

# STONE & WOOD

## PUBLIC HOUSE

### 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, fettuccine, 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