

# HEARTHSTONE

## Lounge



### SMALL PLATES

**BEER, BACON & CHEDDAR SOUP** \$12  
*outbound lager, croutons*

**WEDGE** \$14  
*iceberg, cornbread croutons, heirloom tomato, blue cheese dressing* GF V  
ADD BOAR BACON \$1

**HEARTHSTONE** \$14  
*smoked golden beets, grilled pear, arugula, goat cheese and maple mustard dressing* GF V

**CAESAR** \$14  
*romaine hearts, house caesar dressing, bacon, parmesan, croutons* GF

### SHARED PLATES

**BOAR BELLY TOSTADO** \$16  
*braised boar belly, tortilla, salsa verde, roasted corn, sour cream, ancho chile sauce* GF

**FOREST PARK POUTINE** \$14  
*curly fries, poutine sauce, cheese curds, smoked gouda, maple bacon bits*

**CHICKEN WINGS** \$17  
SMOKED AND FRIED  
*maple hot, jerk, salt and pepper or maligne canyon wilderness kitchen bbq* GF

### FROM THE STONE

14 inch homemade Detroit-style deep dish pizzas

**CLASSIC** \$22  
*house tomato sauce, basil, canadian mozzarella* V

**PEPPERONI CUP** \$26  
*thick sliced pepperoni, house tomato sauce, canadian mozzarella*

**GARDEN BOARD** \$26  
*roasted bell peppers, mushrooms, pickled onion, grape tomato, broccolini, canadian mozzarella* V

**SUP** \$28  
*smoked pineapple, ham, canadian mozzarella, maligne canyon wilderness kitchen bbq*

**CARNIVORE** \$28  
*pepperoni, ham, italian sausage, boar bacon, sylvan star gouda*

**FUNGI** \$28  
*herb pesto, bc mushroom mix, pickled red onion, sylvan star gouda* V

**CANYON** \$28  
*smoked brisket, chipotle crust, sylvan star gouda, green peppers, pickled onion*

**BUFFALO CHICKEN** \$28  
*pulled chicken, red onions, frank's red hot, canadian mozzarella, ranch dressing*

groups of 6 or more will have a gratuity of 18% applied to the bill

V Vegetarian VE Vegan GF Gluten Free GFP Gluten Free Possible

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### FEAST

#### PLAINS BURGER \$22

bison patty, potato bun, gouda, bacon jam, lettuce, tomato and garlic aioli served with your choice of signature fries or salad GF

SUBSTITUTE A BEYOND MEAT PATTY V

#### FISH & CHIPS \$24

arctic cod, herb remoulade, fennel apple slaw, signature fries

#### FRIED CHICKEN BREAST \$26

tortilla crusted chicken breast, warm jalapeño-potato salad, corn salsa

#### BRISKET \$28

house smoked beef brisket, house bbq sauce, smoked gouda mac n cheese

SUBSTITUTE A BEYOND MEAT PATTY V

### DESSERT

#### ICE CREAM SANDWICH \$12

chocolate brownie, vanilla and strawberry ice cream, sprinkles, whipped cream GF

#### APPLE & BLUEBERRY BEIGNET \$12

whiskey caramel, apple compote, blueberry coulis

#### CHEESECAKE \$12

raspberry, white chocolate, mint

#### CHEF'S GELATO \$12

sponge toffee, berries GF

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# Kids Menu

FOR CHILDREN 12 YEARS OF AGE AND YOUNGER

## DINNER

*served with french fries or house salad*

GRILLED CHEESE SANDWICH V GFP \$12

CRISPY CHICKEN FINGERS \$12

BEEF BURGER GFP \$12

GRILLED CHICKEN BREAST & CHEF'S VEGETABLES GF \$12

## DESSERT

ICE CREAM \$3  
*chocolate, strawberry, or vanilla*

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