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## start & share

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### **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

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## platters

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### **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

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## greens

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★ **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

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## handhelds

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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

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## favourites

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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

Prawn Skewer ~ +\$7

Poutine ~ +\$4

Caesar ~ +\$3

½ Fries ½ Salad ~ +\$2

Onion Rings ~ +\$3

Gluten Free Bun ~ +\$2

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## neapolitan style pizza

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★ **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* ~

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## dessert

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**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

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