



WELCOME TO THE



HWUN'A SULTUN

CALAMARI

Lightly breaded Calamari served on warm tomato basil salsa.
Served with a toasted foccacia bun.

\$9

TLUHWTLUHW

Local Oysters, lightly breaded River Walk style, and served with our own red pepper horseradish root sauce.

\$9

SQUQUWETH PHYLLO SPRING ROLLS

Fire roasted Rabbit, fresh herbs, fresh vegetables and creamed goat cheese wrapped in phyllo pastry,
and drizzled with a blackberry mint sauce.

\$9

ME'HWULP

\$20

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.

STTHOOM (Wild berry) seasonal berry cup

S'HWULMUHWA'L TI (Iced or Hot Native Herbal Tea)

STSUYHW SQETUM (Salmon Smoked & Candied)

SQW'IL'MUHW (Blackberry) tarts

TLUHWTLUHW (Oyster) and shrimp with our red pepper horseradish root sauce

SQW'IL'MUHW (Blackberry) sweet scow 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.





SLAP 'I TTHU TULTULUW

S'AHWA' CHOWDER <i>A delicious combination of Clams, fresh herbs and vegetables slow cooked to perfection.</i>	\$6
THUQUI' SALAD <i>Alder-grilled wild Sockeye Salmon and Shrimp on a bed of spicy noodles and fresh vegetables.</i>	\$10
RIVER WALK CAFÉ SALAD <i>Local candied Salmon, and wapato chips on a bed of mixed greens and fresh local vegetables. Served with our Citrus Vinaigrette dressing.</i>	\$9
THUQUI' CAESAR SALAD <i>Alder-grilled wild Sockeye Salmon on crisp romaine lettuce hearts with a creamy Caesar dressing and House made garlic croutons.</i>	\$10

SE'WUN SPECIALTIES

BUFFALO RIB SANDWICH <i>Slow roasted Buffalo rib meat gently pulled from the bone and tossed in our own BBQ sauce topped with sautéed peppers and red onions on a foccacia bun. Served with our River Walk Café slaw.</i>	\$10
SQUQUWETH SANDWICH <i>Roasted Rabbit on a foccacia bun with fresh herb aioli topped with aged cheddar cheese, cucumbers, lettuce and red onions. Served with local greens and our Blackberry Vinaigrette dressing.</i>	\$9
THUQUI' SANDWICH <i>Alder-grilled wild Sockeye Salmon with a chipotle aioli served on a foccacia bun. Served with our River Walk Cafe slaw.</i>	\$10
"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>	\$9
THUQUI' <i>Wild Sockeye Salmon lightly battered and accompanied with a chipotle aioli. Served with fresh cut fries, and our River Walk Café slaw.</i>	\$8
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 dressing.</i>	\$10
STSA'TH SANDWICH <i>Fresh grilled Cajun Halibut fillet with a citrus aioli served on a foccacia bun. Served with local greens and our Blackberry Vinaigrette dressing.</i>	\$10

EXECUTIVE CHEF: BEV ANTOINE

KITCHEN TEAM: WAYNE JOHN, RAYMOND JOHNSTON AND RHONDA SAM

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YUHWUN'NUT SPECIALTIES

BUFFALO RIBS	\$23
<i>Slow roasted Buffalo ribs served with our River Walk Café three potato mash and stuffed roma tomatoes.</i>	
STSA'TH	\$20
<i>Grilled Halibut fillet accompanied with a red pepper sauce. Served with our River Walk Café risotto and sea asparagus.</i>	
SPUN'UM S'ULTAN	\$17
<i>Sautéed sea asparagus, stuffed roma tomatoes, fiddleheads, and our wild rice & pine nut pilaf.</i>	
SMUYUTH MEDALLIONS	\$24
<i>Pan seared Vancouver Island grown Venison tenderloin medallions with a wild mushroom Cherry Point Blackberry Port ® sauce. Served with our River Walk Café three potato mash and fiddleheads.</i>	
RIVER WALK CAFÉ STIR FRY	\$18
<i>Local Prawns, Scallops and fresh seasonal vegetables served on a bed of wild rice & pine nut pilaf.</i>	





House Wine



White

Cherry Point Valley Mist

Aromas of honeysuckle and lemon, a crisp citrus taste and an off-dry finish make this an excellent pair with Light Seafood, or Rabbit.

Glass \$5.25 Bottle \$25.00

Red

Cherry Point Valley Sunset

Black cherry aromas, with nuances of blackberry, strawberry and smoke. Suitable for pairing with Buffalo, Venison, and Salmon.

Glass \$5.25 Bottle \$25.00

Wine

White

Cherry Point Pinot Gris

The spicy aromas is dominated by cantaloupe and honeydew melons. Excellent for pairing with Halibut.

Glass \$6.00 Bottle \$30.00

Cherry Point Ortega

Peach and apricot aromas lead to intriguing tastes of flint, nutmeg, and truffles. Best paired with Shellfish.

Glass \$6.00 Bottle \$30.00

Cherry Point Gewürztraminer

Best in Category ~ All Canada Wine Championships
This wine has a delicate floral and fruit bouquet. Ripe peach and sweet lychee nut fruit flavors. Enjoy with spicy foods.

Glass \$6.00 Bottle \$30.00

Red

Cherry Point Merlot

Silver Medal ~ Pacific North West Wine Summit
This wine has a dominant aroma of plums, with hints of chocolate and leather. Best served with wild game.

Glass \$6.00 Bottle \$30.00

Cherry Point Castel

This wine is dominated by a cherry aroma, with hints of Plum and raspberry. Great accompaniment with all red meat dishes.

Bottle \$40.00

