

OMEKINAWEN

SNACK & SHARE

JALAPEÑO NACHOS 14 ✓

house made spicy cheese sauce | fried corn chips | tomato | green onion
black olives | hot peppers | salsa

BISON CHILI & CHIPS 15 ⚠

fried corn chips | bison chili | mozzarella | green onion | smoked sour cream
goat cheese sauce

Add to your Nachos

SMOKED BRISKET 5 | PLAIN OR JERK CHICKEN 5
CHEESE 3 | GUACAMOLE 3 | SOUR CREAM 3

FLATBREADS

CHEESE HALF 9 FULL 16 ✓

house made spicy cheese sauce | cheese curds
mozzarella | herb pesto | garlic parmesan dip

FARMERS MARKET HALF 11 FULL 18 ✓

butternut squash | charred cauliflower | shiitakes
herb pesto | smoked cheddar | goat cheese
arugula | pistachios

Add SMOKED BRISKET 5
PLAIN OR JERK CHICKEN 5

CRISPY RICE BITES & RIBS 14

5 spiced dry ribs | coconut rice | sweet & sour shiitakes
fresh lime | hoisin dip

WINGS 16

hot | bbq | s&p | honey garlic | sweet Thai chili
house jerk

DRUMSTICKS 14 *Way better than wings!*

5 pieces of lightly fried chicken in seasoned rice flour
smoked chili honey or your choice of wing sauce

SWEET POTATO WEDGES 10 ✓ GF

fire roasted sweet potatoes | goat cheese ranch
smoked almonds | steak spice | pickled cherry tomatoes

BUFFALO CAULIFLOWER 9 ✓

fried cauliflower | hot sauce | blue cheese
sour cream | scallions

GARLIC FRIES 8 ✓

fries | garlic butter | spicy mayo | parmesan



SOUP & SALADS

Salad Enhancements 6oz GRILLED CHICKEN BREAST 7
6oz AAA SIRLOIN STEAK 10 | SEARED ORGANIC SALMON 9

ANNISABO CUP 6 BOWL 8 ⚠ GF

traditional Cree style pea soup | slow cooked pork
dry roasted corn crumble | fresh herbs

TOMATO & GRILLED CHEESE 10 ✓

roasted tomato soup | smoked cheddar | sourdough
orange marmalade | juniper cream

BISON WEDGE 17 GF

bison carpaccio | iceberg | sprouts | cucumber
grape tomatoes | blue cheese | smoked almonds
steak spice vinaigrette

HEARTHSTONE SALAD 17 ✓ GF

lemon & herb roasted cauliflower | cashew hummus
avocado | arugula | granny smith apple
green lentils | olive oil

CAESAR SALAD 8/14

romaine hearts | parmesan
smoked bacon | lemon zest
bannock croûtons

CREATIONS SALAD 9/16 ⚠ ✓ GF

baby kale | cucumber
radish | pickled red onions
pea shoots | fresh herbs
puffed wild rice
smoked tomato vinaigrette



✓ VEGETARIAN GF GLUTEN FREE ⚠ SAWRIDGE SIGNATURE ITEM

SHARE A PHOTO OF YOUR DISH USING #SawridgeEats



SIHTAW

SANDWICHES & BURGERS

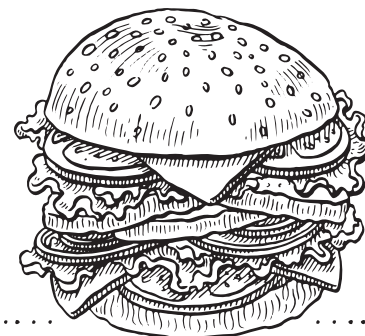
Served with choice of fries, kettle chips or green salad
Add \$2 for Caesar Salad or Annisabo Soup. Gluten-free bread available.

GRILLED CHICKEN CLUB 17
rotisserie spiced chicken
bacon | fried pickles
tomatoes | sprouts
spicy mayo | sesame bun

THE UNDERGROUND BURGER 17 ✓
100% plant based
vegan patty | cilantro salsa
sprouts | cashew hummus
pickled mushrooms
grilled cracked wheat
artisan bread

ALL DAY BREAKFAST HASH 17
3 eggs over easy
roasted onion & russet hash
bacon | sausage
Swiss cheese | toast

Add CHEESE CURD & GRAVY 3



SAWRIDGE BURGER 16 🌱
Alberta beef | lettuce
tomato | poblano relish
mayo | glossy bun

FRIED EGG SANDWICH 16
2 fried eggs cooked
to your liking | bacon
crispy cheddar cheese
lettuce tomato | mayo
sesame bun

BRISKET SANDWICH 20
48 hour brined & smoked
sterling silver brisket
pretzel bun | Swiss cheese
mustard aioli
French onion jus
for dipping

Add
BACON 3
CHEDDAR 2
SMOKED CHEDDAR 3
FRIED EGG 2

PE MITSO ENTRÉES

STEAK & FRIES 6oz SIRLOIN 22 10oz STRIPLON 33
grilled AAA sterling silver beef | French fries
baby kale salad

FISH & CHIPS 18 EXTRA PIECE 5
2 pieces of beer battered white fish | malt vinegar powder
tartar sauce | lemon | creamy slaw

CIDER GLAZED SALMON 28
juniper roasted beets | braised cabbage & white beans
dulse | caramelized pear & parsnip puree

GRILLED 10oz STRIPLON 34
sterling silver AAA beef | wilted kale | shiitakes
potato nest | black pepper sauce

BRISKET 24
spice rubbed & smoked sterling silver brisket
Carolina red sauce | cream corn | tomatillos | spuds
crispy corndog batter | biscuit

BISON BOLOGNESE 21
slow cooked bison & tomato ragout
ricotta & kale ravioli | parmesan | fresh herbs

JERK CHICKEN 22
char grilled boneless chicken thighs | basmati rice
house made jerk sauce | green pea & hominy stew
grilled flatbread

LENTIL SHEPHERDS PIE 18 V GF
roasted onions | poblanos | parsnip | stewed lentils
mashed yams | nutritional yeast gravy
goat cheese & black olive crumble

As a First Nation influenced establishment, we make it a priority for our culinary team to use regional, environmentally friendly products wherever possible. The usage of such products combined with sustainable resource practices are always considered when creating and implementing all our menus.

Our Executive Chef strives to offer you dishes which are prepared with a Western personality and a unique Canadian flair. Sit back and savour your dining experience. It is our pleasure to assist you in any way possible.

