



SOCIABLES

GUAC + CHIPS ^{GF V} 7

Salsa \$1.5

HOUSE CUT FRIES ^{GF V} 8

with Sriracha aioli

Gravy \$1.5

SWEET POTATO FRIES ^{GF V} 10

with Sriracha aioli

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 13.5

Bone-in pork riblets + lemon

EATS

WINGS OR CAULIFLOWER BITES 14.5

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

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

NACHOS ^{GF} 18

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

Grilled OR Blackened Chicken \$6 | Guac \$2

GREENERY

CAESAR 6 | 12

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

Grilled OR Blackened Chicken \$6

BUFFALO CHICKEN 17

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

PIZZA + SALAD

MON TO FRI 11:30 AM - 2:30 PM

\$17 PIZZA + CHOICE OF
SIDE CAESAR OR SOCIAL SALAD

PIZZA

MARGHERITA ^V 16

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

PEPPERONI + MUSHROOM 16

Pepperoni | mushrooms | mozza + house
pizza sauce

DILL PICKLE 16

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

MAUI WAUI 17

Grilled pineapple | prosciutto | mozza
house pizza sauce + jalapeño

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:

BATTERED AVOCADO ^V 15

BLACKENED CHICKEN 16

Gluten-friendly option available

BOH BATTERED FISH 17

CHICKEN FINGERS 16.5

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

FISH + CHIPS 19

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

THAI CHILI CHICKEN BOWL ^{GF} 17

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

PAD THAI BOWL ^{GF} 18

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

SPICY TUNA POKE BOWL ^{GF} 18

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 | Smoked cheddar, bacon, mushrooms and/or gravy \$1.5ea | Gluten free bun - No charge.

SMOKY CAESAR WRAP 16

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

Try me Buffalo-style

SOCIAL HALL BURGER 17

House made patty | romaine | red onion tomato | Dijon aioli + side pickle

CRISPY COLONEL 16

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

AVOCADO CHICKEN CLUB 17.5

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

Wrap option available

PORTOBELLO VEGGIE BURGER ^V 17

Grilled portobello cap | avocado | lettuce goat cheese | tomato | red onion + chimichurri

Wrap option available (includes rice)

BISON + SWISS BURGER 18

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

HAPPY ENDINGS

MINI DONUTS 8

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

HALL HAPPY HOUR

Everyday 3 PM - 6 PM

EATS

GUAC + CHIPS ^{GF} 5

HOUSE CUT FRIES ^{GF} 5

KETTLE CHIPS 6

PRAIRIE PEROGIES 8

GREEK RIBLETS 9

WINGS OR CAULIFLOWER BITES 9

MARGHERITA PIZZA 12

PEPPERONI PIZZA 12

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

MONDAY BOWLS + BELGIAN MOON | 5 PM - CLOSE

Bowls 16 | Belgian Moon 6.5

TUESDAY TACOS + FLIGHTS | 5 PM - CLOSE

**Battered Avocado 4ea.
Blackened Chicken 4ea.
Guinness Battered Cod 5ea.**

Beer Flights 8.5

WEDNESDAY BONES + BREWS | 5 PM - CLOSE

**1 LB Wings OR 1 LB Greek Riblets 9
District Light Lager 6.5**

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

THURSDAY PIZZA + WINE | 5 PM - CLOSE

All pizza 15 | All wine 6 oz 6 | 9 oz 9

SUNDAY BRUNCH | OPEN - 2 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.

GET SOCIAL

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BEER

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

ALES

		ABV	IBU
1.	NOKOMIS BROWN SK 8	5.5%	32
2.	ORIGINAL 16 PALE ALE SK 7.5	5%	11
3.	HIGH KEY JOLLY ROGER SK 8	6.6%	33
4.	GRANVILLE ISLAND PEACH SOUR 8.5	5%	15
5.	GRANVILLE ISLAND CALIFORNIA COMMON 8	3.8%	11

LAGERS

6.	COORS LIGHT 7.5	4%	10
7.	COORS ORIGINAL 8	5%	11
8.	BOH 7.5	5%	14
9.	DISTRICT LIGHT LAGER SK 8	4%	8
10.	GRANVILLE ISLAND SIP EASY 8	4.3%	9
11.	BANDED PEAK BREWING MOUNT CRUSHMORE 8	4.4%	26

WHEAT

12.	ORIGINAL 16 PRAIRIE WHITE SK 8	4.8%	11
13.	BELGIAN MOON 8	5.4%	10
14.	BANDED PEAK BREWING PLAINS BREAKER 8	5%	24

IPA

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 8	7.1%	70

SELTZERS + COOLERS

ORIGINAL 16 HARD SELTZER **SK 8**

Lemon + Saskatoon Berry OR Cranberry

VIZZY HARD SELTZER **9**

Pomegranate Blueberry OR Mango Peach

COORS SELTZER **9**

Black Cherry OR Mango

STOUT

		ABV	IBU
21.	GUINNESS 8.5	4.2%	45

LIGHTER SIDE

22.	CROSSMOUNT APPLE CIDER SK 9.5	--	--
23.	GREAT WESTERN RADLER SK 7.5	2.8%	--

ROTATING TAPS

24.	REBELLION TAP SK 8.5	--	--
25.	ARMOURY TAP SK 8.5	--	--
26.	SIX POETS BREWING SK 8.5	--	--
27.	WAREHOUSE TAP SK 8.5	--	--

3 SEASONAL ROTATING TAPS

We always have 3 seasonal rotating taps 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.



BOTTLES + CANS

Budweiser | Bud Light | Kokanee | Pilsner | Miller Lite **7**

Corona | Sol | Dos Equis XX **7.5**

IMPORT BUCKETS **27**

NON-ALCOHOLIC

SAN PELLEGRINO (250ML) **4**

COLD BREW **4**

DISTRICT ZERO PROOF **SK 7.5**

ERDINGER (500ML) **8**



COCKTAILS

DRINKS

DAIQUIRI 10

2 oz White rum | lime juice | simple syrup

NOT YOUR AVERAGE DAIQUIRI 12

2 oz White rum | lime juice + beer simple syrup

QUEEN'S BERRY 11

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

APEROL SPRITZ 12

2 oz Aperol | top with sparkling wine + soda water

BEE'S KNEES 12

2 oz Gin | lemon juice | simple syrup

KICK IN THE MULE 13

1 oz Vodka | Hot Honey syrup | lime juice + ginger beer

HOT AND SPICY MARGARITA 14

1.5 oz Tequila | 0.5 oz Triple Sec | fresh pineapple chunk
fresh jalapeño | lime juice + simple syrup

SPICY MR. COLLINS 14

2 oz Sipsmith gin | grapefruit | Hot Honey syrup + soda water

SPRITZY SPRITZ 14

4 oz Rosé | lemon juice | simple syrup + soda water

WHISKEY SOUR 14

2 oz Whiskey | lemon juice | simple syrup + egg white

OFF THE VINE

6 oz | 9 oz | Bottle

RED

THE HALL RED

Canada 7 | 9 | --

HERITAGE ROAD SHIRAZ

Australia 9 | 12 | 36

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 | --

JACOBS CREEK MOSCATO

California 8.5 | 11 | 36

PASQUA PINOT GRIGIO

Italy 9 | 12 | 36

RELAX RIESLING

Germany 9 | 11 | 36

KIM CRAWFORD 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 PROSSECO

Italy -- | -- | 40

SANGRIA

RED OR WHITE

16 oz glass | 8
60 oz pitcher | 28



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