

APPETIZERS

Numbskull Nachos (V) \$25

Tortilla chips, mozzarella, jalapeno havarti, cheddar, house-made pico de gallo, pickled jalapenos, scallion

Add: BBQ brisket, chicken, spiced ground beef \$5

Gouda Dip \$19

Gouda cheese, spinach, artichoke hearts, tortilla chips

Soup of the Day \$11

Fish Tacos \$18

Coleslaw, avocado crema, pico de gallo, scallion threads

Pork Belly Burnt Ends (GF) \$17

Dry rubbed, smoked in house, coleslaw

Wings (GF) \$19

Cornmeal and seasoned rice flour dusted wings: Salt & Pepper, Hot and BBQ

Onion Rings (V) \$16

Served with aioli

Poutine \$15

House-cut fries, squeaky cheese curds, porter gravy
Add: BBQ brisket, bacon, chicken \$5

Dill Pickle Fries (V GF) \$12

Hand cut fries topped with buttermilk ranch and shredded dill pickles

French Mariners Mussels (GF) \$22

One pound with onion, garlic, white wine, cream, bread

SALADS & BOWLS

House Caesar \$16 (V*, GF*)

Romaine lettuce, house caesar dressing, croutons, Bacon, grana padano

Harvest Greens Salad (V, GF) \$15

Mixed greens, shoestring beets, candied pumpkin seed, roasted sweet potato, blue cheese crumble, maple soy balsamic vinaigrette

Thai Crunch Salad (V, GF*) \$18

Crisp veggies, lettuce, fresh cilantro, crunchy roasted peanuts & wonton strips, thai dressing served with fresh lime.

Coho Salmon salad \$29

Grilled salmon, fresh greens, cherry tomatoes, crunchy julienne vegetables, orange-cilantro vinaigrette

Salad add ons

Grilled chicken breast \$7, 5 Prawns \$7, salmon fillet \$11

Poke Bowl (V, GF) \$26

Marinated salmon or tofu, coconut rice, peppers, avocado crema, 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*) \$26

Beef or tofu, seared vegetables, noodles, bean sprouts, peanuts, crispy onion, cilantro

Teriyaki Chicken bowl (V*) \$25

Teriyaki chicken or tofu, coconut rice, seared vegetables, bean sprouts, miso mayo, spring onion

DESSERT

Tiramisu \$12

Lady finger, espresso, mascarpone cream

Cheesecake \$12

New york style cheesecake, graham crumble, blueberry confit

Flourless Chocolate Brownie (GF) \$12

Ganache, dulce de leche, raspberry, chocolate crumb

HANDHELDS & SANDWICHES

Served with house salad or fries.

Upgrade to poutine, pickle fries, caesar, or onion rings. \$3

Montreal Smoked Meat \$24

House made Montreal smoked meat, mozzarella, crispy onions, mustard

Steak Sandwich \$27.50

6oz Striploin steak, garlic baguette, garlic butter

SW Beef Burger \$23.50

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

Stone's Club Sandwich \$24

Ham, bacon, cheese, lettuce, tomato, aioli

BBQ Brisket Burger \$24

Braised brisket, BBQ sauce, creamy coleslaw

Short Rib Sando \$25

Shredded braised beef short rib with crispy onions, cheese, bacon coleslaw, aioli

Crispy Chicken \$24

Buttermilk ranch marinated chicken breast, cheese, lettuce, tomato, buttermilk ranch, sesame bun

Beyond Burger (V) \$23

Cheddar cheese, lettuce, tomato, onion, house aioli, sesame bun

Beef Dip \$23

Slow cooked roast beef, aged cheddar, toasted garlic baguette, onion, au jus

Add: Bacon \$3 | Crispy onions \$1.50

MAINS

All BBQ items served with house pickles.

Low & Slow BBQ Brisket (GF) \$29

In house smoked brisket, roasted potatoes, grilled vegetables

House Smoked BBQ Ribs (GF)

Half \$28 or full rack \$35 - handcut fries, coleslaw, BBQ Sauce

Chicken & Ribs Combo (GF) \$32.75

Half rack of ribs, grilled chicken breast, seasonal vegetables, roasted potatoes

Surf and Turf \$47

Chargrilled 8oz striploin, roasted potatoes, seasonal veg, prawn skewer, garlic butter

Peppercorn steak \$40

Chargrilled 8oz striploin, roasted potatoes, seasonal veg, peppercorn sauce

Truffle Chicken Fettuccini \$28

Truffle cream sauce, bacon, chicken breast

Fish & Chips \$20

1 piece of light, crispy beer battered cod loin, house-cut fries, tartar sauce, coleslaw Add a 2nd piece of fish for \$6

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

25% off all appetizer