

FEAST

THE ST. LAWRENCE

15

On the choppy waters of the St. Lawrence river, two classics collide! The quintessential Quebec poutine, with house cut kennebec fries, squeaky cheese curds and brown gravy meets a Montreal staple, the smoked meat sandwich! We top our poutine with house made Montreal style smoked meat, sour pickles, our yellow mustard pastrami drizzle and toasted rye bread crumbs. A taste of back east, out west!

APPETIZERS

BEEF CARPACCIO ^{GF} 17^{1/2}

Lightly seared beef tender, sliced thin, with smoked mushroom aioli, charcoal infusion, arugula dressed in a onion vinaigrette, crispy shallots and shaved manchego

PUFFED TACOS 15^{1/2}

Brisket, chicken or crispy cauliflower on a puffed flour tortilla, smoked corn salsa, slaw, poblano crema

SMOKED BRISKET POUTINE TATER TOTS OR FRIES 21^{1/2}

Authentic "Squeaky" cheese curds, sliced brisket, house-made brown gravy, finished with green onions.

Substitute Smoked Chicken 0 Meatless 16

PORK BELLY SLIDERS (x3) 16

Root beer braised cornmeal crusted pork belly, root beer bbq mayo, crispy onion tangles, pickled jalapenos and onions. Add any style fries for just \$5^{1/2}

HILLBILLY HAND GRENADES x4 18

An explosion of flavour!

Half jalapenos stuffed with secret BBQ rub cream cheese, wrapped in bacon, smoked and basted with classic bbq sauce. Served with a raspberry lime coulis.

DUCK WINGS 18

Smoked and confit duck wing drummetes, fried until crispy and tender. Tossed in a Root Beer BBQ citrus glaze, covered in cajun spiced roasted peanuts and puffed rice. Finished with scallions.

CAULIFLOWER WINGS 16^{1/2}

Salt and pepper, chili lime dry rub, bbq, buffalo, rosemary maple chili, hot/honey, dill pickle

Vegan options available

Add blue cheese or ranch dip +2

POPCORN ^{GF} 6^{1/2}

Choose from Spicy Cheddar, Nutritional Yeast & Onion, Dill Pickle or Movie-Theatre Butter

MAC + CHEESE

Cavatappi pasta mixed into our house made mornay sauce with aged Bothwell smoked gouda

BRISKET MAC 16

Smoked Beretta Farms brisket, classic BBQ drizzle, fried onion tangles, scallions

BUFFALO CHICKEN MAC 16

Smoked chicken tossed in buffalo sauce, drizzled with ranch dip, toasted crumb, scallions

SMOKED CAULIFLOWER MAC 16

Fried smoked cauliflower, southwest dip, caramelised onions, crispy fried shallots and arugula dressed with pickled onion vinaigrette

PORK BELLY MAC 16

Braised and fried pork belly, root beer BBQ sauce drizzle, fried onion tangles, pickled jalapenos, scallions

FROM THE SMOKER

ONLY available after 4pm, while supplies last

Meats are gluten free **EXCEPT** fried chicken

SMOKED DUCK LEG 33

Smoked and confit Canadian duck, smoked fingerling potatoes and delicata squash, sauteed king oyster mushrooms, red kuri squash and brown butter puree, duck and stone fruit jus, apple and bacon mostarda, crispy shallots

LAMB SHANK 36

Smoked and braised lamb shank, panfried smoked gouda grits, sauteed rapini tossed in bacon fat vinaigrette, red wine and bourbon lamb jus, southern style dukkah, lemon zest

BRISKET 29

6oz brisket, coleslaw, smoked mashed potatoes, gravy

PORK RIBS 28

1/2 rack BBQ ribs, mac + cheese, coleslaw

FRIED CHICKEN Available all day

Double brined Rossdown boneless chicken legs, fried golden. Served with fries, slaw and served with your choice of Alabama white sauce or Nashville hot dipped

2 Piece 20 3 Piece 25 4 Piece 29

PLATTERS

THE SHEBANG FOR 2-3 70

Two meats + two sides + assorted pickles
(Brisket, Fried Chicken, Pork Belly, 1/2 Rack Ribs)
Chicken served Nashville Hot or Alabama White Sauce

THE WHOLE SHEBANG FOR 4-6 125

All meats + four sides + assorted pickles
(Brisket, Fried Chicken, Pork Belly, 1/2 Rack Ribs)
Chicken served Nashville Hot or Alabama White Sauce

A LA CARTE

1/2 lb Brisket 22^{1/2}

1/2 Rack of Ribs 21

CHICKEN AND WAFFLES

CLASSIC SWEET 2 Piece 20 3 Piece 24 4 Piece 28

Fried Chicken, House made Belgian waffle, bourbon maple syrup, roadhouse butter and powdered sugar

HOT/HONEY 2 Piece 20 3 Piece 24 4 Piece 28

Fried Chicken, House made Belgian waffle, hot honey, scallion

TENNESSEE HOT 2 Piece 22 3 Piece 26 4 Piece 30

Nashville Hot Fried Chicken, House made Belgian waffle, slaw, jalapeno honey aioli, bread and butter pickles, scallions

ADD ONS

Bourbon Maple syrup 2

Hot Honey 2^{1/2}

Extra Waffle 4

HANDHELD

Comes with choice of **ONE** side

Gluten free bun +\$2

THE SLAM DUNK - NELSON'S BEST TASTING BURGER 23^{1/2}

House ground brisket and chuck patty. Bothwell smoked gouda, confit garlic & caramelized onion horseradish aioli, and a red wine onion jam. Set between a french dip-style herb and garlic bun from our friends at Kootenay Bakery, Served with red wine demi jus for dipping. Winner of the "Best Tasting" category, Nelson Burger Month 2023

NASHVILLE HOT CHICKEN SANDWICH 22^{1/2}

Buttermilk fried chicken dipped in Nashville-style hot sauce, smoked jalapeno honey aioli, slaw, red onions, and bread and butter pickles on Kootenay Bakery brioche

Extra Hot +\$1

SMOKED MEATBALL SUB 21

Chicken meatballs in a smoked romesco sauce, with garlic aioli, melted swiss cheese, and crispy fried onions. All layered on a toasted hoagie bun from Kootenay Bakery.

THE HOT MESS 22^{1/2}

Sliced to order beef brisket, Bourbon BBQ sauce, slaw, fried onions and pickle on toasted Kootenay Bakery brioche

THE DIRTY BIRD 21^{1/2}

Buttermilk fried chicken, lettuce, tomato, red onion and spicy mayo, on Kootenay Bakery brioche

THE HERBIVORE ^v 22

Vegan "Wild Onion Nutburgers" patty, smoked beet, bourbon onion jam, goat cheese, mixed greens, vegan dijonaise, vegan onion bun

ADD ON | HOUSE SMOKED BACON | CHEESE | GRAVY | \$3

SIDES EACH 6^{1/2}

MAC + CHEESE ^v +\$2^{1/4} | TATER TOTS ^v | GARDEN GREENS ^{GF/V}

COLESLAW ^{GF/V} | WEEKLY SOUP | CORNBREAD ^v +\$1

FRIES ^v | GARLIC OR CAJUN FRIES ^v +\$1^{1/2} | POUTINE +\$3

HEDON FRIES ⁺\$1 ^{TOSSED IN SMOKED BRISKET FAT, SALT & PEPPER} | CAESAR SALAD +\$1^{1/2}

HOUSE MADE DIPS \$2

GARLIC AIOLI, RANCH, BLEU CHEESE, SPICY MAYO, HOUSE HOT, JALEPENO HONEY AIOLI

SWEETS

HOUSE MADE PECAN PIE 8.5 A la mode +2.5

Served off the counter or from the oven

CAMPFIRE S'MORE TART 12

Chocolate tart filled with broubon caramel, smoked chocolate ganache, house made marshmallow. Bruleed and topped with bacon fat toasted graham cracker crumb

ESPRESSO MARTINI 15^{1/2}

Liquid dessert?! BAE Vodka, Kahlua, Forty Creek Cream, Oso Negro cold brew coffee, Angostura bitters. Served up.

SOUP/SALAD

DAILY SOUP Please ask your server for today's offering 10

SMOKED CHICKEN OR DUCK SALAD ^{GF} 22/29

Substitute for chickpeas (no Charge)

Smoked chicken thigh or smoked & confit duck leg, mixed greens, cabbage, carrots, pickled onion, pepitas, dried cranberries, blue cheese, Buttermilk ranch or sherry vinaigrette.

CHICKEN BACON CAESAR SALAD 22

House caesar dressing, smoked chicken, crumbled bacon, manchego, cornbread crumb.

KIDS

BABY BURGER With fries 14

MAC + BUTTER OR MAC + CHEESE With fries 13

CHICKEN NUGGETS With plum sauce and fries 14^{1/2}

WAFFLE ICE CREAM SUNDAE Vanilla ice cream, Nutella 5



We serve only the highest quality ingredients sourced locally and sustainably when possible.

