

## SHARE PLATES \$10 EACH - 3 FOR \$23

### POMME FRITES

Your choice of parmesan & herb dusting, spicy cajun dusting or salt & pepper dusting with garlic aioli.

### ROASTED GARLIC & CARAMELISED ONION HUMMUS (V)

Roasted garlic, caramelised onions, chickpeas, seasoning, olive oil, lemon served with tortilla chips or four slices of bread.

### BAKED PESTO CHEESE DIP

Oven baked cheese dip blended with our house pesto - basil, cashews, olive oil, lemon & garlic, served with tortilla chips or four slices of baked loaf.

### WEST COAST FRY BREAD

Cumin & sea salt dusted, chipotle aioli and lime wedge.

### GRILLED CUTTLEFISH STEAK (GF)

Topped with garlic white wine beurre blanc.

### SMOKED MEATBALLS

Five house smoked meatballs tossed in house marinara sauce, parmesan cheese, side of garlic aioli.

### GARLIC CHEESEBREAD

Confit garlic, parmesan herb dusting, goat cheese, asiago, aged cheddar, baked in our forno oven then topped with parsley.

## STARTERS

### HOUSE SMOKED BEEF BRISKET POUTINE \$14

Pomme frites, house smoked beef brisket, beef jus, cheese curds, side of horseradish aioli.

### HOUSE SMOKED CHICKEN WINGS \$15

House smoked wings with your choice, cumin & sea salt dusted, salt & pepper, Sawmill BBQ sauce, hot-n-spicy. Served with house made cumin ranch dip.

### CHILI PRAWNS \$15

Sautéed prawns tossed in a chili cream sauce, served with 3 slices of our in-house baked bread.

### PULLED PORK TACOS \$15

Three starter size flour tortillas, house pulled pork, creamy coleslaw, Sawmill BBQ sauce, smoked corn tomato salsa.

### BAJA STYLE FISH TACOS \$20

Three starter size flour tortillas, crispy fried halibut, cabbage, chipotle aioli, smoked corn tomato salsa.

### NACHO'S PLATTER (GF) \$23

Corn tortilla chips, topped with olives, pickled jalapeno, cherry tomato, cheddar & monterey cheese blend, side of smoked corn tomato salsa, and side of sour cream. Served on our pizza board.

Add pulled pork or mild Italian sausage \$4

Add sour cream or smoked corn tomato salsa \$1.5

### CHARCUTERIE PLATTER \$26

Select cured meats & cheeses, roasted garlic & caramelised onion hummus, baked pesto cheese dip, marinated vegetables, spiced candied cashews, tortilla chips and loaf of house baked bread.

### SEAFOOD CHOWDER \$13 BOWL • \$9 CUP

House recipe, halibut, cuttlefish, bacon, potato, cream.

## SALADS

### SAWMILL BOWL (V) \$16

Bed of mixed greens, quinoa blend, topped with gold beets, cucumber, cherry tomatoes, edamame beans, cashews.

### GREEN SALAD (GF) \$14

House greens, sliced cucumber, cherry tomato, spiced candied cashews, dried cranberries, honey thyme vinaigrette or cumin ranch.

### BEET & CHÈVRE SALAD (GF) \$15

House greens, honey thyme vinaigrette, golden beets, pickled red onion, chèvre, balsamic glaze.

### CAESAR SALAD \$15

Romaine, house made caesar dressing, crispy prosciutto, with house croutons, shaved parmesan.

### SOUTHWEST CHICKEN SALAD \$21

(crispy or grilled) House greens, cucumbers, smoked corn, tomato, cheddar, crispy tortilla strips, cumin ranch dressing.

### STRAWBERRY ARUGULA SALAD \$17

Arugula, fresh strawberries, honey thyme vinaigrette, shaved parmesan, spiced candied cashews, balsamic glaze.

## ADD-ONS - TO ACCOMPANY YOUR MEAL

### CHARGRILLED STRIPLOIN STEAK 4oz. \$9

### SAUTÉED PRAWNS \$9

### CHARGRILLED CHICKEN BREAST \$8

### CHARGRILLED CUTTLEFISH FILLET \$6

### HOUSE POTATO SALAD \$5

### FRESH BAKED IN-HOUSE BREAD \$4

With olive oil and balsamic.

### FRESH BAKED IN-HOUSE BREAD (2PC.) \$2

### SAUCE TRIO \$3.5

Your choice, cumin ranch, garlic aioli, chipotle aioli, horseradish aioli, caesar.

### ADD SALAD DRESSING \$1.5

## SANDWICHES

All sandwiches are served with pomme frites and a tossed side salad with house made honey thyme vinaigrette.  
Substitute a side \$2.50 - potato salad, caesar salad.

- PULLED PORK SANDWICH** \$16  
Cherry, apple & oak smoked pulled pork shoulder, Sawmill BBQ sauce, creamy coleslaw, chipotle aioli, on a brioche bun.
- SMOKED BRISKET BEEF DIP** \$18  
Herb rubbed, hickory and mesquite smoked beef brisket, with beef jus, caramelized onions, horseradish aioli, on a ciabatta roll.
- CRISPY CHICKEN BACON BURGER** \$19  
Crispy fried chicken breast (can substitute for grilled), farm style bacon, cheddar cheese, tomato, lettuce, red onion, cumin ranch on a brioche bun.
- 50/50 TAPHOUSE BURGER** \$18  
House built chuck and pork shoulder burger with caramelized onion, aged white cheddar, garlic aioli & chimichurri, on a brioche bun.

- COWBOY BURGER** \$18  
Grilled chicken breast or 50/50 patty, cheddar cheese, blackening spice, pickled jalapenos, chipotle aioli, BBQ sauce, mixed greens, tomato, crispy onion on a brioche bun.
- BLACK-N-BLUE BURGER** \$18  
Grilled 50/50 patty, blackening spices, farm style bacon, blue cheese, caramelized onions, garlic aioli on a brioche bun.
- IMPOSSIBLE MUSHROOM BURGER** (V) \$22  
100% vegan - Impossible burger patty, sautéed mushrooms, mozzarella, truffle aioli, arugula, tomato on vegan brioche bun.
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- Add bacon or mushrooms \$3  
Add gluten free bun \$2

## ENTREES

- VEGAN SUMMER RISOTTO** (V) \$18  
Enjoy our vegan risotto with smoked corn, asparagus, red pepper, edamame, lemon, vegan mozzarella.
- SEAFOOD RISOTTO** \$24  
Rich & creamy risotto with prawns, halibut, parmesan.
- PAN ROASTED HALIBUT PICATTA** \$24  
5oz. Halibut fillet, crispy smashed potato, vegetables, sauce of capers, white wine, garlic, lemon, parsley, butter.
- HALIBUT FISH & CHIPS** \$24  
2 pieces of crispy fried halibut, creamy coleslaw, fries and remoulade sauce - scratch made house tartare.

- CREAMY MAC & CHEESE W/ PULLED PORK** \$19  
Creamy mac & cheese topped with pulled pork, crispy onions.
- CHICKEN SUPREME** \$23  
8 oz. oven roasted chicken breast with drumette served with white wine cream mushroom sauce, crispy smashed potato and dinner vegetables.
- 8OZ. NEW YORK STRIPLOIN STEAK** \$26  
Grilled to your request, served with crispy smashed potatoes, vegetables, topped with garlic herb compound butter.
- HOUSE SMOKED BBQ PORK SIDE RIBS** (GF) \$28  
HALF RACK \$18 • FULL RACK \$28  
Big & juicy full of flavour, house recipe rub & smoked for five hours, Sawmill BBQ sauce, potato salad and creamy coleslaw.

## PIZZA 12"

Hand crafted, wood-fired Neapolitan style pizza.

- MARINARA** \$12  
Rustic tomato sauce, garlic, olive oil, sea salt.
- MARGHERITA** \$15  
Rustic tomato sauce, fresh mozzarella, fresh basil, extra virgin olive oil.
- SALUMI - AKA PEPPERONI** \$18  
Rustic tomato sauce, Genoa salami, fresh mozzarella.
- FLAMBE** \$17  
Bechamel sauce, fresh mozzarella, caramelized onion, shaved prosciutto & parmesan.
- HAWAIIAN** \$18  
Rustic tomato sauce, baked ham, pineapple, asiago, mozzarella.
- CAPRICCIOSSA** \$18  
Rustic tomato sauce, artichokes, kalamata olives, mushrooms, baked ham, fresh mozzarella.
- GIARDINO** \$18  
Rustic tomato sauce, roasted garlic, red peppers, caramelized onions, chèvre, fresh mozzarella, arugula, olive oil, & balsamic drizzle.
- AMANTE DELLA CARNE** \$19  
Rustic tomato sauce, prosciutto, mild Italian sausage, Genoa salami, cheddar, fresh mozzarella, parsley.
- FUNGHI** \$19  
Bechamel sauce, a mix of seasonal mushrooms, aged white cheddar, mozzarella, roast garlic, arugula, truffle oil.
- QUATTRO FORMAGGI** \$19  
Fresh mozzarella, aged white cheddar, asiago and gorgonzola with olive oil and parsley.

- DIAVOLA** \$19  
Rustic tomato sauce, soppressata, mild Italian sausage, fresh mozzarella, & fresh basil.
- BLACK & BLUE** \$19  
Bechamel sauce, smoked brisket, fresh mozzarella, mushrooms, arugula, caramelized onion and gorgonzola.
- PESTO POLLO (CHICKEN)** \$19  
Pesto, chicken breast, artichokes, roasted red pepper, red onion, mozzarella, and asiago.

### CONSTRUCT YOUR OWN PIZZA

START WITH A MARINARA PIZZA & ADD YOUR CHOICE OF TOPPINGS PRICED BELOW, OR ADD ADDITIONAL TOPPINGS TO ANY PIZZA AS PRICED BELOW.

- EXTRAS** \$3 EA.  
Fresh basil, roasted garlic, artichokes, kalamata olives, mushrooms, caramelized onion, red onion, roasted red peppers, arugula, pineapple.
- EXTRAS** \$4 EA.  
Anchovies, ham, Genoa salami, soppressata, mild Italian sausage, fresh mozzarella, asiago, chèvre, aged white cheddar, prosciutto, gorgonzola, smoked brisket, vegan mozzarella.
- SAUCE TRIO** \$3.5  
Your choice, cumin ranch, garlic aioli, chipotle aioli, horseradish aioli, caesar.