

43,200 SECONDS, 720 MINUTES, 12 HOURS OF SLOWER SMOKED MEATS. EVERY DAY WE COOK THE OLD-FASHIONED WAY, THE TEXAS WAY, A SLOW-BURNING HARDWOOD FIRE THAT SMOKES TO A TENDER PERFECTION.

# SLOW GOOD

MOUTH-WATERING SLOWER SMOKED FALL-OFF-THE-BONE BABY BACK RIBS, JUICY PULLED PORK, TENDER BEEF BRISKET AND OUR SIGNATURE SAUSAGES, ALL PREPARED DAILY, DEEP IN THE HEART OF OAKVILLE.

## BBQ Platters

### The Ultimate Platter

Baby Back ribs, smoked wings or smoked turkey breast, pulled pork and brisket. Includes fries, mac 'n cheese, cornbread, baked beans and slaw. Serves 3 to 5. \$129.88

Substitute your regular fries for parmesan fries, Buffalo fries, poutine or sweet potato fries add \$6.50

### BBQ Platter for Two

Baby Back ribs, pulled pork, brisket served with fries, apple slaw, baked beans and cornbread. \$72.88

### BBQ Platter for One

A quarter rack of Baby Back ribs, smoked chicken leg, pulled pork with a side of apple slaw, beans and cornbread. \$28.88  
Substitute pulled pork with brisket add \$3.88

## BBQ Plates

Substitute your regular fries for parmesan fries, Buffalo fries, poutine, sweet potato fries, small salad or mac 'n cheese. \$4.75

### Baby Back Ribs

Full rack with Jack Daniels BBQ sauce with fries, cornbread. \$47.98  
Half rack \$25.98

### Ribs and Brisket

Half rack of Baby Back ribs and 1/4lb brisket with fries, baked beans and cornbread. \$39.88

### Brisket Plate

Half pound with JD BBQ sauce, pickles and onions, fries, choice of cornbread or Texas toast. \$28.88

### Smoked Chicken Plate

Smoked and beer basted, grilled half chicken. Choice of BBQ sauce, Alabama, chimichurri, Piri Piri or Peruvian pepper sauce with fries and cornbread. \$19.84

## SHARE Plates

### Pit Smoked Wings

Smoked then fried, tossed with our signature dry rub. Served with garlic dill aioli and apple slaw. \$19.48

### Buffalo Hot Wings

Pit smoked wings fried then tossed with our Buffalo hot sauce. Served with garlic dill aioli and apple slaw. \$19.88

### Chimichurri Shrimp

Black tiger shrimp dusted and fried. With grilled sourdough, salsa fresca, chipotle ranch and mini salad. \$15.88

### Memphis Dry Ribs

Half rack of Baby Back ribs smoked and flash fried. Served with apple slaw and chipotle ranch. \$20.83

### Mac 'n Cheese

Topped with breadcrumbs and grana padano. \$10.88  
Add bacon \$2.75  
Add Buffalo fried chicken \$6.67

### Guacamole and Chips

In-house made guacamole, pico de gallo, salsa and charred jalapeño. Served with tortilla chips tossed in lime juice. \$12.88

## Salads

Add shrimp, pulled pork or smoked pulled chicken \$5.95

### California Bowl

Quinoa, cranberries, smoked beets, sunflower and pumpkin seeds, chickpeas, avocado, grape tomatoes on a bed of greens. Tossed with smokehouse vinaigrette and drizzled with cilantro lime dressing. \$21.88

### Smokehouse Bowl

Brown rice, mixed greens, pico de gallo, black beans, corn, shredded cheese, crisp tortilla chips, green onions and guacamole. Tossed in chipotle ranch. Choice of chicken, pulled pork, brisket, black bean or turkey. \$24.88

### Caesar Salad

Crisp romaine tossed with STACK'S Caesar dressing, garnished with crispy bacon, Memphis croutons and shredded grana padano. \$18.88

### House Salad

Organic spring mix, watermelon radish, carrot, grape tomato, english cucumber and charred corn tossed in a house vinaigrette. \$18.98

## HOUSE GROUND Burgers

Brisket chuck blend ground in-house. Served with fresh cut fries.

### STACK Burger

Lettuce, tomato, onions, pickles and STACK sauce. \$18.38

### Bacon Cheeseburger

Lettuce, tomato, onions, pickles and STACK sauce. \$20.88

### Carolina Burger

Carolina pulled pork, buttermilk fried onions and chipotle ranch. \$21.48

### Texan Burger

Smoked brisket, Jack Daniels sauce, horseradish mayo and caramelized onions. \$22.55

### Black Bean Burger

Seared and served with guacamole, pico de gallo, salsa, lettuce and garlic dill aioli. \$18.68

## Sandwiches

Served with fresh cut fries.

### Buffalo Chicken

Chicken breast fried and tossed with Buffalo butter, garlic dill aioli, lettuce and tomato. \$20.68

### Nashville Hot Chicken

Buttermilk fried chicken breast, served on Texas toast with pickles and slaw. \$21.98  
On a grilled bun with garlic dill aioli add \$1

### Spicy Southwest Chicken

Smoked pulled chicken with pimento cheese, guacamole, garlic dill aioli, pico de gallo on sourdough. \$21.86

### Brisket

Brisket with chipotle Jack Daniels sauce, crispy buttermilk onions and garlic dill aioli on a bun. \$20.92

### Smokehouse Reuben

In-house cured and smoked pastrami served on marble rye, sauerkraut, Swiss cheese and Russian-style dressing. \$21.98

### Pulled Pork

Pulled to order. Carolina BBQ sauce, garlic dill aioli buttermilk fried onions. \$19.95

### Carolina Pulled Pork with Slaw

Pulled pork, Carolina BBQ sauce and crispy slaw. \$19.95

### Cubano

In-house smoked ham, BBQ pulled pork, pickles, mustard mayo and Swiss cheese, pressed on a sourdough panini. \$21.78

### Alabama Smoked Chicken

Smoked chicken basted with beer. Tossed in an Alabama white BBQ sauce and served on a brioche bun with kosher dill pickles and slaw. \$20.98

### Pimento Brisket Sourdough

Smoked brisket, pimento cheese, pickles and grilled jalapeño. \$21.98

## Tacos AND Quesadillas

### Fish Tacos

Sustainably caught black cod, marinated and grilled with house rub. Served in two corn tortillas and topped with pico de gallo, guacamole, lettuce, Cholula and chipotle ranch. \$17.78

### Shrimp Tacos

Fried chimichurri shrimp, corn tortillas, pico de gallo, guacamole, lettuce, Cholula and chipotle ranch. \$17.18

### Smokehouse Tacos

Corn tortillas topped with cheese, pico de gallo, guacamole, iceberg lettuce, Cholula and chipotle ranch with choice of chicken, pulled pork and black bean. \$17.18  
Brisket \$18.91

### Pulled Pork Tacos

Corn tortillas topped with Carolina pulled pork, buttermilk fried onions and chipotle ranch. \$15.31

### Quesadillas

Flour tortilla, cheese, pico de gallo, green onions and chipotle ranch. Served with sour cream and salsa. Choice of chicken, turkey, pulled pork, brisket or black bean. \$19.88  
Side of guacamole add \$2.50

## Sides

### Fresh Cut Fries

Cut in-house daily. \$6.98  
Add gravy \$2.50

### Parmesan Fries

Tossed with roasted garlic aioli, topped with rosemary and grated parmesan. \$9.88

### Sweet Potato Fries

Waffle-style served with chipotle ranch. \$9.88

### Poutine

Fresh cheese curds and poutine gravy. \$11.88  
Add bacon \$2.75  
Add brisket or pulled pork \$4.75

### Buffalo Fries

Tossed with spicy Buffalo butter, green onions and topped with a garlic dill aioli. \$9.88

### Buffalo Cauliflower

Lightly breaded and fried, tossed with spicy Buffalo butter, topped with garlic dill aioli and green onions. \$15.68

### Charred Jalapeño

Tossed in olive oil, lime juice and cilantro. \$4.95

### Side Salad

House or Caesar. \$6.75

### Apple slaw, baked beans, brussels sprouts or potato salad. \$5.95

### Cornbread (2pcs) \$4.50

## STACK Mini-Doughnuts

- Cinnamon Sugar \$5.98
- Icing Sugar \$5.98
- Oreo Crumble \$6.98
- Salted Caramel \$6.98

## BBQ Meats a la Carte

- Brisket with Jack Daniel's BBQ Sauce - 8oz \$19.88 16oz \$38.88
- Pulled Pork with Carolina BBQ Sauce - 4oz \$6.60 8oz \$12.80 16oz \$24.97
- Turkey Breast with Lexington BBQ Sauce - 4oz \$8.88 8oz \$17.78

## SMOKED Sausage Links

- In-house made using natural hog casings.
- Pork Jalapeño Cheddar \$6.95 each
- Beef Brisket \$6.95 each

# STACK

TEXAS INSPIRED SMMOKED BARBECUE

