



Wanuskewin RESTAURANT

FRESH INDIGENOUS CUISINE

Since 1992

HANDHELDS

Served with Soup du jour,
Tossed salad, or Fries


TATANKA BISON BURGER..... \$24.00

Grass-fed, free-range bison patty, sage caramelized onion, smoked cheese, chipotle mayo, saskatoon berry BBQ sauce, tomato, lettuce & pickle on a brioche bun.

BISON DELI MELT..... \$22.00

Saskatchewan made bison salami, melted smoked cheese, maple dijon, & mayo on a brioche bun.

WILD RICE FALAFEL BURGER..... \$16.00

Wild rice & falafel patty with sage caramelized onions, smoked cheese, chipotle mayo, tomato, lettuce & pickle on a brioche bun. 


CHICKEN ÂMÔMEY BURGER..... \$18.00

Grilled honey-spice marinated chicken breast with sage caramelized onion, chipotle mayo, tomato, lettuce & pickle on a brioche bun.

BISON CHEESESTEAK..... \$24.00

Sliced roast bison, sauteed green pepper, caramelized onion, sage-horseradish aioli, & smoked cheese on a mini baguette.

SASKATOON BERRY & BRIE GRILLED CHEESE..... \$16.00

Melted brie, saskatoon berry compote, & sage aioli on toasted marble rye bread. 

KETTLE CLASSICS

Served with our fresh
Baked Bannock


BISON STEW..... \$14.00

Grass-fed, free-range bison with vegetables & potato.

DUCK SOUP..... \$14.00

Canadian duck, wild rice & mushroom in a smoky in-house duck broth.

THREE SISTERS CHILI..... \$12.00

Corn, squash, beans, lentils & vegetables in a tomato base. 

SOUP DU JOUR..... \$10.00

Chef inspired soup special.

POUTINERY

TRADITIONAL POUTINE..... \$10.00

French fries, cheese curds & gravy. 

THREE SISTERS CHILI POUTINE..... \$12.00

French fries, cheese curds & three sisters chili. 

CHICKEN AMOMEY POUTINE... \$12.00

French fries, cheese curds, gravy & crispy chicken with a sweet chili âmômey sauce.

BISON POUTINE..... \$14.00

French fries, cheese curds, gravy & seasoned ground bison.



PLATES

Served with Soup du jour,
Tossed salad, or Fries

HOT ELK ON BANNOCK..... \$22.00

Grilled elk patty with mushroom,
onion & gravy served open-faced on
baked bannock.

SASKATOON BERRY BBQ NECK-BONES..... \$18.00

Tender pork neck bones in our house
made saskatoon berry BBQ sauce.
Finished in our wood fire oven for a
caramelized BBQ flavour.

BISON LIVER & ONIONS..... \$18.00

Local bison liver topped with sage
caramelized onion.


CHICKEN TENDERS..... \$16.00

Four crispy chicken tenders with
choice of chipotle mayo, saskatoon
berry BBQ sauce, sweet chili âmômey,
or dill ranch dip.


SALADS

Add Chicken... \$5.00


WANUSKEWIN HOUSE SALAD... \$12.00

Mixed greens, house pickled
vegetables & puffed wild rice.
Dressed with saskatoon berry
vinaigrette. Served with baked
bannock. 

WILD MINT & BERRY SALAD..... \$14.00

Mixed greens, walnuts, sunflower
seeds, pumpkin seeds, & mixed
berries. Dressed with wild mint-alder
pepper vinaigrette. Served with
baked bannock. 

WILD RICE SALAD..... \$14.00


Mixed greens, Saskatchewan wild
rice, dried cranberry, pumpkin seed
& onion with maple vinaigrette,
topped with shredded bison. Served
with baked bannock. 

BISON TACO SALAD..... \$16.00

Shredded romaine, diced tomato,
ground bison, corn chips, shredded
cheese, salsa, & sour cream.

SIDES

BAKED BANNOCK..... \$5.00

Served with butter & locally-made
jam. 

SIDE OF FRIES..... \$7.00

KIDS MENU

Served with Fries

KIDS BISON BURGER..... \$14.00

Grass-fed, free-range bison patty, on
a brioche bun with mustard &
ketchup.

KIDS CHICKEN TENDERS..... \$12.00

Two crispy chicken tenders with
choice of chipotle mayo, saskatoon
berry BBQ sauce, sweet chili âmômey,
or dill ranch dip.

BEVERAGES

BISON BLEND COFFEE..... \$3.50

BOREAL HEARTLAND TEA..... \$3.50

MUSKEG TEA..... \$4.00

HOT CHOCOLATE..... \$3.50

CANNED SODA..... \$3.50

BOTTLED WATER..... \$3.50


MUSKEG PEACH ICED TEA..... \$5.00

BIRCH BARK & SARSAPARILLA ROOT SODA..... \$5.00




DESSERT

SASKATOON SUNDAE..... \$6.00

Vanilla bean ice cream topped with
saskatoon berry compote. 

OSÂWIPAK PUDDING..... \$8.00

Pumpkin (osâwipak), raisins, apple, &
cornmeal baked with spices. Topped
with vanilla bean ice cream, candied
walnuts, & caramel sauce. 

LARD & BERRIES..... \$6.00

Lightly sweetened lard with mixed
berries. Topped with brown sugar.



Vegetarian option. Vegans please inquire, we
may be able to make your item vegan friendly.



Gluten allergies please inquire, we are able
to make most of our items gluten friendly.

Parties of 8 or more are subject to an automatic 18% service charge.