



SOCIABLES

EATS

GUAC + CHIPS ^{GF} 8

House guac + tortilla chips

KUNG PAO SHRIMP 16

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

CLASSIC WINGS ^{GF} 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 ^{GF} ^V 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 ^{GF} 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 ^{GF} ^V 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 ^{GF} 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

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

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

KIDS WELCOME DAILY UNTIL 8 PM

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 ^{GF} 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.

GET SOCIAL

@thehallYXE

BEER

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

ALES

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

LAGERS

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

WHEAT

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

TAKE FLIGHT

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

\$10

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

IPA

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

STOUT

21.	GUINNESS 8.5	4.2%	45
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LIGHTER SIDE

22.	CROSSMOUNT APPLE CIDER SK 9.5	--	--
23.	GREAT WESTERN RADLER SK 8	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.

BOTTLES + CANS

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

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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