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## start & share

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**Soup Cup - \$9 / Bowl - \$13**

ask your server for details

**Warm Marinated Olives (v, v+) - \$13**

sicilian olive mix, lemon, herbs,  
toasted focaccia

**Truffle Frites - \$13**

grana padano, truffle oil, parsley

**Charcuterie - \$39**

cured meats, warm olives, aged white cheddar,  
brie, bacon jam, candied cashews,  
green apple, artisan crackers, focaccia  
(olive oil, balsamic, hot honey)

**West Coast Fried Bread (v, v+) - \$12**

cumin salt, chipotle aioli, lime

**Chili Prawns - \$18**

sauteed prawns, chili cream sauce, focaccia

**Smoked Chicken Wings - \$18**

house hot honey wing sauce, dry cajun,  
salt and pepper, lemon garlic parmesan,  
korean bbq

*\* add cilantro lime ranch dip*

**Grilled Broccolini (GF, v, v+) - \$13**

romesco, olive oil, grana padano

**Smoked Artichoke Dip - \$17**

smoked artichokes, cream cheese,  
aged cheddar, grana padano,  
served with fresh baked flatbread

**Poutine - \$12**

beef gravy, cheese curds

*\*add pulled pork \$4 • add brisket \$5*

**Smoked Meatballs - \$15**

house made smoked meatballs, marinara,  
grana padano, focaccia, garlic aioli

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## salads

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*add ons: chicken +\$6 • prawns, poké tuna, pan-seared cod +\$9*

**Southwest Chicken - \$25**

greens, cucumber, smoked corn salsa,  
avocado, cheddar, cajun chicken,  
crispy tortillas - cilantro lime ranch dressing

**Caesar - \$19**

romaine, grana padano, bacon bits,  
house dressing, croutons, lemon

**Artisan Greens (GF, v, v+) - \$18**

greens, carrot, tomato, cucumber,  
candied cashews - maple balsamic dressing

**Pear & Gorgonzola (GF, v) - \$20**

arugula, poached pears, candied cashews,  
gorgonzola, maple balsamic dressing,  
balsamic glaze

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## neapolitan style pizza

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**Margherita (v, v+) - \$19**

marinara, fior di latte, basil

**Diavola - \$25**

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

**Amante Della Carne - \$25**

marinara, fior di latte, aged white cheddar, pepperoni, Italian sausage, prosciutto, hot honey, parsley

**Giardino (v, v+) - \$23**

marinara, fior di latte, chevre, roasted red peppers, caramelized onions, confit garlic, arugula, balsamic glaze

**Pear & Prosciutto - \$26**

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

**Funghi (v) - \$24**

bechamel, fior di latte, aged white cheddar, mushrooms, confit garlic arugula, truffle oil

**Capricciosa - \$25**

marinara, fior di latte, tuscan ham, kalamata olives, artichokes, mushrooms, parsley

**Black & Blue - \$26**

bechamel, fior di latte, gorgonzola, mushrooms, smoked brisket, caramelized onions, arugula, balsamic glaze

**Hawaiian - \$24**

marinara, tuscan ham, fresh pineapple, asiago, fior di latte, parsley

**Build Your Own Pizza - \$18**

béchamel or marinara & fior di latte  
+ choose your favourites (4 max):

**meat: \$3.5 each**

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

**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

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## sawmill favourites

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**Powerbowl (v+) - \$25**

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

**Fish & Chips - \$23**

ling cod, cilantro lime slaw, remoulade

**Pulled Pork Mac & Cheese - \$23**

creamy cheese sauce, pulled pork, garlic parmesan crumb, parsley, focaccia

**Baja Fish Tacos - \$19**

white corn tortillas, crispy fried baja style lingcod, smoked corn salsa, chipotle aioli, cabbage, avocado crema

**Pulled Pork Tacos (GF) - \$17**

white corn tortillas, house smoked pulled pork, smoked corn salsa, chipotle aioli, cabbage, avocado crema

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## handhelds

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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 Turkey BLT - \$24**

smoked turkey breast, bacon, lettuce, tomato,  
red onion, garlic aioli, aged white cheddar,  
ciabatta bun

### **Pulled Pork Sandwich - \$20**

bbq sauce, chipotle aioli, cilantro lime slaw,  
brioche bun

### **Smoked Brisket Beef Dip - \$24**

6oz thinly sliced brisket, caramelized onions,  
aged white cheddar, garlic aioli, served with  
house brisket infused gravy to dip

### **50/50 Burger\* - \$24**

burger sauce, caramelized onion, aged white  
cheddar, lettuce, tomato, pickle

### **Cowboy Burger - \$25**

50/50 patty\* or chicken breast, aged white  
cheddar, blackening spice, chipotle aioli,  
pickled jalapenos, bacon, onion ring,  
lettuce, tomato

### **Cajun Black Bean**

#### **Veggie Burger (v, v+) - \$24**

black bean patty, blackening spice,  
avocado crema, caramelized onion,  
pickled jalapeno, vegan mozzarella, lettuce,  
tomato, vegan brioche bun

### **Crispy Chicken Burger - \$25**

bacon jam, hot honey, cilantro lime slaw, pickle,  
aged white cheddar, chipotle aioli

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## mains

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(available after 4pm)

*add ons: chicken +\$6 • prawns, poké tuna, pan-seared cod +\$9*

### **6oz Grilled Sirloin Steak**

#### **Sandwich - \$35**

toasted focaccia, mushrooms, herb butter,  
frites, garlic aioli

### **Surf & Turf - \$46**

6oz grilled sirloin steak, garlic butter prawns,  
smashed potatoes and veg

### **Seafood Linguini - \$26**

cod, prawns, garlic, white wine, cream,  
grana padano, herb butter

### **Meatball Linguini - \$23**

smoked meatballs, garlic, white wine,  
marinara, grana padano, herb butter

### **Red Thai Curry (GF, v, v+) - \$21**

coconut milk, red thai curry paste, broccolini,  
bell pepper, cashews, mushrooms, potato,  
jasmine rice

\* 50/50 pattys contain pork

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