
start & share

Daily Soup of the Moment ~ Cup / Bowl \$9 / \$13

House Bread. Ask your server for details.

Crispy Smoked Chicken Wings ~ \$19 (full Lb.)

Seasoned Flour Coated, Smoked, Crispy Fried

House BBQ, Salt & Pepper, Frank's Hot, Dry Cajun, Sawmill XXX Hot, Cumin Sea Salt

Oyster Mushroom "Calamari" ~ \$18

Smoked Tomato Aioli, Soy Seasoned, Crispy Fried "Tendrils", Lime Sea Salt

Beer Cheese Dip ~ \$16

House Flat Bread, Dark Matter, Cream Cheese, Aged Cheddar, Provolone

★ Smoked 50/50 Meatballs ~ \$16

House Bread, Marinara, Parmesan, Garlic Aioli

★ Fry Bread ~ \$13

Chipotle Aioli, Cumin Sea Salt, Lime Wedge

Fiery Chicken Strips ~ \$17

Cumin Ranch, Spicy Marinated Chicken Tenders, Crispy Fried, House Slaw

★ Baja Tacos ~ \$18

Choice Smoked Pulled Pork or Crispy Cod, White Corn Tortilla, Chipotle Aioli, Cabbage,
Smoked Corn Salsa, Lime Wedge

★ Pulled Pork Poutine ~ \$17

Fries, Cheese Curds, Smoked Pulled Pork, Gravy
Sub Smoked Brisket ~ \$3

"Burnt Ends" Brisket Sliders ~ \$18

Smoked Tomato Aioli, House BBQ Braised Smoked Brisket, Sawmill White BBQ,
House Slaw, Brioche

platters

Smoker ~ \$65

Pulled Pork, Brisket, Turkey, Chorizo, Pickles, Slaw, Cowboy Beans, Beer Bread,
Sawmill Trio BBQ sauces

Fryer ~ \$50

Poutine, Chicken Wings, Onion Rings, Pulled Pork Taquitos, Oyster Mushroom "Calamari",
Cumin Ranch, Smoked Tomato Aioli

Sweets ~ \$45

Cream Puffs, Tiramisu Dip, Cookie Brittle, Dark Chocolate Torte, Blueberry Compote,
Salted Caramel, Berries

★ Sawmill Signature Dishes

Please inform staff about any dietary requirements.

 **SAWMILL** TAPHOUSE
AND GRILL

greens

★ **Caesar ~ \$19**

Romaine, Classic Dressing, Bacon Bits, Parmesan,
Croutons, Lemon Wedge

★ **Beet ~ \$19**

Arugula, Maple Balsamic Dressing, Golden Beets,
Citrus, Avocado, Chèvre

Classic Wedge ~ \$19

Iceberg, Blue Cheese Dressing, Bacon Bits, Boiled
Egg, Grape Tomatoes, Candied Cashews

★ **Power Bowl ~ \$24**

Tuna Poké, Edamame, Mango, Carrot,
Cucumber, Avocado, Rice, Wasabi Aioli,
Chipotle Aioli, Wonton Crisps

★ **Southwest Chicken ~ \$24**

Mixed Greens, Aged Cheddar, Smoked Corn, Black
Beans, Cucumbers, Grape Tomatoes, Avocado,
Tortilla Crisps, Cajun Chicken, Cumin Ranch

handhelds

Choice of Fries, Soup, House Salad or Cowboy Beans

★ **50/50 Burger ~ \$23**

Signature Patty, Caramelized Onions, Aged Cheddar,
Burger Sauce, Lettuce, Tomato, Pickle, Brioche Bun

★ **Crispy Chicken Burger ~ \$25**

Fried Chicken Breast, Bacon Onion Jam, Hot Honey,
Aged Cheddar, Slaw, Chipotle Aioli, Pickles, Brioche Bun

Mushroom Black Bean Burger ~ \$21

Signature Patty, Caramelized Onions, Aged Cheddar,
Burger Sauce, Lettuce, Tomato, Pickle, Brioche Bun

Brisket Cheesesteak ~ \$26

Smoked Brisket, Sautéed Onions, Mushrooms & Red
Peppers, Soft Cheese, Smoked Tomato Aioli, Hoagie Bun

Smoked Turkey Club ~ \$25

Classic Triple Toast, Sawmill White BBQ,
Smoked Turkey, Arugula, Bacon Weave,
Soft Cheese, Tomato

Golden Pork Hoagie ~ \$21

Smoked Pulled Pork, Sawmill Golden BBQ,
Sautéed Onions, Mushrooms & Red Peppers, Arugula,
Tomato, Hoagie Bun

Steakwich ~ \$29

6 oz Sirloin, Onion Rings, Sawmill White BBQ,
Smoked Tomato Aioli, Garlic Toasted Hoagie Bun

favourites

Choice of Fries, Soup, House Salad or Cowboy Beans

★ **Fish & Chips ~ \$23**

Beer Battered Cod, Fries, Slaw, Remoulade,
Lemon Wedge

★ **Pulled Pork Mac ~ \$23**

Cheesy Sauce, Macaroni, Pulled Pork, BBQ,
Onion Ring, House Bread

Pesto Penne ~ \$24

Flame Grilled Chicken, Mushrooms, Onions,
Red Peppers, Kalamata Olives, Pesto Cream Sauce,
Fresh Tomato, Parmesan

Baked Spaghetti & Meatballs ~ \$23

Marinara, Spaghetti, Smoked Meatballs, Fior di Latte,
Parmesan, House Bread

sides

Poutine ~ +\$4

Caesar ~ +\$3

½ Fries ½ Salad ~ +\$2

Onion Rings ~ +\$3

Gluten Free Bun ~ +\$2

★ Sawmill Signature Dishes

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neapolitan style pizza

★ **Margherita ~ 18**

Marinara, Fior di Latte, Fresh Basil

★ **Capricciosa ~ \$24**

Marinara, Fior di Latte, Tuscan Ham, Kalamata Olives,
Artichoke, Mushroom, Parsley

★ **Black & Blue ~ \$24**

Bechamel, Fior di Latte, Gorgonzola, Mushroom,
Smoked Brisket, Caramelized Onion,
Arugula, Balsamic Glaze

★ **Giardino ~ \$22**

Marinara, Fior di Latte, Roasted Red Peppers,
Caramelized Onions, Garlic Confit,
Arugula, Balsamic Glaze

★ **Funghi ~ \$23**

Bechamel, Fior di Latte, Aged Cheddar, Garlic Confit,
Mushrooms, Arugula, Truffle Oil

★ **Diavola ~ \$24**

Marinara, Fior di Latte, Italian Sausage, Soppressata,
Fresh Basil

★ **Amante Della Carne ~ \$25**

Marinara, Fior di Latte, Aged Cheddar, Italian Sausage,
Salami, Prosciutto,
Hot Honey, Parsley

Pollo Pesto ~ \$24

Flame Grilled Chicken, Pesto Sauce, Fior di Latte,
Kalamata Olives, Parmesan,
Fresh Tomato, Balsamic Glaze

★ **Hawaiian ~ \$25**

Marinara, Fior di Latte, Tuscan Ham, Fresh
Pineapple, Parmesan, Parsley

~ *Fior di Latte is a fresh soft ripened Mozzarella Cheese* ~

dessert

Deep Fried Ice Cream ~ \$9

Corn Flake Crusted Vanilla Ice Cream, Salted Caramel, Chocolate Sauce, Chantilly Cream

Tiramisu Dip ~ \$9

Mascarpone, Cream, Coffee, Kahlua Dip, Cookie Brittle, Berries

Dark Chocolate Torte ~ \$9

Flourless Chocolate Cake, Berry Compote, Chantilly Cream

Crustless Apple Pie ~ \$9

Warm Spiced Apple, Cinnamon Crumble, Vanilla Ice Cream, Salted Caramel

weekly specials

MONDAY

Margarita Monday
½ price on Margarita Cocktails

TUESDAY

Taco Tuesday - 3x tacos
\$15 *(the flavours change each week)*

WEDNESDAY

\$1 Wings!

THURSDAY

Free 16oz Sleeve
with ANY Pizza purchase

FRIDAY

Fish & Chips + 16oz Sleeve
\$20

SATURDAY

½ price House Wine Bottle

SUNDAY

ALL DAY HAPPY HOUR!!

Sleeves ~ \$7

5oz House Wine ~ \$7

House Liquour Highball ~ \$7

★ Sawmill Signature Dishes

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