



# BREAKFAST MENU

## FARMER'S BREAKFAST | 16 (GFO)

Two Eggs (Any Style) | Bacon, Local Spolumbo's Chicken 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 Smoked Salmon  
Herbed Crostini | Hollandaise | Kale | Tomato | Hashbrowns  
2 Poached Eggs (Soft or Hard) | Coffee, Tea or Juice  
Upgrade to Gluten Free Toast for (+ \$1.50)

## MAPLE CHIA PUDDING | 15 (GF)

Raisins | Fruit Cup | Choice of Toast: White, Brown, Multi-Grain or Bannock

## 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 | 15 (GFO)

Crunchy Toffee | 2 pc Bacon or Local Spolumbo's Chicken Sausage or Bologna |  
Hashbrowns | Coffee, Tea or Juice  
Whipped Cream (+ \$1.50), Wild Berry Compote (+ \$1.50)

## CLASSIC PANCAKES | 15

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

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

Potato Wedges | 4

Banana Bread | 6

2 Slices of Toast | 4

(White, Brown, Multi-Grain or Bannock)

2 Slices of Gluten-Free Toast | 5.50

Fruit Bowl | 6

Fruit Smoothie | 7

Assorted Cereal | 5.50

(Fruit Loops, Honey Nut Cheerios, Raisin Bran)

Yogurt with Mixed Berries and Granola | 6

## INDIGENOUS INSPIRED

Please present your Certificate of Indian Status for tax exemption.

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 Chips 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 | 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



#### HAMBURGER SOUP (GFO / DF) | 11

Oven-Baked Bannock or Fry Bread



#### WARM SASKATOON BERRY SOUP | 10

Roasted Pumpkin Seeds | Crispy Fried Quinoa | Oven-Baked Bannock or Fry Bread

#### CHEF'S DAILY SOUP | 10

Oven-Baked Bannock or Fry Bread

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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

### BEET & 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

Honey Pemmican 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







# DESSERT MENU | **SPRING & SUMMER**

*Little Chief Restaurant strives to put our spin on traditional classics  
doing our best to use local and in-season ingredients*

## **"GRASSHOPPER ROAD" MOUSSE - 12**

| Oreo | Meringue | Mint | White Chocolate Ganache

## **SASKATOON BERRY POP TART W/ NUTELLA POT DE CRÈME - 12**

| Cocoa Pie Crust | Hazelnut Icing | Saskatoon Berry Jam | Nutella

## **STRAWBERRY CHEESECAKE - 12**

| Yuzu Crème Anglaise | Kiwi Gel | Sesame Meringue | Coconut Ice Cream

## **CHEF'S SEASONAL FEATURE DESSERT**

| Please ask our servers for more info!

## **PETIT HOUSE-MADE CHOCOLATE BON BONS - 2 PIECES FOR \$5**

| Burnt Sage Caramel | Red Rose Tea & Peace River Honey

*Menu designed by Chef de Cuisine Brandon Dashnaw*





## 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.