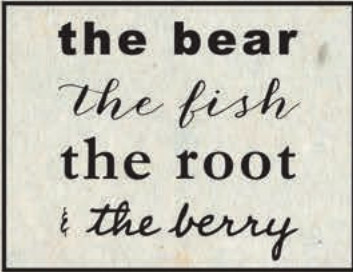


The Syilx People of the Okanagan Nation's approach to food is based on the creation stories of their culture.



The Four Food Chiefs are central: Skəmxist (Black Bear), Ntytykxw (Chinook Salmon), Speetlum (Bitterroot) and Seeya (Saskatoon Berry) are legendary.

DINE AROUND
A three course lunch

\$25

Add \$25 to include suggested wine pairings

TO START

GREENS N' THINGS

lettuce / crudo veg / honey mint dressing / lingonberry / pickle / toasted seeds

or

THREE SISTERS TURKEY SOUP

braised corn / beans / squash / simmered in a smoked turkey broth / wild rice

suggested wine pairing: corcelletes gewurztraminer

MAIN

ARCTIC CHAR

corn & bean succotash / charred lemon / berry wojape / wilted greens / sunflower seed pesto

suggested wine pairing: inniskillin dark horse chardonnay

or

STEAK FRITES

AAA flat iron steak / home fries / aioli / pan jus / mixed salad

suggested wine pairing: nk'mip talon

or

PINE COUNTRY FRIED CHICKEN

warm potato salad / sumac / greens / mostarda

suggested wine pairing: indigenous world winery pinot gris

DESSERT

BERRIES ON A CLOUD

sea buckthorn / seasonal berries / berry compote

or

CH-CH-CH-CH-CH-CH-CHERRY BOMB

trio of sorbet / sour cherry consommé

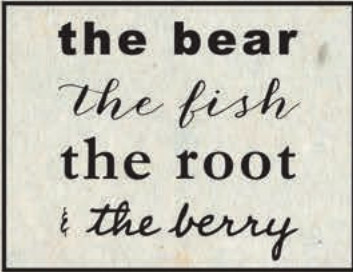
suggested wine pairing: stoneboat rosé

A 18% gratuity will be added as a minimum for groups of 8 or more



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DINE AROUND

A three course dinner tasting menu

\$35

Add \$25 to include suggested wine pairings

TO START

THE THREE AUNTIES SALAD

corn / beans / squash / greens / seeds / juniper dressing

or

SEAFOOD CHOWDER

leek & potato fishbone broth / root veg / white fish / salmon / kale

suggested wine pairing: indigenous world winery pinot gris

MAIN

ME DUCKY

1/2 juniper brushed duck breast / duck bacon / the beans / all the beets / berries / mushrooms

suggested wine pairing: stoneboat pinot noir

or

WILD SALMON

the skaha-scouse / white fish / clams / sweet potatoes / tomato / beans / wild rice / grilled loaf

suggested wine pairing: inniskillin dark horse chardonnay

or

RANGELAND BISON \$45

8 oz steak / juniper ash sea salt / fondant sweet potato / swiss chard / onion jam / mushrooms / yam purée / pan jus

suggested wine pairing: nk'mip talon

DESSERT

CAMPFIRE SONGS

graham ice cream / torched meringue fluff / devil's food cake / berry wojape / sumac wood sticks

or

CH-CH-CH-CH-CH-CH-CHERRY BOMB

trio of sorbet / sour cherry consommé

suggested wine pairing: stoneboat rosé

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