

# STOKED

## KITCHEN & BAR



Prices and availability subject to change. Taxes extra



Must be legal drinking age. Please enjoy responsibly.

We take great pride in seeking out delicious wines that we are pretty stoked about. They pair perfectly with our menu items. Make sure to ask your server for their favourites!

## HOUSE WINES

6OZ / 9OZ / BOTTLE

Our house wines come from Famille Perrin, 5th generation winemakers in Southern Rhone, France & are known for their value & quality.

**LA VIEILLE FERME RED** 10 / 13 / 35

**LA VIEILLE FERME WHITE** 9 / 12 / 31

**CAMPO VIEJO CRISP ROSÉ** 9 / 12 / 31

**FREIXENET CORDON NEGRO BRUT** 5oz - 12 / Bottle - 50

## WHITE BY THE GLASS

6OZ / 9OZ / BOTTLE

**PASQUA PINOT GRIGIO (ITA)**

Juicy & invigorating with pear, white peach & hints of floral with sun ripened lemon on the finish. 12 / 17 / 44

**STONELEIGH SAUVIGNON BLANC (NEW ZEALAND)**

A crowd-pleaser. This famed New Zealand white wine has flavours of grapefruit & passionfruit. 13 / 18 / 50

**SEBASTIANI SONOMA COAST CHARDONNAY (USA)**

Medium to full bodied with yellow apple and tropical fruits with crème brûlée oak flavors. 14 / 19 / 55

**KING ESTATE PINOT GRIS (USA)**

Perfectly balanced between fresh acidity and ripe sweetness with notes of lemon zest, honeysuckle, and slate. 15 / 20 / 58

## RED BY THE GLASS

6OZ / 9OZ / BOTTLE

**LOS PRIMOS MALBEC (ARG)**

Bright & juicy with black cherry, plum & toasted sweet herb that linger on the dry finish. Trust us, it's easy to drink. 11 / 16 / 42

**PASQUA PASSIMENTO ROSSO (ITA)**

Ripe berries, chocolate & cassis with a sweet lingering finish. 13 / 18 / 50

**BONTERRA CABERNET SAUVIGNON (USA)**

(Organic) Bright cherry & currant with a lingering & thoughtful finish. Good structure, a moderate weight, polished tannins & balanced acidity. 13 / 18 / 50

**SEA SUN PINOT NOIR (USA)**

Bright & fruit driven, with lush cherries & a strikingly soft texture. 14 / 19 / 55

**ESCUDO ROJO RESERVA SYRAH (AUS)**

Subtle notes of black fruit such as blackberry and blackcurrant, followed on airing by delicate touches of oak and black pepper. 16 / 21 / 60





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## BUBBLES

### **FIOL PROSECCO DOC (ITA)**

'Fiol' means an appreciation for life in Italy. We sure appreciate the flavours of wisteria flowers & the tangy sweetness of lemons & pear in this lively prosecco. 6oz - 13 / Bottle - 50

### **VEUVE CLICQUOT ROSÉ (FRA)**

Expressive aromas of fresh raspberries & very ripe wild strawberries freshly plucked. Radiates happiness in every sip. 171

### **DOM PERIGNON 2010 VINTAGE (FRA)**

With its ample presence, this vintage delivers a sensation that dominates. Generous, firm & controlled that vibrates with citrus, spices & pepper. Always magnificent. 320

## SANGRIA

### **RED SANGRIA (4oz)**

House red blend, peach schnapps, Triple Sec, orange, ginger ale. 11.25 / Pitcher - 33.75

### **WHITE SANGRIA (4oz)**

House white blend, Lucky Bastard vodka, peach, lemon, ginger ale. 11.25 / Pitcher - 33.75

### **ROSÉ SANGRIA (4oz)**

House rosé, Lucky Bastard vodka, strawberry purée, lemon, ginger ale. 11.25 / Pitcher - 33.75

## PUNCHBOWLS

12OZ (serves 4 people) / 24OZ (serves 8 people)

### **WHISKY PUNCH**

Wiser's whisky, lemonade, orange juice, pineapple juice and soda with lemon and orange garnish. 49 / 95

### **STRAWBERRY LEMONADE**

Lucky Bastard vodka, lemonade, strawberry purée and soda with lemon garnish. 49 / 95

### **TIPSY TEA PUNCH**

Raspberry vodka, peach schnapps and iced tea with lemon garnish. 49 / 95

## FROZEN COCKTAILS

### **PEACH BELLINI (1.5oz)**

Captain Morgan white rum, peach schnapps, sparkling wine, peach, red sangria. 11

### **PINA COLADA (1.5oz)**

Coconut lime vodka, pineapple, coconut, cream. 12.75



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## CLASSIC COCKTAILS

### APEROL SPRITZ (4oz)

Brut sparkling wine, Aperol, soda, orange. 13.50

### NEGRONI (3oz)

Tanqueray gin, Campari, Sweet Vermouth, orange zest. 14.75

### MAI TAI (2oz)

Captain Morgan white rum, Captain Morgan dark rum, Triple Sec, lime, almond syrup. 13.50

### MANHATTAN (2.5oz)

Crown Royal whisky, Sweet Vermouth, sugar, Angostura bitters, orange zest. 14.75

### SMOKED OLD FASHIONED (2oz)

Four Roses bourbon, Angostura bitters, sugar, orange zest, bourbon cherry, smoking cedar wood. 14.75

## SIGNATURE COCKTAILS

### MOJITO (1.5oz)

Captain Morgan white rum, lemon, lime, mint, soda, with a choice of traditional, blackberry, strawberry. 11

### MARGARITA (1.5oz)

Jose Cuervo Silver Tequila, Triple Sec, lime, with a choice of traditional, coconut, spicy. 12.50

### STOKED MULE (1.5oz)

Lucky Bastard vodka, lime, ginger beer, with a choice of traditional or coconut lime. 11.75

### STOKED CAESAR (2oz)

Lucky Bastard Dill Pickle vodka, signature spices, bacon bitters, Clamato, pickle, beef jerky, mozza, red cherry pepper. 12.50

### VANILLA ESPRESSO MARTINI (2oz)

Lucky Bastard Vanilla Espresso vodka, Kahlua, maple syrup, espresso, milk. 13.50

### SASKATCHEWAN PIRATE (2oz)

House-spiced rum, LB Saskatoon berry liqueur, Triple Sec, pineapple juice, strawberry syrup, grenadine, bitters. 12.75

## SPIRIT-FREE DRINKS

### CUCUMBER REFRESHER

Cucumber, mint, lime, soda. 6.75      Add vodka +3.50

### STOKED FIZZ

Lime, ginger beer, mint, choice of blueberry, pineapple, passionfruit. 6.75      Add vodka +3.50

### PALOMA SPRITZ

Grapefruit, agave, lime, soda. 6.75      Add tequila +3.50

### RED BULL

Sugar free or regular. 5





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# BEER ON TAP

CRAFT & IMPORT	12oz	16oz	22oz	Pitcher 60oz
	7	9	12	29
Madri				
Belgian Moon				
Stanley Park Sunsetter				
9 Mile Golden Ticket				
Banded Peak Microburst Hazy IPA				
Local Rotating Tap				
Guinness (12 and 20 oz.)				

DOMESTIC	12oz	16oz	22oz	Pitcher 60oz
	6	8	11	28
Original Pale Ale				
Original 16 Copper				
Great Western Seasonal				
Coors Light				
Molson Canadian				
Budweiser				
Bud Light				
Michelob Ultra				

# BEER BOTTLES & CANS

<b>CRAFT</b> 9.75	<b>PREMIUM &amp; IMPORTS</b> 8.50
Pile O' Bones Red Ale	Alexander Keiths
Pile O' Bones White IPA	MGD
	Stella
<b>DOMESTIC</b> 7.25	Michelob Ultra
Budweiser	Kronenbourg
Coors Light	Corona
Coors Banquet	Heineken
Kokanee	Modelo Especial
Pilsner	
Molson Canadian	<b>GLUTEN FREE</b> 8.25
Bud Light	Whistler Gluten Free
<b>NON-ALCOHOLIC</b> 6.25	
Corona Sunbrew	
Budweiser Zero	

# CIDERS & COOLERS

Somersby Original	9.75
OK Cider Peach	7.75
Smirnoff Ice	7.75
Vizzy Raspberry Lemonade	7.75
Lucky Bastard Saskatoon Berry Ice Tea	7.75



## DRINKS

Fountain Pop 2.50

Juice 3.50

Milk / Chocolate Milk 2.50

Hot Chocolate 3

Tea 3

Slush Puppie

Medium 3.99

Large 4.99



## NESPRESSO

Espresso 3

Espresso Corretto 4.50

Americano 3

Cappuccino 4

Caffè Latte 4

Flavour shot (caramel or vanilla) 0.50

Add shot of espresso 1





**HUNGRY?**







# START & SHARE

## FRIED PICKLES

House-made buttermilk ranch. 12.50 **V**

## MOZZARELLA STICKS

House-made tomato sauce. 14.50 **V**

## DRY RIBS

Salt & pepper, fresh lemon. 17

## BAKED SPINACH AND ARTICHOKE DIP

Cheddar, mozzarella, parmesan, and cream cheese, spinach, artichokes, garlic parmesan flatbread. 18.75 **V**

## COCONUT SHRIMP

Sweet chili sauce. 15

## TRUFFLE PARMESAN FRIES

Truffle salt, parmesan cheese, parsley, truffle aioli. 12.25 **V**

**FRENCH FRIES** 7.25 **V**

**YAM FRIES** 9 **V**

## STOKED NACHOS

Sour cream, pico de gallo, citrus crema, cheese blend, corn chips, peppers, fresh jalapenos, black beans, green onion. 22.25 **V** **GF**

*Add smoked chicken, chorizo, or spicy beef +5 each*

*Add guacamole +4*

Plant-based nachos available **DF**

## WINGS

10 wings in choice of spice or sauce, served with house ranch or blue cheese dip. 19

*Buffalo, Sweet Chili, Teriyaki, Ranch, BBQ, Gochujang, Lemon Pepper, Salt & Pepper, Cajun, Sesame Sriracha*

## POUTINERIE

**Classic** – Traditional poutine gravy and cheese curds. 13

**Butter Chicken** – Cheese curds, butter chicken, and lime crema. 17

**Cheeseburger** – Classic with cheddar, pickle, onion, lettuce, tomato, ground beef, and burger sauce. 17

**Loaded Baked Potato** – Classic with cheddar, bacon, sour cream, and green onion. 17

**V** Vegetarian

**GF** Gluten Free

**DF** Dairy Free

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# PIZZA

## CHEESE

House-made tomato sauce, cheese blend.  
18.75 **V**

## PEPPERONI

House-made tomato sauce, pepperoni, cheese blend. 20.25

## SPINACH AND FETA PIZZA

Garlic puree, spinach, mozzarella cheese, sundried tomato, red onion, feta, chili flakes. 21.75 **V**

## BBQ CHICKEN

BBQ sauce, smoked chicken, mozzarella cheese, red onion, buttermilk ranch. 21

## MARGHERITA

House-made tomato sauce, fresh basil, mozzarella cheese, oregano and Roma tomato.  
20.25 **V**

## MEAT

Chorizo crumble, pepperoni, smoked bacon, house-made tomato sauce, cheese blend. 22

## PESTO CHICKEN

Smoked chicken, hemp seed pesto, sundried tomato, house cream sauce, red onion, mozzarella cheese, balsamic glaze. 22

## HAWAIIAN

Fresh pineapple, ham, house-made tomato sauce, cheese blend. 21

*Add dip +2*

*Buttermilk ranch, truffle aioli, Sriracha mayo, blue cheese, roasted red pepper aioli*

For a dairy-free option, we are happy to accommodate by using plant-based cheese.

House-made gluten free crust is available.



