

APPETIZERS

Numbskull Nachos (V) \$25

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) \$16

Dry rubbed, smoked in house, apple fennel slaw

Wings (GF) \$19

Cornmeal and seasoned rice flour dusted wings: Maple chipotle, ginger hoisin, hot, salt and pepper, house ranch

Cauliflower Wings (V) \$13

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

HAPPY HOUR!
2-5pm daily

1oz highball - \$5.5 / 2oz - \$8.5

Selected Tap Pint Beer \$2 OFF

House White/Red 6oz - \$6

Bottle beer - \$5

ALL APPETIZER 25% OFF

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 \$26

6oz Striploin steak, garlic baguette, blue cheese butter

SW Beef Burger \$23

House-made beef patty, cheddar cheese, lettuce, tomato, onion, house aioli, sesame bun

Crispy Chicken \$22.50

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 \$23.50

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

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 two Red Seal chefs – **Chef Jennifer Ernst,** **Chef Kondal Yadagiri.** Together, they work closely with Canadian suppliers to deliver fresh, high-quality flavours that celebrate the best of our country.

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) \$18

Herbed sour cream, mixed shredded cheese, grilled bread

Low & Slow BBQ Brisket (GF) \$29

Brisket, roasted potatoes, grilled vegetables

St. Louis Style Ribs (GF)

Half \$28 or full rack \$35 - Rice pilaf, seasonal vegetables, BBQ sauce

½ Smoked Chicken (GF) \$29.75

Roasted potatoes, seasonal vegetables, roasted chicken reduction

Chicken & Ribs Combo (GF) \$32.75

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 \$23.50

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