SOCIAL KITCHEN + BAR

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Shareable & Small Bites			
CHILI SPICED MONGOLIAN BEEF G, DF, N	24	BAKED BRIE G, D, N	24
Mongolian sweet and spicy chili sauce, sweet pepper slaw, spring onions and chili flakes		Alberta Bel Heaven brie, spiced apple chutney with Early Dawn Farm goat milk caramel sauce, Yakima spiced	
Add jasmine rice 5		maple pecans, , house-made Red Fife Bannock bread	
CHICKEN WINGS G, D NF	24	STEAMED EDAMAME & BLISTERED SHISHITOS PEPPERS GF, DF, NF	13
Bridgeland Distillery Berbon BBQ sauce, buffalo sauce, or Yakima dry rub. Served with blue cheese dip		Toasted sesame, wasabi dressing, pickled carrots	
CHICKEN LETTUCE WRAP (KETO) G, DF, N	24	HOUSE-MADE KETTLE CHIPS GF, DF, NF	11
Sweet and spicy hoisin sauce, toasted cashews, scallions, sriracha mayo, crispy wontons	24	Sriracha aioli MIXED MARINATED OLIVES GF, DF, NF, V	13
VDG SALUMI & CHEESE TOWER G, D, NF	33	Lemon zest, rosemary, oranges	
Cured meats, Sylvan Star gouda, sundried tomato lemon ricotta, Fairwinds Monterey Jack goat cheese, Red Fife Bannock, focaccia crostini, marinated olives, pickled mixed vegetables			
Salads & Soup Add ons: Chicken Breast 12, Shrimp (5pc) 12, Salmon (4oz) 12, Crispy Tofu 8			
CHARRED CORN CHOWDER GF, D, NF	14	AHI TUNA POKE BOWL GF, DF, NF	25
Black beans, diced potatoes, leeks, charred corn, cream, smoked paprika oil	1-7	Sushi rice, mango, avocado, edamame, pickled carrots, sesame soy dressing, sriracha mayo	23
THAI NOODLE CITRUS SALAD GF, DF N,	24	FORK & KNIFE CAESAR G, D, NF	22
Grapefruit, mandarin oranges, Thai basil, rice noodles, cilantro, cashews, chili & citrus vinaigrette Choice of lemongrass chicken or lemongrass prawn skewer		Local baby gem lettuce, parmesan cheese, focaccia croutons, double smoked bacon, Yakima Caesar dressing	
BURRATINI & TOMATO SALAD GF, D, NF	25		
Heirloom Gem tomatoes, caramelized balsamic Cippolini's, fresh Burratini, basil pesto drizzle			
Handhelds			
All handhelds come with choice of fries, green salad or Caesar salad +\$3			
YAKIMA ALBERTA BEEF BURGER G, D, NF	26	YAKIMA STEAK SANDWICH G, DF, NF	26
Double Alberta Beef patty, smoked cheddar, bacon, red onion, Greenland Beefsteak tomatoes, blond bbq sauce, European Bakery brioche bun		AAA Alberta beef, open face herb focaccia, jalapeños, sautéed peppers, red onions, sriracha mayo	
RLV FARM BLACK BEAN BURGER G, D, NF	24	YAKIMA TURKEY CLUB G, D, NF	25
Fried haloumi, Trafford Farm mushrooms, avocado	24	Asian mustard aioli, pickled red onions, smoked cheddar, bibb lettuce, slow-roast Alberta turkey	
chutney, bibb lettuce, sweet chili sauce			

Flatbread Pizza

Locally source flatbread pizza from European Bakery

SPICY ITALIAN G, D, NF

Prosciutto, fresh mozzarella cheese, VDG spicy salami, smoked bacon, house-made tomato sauce

TUSCAN VEGGIE G, D, NF

Sundried tomatoes, roasted garlic, chili flakes, fresh basil, pine nuts, bocconcini, baby arugula KOREAN BBQ CHICKEN G, D, NF

Chicken thighs marinated gochujang sauce, mozzarella cheese, green onions, house-made tomato sauce, sesame seeds

NA OBYKO KIDIC

25

25

24

Mains

FREE RANGE SMOKED CHICKEN BREAST GE DE NE 44

Fingerling potatoes, edamame, asparagus, charred leeks, duck fat & jalapeño Verde sweet soy chicken jus

PAN-SEARED BLACK COD GF, D, NF

Sumac-dusted cod, edamame, rice noodle cake, shimeji mushrooms, green goddess cream

BROEK ACRES BERKSHIRE PORK CHOP GF, D, NF

Fallentimber honey and rice vinegar glazed pork chop, grilled pineapple, crispy garlic fried rice, Yakima spiced napa cabbage slaw

WEEKLY PASTA FEATURE

Ask your server about our weekly pasta feature. Available allergy friendly.

ALBERTA AAA STRIPLOIN 14 OZ GF, D, NF

Grilled 14oz striploin, whipped potatoes, Sudo Farm baby carrots, broccolini, green peppercorn Jus

ALBERTA AAA BEEF FILLET 7 OZ GF, D, NF

Seared tenderloin, whipped potatoes, grilled asparagus, green peppercorn jus

OVERNIGHT SLOW COOKED ALBERTA GRASS FED BEEF BRISKET FOR 2

G., DF. NF

58

62

Garlic hoisin marinated brisket, Yakima spiced house-made Kimchi, blistered shishitos peppers

YAKIMA Social Kitchen + Bar

44

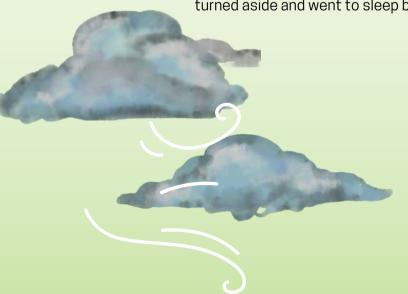
42

28

blends local flavors from Indigenous, North American and Asian Cuisines

Chinook WIND STORY

Now the oldest Chinook brother had a baby son. The baby's mother taught him he must avenge his father and uncles. So young Chinook grew very strong. At last, he felt himself very strong. He could pull up large fir trees and throw them around like weeds. Then young Chinook went up Great River. Wherever he went, he pulled up large fir trees and threw them around like weeds. In the valley of the Yakima, he turned aside and went to sleep by Setas, the creek. The mark of his sleeping place



can still be seen on the mountainside. Then young Chinook came back to the great river and went to Umatilla, the place of winddrifted sands. Here he found his grandparents very cold and hungry. Walla Walla brothers caused the northeast wind to blow all the time. They also stole their fish when they were returning to the shore. Always they stole the fish. Young Chinook said: "we will go fishing now" so grandfather started out to fish. Young Chinook lay down in the bottom of the boat. When the boat was full of fish, grandfather started back for the shore. Then Walla Walla brothers started out from the shore to rob grandfather. But they could not catch the boat. Every time Walla Walla brothers came near the boat, it would shoot ahead.

