

## 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

**V- Vegetarian**

**V\* - Vegetarian available**

**GF - Gluten free**

**GF\* - Gluten free available**

## 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.