



# SOCIABLES

# EATS

## GUAC + CHIPS <sup>GF</sup> 8

House guac + tortilla chips

## KUNG PAO SHRIMP 16

Beer battered shrimp | Sriracha | mayo | oyster sauce  
peanuts | green onion + sesame seeds

## CLASSIC WINGS <sup>GF</sup> 19

Choice of sauce: Buffalo | Hot | Honey Garlic | Lemon Pepper  
Greek | Salt + Pepper | Roasted Garlic + Chipotle | Thai Peanut  
Blackberry Habanero | Golden BBQ | Plum | Honey Dill | Honey Hot

## CRUNCHY PORK RIBLETS 18

One pound sous vide pork riblets

Choice of sauce: Greek or Golden BBQ

## PEROGIES 16

Pan-seared perogies | bacon crisps | caramelized onions |  
sour cream + chives

## POUTINE 16

Fries | cheese curds + gravy

# SOUP + GREENERY

*All large soups + large salads served with warm focaccia bread.*

*Add grilled chicken to any salad \$6*

## SMOKED MISO CLAM CHOWDER | CUP 5 | BOWL 8

## SOUP OF THE DAY | CUP 5 | BOWL 8

Ask your server about today's feature.

## SOCIAL SALAD <sup>GF V</sup> 7 | 13

Mixed greens | candied nuts | crumbled goat cheese  
+ blackberry vinaigrette

## SMOKED CAESAR 8 | 15

Romaine | bacon | Grana Padano | croutons | smoky dressing  
+ charred lemon

## STEAKHOUSE WEDGE SALAD <sup>GF</sup> 14

Iceberg lettuce | bacon | tomato | radish | red onion  
blue cheese OR pesto ranch dressing

## FISH TACOS 15

Beer battered cod | pico de gallo + coleslaw

## CHICKEN STRIPS + FRIES 18

Breaded chicken tenders | fries

Choice of sauce: Buffalo | Hot | Honey Garlic | Lemon Pepper  
Greek | Salt + Pepper | Roasted Garlic + Chipotle | Thai Peanut  
Blackberry Habanero | Golden BBQ | Plum | Honey Dill | Honey Hot

*Add beer-battered shrimp \$6*

## TIN CAN NACHOS <sup>GF V</sup> 23

3 cheese blend | voodoo queso | jalapeño | black olives  
black beans | chives | pico de gallo + sour cream

*Add Beef OR Chicken \$6*

*Add guacamole \$4*

## THE SOCIA-BOWL 50

Pan-seared perogies | Chicken strips + fries |  
Crunchy pork riblets + Kung Pao Shrimp



# MAINSTAYS

## FISH + CHIPS 19

Beer-battered | fries | lemon | Dijon tartar sauce + side slaw

## PEANUT CHICKEN PAD THAI <sup>GF</sup> 18

Chicken | Thai peanut sauce | rice noodles | lime | cabbage | carrots |  
peanuts + green onion

## 1/2 RACK BABY BACK RIBS + FRIES 19

Memphis rubbed | golden BBQ | fries + coleslaw

## BBQ CHICKEN CHIPOTLE ALFREDO PENNE 18

Golden BBQ chicken | tomatoes | red onion + chipotle Alfredo

*Served with warm focaccia.*

## BAM BAM CHICKEN + SHRIMP BOWL 18

Rice | chicken | thai coconut sauce | basil | pickled onions | tomatoes  
jalapeños | peanuts | crispy shrimp + sriracha aioli

## RAGIN' CAJUN JAMBALAYA 21

Creole chicken | chorizo sausage | crispy shrimp | dirty rice | peppers  
onion | sour cream | guacamole + chives

**GF** = Gluten-friendly **V** = Vegetarian

Not all ingredients are listed. Please advise your server about food sensitivities + ensure you speak to a manager regarding severe allergies.

# BETWEEN THE BREAD

All burgers and handhelds come with a choice of fries, soup OR social salad.

Upgrade to Smoky Caesar Salad 1.5 OR sweet potato fries 2 OR poutine 4 | GF bun available.

## THE HALL SMASH BURGER 19 *GF option available.*

Certified Angus beef | twin patties | American cheese | lettuce tomato | pickles | onion + Hall sauce

## RED ALE BEEF DIP 19

6oz shaved sirloin | mozzarella | caramelized onions + beef consommé

Served on a toasted garlic baguette.

## IMPOSSIBLE BURGER v 18 *GF option available.*

Impossible patty | crispy onions | lettuce | tomato + Hall sauce

## BLACKBERRY HABANERO CHICKEN BURGER 18

Crispy chicken | pickled onions | basil | pesto ranch + blackberry habanero jam

Grilled chicken option available. *GF option available.*

## SWISS MUSHROOM BURGER 18 *GF option available.*

Certified Angus beef | twin patties | Swiss | mushrooms | caramelized onions | lettuce | tomato + Dijon aioli

## BBQ BACON BURGER 18 *GF option available.*

Certified Angus beef | twin patties | golden BBQ | bacon | lettuce American cheese | crispy onions + tomato

## FEATURE BURGER 20 *GF option available.*

Ask your server for this month's feature burger.

# PIZZA

*GF pizza crust available.*

## THE VEG 18

Cherry tomato | basil | mozza | house pizza sauce  
Grana Padano + Balsamic reduction

## THE PICKLE 19

Dill cream | bacon | dill pickles |  
mozza + fresh dill

## THE CLASSIC 19

Double pepperoni | double  
mushroom + mozza

## THE COW 20

Meatballs | crème fraîche | truffle oil | basil | red chili flakes  
+ Grana Padano

**PIZZA +  
SALAD \$18**

**MON TO FRI  
11 AM - 2 PM**

PIZZA + CHOICE OF SIDE  
CAESAR OR SOCIAL SALAD

# FEATURES

## MONDAY | 1/2 PRICE WINGS

Classic Wings 9.5

## TUESDAY | TACOS + FLIGHTS

Fish tacos 5ea. | Beer Flights 8.5

## WEDNESDAY | THE SMASH + BANDED PEAK

The Hall Smash Burger 17 | Banded Peak Taps 5.5

## THURSDAY | PIZZA + WINE

All pizza 17 | All wine 6 oz 6 | 9 oz 9

## FRIDAY | 1/2 PRICE RIBLETS

Crunchy Pork Riblets 9



# HALL HAPPY HOUR

Monday to Friday 3 PM - 6 PM

## EATS

GUAC + CHIPS <sup>GF</sup> 5

PEROGIES 8

CRUNCHY PORK RIBLETS 9

KUNG PAO SHRIMP 12

THE VEG PIZZA v 13

POUTINE 12

## DRINKS

ALL TAPS 6.5

REGULAR HIGHBALLS 6.5

HALL RED WINE (6 OZ) 6.5

HALL WHITE WINE (6 OZ) 6.5

# SUNDAY FUNDAY

Sunday Brunch 11AM - 2 PM | \$5 Caesars All DAY

# HAPPY ENDINGS

## FEATURE DESSERT 9

Ask your server for this month's feature dessert.

KIDS WELCOME DAILY UNTIL 8 PM

GET SOCIAL

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# BEER

Served in 16 oz glasses **SK** = Saskatchewan Brewery

## ALES

		ABV	IBU
1.	NOKOMIS BROWN <b>SK 8.5</b>	5.5%	32
2.	ORIGINAL 16 PALE ALE <b>SK 8.5</b>	5%	11
3.	HIGH KEY ROTATING TAP <b>SK 8.5</b>	--	--
4.	GRANVILLE ISLAND ENGLISH BAY PALE ALE <b>8.5</b>	5%	18
5.	GRANVILLE ISLAND PEACH SOUR <b>8.5</b>	5%	3.6
12.	ORIGINAL 16 COPPER <b>SK 8.5</b>	5.2%	15

## LAGERS

6.	COORS LIGHT <b>8</b>	4.2%	10
7.	BOH <b>8</b>	5%	14
8.	STELLA ARTOIS <b>9.5</b>	5.2%	30
9.	MICHELOB ULTRA <b>8</b>	4%	8
10.	GRANVILLE ISLAND ISLAND LAGER <b>8.5</b>	5%	--
11.	BANDED PEAK BREWING MOUNT CRUSHMORE <b>8.5</b>	4.4%	26

## WHEAT

13.	BELGIAN MOON <b>8.5</b>	5.4%	10
14.	BANDED PEAK BREWING PLAINS BREAKER <b>8.5</b>	5%	24
26.	STANLEY PARK SUNSETTER PEACH WHEAT ALE <b>8.5</b>	4.8%	16

## IPA

		ABV	IBU
15.	BLACK BRIDGE IPA <b>SK 8.5</b>	6.5%	65
16.	NOKOMIS IPA <b>SK 8.5</b>	6.5%	68
17.	PILE O' BONES WHITE IPA <b>SK 8.5</b>	5%	30
18.	9 MILE RAFIKI <b>SK 8.5</b>	6.1%	66
19.	HOP VALLEY BUBBLE STASH AMERICAN IPA <b>8.5</b>	6.2%	45
20.	BANDED PEAKS SOUTHERN ASPECT <b>9</b>	7.1%	70
25.	BANDED PEAK BREWING MICROBURST HAZY IPA <b>8.5</b>	6.1%	65

## STOUT

21.	GUINNESS <b>8.5</b>	4.2%	45
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## LIGHTER SIDE

22.	CROSSMOUNT APPLE CIDER <b>SK 9.5</b>	--	--
23.	GREAT WESTERN RADLER <b>SK 8</b>	2.8%	--

## 5 SEASONAL ROTATING TAPS

We have 5 seasonal rotating taps always featuring Saskatchewan breweries.

Ask your server what's new on tap today.

## TAKE FLIGHT

Pick any 4 x 5 oz beers of your choice. Ask your server what is new.

**\$10**

## BOTTLES + CANS

Budweiser | Coors Light | Kokanee | Pilsner | Miller Lite **7.5**  
Corona | Heineken **7.5**

## SELTZERS

### VIZZY HARD SELTZER **7.5**

Pomegranate Blueberry, Black Cherry Lime  
Pineapple Mango OR Strawberry Kiwi

## MOCKTAILS

### BOTANICAL GARDEN **6**

Cucumber | basil | simple syrup | lime juice + soda water

### TROPICAL STAYCATION **6**

Pineapple juice | orange juice | simple syrup + ginger beer

## NON-ALCOHOLIC

### SAN PELLEGRINO (250ML) **4**

### COLD BREW **4**

### DISTRICT ZERO PROOF **SK 7.5**

### CORONA SUNBREW **7.5**

### ERDINGER (500ML) **8**



# COCKTAILS

# DRINKS

## DAIQUIRI 10

2 oz White rum | lime juice | simple syrup

## TOM COLLINS 10

2 oz Gin | lemon juice | simple syrup + soda water

## REFRESHER 10

3/4 oz Gin | 3/4 oz Campari | 3/4 oz Aperol | pineapple juice  
lemon juice + simple syrup

## ISLAND TIME 10

1.5 oz Appleton | 0.5 oz Campari | lemon juice  
simple syrup + bitters

## RUDE COSMOPOLITAN 10

1 oz Tequila | 0.5 Triple sec | lime juice | cranberry juice

## APEROL SPRITZ 11

2 oz Aperol | top with sparkling wine + soda water

## QUEEN'S BERRY 11

2 oz Blueberry vodka | pomegranate juice | lime juice  
agave syrup + top with ginger ale

## RUSTY NAIL 11

1.5 oz Famous Grouse | 0.5 oz Drambuie | bitters

## BICICLETTA 11

2 oz Campari | topped with white wine + soda water

## ESPRESSO MARTINI 12

1 oz Vodka | 1 oz Kahlua | cold brew

## MARGARITA 12

1.5 oz Tequila | 0.5 oz Triple Sec | lime juice + simple syrup

## SOCIAL SOUR 12

1.5 oz Bourbon | 0.5 oz Aperol | grapefruit juice | lemon juice  
egg whites | simple syrup + bitters

# OFF THE VINE

6 oz | 9 oz | Bottle

## RED

### THE HALL RED

Canada 7 | 9 | --

### CARNIVOR SHIRAZ

Australia 10 | 14 | 40

### CARNIVOR CABERNET SAUVIGNON

California 10 | 14 | 40

### TRAPICHE RESERVE MALBEC

Argentina 10 | 14 | 40

### PROPHECY PINOT NOIR

California 11 | 15 | 43

## WHITE

### THE HALL WHITE

Canada 7 | 9 | --

### OGIO PINOT GRIGIO

Italy 9 | 12 | 36

### RELAX RIESLING

Germany 9 | 11 | 36

### WHITE HAVEN SAUVIGNON BLANC

New Zealand 11 | 15 | 43

## ROSE + BUBBLY

### WOODBIDGE WHITE ZINFANDEL

California 8 | 11 | 32

### LA VIELLE FERME

France 9 | 12 | 36

### LA MARCA PROSECO

Italy -- | -- | 40

## SANGRIA

### RED OR WHITE

16 oz glass | 8  
60 oz pitcher | 28



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## GET SOCIAL

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