



SOCIABLES

HOUSE CUT FRIES ^{GF V} 8.5

with Sriracha aioli

Gravy \$1.5

SWEET POTATO FRIES ^{GF V} 11

with Sriracha aioli

POUTINE 14

House cut fries | cheese curds + gravy

Bacon \$2

SOUR CREAM + ONION KETTLE CHIPS 12

Choice of Garlic Parmesan, ranch OR Sriracha aioli dipping sauce

Gluten-friendly option available.

PRAIRIE PEROGIES 12.5

Bacon | sour cream + scallion

JALAPEÑO HUMMUS ^V 14.5

House-made hummus | shaved jalapeño | za'atar seasoning | smoked paprika + balsamic glaze. Served with house bread.

EATS

WINGS 1 LB for 15.5

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

SAUCY: 40 Creek BBQ | Greek | Gochujang | Sask Buffalo | Chimichurri | Garlic Parm | Frank's + Lime | Buffalo Ranch

Try our boneless wing option!

Gluten-friendly options available.

GREENERY

CAESAR 7 | 14

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

Grilled OR Blackened Chicken \$6

TRIPLE B ^{GF} 17

Spinach | blueberries | almonds | bacon pumpkin seeds | goat cheese | blueberry + balsamic vinaigrette

Grilled OR Blackened Chicken \$6

CHICKEN CHOPPED ^{GF} 19

Romaine | cucumbers | cherry tomatoes egg | avocado | radish | aged cheddar bacon | grilled chicken + Honey Dijon vinaigrette

MAINSTAYS

HALL TACOS

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

Choose one filling:

BATTERED AVOCADO ^V 16

SMOKED PORK 16

BLACKENED CHICKEN 16

Gluten-friendly option available

CHICKEN FINGERS 16.5

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

PAD THAI BOWL ^{GF} 18

Ribbon noodles | chicken | sautéed veggies | egg | pad thai sauce | sesame seeds | peanuts + scallion

ZACH 'N CHEESE 18

Elbow macaroni | aged cheddar | cheese curds | bacon | fresh chives | Grana Padano + sour cream + onion chips. Served with house bread.

Add jalapeño \$1.5 | Add smoked pork \$5

SPICY TUNA POKE BOWL ^{GF} 19

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

Peaks PIZZA CO. PIZZA + SALAD

MON TO FRI

11:30 AM - 2:30 PM

\$17 10" PEAKS PIZZA + CHOICE OF SIDE CAESAR OR SOCIAL SALAD

HALL HAPPY HOUR

MON TO SAT | 3 PM - 6 PM

SUN | All Day

SUNDAY BRUNCH

SUN | 11 AM - 2 PM

KIDS WELCOME EVERY DAY UNTIL 8 PM

BETWEEN THE BREAD

Served with side choice: House cut fries, feature soup or social salad. Upgrade Caesar salad \$2.5, sweet potato fries \$2.5 or poutine \$4.
Add ons: Extra patty \$4.5 | Aged cheddar, bacon, mushrooms and/or gravy \$1.5ea | Gluten free bun \$2

SMOKY CAESAR WRAP 16.5

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

Try me Buffalo-style

SOCIAL HALL BURGER 17

Hand-pressed chuck patty | romaine | red onion | tomato | Dijon aioli + side pickle

CRISPY COLONEL 17

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

AVOCADO CHICKEN CLUB 18

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)

NOTORIOUS P.I.G. 18

House-smoked pork | Forty Creek bbq sauce | slaw + pickles

WEEKLY FEATURES

MONDAY PEAKS + A PINT
5 PM - CLOSE

10" Peaks Pizza +
your choice of pint 20



TUESDAY TACOS + FLIGHTS
5 PM - CLOSE

Battered Avocado 4ea.
Blackened Chicken 4ea.
Smoked Pork 5ea.

Beer Flights 8.5

WEDNESDAY WING NIGHT
5 PM - CLOSE

1 LB Wings 9 | Coors Original 6
**Max 2lbs per person order at a time*

THURSDAY SMOKEHOUSE + BOH
5 PM - CLOSE

Notorius P.I.G. 14 | Boh 6

SUNDAY FUNDAY

Brunch 11 AM - 2 PM

Hall Happy Hour ALL DAY
Caesars 5 ALL DAY
Sangria 5 ALL DAY

HAPPY ENDINGS

MINI DONUTS 8

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

HALL HAPPY HOUR

MON to SAT 3 PM - 6 PM | SUN ALL DAY

EATS

HOUSE CUT FRIES ^{GF} 5

PRAIRIE PEROGIES 8

WINGS 9

DRINKS

ALL TAPS 6

REGULAR HIGHBALLS 6

HALL RED WINE ^(6OZ) 6

HALL WHITE WINE ^(6OZ) 6



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





The Roni

San Marzano, Fior Di Latte, Dry-cured Pepperoni, Fresh Parsley

Price: 10" - \$16 Price: 14" - \$21

The Banger 🍷

San Marzano, Fior Di Latte, House Fennel Sausage Crumble, Fresno Peppers, Onion

Price: 10" - \$16 Price: 14" - \$22

The Fresno 🍷

San Marzano, Fior Di Latte, Pecorino, Dry-cured Pepperoni, Fresno Peppers, Fresh Parsley

Price: 10" - \$16 Price: 14" - \$22

Las Veggies 🍷

San Marzano, Fior Di Latte, Goat Cheese, Spinach, Mushroom, Onion, Fresno Peppers, Balsamic Reduction

Price: 10" - \$17 Price: 14" - \$23

Maui Wauī 🍷

San Marzano, Fior Di Latte, Pecorino, Speck Prosciutto, Grilled Pineapple, Shaved Jalapeño

Price: 10" - \$18.5 Price: 14" - \$26

Dips:

Buttermilk Ranch, Pizza Sauce, Garlic Parmesan \$1 ea.
Chili Honey \$1.50

Add ons:

10":

Mushrooms - \$1.50
Pepperoni - \$3
Prosciutto - \$4.50
Blackened Chicken - \$6
Fennel Sausage - \$3
Goat Cheese - \$3

14":

Mushrooms - \$3.50
Pepperoni - \$5
Prosciutto - \$6.50
Blackened Chicken - \$6
Fennel Sausage - \$5
Goat Cheese - \$4

The Rita

San Marzano, Pecorino, Fior Di Latte, Fresh Basil

Price: 10" - \$14 Price: 14" - \$19

Queen Bee

San Marzano, Fior Di Latte, Speck Prosciutto, Arugula, Olive Oil, Chilli Honey, Pecorino

Price: 10" - \$19 Price: 14" - \$26

The Carbonara

Garlic Confit Oil, Black Pepper, Pecorino, Bacon, Egg Yolk

Price: 10" - \$17 Price: 14" - \$24

The Big Dill

Dill Cream, Fior Di Latte, Sliced Pickles, Bacon, Fresh Dill

Price: 10" - \$16.5 Price: 14" - \$23.5

The Hog

House Smoked Pork, Apple, Honey BBQ Sauce, Fior Di Latte, Fresh Chives

Price: 10" - \$19 Price: 14" - \$26

Pesto Shrimp

Garlic Confit Oil, Fior Di Latte, Shrimp, Calabrese Salami, Basil Pesto, Arugula

Price: 10" - \$19 Price: 14" - \$26

PLANT-BASED

The Vegan

San Marzano, Garlic Confit, Vegan Pesto, Fresh Basil, Plant-based Mozza

Price: 10" - \$16 Price: 14" - \$21

Vegan Las Veggies 🍷

San Marzano, Plant-based Mozza, Spinach, Mushroom, Red Onion, Fresno Peppers, Balsamic Reduction

Price: 10" - \$21 Price: 14" - \$27

The Faux Roni

San Marzano, Plant-based Mozza, Plant-based Pepperoni, Fresh Parsley, Chili Flakes

Price: 10" - \$19 Price: 14" - \$25

Ya Basic

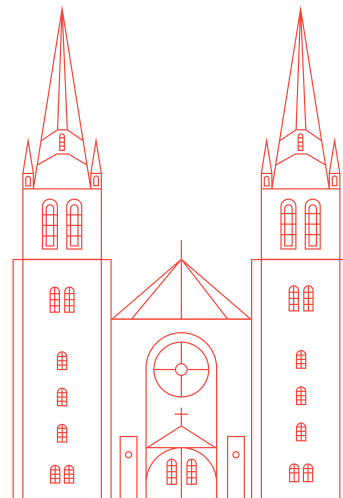
San Marzano, Plant-based Mozza, Chili Flakes, Oregano, Parsley

Price: 10" - \$16 Price: 14" - \$22

🍷 Has some heat

Peak of the Month

Follow us @peakspizza or visit www.peakspizza.com to see this month's feature OR ask us!



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BEER

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

ALE

TAP		ABV	IBU
1	GRANVILLE LIONS WINTER ALE 8 Dessert in a glass. Roasted flavours with notes of cocoa, vanilla + toffee.	5.5%	11
2	REBELLION LENTIL CREAM^{GF} 7.75 SK 20% red lentils create a rich flavour + a creamy, well-rounded body. Unfiltered with a lemon, citrus aroma.	5.3%	38
3	BLACK BRIDGE COMMON 7.5 SK California-style with strong woody, toasty notes. Fresh citrus + minty aroma finish.	5.5%	32
4	NOKOMIS BROWN 7.75 SK Deep dark brown, chocolate, nutty notes while finishing smooth.	5.1%	15
5	ORIGINAL 16 7.5 SK 5 hop varieties, ultra smooth + refreshing with a subtle pale malt finish.	5.1%	40

LAGER

6	BOH 7.5 A Saskatchewan tradition. 3 gold medals for brewing excellence. Balanced taste with a floral aroma.	5%	14
7	COORS ORIGINAL 7.5 This Colorado lager delivers a crisp, full flavoured treat.	5%	11
8	COORS LIGHT 7.5 Subtle + easy to drink. Fruity notes with a sweeter, clean finish.	4%	10
9	HEINEKEN 8.75 Dry, crisp + fresh. Fruity + herbal notes with a bitter finish.	5%	19

WHEAT

10	BELGIAN MOON 8 Clearly unfiltered combining oats + coriander with navel orange peels. A smooth, refreshing wheat delight.	5.4%	10
11	SUNSETTER PEACH WHEAT ALE 8.5 Ripe peach flavour with bold citra hops + a smooth refreshing finish.	4.8%	16
12	KRONENBOURG 1664 BLANC 9.5 Belgium Witbier recipe with added citrus for a fresh + fruity flavour.	5%	11

IPA

TAP		ABV	IBU
13	PILE O' BONES WHITE IPA 8.25 SK Brewed right here in Regina. It's big on citrus and fruity hop flavours and low on bitterness.	5%	30
14	NOKOMIS IPA 8.25 SK Bold, bitter + punchy flavour. Dry hop varieties throughout this gem.	6.5%	68
15	REBELLION IPA 8.25 SK Gobs of juicy citrus + tropical notes. Pushing hop aroma to the limit without a crushing bitterness.	6.7%	90+
16	HOP VALLEY BUBBLE STASH IPA 8.25 Strong, fruit characteristics with notes of blueberry, tangerine + stone fruit.	6.2%	45

STOUT + PORTER

17	GUINNESS 8.75 Sweet coffee aroma. Ideal balance of bitter and sweet. Smooth + creamy all glass long.	4.2%	40
18	HIGH KEY LONDON FOG PORTER 8.25 SK Infused with Earl Grey tea + vanilla with citrus notes from Cascade hops. Smooth + creamy mouthfeel.	5.5%	25

LIGHTER SIDE

19	GOOD SPIRIT KOMBUCHA^{GF} 8.5 SK Small-batch kombucha brewed right here in YQR. Refreshing, fizzy + slightly tangy. Ask your server what is on tap today.	--	--
20	STRONGBOW^{GF} 8.25 Light, subtle + aromatic apple with a crisp dry finish.	4.5%	--

5 SEASONAL ROTATING TAPS

We always have 5 seasonal rotating taps that feature Saskatchewan breweries. Ask your server what's new on tap today.

TAKE FLIGHT

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



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DRINKS

COCKTAILS

DILL PICKLE CAESAR 8.5 | 11.5

1 oz. Last Mountain Dill Pickle vodka
savory rimmer + dill pickle garnish

BLUEBERRY FIZZ 10

1 oz. Blueberry Vodka | bar lime
blueberries + club soda

BABY EARL 11

1 oz. Earl Grey Gin | 1 oz. Vanilla Vodka
lemon juice | cinnamon + iced tea

THE QUEEN'S BERRY 11

2 oz. Blueberry vodka | agave
pomegranate juice | lime + a splash of
ginger ale

JAMESON COLD BREW-TINI 11

2 oz. Jameson cold brew | cold brew
coffee + simple syrup

BEEZ KNEEZ 11.5

2 oz. Stumbletown Original Gin
honey syrup + fresh lemon

THE M.I.A. 12

1 oz. Bourbon | 1 oz. Stumbletown Maté
Amaro | 1 oz. Aperol + fresh lemon

CROWN APPLE SOUR 12

2 oz. Crown Apple | lemon juice
egg white + simple syrup

BAR LIST

Social Standard **6.5**
Premium **MARKET PRICE**

OFF THE VINE

6 OZ | 9 OZ | BOTTLE

RED

THE HALL RED

Canada | **7** | **9** | --

HERITAGE ROAD BLOODSTONE SHIRAZ

Australia | **9** | **12** | **36**

WOODBIDGE MERLOT

California | **9** | **12** | **36**

SANTA JULIA MALBEC

Argentina | **11** | **15** | **43**

ROBERT MONDAVI PRIVATE SELECT CABERNET SAUVIGNON

California | **11** | **15** | **43**

TOM GORE CABERNET SAUVIGNON

California | -- | -- | **50**

SEA SUN PINOT NOIR

California | -- | -- | **52**

WHITE

THE HALL WHITE

Canada | **7** | **9** | --

ROSEMOUNT TRAMINER RIESLING

Australia | **9** | **12** | **36**

RUFFINO PINOT GRIGIO

Italy | **10** | **14** | **40**

KIM CRAWFORD SAUVIGNON BLANC

New Zealand | **11** | **15** | **43**

DREAMING TREE CHARDONNAY

California | **11** | **15** | **43**

ROSÉ + BUBBLY

WOODBIDGE WHITE ZINFANDEL

California | **8** | **11** | **32**

DOÑA PAULA SPRING ROSÉ

Argentina | **9** | **12** | **36**

FREIXENET CORDON NEGRO

Spain | **9** | -- | --

RUFFINO PROSECCO

Italy | -- | -- | **40**

SANGRIA

RED OR WHITE

Wine | liquor + fruit

Glass | **8**

32 oz Pitcher | **16**

60 oz Pitcher | **28**

BOTTLES + CANS

DOMESTIC

Canadian **7**

Pilsner **7**

Kokanee **7**

Miller Lite **7**

IMPORT

Stella Artois **7.5**

Heineken **7.5**

Corona **7.5**

Dos Equis **7.5**

Corona OR Dos Equis

Bucket of 5 | **30**

SODAS + COOLERS

Vizzy Hard Seltzer (473ml) **9**

Bucket of 4 | **30**

ZERO PROOF

San Pellegrino (250ml) **4**

Cold Brew Coffee **4**

Heineken 0.0 (355ml) **7**

Erdinger (500ml) **8**

HALL HAPPY HOUR

MON to SAT 3 PM - 6 PM | **SUN** ALL DAY

EATS

HOUSE CUT FRIES ^{GF} **5**

PRAIRIE PEROGIES **8**

WINGS **9**

DRINKS

ALL TAPS **6**

REGULAR HIGHBALLS **6**

HALL RED WINE ^(6OZ) **6**

HALL WHITE WINE ^(6OZ) **6**



REGINA

2062 Albert Street, Regina, SK S4P 2T7
(306) 359-1661

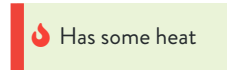
GET SOCIAL

@TheHallYQR |   



Join us for Brunch

Served Sundays 11am - 2pm



The Standard \$10

Farmer Sausage OR 4 Strips of Bacon, 2 Eggs, Cubed Hash, Sliced Tomatoes + Toast

Omelettes \$13

Spinach, Feta + Bacon OR Cheddar, Mushroom + Bacon

Hangover Sammy \$14

Fried Egg, Cheddar Cheese, Bacon, Avocado, Lettuce, Tomato + Sriracha Mayo

BREAKFAST PIZZAS (10")

Classic \$15

Olive Oil + Garlic Base, Bacon, 2 Sunny-side Eggs, Scallion, Fior Di Latte

The Cali \$16

Olive Oil + Garlic Base, Bacon, 2 Sunny-side Eggs, Pico De Gallo, Avocado, Scallion, Fior Di Latte

The Spicy 🌶️ \$17

Olive Oil + Garlic Base, Fennel Sausage, 2 Sunny-side Eggs, Red Onion, Fresno Peppers, Fior Di Latte, Fresh Parsley



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