



WELCOME TO THE



HWUN'A SULTUN

- CALAMARI** \$11
Lightly breaded Calamari served on warm tomato basil salsa and served with toasted garlic Foccacia.
- TLUHWTLUHW** \$12
Local Oysters, lightly breaded River Walk style, and served with our own red pepper horseradish root sauce.
- 'EY'X CAKES** \$11
Blue Crab meat, baby red potatoes and spring onion cakes with our roasted red pepper chipotle sauce.
- T'LELHUM QA' S'ULHTUN SLAP** \$8
A delicious combination of Surf Clams, Wild Pacific Salmon, Halibut, fresh herbs and vegetables slow cooked to perfection. Served with toasted garlic Foccacia.

ME'HWULP \$24

The River Walk Café's signature dish! Our Salish Afternoon tea made for two is a must try for our guests who want to sample a variety of our Native Foods.

QWI'LUS LUPAT Seasonal fruit cup **S'HWULMUHWA'L TI** Iced or Hot Native Herbal Tea

STSUYHW SQETUM Smoked & Candied Salmon **SQW'IL'MUHW** Blackberry tarts

'EY'X CAKES Blue Crab cakes and Clam Fritters with our roasted red pepper chipotle sauce

SQW'IL'MUHW Blackberry sweet scow bread & traditional fried bread

Prices and menu items are subject to change due to the availability of some of our specialty items. We sincerely apologize for any inconvenience.





TSQWAY-EEN

COASTAL SEAFOOD CAESAR SALAD <i>Seared Scallops, Prawns and Maple marinated Wild Pacific Salmon on crisp gem lettuce, and house croutons with our creamy caesar dressing and a parmesan crisp.</i>	\$15
RIVER WALK CAFÉ SALAD <i>Char-grilled Maple marinated Wild Pacific Salmon on a bed of mixed greens and fresh local vegetables drizzled with our elderberry herb vinaigrette.</i>	\$13
COWICHAN KWEWE'UTS SALAD <i>Pan roasted Elk escalope, seasonal berries and crumbled goats cheese on baby spinach greens served with our blackberry vinaigrette.</i>	\$14
YUH WULE' SPRING GREENS SALAD <i>Blackberry marinated beets, grape tomatoes, candied pecans and goats cheese atop a bed of spring greens drizzled with our elderberry herb vinaigrette.</i>	\$10
TZINQUAW CAESAR SALAD <i>Crisp gem lettuce, and house croutons with our creamy caesar dressing and a parmesan crisp. Add THUQI' (Maple marinated Wild Pacific Salmon) for \$3</i>	\$11

SE'WUN SPECIALTIES

PULLED BUFFALO SANDWICH <i>Slow roasted Buffalo with a fireweed peppercorn BBQ sauce, with sautéed peppers and onions, atop garlic Focaccia bread. Served with golden house cut fries and our River Walk Café slaw.</i>	\$15
COAST SALISH SEAFOOD <i>Wild Pacific Salmon, Cod, Prawns, Sea Asparagus, and garden vegetables with a Fresh Basil Garlic Tomato sauce on rice pilaf.</i>	\$16
THUQI' & CHIPS <i>Two pieces of Maple marinated Wild Pacific Salmon lightly battered and accompanied with a chipotle aioli. Served with golden house cut fries and our River Walk Café slaw.</i>	\$14
"HWUL'IHWUL'MUHW TACO" <i>Our Native fried bread topped with Venison chili, lettuce, fresh tomatoes, aged cheddar cheese, sour cream and avocado salsa.</i>	\$12
SMUYUTH BURGER <i>Lean ground Vancouver Island grown Venison mixed with fresh herbs and grilled to perfection, topped with aged cheddar cheese. Served with local greens and our blackberry vinaigrette.</i>	\$12
THUQI' BURGER <i>Char-grilled Maple marinated Wild Pacific Salmon burger with a chipotle aioli atop a garlic Focaccia bun. Served with our River Walk Café slaw.</i>	\$13
STSA'TH & SHRIMP BURGER <i>Char-grilled Cajun Halibut fillet, and baby Shrimp with a citrus aioli atop a garlic Focaccia bun. Served with local greens and our blackberry vinaigrette.</i>	\$14
SP'EQ'UM FOCCACIA SANDWICH <i>Vegetable Burger, havarti cheese and a herb mayo atop garlic Focaccia bread. Served with local greens and our blackberry vinaigrette.</i>	\$11

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