



# START & SHARE

V VEGETARIAN

DF **DAIRY FREE** 

**GF GLUTEN FREE** 

## STOKED TACOS

Cabbage, guacamole, Pico de Gallo, citrus crema, flour tortilla (2). 17.75

Choice of crispy fish, smoked chicken, spicy beef or chorizo

### **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

## STOKED NACHOS

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

22.25 **V G**F

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

Add guacamole +4

Plant-based nachos available **DF** 



### **FRIED PICKLES**

House-made buttermilk ranch. 12.50

### TRUFFLE PARMESAN FRIES

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

## **MOZZARELLA STICKS**

House-made tomato sauce. 14.50 V



### 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

# **DRY RIBS**

Salt & pepper, fresh lemon. 17

# **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



# **LEAVES** & GRAINS

nuts, soy and wheat.

Menu items may contain

Please alert your server to any allergies or dietary restrictions.

Add chicken or shrimp to any dish +7

#### **HOUSE SALAD**

Mixed greens, cherry tomato, radish, cucumber, carrot, red wine or berry vinaigrette.

Small 7 | Large 12.50 V



### **CAESAR SALAD**

Smoked bacon, parmesan cheese, croutons, house-made Caesar salad dressing.

Small 7 | Large 12.50

### STEAK & POTATO SALAD

Flat Iron steak, romaine, fingerling potatoes, red onion, tomato, cucumber, blue cheese, red wine vinaigrette. 28 GF

### SZECHUAN CHICKEN LETTUCE WRAPS

Marinated chicken, cashews, peppers, Thai chili sauce, romaine cups, sriracha mayo, chili oil. 21 GF DF

# **POKE BOWL**

Ahi tuna, coconut rice, teriyaki, edamame beans, kimchi, cucumber, carrot, peppers, mango, radish, green onion, avocado, sriracha aioli, and sesame soy. 24 GF DF

# SOUP & **BREAD**

# **SOUP OF THE DAY**

Cup 6 | Bowl 9

# **HOUSE-BAKED FOCACCIA**

Olive oil & balsamic vinegar. 4.50 V







# **PIZZA**

# **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

### **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

# **KIDS MENU**

Meals include a fountain pop or Slush Puppie. For kids 12 and under. For a dairy-free option, we are happy to accommodate by using plant-based cheese.

House-made gluten free crust is available.

### **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

Add dip +2

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

CHEESE PIZZA 8 CHICKEN FINGERS & FRIES 12
BURGER & FRIES 12
MAC & CHEESE 8 CHEESE 8



# BURGERS & **HANDHELDS**

All served with choice of fries, house salad Caesar salad or soup.

Upgrade to poutine or yam fries +3

House-made gluten free bread available.

### CHEDDAR BLT

Beef burger, cheddar, smoked bacon, lettuce, tomato, pickle, red onion, stoked burger sauce, brioche bun. 23.75

### CALIFORNIA BURGER

Beef burger, guacamole, tomato, lettuce, feta cheese, mayo, brioche bun. 24.75

# **BISON & BERRY BURGER**

Bison burger, saskatoon berry relish, arugula, tomato, mayo, brioche bun. 2475

# **BLACK AND BLUE BURGER**

Blackened beef burger, blue cheese, lettuce, tomato, pickle, red onion, mayo, brioche bun. 24.75

# SPICY CRISPY CHICKEN BURGER

Breaded chicken breast, buttermilk ranch slaw, Sriracha mayo, buffalo sauce, brioche bun. 22.50

### CHICKEN CLUB

Shaved chicken, smoked bacon, roasted red pepper aioli, living greens, tomato, cheddar, house-baked focaccia bread. 22.50

# **STEAK SANDWICH**

Grilled flat iron steak, house-baked focaccia, horseradish aioli, crispy onion. 26

# MESSY FISH SANDWICH

Beer-battered fish, lettuce, tomato, coleslaw, tartar sauce, brioche bun. 23.75

# PLANT BURGER

House-made plant burger, vegan cheese, tomato, red onion, plant mayo, living greens, vegan brioche bun. 22 V DF



# **MAINS**

### **BUILD YOUR STEAK DINNER**

All steaks seasoned with salt and pepper, served with broccolini, and topped with garlic butter.

CHOOSE YOUR STARCH:

Fingerling potatoes, fries or yam fries

**CHOOSE YOUR STEAK:** 

8 oz. Sirloin 31

8 oz. NY Strip 40

7 oz. Tenderloin 48

ADD-ONS:

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

### **LEMON-DILL SALMON**

Coho salmon, lemon-dill cream sauce, fingerling potatoes, broccolini. 37.50

### **FISH & CHIPS**

Beer-battered fish, house-made tartar sauce, coleslaw, crispy fries. 23.50

Planning an event? We can accommodate events from 10-150+ people.

Talk to our events team to learn more about our packages.

### **GOCHUJANG CHICKEN**

Gochujang marinated chicken breast, kimchi fried rice, cashew cream, edamame, purple kimchi puree, green onion, and broccolini. 32

### **BISON GNOCCHI**

Potato gnocchi, smoked bison, demi-glace, arugula, mushrooms, parmesan. 26.50

### **FETTUCCINI ALFREDO**

House-made alfredo sauce, fettuccini noodles, parmesan cheese, house-made focaccia. 18 **V**Add chicken or shrimp +7

## **BUTTER CHICKEN**

House-made butter chicken sauce, sous vide chicken, coconut rice, cashews, citrus crema, Fresno peppers, house-made chili oil, cilantro, garlic naan. 24

