
start & share

Daily Soup ~ Cup / Bowl \$9 / \$13

ask your server for details

Arancini (v) ~ \$15

fried risotto, marinara, garlic aioli, parmesan, aged cheddar

Smoked Chicken Wings (GF) ~ \$18

hot, bbq, cumin salt, S&P, korean bbq

Chili Gambas ~ \$18

sautéed prawns, chili cream sauce, house-made bread

Smoked Artichoke Dip (v) ~ \$17

artichoke, arugula, smoked cream cheese, garlic, cheddar, served with flatbread

Smoked Meatballs* ~ \$16

house-made, marinara, parmesan, garlic aioli, house-made bread

can be made gluten free

Fry Bread (v, v+) ~ \$12

cumin, sea salt, chipotle aioli, lime

Truffle Fries (v) ~ \$13

truffle oil, parmesan, garlic aioli

greens

add ons: chicken +\$6 • prawns, poke tuna, pan-seared cod +\$8

Caesar Salad ~ \$19

romaine, croutons, grana padano, bacon, caesar dressing, lemon

Beet Salad (v, GF, v+) ~ \$20

golden beet, citrus, avocado, arugula, honey thyme vinaigrette, chèvre

Pear & Gorgonzola (v, GF, v+) ~ \$20

arugula, red wine poached pears, gorgonzola, candied cashews,
honey thyme vinaigrette, balsamic glaze

Southwest Chicken Salad (GF) ~ \$25

spring mix, aged cheddar, smoked corn, black bean, cucumber, grape tomato, avocado,
cajun chicken, cumin ranch, fried corn tortilla strips

* contains pork

(V) Vegetarian (GF) Gluten Free (V+) Can be made Vegan

 **SAWMILL** TAPHOUSE
AND GRILL

neapolitan style pizza

Margherita (v, v+) ~ \$19

marinara, fior di latte, basil

Capricciosa ~ \$23

marinara, fior di latte, tuscan ham, kalamata olive, artichoke, mushroom, parsley

Black & Blue ~ \$24

béchamel, fior di latte, gorgonzola, mushroom, brisket, caramelized onion, arugula, balsamic glaze

Giardino (v, v+) ~ \$22

marinara, fior di latte, chèvre, roasted red pepper, caramelized onion, confit garlic, arugula, balsamic glaze

Funghi (v) ~ \$22

béchamel, fior di latte, aged cheddar, confit garlic, mushroom, arugula, truffle oil

Diavola ~ \$23

marinara, fior di latte, italian sausage, soppressata, basil

Amante Della Carne ~ \$24

marinara, fior di latte, aged cheddar, italian sausage, salami, prosciutto, hot honey, parsley

Pear & Prosciutto ~ \$24

béchamel, fior di latte, gorgonzola, red wine poached pears, prosciutto, arugula, balsamic glaze

Boscaiola Bianca ~ \$22

béchamel, fior di latte, aged cheddar, italian sausage, mushroom, parsley

Build Your Own Pizza ~ \$18

béchamel or marinara & fior di latte

+ choose your favourites:

meat: \$3.5 each

anchovies, ham, salami, soppressata, italian sausage, smoked brisket, prosciutto, chicken

veggies: \$2.5 each

basil, confit garlic, artichokes, kalamata olives, mushrooms, caramelized onions, red onion, roasted red peppers, arugula, pineapple

cheese: \$4 each

fior di latte, asiago, chèvre, aged white cheddar, gorgonzola, vegan mozzarella

handhelds

Choice of fries, soup, or house salad.

Poutine +\$4 • Caesar +\$3 • Truffle Fries +\$4 • ½ Fries ½ Salad +\$2 • Onion Rings +\$3 • Gluten Free Bun +2

Smoked Porkloin Ciabatta ~ \$22

smoked porkloin, aged cheddar, roasted red pepper, arugula, tomato, red onion, garlic aioli, salsa verde

50/50 Burger ~ \$22

50/50 patty*, caramelized onion, aged cheddar, burger sauce, pickles, lettuce, tomato
can be made vegan +\$2

Cowboy Burger ~ \$24

50/50 patty* or chicken breast, aged cheddar, pickled jalapeno, bacon, chipotle aioli, lettuce, tomato, onion ring

Crispy Chicken Burger ~ \$25

crispy fried chicken, bacon onion jam, aged cheddar, hot honey, chipotle aioli, coleslaw, pickles

Smoked Brisket Sandwich ~ \$23

smoked brisket, caramelized onions, horseradish aioli, beef jus

Pulled Pork Sandwich ~ \$20

smoked pulled pork, BBQ sauce, chipotle aioli, coleslaw

* 50/50 pattys contain pork

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sawmill favourites

Sawmill Powerbowl (GF, V+) ~ \$24

tuna poke, edamame, mango, carrot, cucumber, avocado, rice,
wasabi aioli, chipotle aioli, crispy wontons

Pulled Pork Poutine ~ \$16

fries, cheese curds, smoked pulled pork, gravy
substitute for smoked beef brisket +\$2

Fish & Chips ~ \$22

beer battered cod, fries, slaw, house-made remoulade, lemon
add a second piece of fish +\$8

Baja Fish Tacos ~ \$19

crispy cod, smoked corn salsa, cabbage, chipotle aioli

Pulled Pork Mac n Cheese ~ \$23

scratch made cheese sauce, pulled pork, bbq, crispy onions, house-made bread
substitute for smoked beef brisket +\$2

mains

(available after 5pm)

Seafood Risotto ~ \$25

arborio rice, cod, prawns, cream, grana padano

Chicken Linguini ~ \$25

white wine cream sauce, bacon, chicken, grana padano

Smoked Pork Loin (GF) ~ \$26

smoked pork loin, potato, seasonal veg, romesco, salsa verde

Mushroom Risotto (V) ~ \$22

arborio rice, cremini and oyster mushroom, garlic, herb butter, grana padano, cream

Pan Seared Cod (GF) ~ \$27

pan seared cod served with white bean ragout, seasonal veg, gremolata