



Originally constructed in 1923 by the Canadian Pacific Railway the main Lodge and surrounding cabins are a piece of true Canadian history. From its origin as a destination for adventurous explorers we have stuck to the basics offering fresh lodge made meals from locally sourced ingredients when possible with friendly, knowledgeable service.

Simple. Authentic. Affordable.

Meredith and Greg Chatelain (Owners)

Starters



Flat bread, veggies and a trio of dips \$17

Lodge made hummus, creamy dill dip and spicy feta spread with grilled flat bread and fresh seasonal vegetables

Meat and Cheese Board \$21

Selection of local cheeses, cured meats, pickles, nuts and dried fruit with lodge made crackers

Sausage and Pepper Flatbread \$12

Butcher made smoked farmers sausage, sautéed peppers, melted cheese on a crispy crust

Starter Salad \$6

Garden, Caesar or Wardle Salad

Salads



Add a 5oz chicken breast \$5

Wardle Salad \$14

Mixed lettuce, dried cranberries, sunflower seeds and Fairwinds Farm goat cheese with balsamic dressing

Caesar Salad \$14

Fresh local romaine lettuce, crispy bacon and lodge made garlic parmesan croutons.

Garden Salad \$14

Mixed lettuce, cucumber, tomato, peppers and lodge made garlic parmesan croutons

Burgers



Burgers are served fries or garden salad. Upgrade to Caesar or Wardle salad for \$2.50

Basic Burger \$15

6.0 oz of pure beef on a lodge made sesame bun with lettuce tomato and pickles

KPL Burger \$21

The basic burger loaded with sautéed mushrooms, swiss cheese, and crispy bacon

Grilled Chicken Burger \$15

Grilled chicken breast, swiss cheese and garlic chive aoli

Vegan Lentil Burger \$15

Red lentils slow cooked with vegetables, fruits, nuts and spices on a lodge made sesame bun with lettuce tomato and pickle

Mains



Accompanied by fresh bread and butter,
seasonal steamed vegetables and your choice of
garlic herb potatoes, or hand cut mountain fries

Smoked Pork Chop \$21

7 oz thick cut grilled chop served with maple
bbq glaze

Blackened Chicken Breast \$19

Grilled chicken breast rubbed with our spice
blend and garlic chive aioli

Lentil Apple Walnut Loaf \$19

Vegan, gluten free, hearty and delicious with a
maple bbq glaze

Dessert



Fresh fruit crumble \$7

Lodge made with farmers market fruit and a
scoop of ice cream

Molten Chocolate Lava Cake \$7

Rich chocolate cake with a warm fudgy center

Mini whipped Cheesecake \$7

Creamy cheesecake, graham cracker crust and
your choice of strawberry or chocolate topping

Ice Cream \$5

Vanilla ice cream with chocolate or mixed berry
sauce

Drinks



Perrier \$4

Pop \$2

Coke, Diet coke, Sprite

Juice \$3

Apple, Orange

Milk or Chocolate Milk

Small \$3 large \$5

Coffee or Selections of Teas \$3

Hot Chocolate \$4