



nax'id

Dinner



We are committed to providing fresh food that's created in-house and locally sourced.

Charcuterie Board (GF) (V) Small 23 Medium 34

Our boards are served with crostini & crackers, an assortment of olives & pickled vegetable, nuts & condiments that perfectly complement the selection of cured meats and cheeses. Enjoy!

Small Shareable Plates

Nax'id Fries (V) 13

Root vegetable fries (beet, carrot, parsnip) served with a side of garlic aioli or BBQ (tossed in dry barbeque seasoning) with side mayo or drizzled with truffle oil with salt n pepper mayo side

Large Poutine 15

French fries, cheese curds topped with gravy and garnish

Wings 19

1lb of fried chicken wings tossed in your choice of dry BBQ, buffalo, lemon pepper, salt n pepper, maple BBQ or tequila lime.

Calamari 18

Jalapeno, red pepper, Cajun coated with lemon wedges and lime aioli

Corn Ribs (V) 16

Lightly coated and fried sections of corn on the cob with a side of smoked maple mayo.

Crispy Sprout (V) (VE) 19

Brussel sprouts, cauliflower and pecans sautéed in a deliciously spiced maple sauce

Smoked Salmon Spread (GF) kutaḷa 16

Smoked salmon, cream cheese prepared with a fine selection of herbs and served with crostini's.

Steak Bites 19

Sake and Mirin marinated beef, miso glaze with horseradish aioli, sesame seeds and green onion

Tacos (shrimp or chicken) 16

Lime aioli slaw, Pico de Gallo, avocado, flour tortilla served with chipotle mayo

Salads Add a shrimp skewer, steak, salmon, or chicken breast to your salad 10

Nax'id Ceasar (GF) 18

Fresh romaine lettuce, crispy capers, croutons, prosciutto with shaved parmesan and homemade Caesar dressing

The Rainforest (GF) (VE) 16

Mixed farm greens, cucumber, tomato, peppers, onion, homemade maple vinaigrette

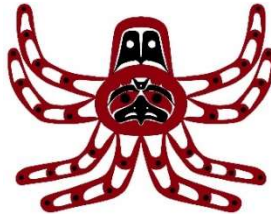
Poke Bowl (GF) 24

Marinated raw tuna, avocado, cucumber, mango salsa, edamame, Gochujang mayo and crispy taro root served over steamed rice.

Please advise your server of any allergies or food preference.

(GF) Gluten Free option available (V) Vegetarian option available (VE) Vegan option available.

An auto gratuity of 18% applied to tables of 8 or more.



Burgers

Our sandwiches and burgers are served with your choice of fries, BBQ fries, root vegetable fries, onion rings, house salad or soup. Or Substitute for Ceasar salad or poutine **4**
Add a side of gravy, bacon, avocado, mushroom, or caramelized onion **3**

Crispy Chicken Burger (regular or spicy) **20**

Lettuce, tomato, garlic aioli and ranch on brioche bun

Maple Bacon Burger (GF) **22**

Beef chuck patty, bacon, cheddar, caramelized onion, mayo, maple BBQ sauce on brioche bun

Bison Burger (GF) **24**

Chuck bison patty, cheddar, lettuce, tomato, crispy onion, dijonnaise

Salmon Bannock Burger (GF) *kutała dlu kaxtła'akw kwax* **18**

Wild sockeye salmon, tartar, arugula, tomato, onion, served on homemade Bannock

Substitute a meat patty for a veggie patty **(V)**. Gluten free buns available.

Large Plates

Fettucine **18**

Choice of creamy alfredo or pomodoro sauce , served with focaccia bread

Fish & Chips **27**

Honey hop beer battered fish, tartar sauce, coleslaw, charred lemon, fries or choice of side

Steak Sandwich (GF) **36**

8 oz AAA sirloin steak, caramelized onion on focaccia bread, peppercorn demi-glace and served with seasonal vegetables

Tandoori Chicken **25**

Marinated chicken thigh in tandoori masala spice, creamy butter sauce with side rice and naan bread

Salmon **34**

6 oz salmon, dill beurre blanc, served with mashed potatoes and seasonal vegetables

Chicken Supreme **31**

Marinated in jerk spice and pan seared, seasonal vegetables with a side of mashed potatoes and rosemary au jus

Ribeye **46**

12oz AAA Alberta beef with a peppercorn demi-glace, served with seasonal vegetables side and mashed potatoes

Bakwamk'ala Words-The language of the Gwa'sala and 'nakwaxda'xw people is known as gwa'tsala dlu'nakwala dialect.

Cow (steak)- musmusa (muus-muus-ah)

Potato- kwu'si (kwu-sii)

Sockeye Salmon- małik (maa-thlik)

Vegetables- t'ut'apimas (dlu-dla-pi-mass)

Salmon- kutała (kuu-ta-la)

Onions- małkwat'si (mah-kwah-tsi)

Shrimp- kułutt'anaga (khuu-khuuthl-tana-gah)

Chicken- ga'gao (gah-gaa-o)

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