

KUMAMA

SHARE OR START

CHARCUTERIE | 32

Curated meats and cheeses, house made compote, inspired accompaniments and crackers
pair with Joie Rose

ELK TARTAR | 28

Miso vinaigrette, cured egg yolk, house crackers
pair with Fielding Cabernet Franc

TOMATO CONSOMME | 15

Hot Romesco broth, spice, squash, herbs
pair with Daydreamers Viognier

RAVIOLO | 22

Crab, leek creme, soy cracker squid ink, pickled red onion pearls
pair with Little Engine Chardonnay

KUMAMA SALAD | 16

Artisan greens, Yuzu vinaigrette, pickled red onions, goat cheese and toasted walnuts
pair with Quail's Gate Chenin Blanc

MAINS

SABLEFISH EN PAPILOTE | 35

Baked in parchment, zucchini, miso fumet, smoked potato
pair with Little Engine Chardonnay

RISOTTO | 26

Roast corn, scallion, saffron, cauliflower, Arborio rice
pair with Vineland Estates Riesling

TAGLIATELLE | 32

Braised bison, capers, anchovy, house made pasta
pair with Township 7 Merlot

DRY AGED RIBEYE | 48

Olive oil pomme puree, roasted brusselsprouts, peppercorn jus
pair with Black Sage Cabernet

PANELLE | 26

Chickpea fritters, piri piri eggplant, olive preserved lemon, wilted greens
pair with Grey Monk Pinot Gris



***No substitutions**

Executive Chef
David Holmberg

@kumama_bistro_canteen
kumama.ca

Hospitality Director
J.M Pelland



KUMAMA

RISE AND SHINE

FRENCH OMELETTE | 16

French style omelette with seasonal fillings.
Served with a side salad.

FRENCH TOAST | 18

House made brioche, bacon, creme fraiche,
maple syrup, apple compote

HIKER BOWL | 20

Ancient grains, vegetables, tahini, chili jam.
Choice of bacon or marinated tofu.

BREAKFAST SANDWICH | 17

Over easy egg, charred jalapeno aioli, aged
Cheddar, house made bacon, ham and
Brioche bun. Served with side salad

PARFAIT | 15

Honey yoghurt, macerated fruit, house
granola

PATATAS BRAVAS | \$9

Crispy house potatoes, spices and dressing

***No substitutions**

ADDITIONAL

COCO'S STICKY BUN | \$6

COCO'S MUFFINS | \$6

CROISSANT | \$5

COCO'S SCONES | \$5

EGG | \$3

TOFU | \$3

HOUSE BACON | \$4

BOOZY (AFTER 10 A.M.)

MIMOSA | \$8

Choice of orange or strawberry lemonade

BOURBON SMASH | \$14

Bourbon, blackberry, mint, citrus, soda

MOUNTAIN JOE | \$9

Park distilling vodka, Blackbird coffee, honey and
oat milk infused with nitrogen

PARK CAESAR | \$9

Vegan Caesar made with Bird's Eye Chili Vodka,
in collaboration with Bow Valley BBQ

ADD BAILEYS | \$6

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ESPRESSO

Kumama Blend Coffee	4
Americano	4
Espresso	4
Double Espresso	5
Cappuccino	6
Latte	7
Caramel Macchiato	8
Flat White	7
Mocha	8
*Sub Oat or Almond milk	1
*All drinks available iced	

ADD

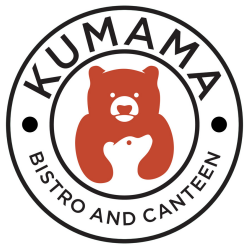
Caramel Syrup	1
Vanilla Syrup	1
Caramel Sauce	2

OTHER

House Cold Brew	5
Chai Latte	8
Dirty Chai Latte	9
Hot Chocolate	6
London Fog	8
Cafe Misto	6

TEA

Earl Grey, Orange Pekoe,	4
Jasmine Green Tea	
Rooibos Wild Berry,	
Chamomile, Alpine Mint,	
Chai Masala	



DESSERT

Soft Serve Ice Cream 8 oz 9

*inquire on flavours

Chocolate Tart 12

Spiced honey, honeycomb, ganache

Passionfruit Bombe 12

Cardamom cake, almond, yuzu,
passionfruit mousse

Affogato 9

Espresso, 4 oz soft serve

AFTER DINNER

Fernet Branca 9

Baileys 1 oz 6

Brachetto 6 oz - a sweet, red sparkling
Italian dessert wine 9

Black Sage Pipe (Canadian Port) 2 oz 12

Nikka from the barrel (Japanese whiskey)
1 oz neat or over a king cube 14

Park Mountain Joe (Shaft in a can) 9

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BEERS / CIDER

Crisp Pils	8
Jasper the Bear Pale	8
Trail Session IPA	8
Albertosaurus Fruit Ale	8
Revel Cider	9

HOUSE COCKTAILS (2 OZ)

Into the Woods mezcal, poblano, citrus rosemary grapefruit syrup	16
Old Fashion bourbon, Angostura bitters, demerara syrup, orange peel	16
Margarita tequila, orange, citrus, salt rlm (make it a mezcalgarity +\$3	15
Boozy Lemonade gin, strawberry, lemonade	15
Sangria red wine, fruit, house made juice mix	14
Bourbon Smash bourbon, blackberry, mint, citrus, soda	15

COCKTAILS

Afterglow Gin Soda	8
Fortunella Gin Iced Tea	8
Savage Love Gin Collins	8
Can U Canoe Vodka	8
Equineox Mule	8
Park Distilling Caesar	9
Park Negroni 2 oz	14
Park Alpine Martinez 2 oz	14

WINE

White	6 oz	9 oz	BTL
Vineland Estates Riesling - ON	11	15	42
Quail's Gate Chenin Blanc - BC	14	19	56
Gray Monk Pinot Gris - BC	14	19	56
Daydreamers Viognier - BC	15	23	68
Little Engine Chardonnay - BC	16	25	72

Sparkling

Summerhill Cipes Brut	13	18	52
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Rose

Orofino Cab Franc Rose - BC	14	19	56
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Red

Fielding Cab Franc - ON	13	18	52
Black Sage Cabernet - BC	14	19	56
Township 7 Merlot - BC	14	19	56
Summerhill Syrah - BC	14	19	56
Spearhead Pinot Noir - BC	17	26	76
Dirty Laundry Bordello - BC			80

(RESERVE LIST ON BACK PAGE)

Other

Fukocho Seaside Sake 300ml			35
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NON-ALC COCKTAILS

Grapefruit Spritz apertease, grapefruit rosemary syrup, soda	12
Kumama Mule citrus, fruit syrup, ginger beer, berries	8

NON-ALC BEVERAGES

Kumama Lemonade	6
Annex Soda	6
Root Beer, Cola, Ginger Beer, Saskatoon Lemonade	
Happy Belly Kombucha Strawberry Hibiscus, Haskap Berry, Ginger	6