

# SHAREABLES



## Fried Pickles **V**

Served with house-made buttermilk ranch

## Mozzarella Sticks **V**

Served with house-made marinara sauce

## Coconut Shrimp

Served with chili sauce

## Dry Ribs

Salt and pepper, fresh lemon

## Baked Spinach & Artichoke Dip **V**

Cheddar, mozzarella, parmesan, goat cheese, and cream cheese blended with spinach and artichoke and served with garlic parmesan flatbread

## \$13 Pound of Wings **\$19**

With your choice of sauce or spice rub, served with house-made buttermilk ranch or blue cheese dip

**\$15 Choose From:** *Buffalo, sweet chili, teriyaki, ranch, BBQ, gochujang, lemon pepper, salt and pepper, cajun, sesame sriracha*

## \$15 Szechuan Chicken Lettuce Wraps **GC** **\$21**

Marinated chicken, cashews, carrots, peppers, chili sauce, slaw, fried noodles, chili oil, sesame seeds

## \$17 Stoked Nachos **V GC** **\$22**

Corn tortilla chips, sour cream, pico de gallo, citrus crema, shredded cheese blend, peppers, jalapenos, black beans, and green onion

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

Add guacamole **+\$4**

Price and availability subject to change. Taxes extra.

**V** Vegetarian

**GC** Gluten Conscious

**STOKED**  
KITCHEN & BAR



# EYES ON THE FRIES

## Truffle Parmesan Fries **V**

Truffle oil, parmesan, parsley, served with a truffle aioli

**\$12**

## Classic Poutine

Traditional poutine gravy, cheese curds

**\$13**

## Butter Chicken Poutine

Butter chicken, cheese curds, citrus crema, cilantro garnish

**\$17**

## Cheeseburger Poutine

Traditional poutine gravy, cheese curds, cheddar, pickle, onion, lettuce, tomato, ground beef, and secret sauce

**\$17**

## Loaded Baked Potato Poutine

Traditional poutine gravy, cheese curds, cheddar, bacon, sour cream, green onion

**\$17**

Price and availability subject to change. Taxes extra.

**V** Vegetarian

**GC** Gluten Conscious

**STOKED**  
KITCHEN & BAR

# LET'S BOWL



## House Salad **V** **GC**

Small \$7 | Large \$13

Mixed greens, cherry tomato, radish, cucumber, carrot, Italian or poppyseed vinaigrette

## Caesar Salad

Small \$7 | Large \$13

Romaine, smoked bacon, parmesan, croutons, house-made dressing

## Steak & Potato Salad **GC**

\$28

Romaine, flat iron steak, fingerling potatoes, red onion, tomato, cucumber, blue cheese, red wine vinaigrette

## Poke Bowl

\$24

Ahi tuna, coconut rice, teriyaki, edamame, kimchi, mixed greens, cucumber, carrot, peppers, mango, radish, green onion, avocado, sriracha aioli, sesame soy, cashew cream

## Soup of the Day

Cup \$6 | Bowl \$9

Served with side of house-baked focaccia

## House-Baked Focaccia **V**

\$5

Served with olive oil and balsamic vinegar

» Add chicken or shrimp to any salad **+\$7**

Price and availability subject to change. Taxes extra.

**V** Vegetarian

**GC** Gluten Conscious

**STOKED**  
KITCHEN & BAR



# PIZZA

Gluten free crust and vegan cheese available

## Cheese **V**

House-made tomato sauce, cheese blend

## Pepperoni

House-made tomato sauce, pepperoni, cheese blend

## Margherita **V**

House-made tomato sauce, fresh basil, mozzarella, and balsamic glaze

## Hawaiian

Pineapple, ham, house-made tomato sauce, cheese blend

## BBQ Chicken

BBQ sauce, smoked chicken, mozzarella, red onion, house-made buttermilk ranch

**\$19**

**\$20**

**\$20**

**\$21**

**\$21**

## Spinach & Feta **V**

Garlic puree, spinach, mozzarella, sundried tomato, red onion, feta, chili flakes

## Meat Lover's

Chorizo crumble, pepperoni, smoked bacon, house-made marinara, cheese blend

## Pesto Chicken

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

**\$22**

**\$22**

**\$22**

**>> Add dip +\$2**

Buttermilk ranch, truffle aioli, sriracha mayo, blue cheese, roasted red pepper aioli

Price and availability subject to change. Taxes extra.

**V** Vegetarian

**GC** Gluten Conscious

**STOKED**  
KITCHEN & BAR

# HANDHELDS



Served with your choice of fries, house salad, Caesar salad, or cup of soup

## Spicy Crispy Chicken Burger

Breaded chicken breast, buttermilk ranch slaw, sriracha mayo, buffalo sauce, brioche bun

\$23

## California Burger

Beef patty, guacamole, tomato, lettuce, feta, mayo, brioche bun

\$25

## Chicken Club

Sliced chicken, smoked bacon, roasted red pepper aioli, lettuce, tomato, cheddar, house-baked focaccia bread

\$23

## Black & Blue Burger

Blackened beef patty, blue cheese, lettuce, tomato, red onion, mayo, brioche bun

\$25

## Messy Fish Sandwich

Beer-battered fish, lettuce, tomato, coleslaw, tartar sauce, brioche bun

\$24

## Steak Sandwich

Grilled flat iron steak, horseradish aioli, crispy onion, served open face on a house-baked focaccia

\$26

## Cheddar BLT Burger

Beef patty, cheddar, smoked bacon, lettuce, tomato, pickle, red onion, secret sauce, brioche bun

\$24

## Plant Burger

House-made plant-based patty, vegan cheese, tomato, red onion, plant-based mayo, lettuce, vegan brioche bun

\$22

## Bison & Berry Burger

Bison patty, Saskatoon berry relish, goat cheese, arugula, tomato, mayo, brioche bun

\$25

» **UPGRADE** to poutine, sweet potato fries, or truffle fries **+\$3**, gluten-free bun **+\$2**, extra burger patty **+\$5**

Price and availability subject to change. Taxes extra.

 Vegetarian

 Gluten Conscious

**STOKED**  
KITCHEN & BAR

# THE MAIN EVENT



## BUILD-YOUR-OWN STEAK DINNER

Steaks are seasoned with salt and pepper, topped with garlic butter, and served with broccolini

### STEAKS

8oz Sirloin	\$31
10oz NY Strip	\$40
7oz Tenderloin	\$48

### SIDES

Fingerling potatoes
Crispy fries
Sweet potato fries

### ENHANCEMENTS

Mushroom and jalapeno cream sauce	\$3
Sauteed onions	\$3
Sauteed mushrooms	\$5
Garlic shrimp	\$7

» Add a house or caesar salad for **\$5.00**

### Fish & Chips

Beer-battered fish, tartar sauce, coleslaw, crispy fries

\$24

### Lemon Dill Salmon GC

Coho salmon, lemon dill cream sauce, fingerling potatoes, broccolini

\$38

### Gochujang Chicken GC

Gochujang-marinated chicken breast, kimchi fried rice, cashew cream, edamame, purple kimchi puree, green onion, broccolini

\$32

### Butter Chicken

House-made butter chicken sauce, sous vide chicken, coconut rice, cashews, citrus crema, Fresno peppers, chili oil, cilantro, served with garlic naan

\$24

## PASTA

### Roasted Mushroom Ravioli V

Ravioli, truffle cream sauce, sauteed mushrooms, parmesan, served with house-baked focaccia

\$27

### Fettuccine Alfredo V

Fettuccine, house-made alfredo sauce, parmesan, served with house-baked focaccia

\$24

» Add chicken or shrimp **+\$7**

Price and availability subject to change. Taxes extra.

V Vegetarian

GC Gluten Conscious

**STOKED**  
KITCHEN & BAR

**NEW**

# LUNCH MENU

Available 11am - 3pm Monday to Friday



## SHAREABLES

**Roasted Red Pepper Hummus** **V** \$8

Served with vegetables and garlic naan

**Quesadillas** **V** \$14

Sundried tomato tortilla, cheese blend, pico de gallo, avocado, red onion, citrus crema

» Add smoked chicken, chorizo, or spicy beef  
+\$4

» Add guacamole +\$3

## LET'S BOWL

**Chef's Cobb Salad** **GC** \$10

Romaine, cherry tomato, cucumber, hard boiled egg, sliced ham, avocado, cheese blend, julienne carrot, red pepper, choice of dressing

**Spinach Salad** **V** \$10

Spinach, fresh berries, onion, goat cheese, candied almonds, house-made poppyseed dressing

**Soup of the Day** \$6

Served with side of house-baked focaccia

**Soup & Salad Combo** \$8

Your choice of house or caesar salad with our soup of the day, served with house-baked focaccia

» Add chicken or shrimp to any salad +\$5

Price and availability subject to change. Taxes extra.

**V** Vegetarian

**GC** Gluten Conscious

**STOKED**  
KITCHEN & BAR

**NEW**

# LUNCH MENU

Available 11am - 3pm Monday to Friday



All  
**\$15**

## THE MAIN EVENT

Served with your choice of fries or cup of soup

### Fish & Chips

One piece of beer-battered fish, tartar sauce, coleslaw, crispy fries

### Jalapeno Bacon Mac

Elbow macaroni, cheese blend, cream cheese, shallots, jalapeno, bacon, cream, toasted panko topping

### Fettuccine Alfredo

Fettuccine, house-made alfredo sauce, parmesan, served with house-baked focaccia  
Add chicken or shrimp **+\$5**

### Caprese Sandwich **V**

House-baked focaccia, Roma tomato, garlic butter, mozzarella, fresh basil, balsamic glaze

### Beef Dip

Roast beef, au jus, horseradish mayo, sauteed onions and mushrooms, mozzarella

### Buffalo Caesar Wrap

Sundried tomato tortilla, breaded Buffalo chicken, romaine, parmesan, bacon, Caesar dressing

### Veggie Wrap **V**

Sundried tomato tortilla, roasted red pepper hummus, spinach, avocado, grilled seasonal vegetables, tomato pesto

### Dry Ribs

Salt, pepper, fresh lemon

### Chicken Fingers

Five chicken fingers served with plum sauce

» **UPGRADE** side to house salad, Caesar salad, poutine, sweet potato fries, or truffle fries **+\$3**

Price and availability subject to change. Taxes extra.

**V** Vegetarian

**GC** Gluten Conscious

**STOKED**  
KITCHEN & BAR