



SOCIABLES

EATS

GUAC + CHIPS ^{GF V} 8

Salsa \$1.5

HOUSE CUT FRIES ^{GF V} 8

with Sriracha aioli OR Honey Dill Dip
Gravy \$1.5

SWEET POTATO FRIES ^{GF V} 10

with Sriracha aioli OR Honey Dill Dip

KETTLE CHIPS ^{GF V} 10

Plain | Dill Pickle | Salt + Vinegar OR Feature
With your choice of buttermilk ranch,
sour cream OR Sriracha aioli

PICKLE SPEARS ^V 11

with Sriracha aioli

POUTINE 12

House cut fries | cheese curds + gravy
Bacon \$2 | Sliced Kobasa \$3

PRAIRIE PEROGIES 12

Bacon | sour cream + scallion
Sauerkraut \$2 | Sliced Kobasa \$3

GREEK RIBLETS 14.5

Bone-in pork riblets + lemon

HALL SLIDERS 16

Homemade beef patty | cheddar | bacon
lettuce | tomato + lager burger sauce

CAULIFLOWER BITES ^V 14.5 WINGS 16

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

SAUCY: 40 Creek BBQ | Honey Garlic
Teriyaki | Frank's + Lime | Buffalo Ranch
Gluten-friendly options available

NACHOS ^{GF} 19

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

Grilled OR Blackened Chicken \$6
Spicy Beef \$5 | Guac \$2

PIZZA

MARGHERITA ^V 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

MAUI WAUI 17

Grilled pineapple | prosciutto | mozza
house pizza sauce + jalapeño

PIZZA + SALAD | MON TO FRI | 11:00 AM - 2:00 PM

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

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

CHICKEN CHOPPED ^{GF} 19

Romaine | cucumber | cherry tomatoes
egg | avocado | radish | smoked cheddar
bacon | grilled chicken + Honey Dijon
vinaigrette

MAINSTAYS + BOWLS

HALL TACOS

Served on soft, white flour tortillas |
spiced slaw | pickled onion | pico de gallo
feta cheese | cilantro + lime

Choose one filling for all three:

BLACKENED CHICKEN 17

Gluten-friendly option available

GUINNESS BATTERED COD 17

CHICKEN FINGERS 18.5

Hand dredged | house cut fries
+ your choice of buttermilk ranch
OR Sriracha aioli

FISH + CHIPS 19

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

THAI CHILI CHICKEN BOWL ^{GF} 18.5

Crispy chicken | sweet Thai sauce | rice
mixed greens + crispy wontons

PAD THAI BOWL ^{GF} 18.5

Ribbon noodles | chicken | sautéed
veggies | egg | Pad Thai sauce | sesame
seeds | peanuts + scallion

SPICY TUNA POKE BOWL ^{GF} 18.5

Ahi | cucumber | radish | cabbage | nori
rice | avocado | spicy Gochujang sauce
Ponzu + wasabi aioli

BETWEEN THE BREAD

Served with a side choice: House cut 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.

SMOKY CAESAR WRAP 18.5

Crispy chicken | romaine | Grana Padano | smoky Caesar dressing + bacon | Served in a flour tortilla.

Try me Buffalo-style

SOCIAL HALL BURGER 19

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

RED ALE BEEF DIP 19

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

CRISPY COLONEL 18

Hand-breaded chicken breast | romaine Sriracha aioli tomato + side pickle

AVOCADO CHICKEN CLUB 19

Grilled chicken | bacon | avocado | Swiss cheese | lettuce | tomato
Served on a bun with chimichurri + balsamic glaze

Wrap option available

IMPOSSIBLE SOCIAL BURGER ^V 18

Impossible patty | cheddar | mixed greens tomato + red onion

BISON + SWISS BURGER 19

Bison bacon patty | Swiss cheese | romaine | red onion | tomato
40 Creek BBQ + side pickle

STEAK SANDWICH 23

8oz flat iron steak | Guinness aioli + crispy onions
Served on a open-face garlic baguette.

HAPPY ENDINGS

MINI DONUTS 8

House-made | cinnamon | sugar + Dulce de leche dipping sauce

FEATURE DESSERT MARKET

Ask us what is new!

HALL HAPPY HOUR

Everyday 3 PM - 6 PM

EATS

GUAC + CHIPS ^{GF} 5

HOUSE CUT FRIES ^{GF} 5

KETTLE CHIPS 6

PRAIRIE PEROGIES 8

CAULIFLOWER BITES ^V 9

WINGS 9

GREEK RIBLETS 9

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

FEATURES

MONDAY NACHOS + NOKOMIS | 5 PM - CLOSE

Half Price Nachos | Nokomis Taps 6

TUESDAY TACOS + FLIGHTS | 5 PM - CLOSE

**Blackened Chicken 5ea.
Guinness Battered Cod 5ea.**

Beer Flights 8.5

WEDNESDAY BONES + BREWS | 5 PM - CLOSE

**Half Price Wings OR Greek Riblets
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
Hall Happy Hour | ALL DAY**

KIDS WELCOME DAILY UNTIL 8 PM



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 SK 8.5	5.5%	32
2.	ORIGINAL 16 PALE ALE SK 8.5	5%	11
3.	HIGH KEY JOLLY ROGER SK 8.5	6.6%	33
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.	BUD 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
27.	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.



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
26.	STANLEY PARK TRAIL HOPPER IPA 8.5	6.8%	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%	--

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 | Rebellion Cream Ale **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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