



Served in 16 oz glasses

SK = Saskatchewan Brewery

# BEER

## ALES

	ABV	IBU
1. GRANVILLE ISLAND PEACH SOUR 9	5%	3.6
2. REBELLION ROTATING TAP SK 9	--	--
3. BLACK BRIDGE COMMON SK 9	5%	32
4. NOKOMIS BROWN SK 9	5.1%	15
5. ORIGINAL 16 SK 9	4.6%	10
6. GRANVILLE ISLAND ENGLISH BAY PALE ALE 9	5%	18
24. STANLEY PARK AMBER ALE 9	5.1%	15

## LAGERS

7. BOH 8.5	5%	14
8. COORS ORIGINAL 8.5	5%	11
9. COORS LIGHT 8.5	4%	10
10. DISTRICT GERMAN PILSNER SK 8.5	5%	25
11. BANDED PEAK BREWING MOUNT CRUSHMORE 9	4.4%	26
12. HEINEKEN 9.5	5%	19
18. GRANVILLE ISLAND ISLAND LAGER 9	5%	19

## WHEAT

13. BLUE MOON 8.5	5.4%	9
14. STANLEY PARK SUNSETTER PEACH WHEAT ALE 9	4.8%	16
22. BANDED PEAK BREWING PLAINS BREAKER 9	5%	24

## IPA

15. BANDED PEAK BREWING MICROBURST HAZY IPA 9	6.1%	65
16. PILE O' BONES WHITE IPA SK 9	5%	30
17. NOKOMIS IPA SK 8	6.5%	68
19. GRANVILLE ISLAND KITSILANO JUICY IPA 9	5.5%	60
20. HOP VALLEY BUBBLE STASH AMERICAN IPA 9	6.2%	45

## STOUT

21. GUINNESS 9	4.2%	45
----------------	------	----

## LIGHTER SIDE

23. FLATLANDER APPLE CIDER SK 9.5
25. GOOD SPIRIT KOMBUCHA SK 9

## BOTTLES + CANS

Budweiser | Coors Light | Kokanee Pilsner | Miller Lite 7.5

Corona | Heineken 7.5

## 5 SEASONAL ROTATING TAPS

5 seasonal rotating taps featuring Saskatchewan breweries.

Ask your server what's new on tap today.

## \$10 FLIGHTS

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



# DRINKS

## QUEEN'S BERRY 11

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

## DAIQUIRI 11

1.25 oz Last Mountain White Rum | 0.75 oz Chambord | simple syrup + lime

## ARNOLD'S ISLAND 11

2 oz Long Island Mix | simple syrup | lemon | Pepsi + splash of bar lime

## APEROL SPRITZ 11

2 oz Aperol | top with sparkling wine + soda water

---

## MOCKTAILS

### SWEET SUNRISE 6

Ginger ale | orange juice | grenadine + maraschino cherry

### ROSE + TONIC 6

Grapefruit | tonic | lemon | simple syrup + rosemary sprig

### STORMY OAK 8

Alchemy oak | mint | lime | sugar | Fentimen's Ginger Beer + mint sprig

### BERRIES + BUBBLES 7

Lime juice | agave | soda + blueberries

## JAMIE JULEP 13

2 oz Jameson | lime | mint syrup + fresh mint

## THE ELDER 14

1.5 oz Hendrick's Gin | 0.5 oz St. Germain Elderflower | simple syrup + basil

## HIGH NOON 12

1 oz Hornitos Silver Tequila | 0.5 oz Campari | 0.5 oz Triple Sec | simple syrup + grapefruit

## T+T 13

2 oz Titos | lemon | orange bitters | tonic + sugared lemon slice

## PEA BLOSSOM 13

2 oz Empress Gin | simple syrup | lemon + basil

---

## SODAS + COOLERS

VIZZY HARD SELTZER <sup>(355 ML)</sup> 8

VIZZY MIMOSA <sup>(355 ML)</sup> 8

SIMPLY SPIKED LEMONADE <sup>(355 ML)</sup> 8

TOPO CHICO MARGARITA <sup>(355 ML)</sup> 8

## ZERO PROOF

DISTRICT ZERO PROOF <sup>SK</sup> <sup>(473 ML)</sup> 7

HEINEKEN 0.0 <sup>(330 ML)</sup> 7

SUNSETTER PEACH 0.0 <sup>(355 ML)</sup> 7

FENTIMEN'S GINGER BEER <sup>(275 ML)</sup> 6

SAN PELLEGRINO <sup>(250 ML)</sup> 5

---

## OFF THE VINE

6 oz | 9 oz | Bottle

### RED

#### THE HALL RED

Canada 8 | 11 | --

#### G.W. SHIRAZ

Canada 11 | 15 | 40

#### SANTA JULIA MALBEC

Argentina 12 | 16 | 43

#### OYSTER BAY PINOT NOIR

New Zealand 13 | 17 | 48

#### TOM GORE CABERNET SAUVIGNON

California 13 | 17 | 45

### WHITE

#### THE HALL WHITE

Canada 8 | 11 | --

#### RELAX RIESLING

Germany 10 | 13 | 36

#### KIM CRAWFORD SAUVIGNON BLANC

New Zealand 13 | 17 | 45

#### RUFFINO PINOT GRIGIO

Italy 11 | 15 | 42

#### OYSTER BAY CHARDONNAY

New Zealand 12 | 16 | 43

### ROSE + BUBBLY

#### DOÑA PAULA SPRING ROSÉ

California 10 | 13 | 36

### SANGRIA

#### RED OR WHITE

16 oz glass | 8  
60 oz pitcher | 28

---

GET SOCIAL

@thehallYQR   



# SOCIABLES

# EATS

## HOUSE CUT FRIES <sup>GF V</sup> 8.5

with Sriracha aioli  
Gravy \$2

## SWEET POTATO FRIES <sup>GF V</sup> 11

with Sriracha aioli

## PICKLE SPEARS <sup>V</sup> 12

with Sriracha aioli

## PRAIRIE PEROGIES 13

Bacon | sour cream + scallion

## POUTINE 15

House cut fries | cheese curds + gravy  
Bacon \$2.5

## SALT + VINEGAR KETTLE CHIPS 12

Choice of Garlic Parmesan, ranch OR Sriracha aioli dipping sauce

*Gluten-friendly option available.*

## JALAPEÑO HUMMUS <sup>V</sup> 14.5

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

## MAC SALAD 10

Elbow macaroni | mayo | red onion jalapeño | red pepper | garlic + fresh dill

## WINGS 1 LB for 17

**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.*

## HALL NACHOS <sup>GF</sup> 23

Corn tortilla | mozzarella | aged cheddar red onion | green onion | roma tomatoes jalapeño | black olives | salsa + sour cream

*Grilled OR Blackened Chicken \$6*

*Smoked Pork \$6 | Bacon \$3 | Guac \$5*

# GREENERY

## CAESAR 7 | 14

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

*Grilled OR Blackened Chicken \$6*

## TRIPLE B <sup>GF</sup> 17.5

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

*Grilled OR Blackened Chicken \$6*

## CHICKEN CHOPPED <sup>GF</sup> 20

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

# MAINSTAYS

## HALL TACOS 16.5

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

Choose one filling:

**MUSHROOM <sup>V</sup>**  
**FRESH AVOCADO <sup>V</sup>**

**SMOKED PORK**  
**BLACKENED CHICKEN**

*Gluten-friendly option available.*

## CHICKEN FINGERS 17

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

## PAD THAI BOWL <sup>GF</sup> 19

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

*Your choice chicken OR shrimp*

## MAC '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 <sup>GF</sup> 21

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

## Peaks PIZZA CO. PIZZA + SALAD

**MON TO FRI | 11 AM - 2 PM**

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

## SUNDAY BRUNCH

**SUN | 11 AM - 2 PM**

Kids welcome!

# 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 \$5 | Bacon \$2.5 | Aged cheddar, mushrooms and/or gravy \$2 ea | Gluten free bun \$2.5

## 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 17.5

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 <sup>V</sup> 18

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

**SUB ANY SIDE WITH MAC SALAD \$3**

## WEEKLY FEATURES

### MONDAY PEAKS + A PINT 5 PM - CLOSE

10" Peaks Pizza +  
your choice of pint 20



### TUESDAY TACOS + MARGS 5 PM - CLOSE

Mushroom 4ea.  
Fresh Avocado 5ea.  
Blackened Chicken 4ea.  
Smoked Pork 5ea.

Margaritas 7

### 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

Notorious P.I.G. 14 | Boh 6

### SUNDAY FUNDAY

Brunch 11 AM - 2 PM

### Hall Happy Hour ALL DAY

Caesars 6 ALL DAY  
Sangria 6 ALL DAY

## HAPPY ENDINGS

### MINI DONUTS 9

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

### BEAVER TAIL 9

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

*Chocolate OR Strawberry dipping sauce \$2*

## HALL HAPPY HOUR

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

### EATS

HOUSE CUT FRIES <sup>GF</sup> 5

PRAIRIE PEROGIES 8

PICKLE SPEARS <sup>V</sup> 8

SALT + VINEGAR  
KETTLE CHIPS 8

### DRINKS

ALL TAPS 6.5

REGULAR HIGHBALLS 6.5

HALL RED WINE <sup>(60Z)</sup> 6.5

HALL WHITE WINE <sup>(60Z)</sup> 6.5



**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

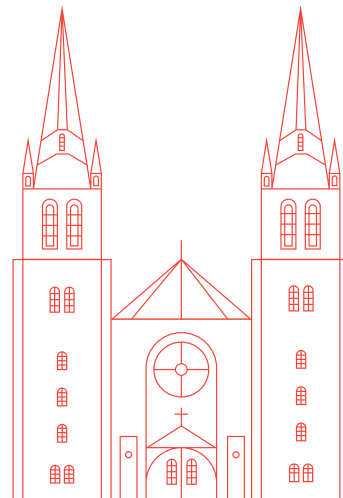
## Ya Basic

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](http://www.peakspizza.com) to see this month's feature OR ask us!



FOLLOW US  
@peakspizza



### Caesar Salad

Small- \$7 Large- \$14

### Social Salad

Small- \$5 Large- \$10

### Pickle Spears (\$12)

### Prairie Perogies (\$13)

### Wings (\$17)

House Rub, Salt + Pepper, Citrus + Cracked Pepper, Piri Piri, BBQ, Greek, Frank's + Lime, Buffalo Ranch, Garlic Parmesan, Sask Buffalo, Chimichurri OR Gochujang  
(Gluten-friendly options available)

### Mini Donuts (\$8)

## Beverages

- Pepsi - \$2.75
- Diet Pepsi - \$2.75
- 7up - \$2.75
- Ginger Ale - \$2.75
- Iced Tea - \$2.75
- Aquafina - \$2.75
- Red Bull - \$4.50

## Dips to go

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

Available on



## Combos (Takeout Only)

### Combo #1 (\$45)

1 x 14" Pizza, 1 Large Caesar Salad, 1 lb Wings

### Combo #2 (\$80)

2 x 14" Pizzas, 1 Large Caesar Salad, 2 lb Wings, 1 Order Mini Donuts

### Combo #3 (\$60)

Any 3 X 14" Pizzas

## Join us for Brunch

Served Sundays 11am - 2pm

### The Standard \$12

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

### Omelettes \$13.5

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 Sunnyside Eggs, 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

### The Cali \$16

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



FOLLOW US @peakspizza

# BRUNCH

Served Sundays 11 AM - 2 PM

## BRUNCH FAVES

### THE STANDARD 12

Farmer's sausage OR 4 strips bacon  
2 eggs | cubed hash | sliced tomatoes  
+ toast

### OMELETTES 13.5

Spinach, feta + bacon  
OR  
Cheddar, mushroom + Bacon

### HANGOVER SAMMY 14

Fried Egg | cheddar cheese  
bacon | avocado | lettuce | tomato  
+ Sriracha aioli



## 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 ge 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


## HALL HAPPY HOUR

MON TO SAT | 3 PM - 6 PM

SUN | All Day

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.

 Has some heat

GET SOCIAL

