

APPETIZERS

Numbskull Nachos (V) \$21
Tri coloured tortilla chips, mozzarella, jalapeno havarti, cheddar, house-made pico de gallo, pickled jalapenos, scallion
Add: BBQ brisket, pulled pork, smoked pulled chicken, spiced ground beef \$5

Spinach & Artichoke Dip (V) \$18
Cream cheese, bechamel, spinach, artichokes, parmesan cheese, tortilla chips

Tomato Basil Soup (V, GF) \$11
San Marzano tomatoes, fresh basil, lemon herb goat cheese, garlic crostini

Fish Tacos \$15
Apple fennel slaw, avocado crema, pico de gallo, scallion threads

Pork Belly Burnt Ends (GF) \$14
Dry rubbed, smoked in house, apple fennel slaw

Wings (GF) \$18
Cornmeal and seasoned rice flour dusted wings: Maple chipotle, ginger hoisin, hot, salt and pepper, house ranch

Cauliflower Wings (V) \$12
Crispy breaded cauliflower florets, blue cheese dip

Corn Chowder (V*) \$13
Bacon, roasted red pepper coulis, grilled bread

Poutine \$14.75
House-cut fries, squeaky cheese curds, porter gravy **Add:** BBQ brisket, pulled pork, bacon, smoked pulled chicken \$5

Dill Pickle Fries (V GF) \$12
House-cut fries, buttermilk dill ranch, julienne dill pickle

HANDHELDs & SANDWICHES

Served with house salad or fries.
Upgrade to poutine, pickle fries, Caesar, or corn chowder. \$3

Montreal Smoked Meat \$23
House made Montreal smoked meat, cheese, crispy onions, grainy mustard sauce

Steak Sandwich \$25
6oz Striploin steak, garlic baguette, blue cheese butter

SW Beef Burger \$22
House-made beef patty, cheddar cheese, lettuce, tomato, onion, house aioli, sesame bun

Crispy Chicken \$21.50
Buttermilk ranch marinated chicken breast, jalapeno havarti, lettuce, tomato, buttermilk ranch, sesame bun

Beyond Burger (V) \$21.25
Cheddar cheese, lettuce, tomato, onion, house aioli, sesame bun

Pulled Pork Sandwich \$20
Apple fennel slaw, mixed greens, house BBQ sauce

House-Smoked Chicken Club \$23
BLT, pickled onion, roasted garlic red pepper aioli

Beef Dip \$23
Slow cooked roast beef, aged cheddar, toasted garlic baguette, onion, herbed horseradish crema, herbs, au jus
Add: Bacon \$3 | Crispy onions \$1.50

SALADS

House Caesar \$15 (V, GF*)
Romaine lettuce, house caesar dressing, croutons, bacon, grana padano

Harvest Greens Salad (V, GF) \$14
Mixed greens, shoestring beets, candied pumpkin seed, roasted sweet potato, blue cheese crumble, maple soy balsamic vinaigrette

Thai Crunch Salad (V, GF*) \$17
Crisp veggies, lettuce, fresh cilantro, crunchy roasted peanuts & wonton strips, thai peanut dressing served with fresh lime.

Salad add ons
Grilled chicken breast \$7, 5 Prawns \$7, Maple salmon fillet \$11

BOWLS

Poke Bowl (V, GF) \$25.50
Marinated raw salmon or tofu, coconut rice, peppers, avocado, wakame salad, pickled radish, edamame, nori crisps, cilantro

Nasi Goreng (V*) \$23.75
Peanut-sesame chicken skewer or tofu, Indonesian fried rice, fried egg, crushed peanuts, cilantro

Kung Pao Beef bowl (V*) \$25
Beef or tofu, seared vegetables, noodles, bean sprouts, peanuts, crispy onion, cilantro

Teriyaki Chicken bowl (V*) \$24
Teriyaki chicken or tofu, coconut rice, seared vegetables, bean sprouts, miso mayo, spring onion

Chicken Katsu \$25.75
Chicken supreme, coconut rice, julienne vegetables, miso mayo, cilantro, soy glaze

SMOKEHOUSE & ENTREES

All BBQ items served with house pickles.

Smoked Beef Chili (GF) \$17
Herbed sour cream, mixed shredded cheese, grilled bread

Low & Slow BBQ Brisket (GF) \$26
Brisket, roasted potatoes, grilled vegetables

St. Louis Style Ribs (GF)
Half \$26 or full rack \$33 - Rice pilaf, seasonal vegetables, BBQ sauce

½ Smoked Chicken (GF) \$28
Roasted potatoes, seasonal vegetables, roasted chicken reduction

Chicken & Ribs Combo (GF) \$29.75
Half rack of ribs, full chicken leg, seasonal vegetables, rice pilaf

Peppercorn Baseball Sirloin Steak \$39.75
10oz Sirloin steak, Madagascar green peppercorn sauce, fries, market vegetables. **Add:** garlic chili prawn skewer \$7

Maple Coho Salmon (GF) \$29.50
Grilled Vegetables, rice pilaf, scallion threads

Fish & Chips \$22.50
2 pieces of light, crispy beer battered cod loin, house-cut fries, tartar sauce, apple fennel slaw

Chicken Alfredo \$26.25
Shredded chicken, garlic parmesan cream sauce, fettucine, garlic toast, grana padano

Mac & Cheese \$24
Cavatappi pasta, three-cheese sauce, panko, herbs
Add: BBQ brisket, pulled pork, smoked pulled chicken, spiced ground beef \$5

DESSERT

Lumberjack Stack \$12

Mini beaver tails tossed in cinnamon sugar, maple pastry cream, stewed apple compote

Potted Cheesecake \$12
New york style cheesecake, graham crumble, blueberry confit

Flourless Chocolate Brownie (GF) \$12
Ganache, dulce de leche, flaky salt, chocolate crumb



At Stone & Wood, we're proud to serve handcrafted dishes made with Canadian ingredients whenever possible. This project comes to life through the creative collaboration of three Red Seal chefs – **Chef Jennifer Ernst, Chef Kondal Yadagiri, and Chef Brad Ford**. Together, they work closely with Canadian suppliers to deliver fresh, high-quality flavours that celebrate the best of our country.

V- Vegetarian

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GF - Gluten free

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