



# SOCIABLES

# EATS

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

Corn tortillas + lime

*Salsa \$1.5*

## FRIES <sup>GF V</sup> 8

Served with choice of Chipotle Mayo  
OR Honey Dill Dip

*Gravy \$1.5*

## SWEET POTATO FRIES <sup>GF V</sup> 10

Served with choice of Chipotle Mayo  
OR Honey Dill Dip

## POUTINE 12

Fries | cheese curds + gravy

*Bacon \$2 | Sliced Kobasa \$3*

## KETTLE CHIPS <sup>GF V</sup> 10

Plain | Dill Pickle | Salt + Vinegar OR Feature

With choice of buttermilk ranch, sour cream  
OR Chipotle Mayo

## PRAIRIE PEROGIES 12

Bacon | sour cream + scallion

*Sauerkraut \$2 | Sliced Kobasa \$3*

## NACHOS <sup>GF</sup> 19

Corn tortilla chips | jalapeño | onion | tomato  
black beans | mozza | smoked cheddar  
salsa + sour cream

*Guac \$2*

*Spicy Beef \$5*

*Grilled Chicken \$6*

## CAULIFLOWER BITES <sup>V</sup> 14.5 WINGS 16

**DRY:** House Rub | Salt + Pepper  
OR Citrus + Cracked Pepper

**SAUCY:** 40 Creek BBQ | Honey Garlic  
Greek | Teriyaki | Frank's + Lime  
OR Buffalo Ranch

*Gluten-friendly wing options available*

# GREENERY

## CAESAR 6 | 12

Romaine | smoky Caesar dressing  
croûtons | bacon | Grana Padano + lemon

*Grilled OR Blackened Chicken \$6*

## BUFFALO CHICKEN 18

Mixed greens | pico de gallo | smoked  
cheddar | bacon | crispy buffalo chicken  
+ buttermilk ranch

# MAINSTAYS

## CHICKEN FINGERS 18.5

Served with fries + your choice of buttermilk  
ranch OR Chipotle Mayo

## FISH + CHIPS 19

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

# PIZZA

## MARGHERITA <sup>V</sup> 17

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

## PEPPERONI + MUSHROOM 17

Pepperoni | mushrooms | mozza  
+ house pizza sauce

## DILL PICKLE 17

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

## PIZZA + SALAD MON TO FRI

11:00 AM - 2:00 PM

**\$18 PIZZA + CHOICE OF SIDE  
CAESAR OR SOCIAL SALAD**

# BETWEEN THE BREAD

**Served with a side choice:** Fries, feature soup or social salad. Upgrade Caesar salad \$1.5, sweet potato fries \$2, onion rings \$2  
OR poutine \$4.

**Add ons:** Extra patty \$4.5 | Cheddar, bacon, mushrooms and/or gravy \$1.5ea | Gluten free bun - No charge.

## SOCIAL HALL BURGER 19

House-made smash patty | processed cheddar | bacon  
mixed greens | red onion | tomato | lager burger sauce + side pickle

## CRISPY COLONEL 18

Breaded chicken breast | romaine | Chipotle Mayo  
tomato + side pickle

## RED ALE BEEF DIP 19

7oz homemade shaved brisket | swiss cheese + caramelized onions  
Served on a baguette with jus.

## IMPOSSIBLE SOCIAL BURGER <sup>V</sup> 18

Impossible patty | cheddar | mixed greens | tomato + red onion

# HAPPY ENDINGS

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## FEATURE DESSERT MARKET

Ask us what is new!

# HALL HAPPY HOUR

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**Monday to Friday** 3 PM - 6 PM

## EATS

GUAC + CHIPS <sup>GF</sup> 5  
HOUSE CUT FRIES <sup>GF</sup> 5  
KETTLE CHIPS 6  
PRAIRIE PEROGIES 8  
CAULIFLOWER BITES <sup>V</sup> 9  
WINGS 12  
MARGHERITA PIZZA 13  
PEPPERONI PIZZA 13

## DRINKS

ALL TAPS 6.5  
REGULAR HIGHBALLS 6.5  
HALL RED WINE (6 OZ) 6.5  
HALL WHITE WINE (6 OZ) 6.5

# WEEKLY FEATURES

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MONDAY NACHOS + NOKOMIS | 5 PM - CLOSE

Half Price Nachos | Nokomis Taps 6

TUESDAY NIGHT FLIGHTS | 5 PM - CLOSE

Beer Flights 8.5

WEDNESDAY BONES + BREWS | 5 PM - CLOSE

Half Price Wings <sup>OR</sup>  
Great Western Taps 6

*\*Max 2lbs per person order at a time*

THURSDAY PIZZA + WINE | 5 PM - CLOSE

All pizza 13 | All wine 6 oz 6 | 9 oz 9

SUNDAY BRUNCH | 10 AM - 2 PM

Caesars | \$5 ALL DAY

KIDS WELCOME DAILY UNTIL 8 PM

# NEW MENU LAUNCHING OCTOBER 3

Created by our new Corporate Chef Thomas Brownbridge



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.

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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
27.	STANLEY PARK SUNSETTER PEACH WHEAT ALE <b>8.5</b>	4.8%	16

## TAKE FLIGHT

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



## 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 <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
26.	STANLEY PARK TRAIL HOPPER IPA <b>8.5</b>	6.8%	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%	--

## 4 SEASONAL ROTATING TAPS

We have 4 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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