

SHAREABLES

Fried Pickles (V) **$13**
Served with house-made buttermilk ranch

Mozzarella Sticks (V) **$15**
Served with house-made marinara sauce

Coconut Shrimp **$15**
Served with sweet chili sauce

Dry Ribs **$17**
Salt and pepper, fresh lemon

Baked Spinach & Artichoke Dip (V) **$20**
Cheddar, mozzarella, parmesan, goat cheese, a hot, creamy blend of spinach, artichokes, and melted cheeses, baked until bubbly and served with garlic parmesan flatbread for dipping

Pound of Wings **$20**
With your choice of sauce or spice rub, served with house-made buttermilk ranch or blue cheese dip

Choose From: *Buffalo, sweet chili, teriyaki, BBQ, gochujang, lemon pepper, salt and pepper, cajun, sesame sriracha*

Szechuan Chicken Lettuce Wraps **$21**
A flavour packed favourite spicy Szechuan chicken, crispy fried noodles, crunchy cashews and vegetables, served with cool, crisp lettuce cups

Stoked Nachos (V) (GC) **$22**
A Stoked favourite crispy tortilla chips loaded with cheese blend, peppers, jalapeños, and black beans, finished with pico de gallo, citrus crema. Served with sour cream and salsa

Add smoked chicken, chorizo, or spicy beef **+$5** each. Add guacamole **+$4**

(V) Vegetarian (GF) Gluten sensitive

Price and availability subject to change. Taxes extra.

Allergy Information: We prepare food in kitchens that handle all major allergens, including nuts, gluten, and dairy. While we take care to reduce risk, we cannot guarantee any dish is allergen-free. For detailed allergen and ingredient information, please ask a team member.

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EYES ON THE FRIES

Garlic Parmesan Fries (V) **$12**

Crispy golden fries tossed with parmesan cheese and garlic butter, served with garlic aioli

Truffle Parmesan Fries (V) **$13**

Crispy golden fries tossed with truffle oil, parmesan, and parsley, served with a side of truffle aioli

Classic Poutine **$14**

Traditional poutine gravy, cheese curds

Butter Chicken Poutine **$17**

A Stoked twist on a classic; golden crispy fries and cheese curds smothered in a savoury, house-made butter chicken sauce and tender chicken. Finished with citrus crema and cilantro

Loaded Baked Potato Poutine **$17**

A classic comfort favourite, golden fries layered with traditional poutine gravy, cheese curds, melted cheddar, crispy bacon, sour cream, and green onion

Cheeseburger Poutine **$18**

Crispy golden fries topped with traditional poutine gravy, cheese curds, seasoned ground beef, melted cheddar, pickles, onion, lettuce, tomato, and finished with our signature burger sauce

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LET'S BOWL

House Salad (V) (GC) **Small $8 | Large $13**

Crisp mixed greens tossed with cherry tomatoes, radish, cucumber, and carrot, served with your choice of dressing

Caesar Salad **Small $8 | Large $13**

Romaine, smoked bacon, parmesan, croutons, house-made dressing

Steak & Potato Salad (GC) **$28**

Grilled flat iron steak over crisp romaine with roasted fingerling potatoes, tomato, cucumber, red onion, and blue cheese, served with red wine vinaigrette

Poke Bowl **$25**

Fresh yellowfin tuna layered over fragrant coconut rice with edamame, kimchi, crisp vegetables, and mango puree, finished with teriyaki glaze, sesame soy, sriracha aioli, and rich cashew cream

Soup of the Day **Cup $6 | Bowl $9**

Served with side of house-baked focaccia

House-Baked Focaccia (V) **$5**

Warm, house-baked focaccia served with olive oil and balsamic vinegar for dipping

» Add chicken or shrimp to any salad **+$7**

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PIZZA

Gluten free crust and vegan cheese available

Cheese (V) **$19**
House-made tomato sauce, cheese blend

Pepperoni **$20**
House-made tomato sauce, pepperoni, cheese blend

Margherita (V) **$20**
House-made tomato sauce, fresh basil, oregano, Roma tomatoes mozzarella, and balsamic glaze

Hawaiian **$21**
Pineapple, ham, house-made tomato sauce, cheese blend

BBQ Chicken **$22**
BBQ sauce, smoked chicken, mozzarella, red onion, house-made buttermilk ranch

Spinach & Feta (V) **$22**
Garlic puree, spinach, mozzarella, sundried tomato, red onion, feta, chili flakes

Meat Lover's **$24**
Chorizo crumble, pepperoni, smoked bacon, house-made tomato sauce, cheese blend

Pesto Chicken **$22**
Smoked chicken, pesto, sundried tomato, house-made alfredo, red onion, mozzarella, balsamic glaze

» Add dip **+$2**
Buttermilk ranch, truffle aioli, sriracha mayo, blue cheese, roasted red pepper aioli, garlic aioli

» Add extra cheese **+$3**

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HANDHELDS

Served with your choice of fries, house salad, Caesar salad, or cup of soup

Spicy Crispy Chicken Burger **$23**
Breaded chicken breast, buttermilk ranch slaw, sriracha mayo, buffalo sauce, brioche bun

Chicken Club **$25**
Sliced chicken layered with smoked bacon, cheddar, crisp greens, and tomato, finished with roasted red pepper aioli on house-baked focaccia

Messy Fish Sandwich **$24**
Beer-battered fish, lettuce, tomato, coleslaw, tartar sauce, brioche bun

Cheddar BLT Burger **$24**
Beef patty, cheddar, smoked bacon, lettuce, tomato, pickle, red onion, Stoked Burger Sauce, brioche bun

Bison & Berry Burger **$25**
Bison patty, Saskatoon berry relish, goat cheese, arugula, tomato, mayo, brioche bun

California Burger **$25**
Beef patty, guacamole, tomato, lettuce, feta, mayo, brioche bun

Black & Blue Burger **$25**
Blackened beef patty, blue cheese, lettuce, tomato, red onion, mayo, brioche bun

Steak Sandwich **$28**
Tender grilled flat iron steak layered with crispy onion and bold horseradish aioli, served open-face on warm house-baked focaccia

Plant Burger (V) **$22**
House-made plant-based patty, vegan cheese, tomato, red onion, plant-based mayo, lettuce, vegan brioche bun

» **UPGRADE** to poutine, garlic parmesan fries, sweet poatato fries or truffle fries **+$3**, gluten-free bun **+$2**, add extra burger patty **+$5**

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THE MAIN EVENT

BUILD-YOUR-OWN STEAK DINNER

Steaks are seasoned with salt and pepper, topped with garlic butter, and served with broccolini

STEAKS

8oz Sirloin	**$34**
10oz NY Strip	**$42**

SIDES

- **Fingerling potatoes**
- **Crispy fries**
- **Sweet potato fries**

ENHANCEMENTS

Mushroom and jalapeno cream sauce	**$4**
Sauteed onions	**$4**
Sauteed mushrooms	**$4**
Garlic shrimp	**$7**

» Add a house or caesar salad for **$5.00**

Fish & Chips **$24**

2 pieces of beer-battered fish fried golden and crispy, served with crispy fries, creamy coleslaw, house-made tartar sauce, and a lemon wedge

Lemon Dill Salmon GC **$38**

grilled Salmon topped with a bright lemon-dill cream, served with fingerling potatoes and broccolini

Gochujang Chicken GC **$32**

Bold and savoury gochujang-marinated chicken breast paired with kimchi fried rice, creamy cashew sauce, edamame, broccolini, purple kimchi puree and a finish of green onion

Butter Chicken **$24**

House-made butter chicken sauce with tender chicken, served over fragrant coconut rice and finished with cashews, citrus crema, Fresno peppers, chili oil, and fresh cilantro. Served with garlic naan

PASTA

» Add chicken or shrimp **+$7**

Roasted Mushroom Ravioli V **$27**

Tender roasted mushroom stuffed ravioli tossed in a rich truffle cream sauce with sautéed mushrooms and parmesan, served with house-baked focaccia

Fettuccine Alfredo V **$24**

Fettuccine tossed in our house-made alfredo sauce and finished with parmesan, served with warm house-baked focaccia

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NEW

LUNCH MENU

Available 11am - 3pm Monday to Friday

LET'S BOWL

Greek Salad (V) (GC) **$10**

Romaine, roma tomatoes, red pepper, cucumber, red onion, kalamata olives, feta, and red wine vinaigrette

Chef's Cobb Salad (GC) **$13**

Romaine, cherry tomato, cucumber, hard boiled egg, sliced ham, avocado, cheese blend, julienne carrot, red pepper, choice of dressing

Spinach Salad (V) (GC) **$11**

Spinach, fresh berries, onion, goat cheese, candied almonds and housemade poppyseed dressing

Soup of the Day **$9**

Served with side of freshly baked focaccia

Soup & Salad Combo **$12**

Your choice of house or Caesar salad with our soup of the day, served with freshly baked focaccia

» Add chicken or shrimp to any salad **+$5**

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NEW

LUNCH MENU

Available 11am - 3pm Monday to Friday

All $18

THE MAIN EVENT

Fish & Chips

One piece of house-battered cod, fried golden and crispy, served with crispy fries, creamy coleslaw, and traditional tartar sauce

Jalapeno Bacon Mac

Creamy three-cheese mac loaded with smoky bacon, sautéed shallots, and jalapeños, topped with golden toasted panko for the perfect crunch

Chicken Bacon Ranch Wrap

Golden, crispy chicken fingers wrapped in a sun-dried tomato tortilla with smoky bacon bits, crisp romaine lettuce, juicy tomato, and a generous sprinkle of melted cheddar cheese blend, finished with our housemade ranch, ands served with crispy fries, cup of soup, or a house salad

Beef Dip

Warm sliced roast beef layered with sautéed onions and mushrooms, finished with melted mozzarella and horseradish mayo, served with savoury au jus and crispy fries, cup of soup, or a house salad

Caprese Sandwich

House-baked focaccia, garlic butter, melted mozzarella cheese, fresh Roma tomatoes, fresh basil, balsamic glaze, salt and pepper. Served with crispy fries, cup of soup or house salad

Buffalo Caesar Wrap

Breaded Buffalo chicken wrapped in a sun-dried tomato tortilla with crisp romaine, smoky bacon, shredded parmesan, and creamy Caesar dressing, served with crispy fries, cup of soup or a house salad

Veggie Wrap (V)

Grilled seasonal vegetables, fresh spinach, tomato, and avocado, layered with roasted red pepper hummus and tomato pesto, wrapped in a sun-dried tomato tortilla, served with crispy fries, cup of soup or house salad

Dry Ribs & Caesar Salad

Tender pork riblets seasoned with salt and pepper and finished with fresh lemon, served alongside a classic Caesar salad with crisp romaine, smoky bacon, parmesan, and creamy Caesar dressing

Chicken Fingers

Five golden crispy breaded chicken fingers, fried golden and served with classic plum sauce, served with your choice of crispy fries, cup of soup or house salad

>> **UPGRADE** Caesar salad, poutine, sweet potato fries, or truffle fries **+$3**

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