



BREAKFAST MENU

FARMER'S BREAKFAST | 18 (GFO)

Two Eggs (Any Style) | Bacon, Maple Pork Sausage, or Bologna | Hashbrowns |
Choice of Toast: White, Brown, Multi-Grain or Bannock | Coffee, Tea or Juice
Upgrade to Gluten-Free Toast for (+ \$1.50)

LITTLE CHIEF BREAKFAST BOWL | 20 (GF)

Braised Beef or Smoked Mushroom Medley (VEG)
Caramelized Onion | Tomato | Hashbrowns | Romesco Sauce |
2 Poached Eggs (Soft or Hard) | Coffee, Tea or Juice

PRAIRIES EGGS BENEDICT | 20 (GFO)

Braised Bison or House Smoked Salmon
English Muffin | Hollandaise | Arugula | Tomato | Hashbrowns
2 Poached Eggs (Soft or Hard) | Coffee, Tea or Juice
Upgrade to Gluten Free Toast for (+ \$1.50)

RIBEYE STEAK AND EGGS | 5oz FOR 26 or 10oz FOR 41

3 Eggs (Any Style) | Half Grilled Tomato | Hashbrowns | Chimichurri Sauce |
Choice of Toast: White, Brown, Multi-Grain or Bannock | Coffee, Tea or Juice

TRADITIONAL OATMEAL | 15

Choice of Original (Brown Sugar & Milk) or Saskatoon Berry Jam |
Choice of Toast: White, Brown, Multi-Grain or Bannock | Coffee, Tea or Juice

CINNAMON FRENCH TOAST CRUNCH | 16 (GFO)

Crunchy Toffee | Dulce de leche | 2 pc Bacon or Maple Pork Sausage
or Bologna | Hashbrowns | Coffee, Tea or Juice
Whipped Cream (+ \$1.50), Wild Berry Compote (+ \$1.50)

CLASSIC PANCAKES | 16

Three Pancakes | Hashbrowns | Fruit Cup | Coffee, Tea, or Juice
Whipped Cream (+ \$1.50), Wild Berry Compote (+ \$1.50)

CHEF'S WEEKLY CREATION OF FRESH SQUEEZED FRUIT JUICE | 8

Please ask our servers for this week's flavor!

VEG = Vegetarian DF = Dairy-Free GF = Gluten-Free GFO = Gluten-Free Option
(Eggs can be made Scrambled, Sunnyside Up, Over Easy, Over Hard, Poached Soft or Hard)

EXTRA SIDES

4 Slices Bacon, 3 Sausages or 3 Slices of Bologna | 6

1 Egg | 2.50

Tomato Slices | 4

Half Avocado | 5

Hashbrowns | 4

2 Slices of Toast | 4

(White, Brown, Multi-Grain or Bannock)

2 Slices of Gluten-Free Toast | 5.50

Large Fruit Bowl | 8

Real Fruit Smoothie | 8

Assorted Cereal | 5.50

(Fruit Loops, Honey Nut Cheerios, Raisin Bran)

Yogurt with Mixed Berries and Granola | 8

INDIGENOUS INSPIRED

Please present your Certificate of Indian Status for tax exemption if applicable.
If you have any concerns regarding food allergies, please alert your server prior to ordering.
18% gratuity will be added to parties of 6 or more. 10% gratuity will be added to take-out orders.
Room Service Charge \$3.50 with 18% gratuity will be added for Room Service Orders.



LUNCH & DINNER

APPETIZERS



BREADS & SPREADS | 15

Fry Bread | Oven-Baked Bannock | Local Peace River Honey |
Sweet Potato Hummus | Roasted Sunflower Seed Dip | Whipped Butter |
Add Saskatoon Berry Jam 2

BRUSCHETTA (GFO)(VEG) | 16

Fry Bread | Tomato Chip and Powder | Fresh Mozza |
Pickled Pearl Onions | Balsamic Glaze



SMOKED ROASTED BONE MARROW | 16

Fine Herb Salad | Horseradish Aioli | Oven-Baked Bannock

FOUR CHEESE SPINACH DIP (GFO) | 16

Four Cheese Spinach Blend | Fry Bread



FRY "BREADED" MOZZA STICK | 17

Crispy Garlic | Sicilian Olives | Tomato Sauce | Fresh Basil

CRISPY PORK BELLY (GF) | 21

Mint Pea Sauce | Kale | Black Garlic

CHICKEN WINGS (DF) (GFO) | 19

Salt & Pepper | Hot | Lemon Pepper | House-Made Honey Garlic |
House-Made Saskatoon Berry BBQ



POW WOW POUTINE | 19

Braised Beef | Crispy Onion | Smoked Cheddar | Poutine Gravy | House-Cut Fries



LITTLE CHIEF CHARCUTERIE BOARD (GFO) | 30

Chef's Choice Preserved Meats | Cheeses | Preserves | Fry Bread | Oven-Baked Bannock

SOUPS

Choice of Oven-Baked Bannock or Fry Bread



HAMBURGER SOUP (GFO / DF) | 11



WARM SASKATOON BERRY SOUP | 10

Roasted Pumpkin Seeds | Crispy Fried Quinoa

CHEF'S DAILY SOUP | 10

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SALADS

CAESAR SALAD | 18

Romaine Lettuce | Potato Gaufrette | Pancetta Crisp |
Smoked Ham Hock | Parmesan Cheese

Add Chicken Breast 6 | Add 6oz Salmon 8 | Add Smoked Candied Salmon 8

HOUSE GREEN SALAD (GF/ DF) | 15

Leafy Greens | Cucumber | Tomato | Carrots | Pickled Pearl Onions | Radishes
House-Made Vinaigrettes: Balsamic, Saskatoon Berries & Citrus, Asian Sesame, Maple Truffle
Add Chicken Breast 6 | Add 6oz Salmon 8 | Add Smoked Candied Salmon 8

BEEF & GOAT CHEESE SALAD (GF) | 17

Leafy Greens | Walnuts | Pickled Pearl Onions | Beet Powder | Maple Truffle Dressing
Add Chicken Breast 6 | Add 6oz Salmon 8 | Add Smoked Candied Salmon 8

BREADS & SANDWICHES

Choice of side: House Salad, Caesar Salad or House Cut Fries



INDIAN TACO | 18

Fry Bread | Spiced Beef | Tomato | Lettuce | Onion | Smoked Corn | Cheese | (No Side)
Served on the side: Sour Cream & Salsa

GRILLED CHICKEN SANDWICH (GFO) | 19

Ciabatta Bun | Pancetta Crisp | Arugula Pesto | Roasted Red Pepper | Fresh Mozza |
Balsamic Reduction | Choice of Side

HOUSE SMASHED GROUND BURGER (GFO) | 19

Grainy Dijon Aioli | Saskatoon Marmalade (Contains Onions) | Arugula | Pickles |
Tomato | Smoked Cheddar | Choice of Side

ALBERTA BEEF DIP (GFO) | 21

Ciabatta Bun | Saskatoon Horseradish Aioli | Mushrooms | Smoked Cheddar |
Crispy Onions | Braised Beef | Au Jus | Choice of Side

DAILY FEATURE SOUP & SANDWICH | DAY PRICE

Soup can be Substituted with Side House or Caesar Salad

House-Made Vinaigrettes: Balsamic, Saskatoon Berries & Citrus, Asian Sesame, Maple Truffle

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MAINS



BISON HAMBURGER STEAK (GF) | 27

Bone Marrow | Mashed Potatoes | Seasonal Vegetables | Red Wine Jus



CORNFLAKE FRIED CHICKEN | 26

Pemmican Honey Drizzled | House-Made Saskatoon Berry BBQ Sauce |
Coleslaw | Choice of Side

10oz ALBERTA AAA RIB EYE STEAK (GF) | 43

Red Wine Jus | Spam Chips | Mini Yorkies | Mashed Potatoes |
Seasonal Vegetables



PAN SEARED SALMON (GF) | 34

Sweet Potato Miso Sauce | Maple Bacon Jam | Steamed Rice |
Seasonal Vegetables



JUNIPER BRAISED BONELESS SHORT RIB (GFO) | 42

Beef Chuck Flats | Mashed Potatoes | Seasonal Vegetables |
Potato Gaufrette | Juniper Jus



THREE SISTERS' GNOCCHI (VEG) | 22

Mint Pea Sauce | Smoked Corn | Squash Ribbons | Kale | Popcorn
Add Chicken Breast 6 | Add 6oz Salmon 8 | Add Smoked Candied Salmon 8

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10" PIZZA

All Pizzas Can Be Made Gluten-Free (GFO)



PEPPERONI, PEMMICAN & PEACE RIVER HONEY | 21

Pepperoni | Pemmican | Local Peace River Honey

HAM & PINEAPPLE | 21

Smoked Ham Hock | Grilled Spicy Pineapple

VEGGIE PIZZA | 21

Bruschetta | Fresh Mozza | Balsamic Reduction | Arugula Pumpkin Seeds Pesto

THREE LITTLE PIGS | 21

Ham Hock | Pepperoni | Sausage | Romesco Sauce



ELK MEATBALL PIZZA | 21

Maple Bacon Jam | Garlic Chips | Olives | Arugula | Chili Flakes

SIDES

Sweet Potato Fries with Spicy Aioli | 8.50

Steamed Rice | 4.50

Mashed Potatoes | 5.50

Seasonal Vegetables | 6

Side House or Caesar Salad | 7

Small Daily Cup Soup | 5.50

Small Saskatoon Berry Cup Soup | 6

Small Hamburger Cup Soup | 7

Fry Bread | 5.50

Oven-Baked Bannock | 5.50

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SIGNATURE COCKTAILS

STRAWBERRY MULE (1.5oz) 13.50
Tito's Vodka | Grizzly Paw Ginger Beer |
Strawberry Purée | Simple Syrup |
Fresh Lime Juice

HUGO (4.5oz) 13.50
St. Germaine | Cupcake Prosecco |
Fresh Mint | Lime | Soda Water

ROMERO SMOKED RUM
OLD FASHIONED (2oz) 15.00
Local Romero Rum | Demerara Syrup
Angostura Bitters **Your Choice Of:**
Classic, Cardamom or Xocolatl Molé flavour



BRASS MONKEY
(1.5oz) 13.50
Bacardi Rum Aged
10 Years | Cointreau
| Fresh Lime Juice |
Simple Syrup | Orange Juice



VESPER "BOND'S MARTINI" (2oz) 13.50
Aviation Gin | Tito's Vodka | Lillet Blanc

RED OR WHITE SANGRIA (3-4 servings) (18oz) 32.00
Red Sangria – Cabernet Sauvignon | Cointreau
Brandy **White Sangria** – Chardonnay | Peach
Schnapps | Apricot Brandy
Both served with Sprite and fresh mixed fruit

MOCKTAILS

(Non-Alcoholic)

LITTLE CHIEF MOCKTINI 7.00
Coconut Cream Syrup | Grizzly Paw Ginger Beer
| Fresh Lime Juice | Grenadine | Fresh Mint

PINEAPPLE GINGER 7.00
Pineapple Juice | Grizzly Paw Ginger Beer |
Ginger Ale | Fresh Lime Juice | Simple Syrup |
Fresh Mint

SASKATOON BERRY BUSK 7.00
House-made Saskatoon Berry Jam |
Ginger Ale | Fresh Mint

TROPICAL DELUXE 7.00
Pineapple Juice | Orange Juice | Coconut
Cream Syrup | Nutmeg

BEER

VILLAGE BREWERY

SQUEEZE | ABV: 4.8% | 355ml 8.00
Bright ale, lemon and raspberry

WIT | ABV: 4.5% | 355ml 8.00
Unfiltered wheat ale, notes of orange peel
and coriander

BLACKSMITH | ABV: 5.4% | 473ml 11.00
Notes of caramel, chocolate and espresso,
black-malt ale

BLONDE | ABV: 4.5% | 473ml 11.00
Crisp, dry, balance of subtle fruit, floral hops

WILD ROSE BREWERY

WRASPBERRY ALE | ABV: 4.5% | 473ml 11.00
Refreshing, effervescent, tart

VELVET FOG | ABV: 4.5% | 473ml 11.00
Smooth, cloudy, citrusy

IPA | ABV: 6% | 473ml 11.00
Hoppy, aromatic, balanced

DOMESTIC 7.50
Budweiser (341ml) | Bud Light (341ml) |
Coors Light (341ml) | Kokanee (341ml) |
Molson Canadian (341ml) | MGD (355ml)

IMPORT 9.00
Corona (330ml) | Guinness (440ml) | Heineken
(330ml) | Glutenberg (473ml)

CANNED COCKTAILS | 355ML | 9.00
Wild Life Distillery – Canmore, Alberta

Thirsty Cougar Gin Margarita
Problem Bear Rhubarb Spritz
Let 'R Buck Wild Mule
Canmore Stampede Gin & Tonic



Variety pack of 4 cans | \$34 (Off-Sales Only)

CANNED CIDER | 473ML | 9.00
Somersby Apple | Somersby Blackberry

ROCKY VIEW BREWING CO.
DRAFT (14oz)

BLONDE ALE 9.00
Golden, medium malty flavour, underlying caramel

AMBER ALE 9.00
Caramel and chocolate notes,
classic malty European-style





LITTLE CHIEF DESSERT MENU

MAPLE PECAN BUTTER TART (GF) – \$12

Mascarpone Chantilly | Cranberry Caramel | Frosted Cranberries | Candied Pecans

SPICED COFFEE CAKE – \$12

Coffee Liqueur (Contains Alcohol) | Banana Crème Anglaise | Freeze-Dried Banana Shards | Mascarpone Chantilly | Brown Butter Oat Streusel

DECONSTRUCTED BLACKCURRANT CAKE – \$12

Lavendar White Chocolate Mousse | Brown Butter Oat Streusel | Smoked Honey Powder

CHEF'S SEASONAL FEATURE DESSERT

Please ask our servers.

PETIT INDIGENOUS INSPIRED CHOCOLATE BON BONS – 2 PIECES FOR \$5

Please ask our servers for current flavours.





LITTLE CHIEF HISTORY

“**Little Chief**” was the older brother of **Chiila (Bullhead)** who would later sign the great **Peace Treaty Number 7** in 1877 with Canada on behalf of the **Tsuut'ina Nation**.

CHIEF BULLHEAD 1865-1911

PHOTO: CIRCA 1899

In the 1800's before the numbered Peace Treaties 1-11 with Canada, traditional territories of the Tsuut'ina and Blackfoot Confederacy alliance was still patrolled on a regular basis. This territory stretched north to the North Saskatchewan River, south to the Yellowstone River, west from the Rocky Mountains and east to the Cypress Hills. The Cree occupied territories north and east of these boundaries.

At times war would break out between these great Nations. A powerful Tsuut'ina medicine warrior and great war chief named “Little Chief” was in one of these battles along the North Saskatchewan River.

“Little Chief” was the older brother of Chiila (Bullhead) who would later sign the great Peace Treaty Number 7 in 1877 with Canada on behalf of the Tsuut'ina Nation.

“Little Chief” was mortally wounded by the Cree. In his last breaths he gave his gun to his younger brother Chiila (Bullhead) and told him, “You'll be Chief from now on. I'll sing my death song and use what's left of my power to give you a safe retreat.”



As “Little Chief” sang, a fog rose from the North Saskatchewan River, giving his Tsuut'ina brothers safe passage. Years later a great peace was negotiated between the Nations at Wetaskiwin (Peacehills). Many war stories and honours of bravery were bestowed to each others' warriors at this gathering.

One in particular was for “Little Chief.” The Crees recounted finding “Little Chief” in his final moments singing his death song. After his death, the Crees were impressed by his power and bravery and to show respect they placed “Little Chief” on a blanket and put his weapons on his chest.

At first Chiila (Bullhead) didn't believe the Cree's story of his brother and angrily told them, “Don't talk about my brother!” The Crees then told Chiila (Bullhead), “You don't believe us?” They then sang “Little Chief's” death song to prove their story.

Chiila (Bullhead) then accepted their honours for his older brother and to this day, peace has followed.