

## SOCIABLES

**HOUSE CUT FRIES** <sup>GF V</sup> 7 with Sriracha aioli  
*Beer gravy \$1*

**SWEET POTATO FRIES** <sup>GF V</sup> 9 with Sriracha aioli

**KETTLE CHIPS** <sup>V</sup> 9  
with buttermilk ranch, lime sour cream OR Sriracha aioli

**PICKLE SPEARS** <sup>V</sup> 10 with Sriracha aioli

**POUTINE** 12  
House cut fries | cheese curds + beer gravy  
*Bacon \$2*

**PRAIRIE PEROGIES** 12  
Bacon | sour cream + scallion

**WINGS** 1 LB for 14  
DRY: House Rub | Salt + Pepper  
Citrus + Cracked Pepper  
SAUCY: 40 Creek BBQ | Greek  
Frank's + Lime | Buffalo Ranch

**NACHOS** <sup>GF</sup> 16  
Corn tortillas | jalapeño | onion | tomato  
mozza | aged cheddar | lime sour cream + salsa  
*Grilled Chicken \$6*

## GREENERY

**CAESAR** 5 | 10  
Romaine | smoky dressing | croûtons | bacon  
Grana Padano + lemon  
*Grilled or Blackened Chicken \$6*

**CHICKEN CHOPPED** <sup>GF</sup> 19  
Romaine | egg | cucumbers | cherry tomatoes  
avocado | radish | aged cheddar | bacon | Grilled  
Chicken + Honey Dijon vinaigrette

## PIZZA

**MARGHERITA** <sup>V</sup> 15  
Cherry tomato | basil | mozza | tomato sauce  
Grana Padano + balsamic reduction  
*Grilled Chicken \$6*

**PEPPERONI + MUSHROOM** 15  
Pepperoni | mushrooms | mozza + tomato sauce

**MAUI WAUI** 17  
Grilled pineapple | prosciutto | mozza  
tomato sauce + jalapeño

## BOWLS

**PAD THAI BOWL** <sup>GF</sup> 18  
Ribbon noodles | chicken | sautéed veggies | egg  
pad thai sauce | sesame seeds | peanuts +  
scallion

**SPICY TUNA POKE BOWL** <sup>GF</sup> 18  
Ahi | cucumber | carrot | cabbage | nori | rice  
avocado | spicy Gochujang sauce | Ponzu  
+ wasabi aioli

## MAINSTAYS

**CHICKEN FINGERS** 16  
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

## BETWEEN THE BREAD

Served with side choice: House cut fries, soup,  
social or Caesar salad. Upgrade sweet potato  
fries \$2 or poutine \$4. Gluten free bun available  
upon request.

*Extra patty \$4.5 | Aged cheddar and/or bacon  
\$1.5ea | Mushrooms and/or Beer gravy \$1*

**SOCIAL HALL BURGER** 16  
Hand-pressed chuck 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  
Grilled chicken | bacon | avocado | swiss  
cheese | lettuce | tomato | Served on a bun  
with chimichurri + balsamic glaze

**BISON + SWISS BURGER** 17  
Bison bacon patty | swiss cheese | romaine  
red onion | tomato | 40 Creek BBQ + side pickle

**PORTOBELLO VEGGIE BURGER** <sup>V</sup> 17  
Grilled portobello cap | avocado | lettuce  
goat cheese | tomato | red onion + chimichurri

## HAPPY ENDINGS

**MINI DONUTS** 8  
House-made | cinnamon | sugar  
+ dulce de leche dipping sauce



**CATHEDRAL  
SOCIAL HALL**

## DRAUGHT

- #1 Black Bridge Common 7.5
- #2 Rebellion Lentil Cream <sup>GF</sup> 7.5
- #3 District English-ish IPA 8
- #4 Nokomis Brown 7.5
- #5 Boh 7
- #6 Coors Banquet 7
- #7 Coors Light 7
- #8 Stanley Park Sunsetter Peach Wheat Ale 8
- #9 Kronenbourg Blanc 9.5
- #10 Pile O Bones White IPA 8
- #11 Rebellion IPA 8
- #12 Nokomis IPA 8
- #13 Strongbow <sup>GF</sup> 7.5
- #14 District Lemon Ginger Radler 7.5
- #15 Good Spirit Kombucha <sup>GF</sup> 8.5
- #16 Coors Organic 7.5
- #17 Malt National Sports 8
- #18 Original 16 7.5
- #19 Stanley Park Amber Ale 8
- #20 Rebellion Cats Got the Cream Ale 8
- #21 Belgian Moon 8

### Beer Flight 10

Pick any 4 x 5oz. beers.

## BOTTLES + CANS

Stella Artois | Michelob Ultra  
Corona | Dos Equis 7.5  
Corona OR Dos Equis Bucket 27  
Canadian | Pilsner | Kokanee  
Budweiser | Bud Light 7  
Magners Cider <sup>GF</sup> | Strongbow Rosé Cider <sup>GF</sup> 9

## NON-ALCOHOLIC

San Pellegrino (250ml) 4  
Cold Brew 4  
Erdinger (500 ml) 8  
The Smash 5.5  
A fizzy mix of blueberry + rosemary that's refreshingly satisfying.

## COCKTAILS

### DILL PICKLE CAESAR 8.5

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

### COOL CUCUMBER 8.5

1oz. Prairie Organic Cucumber vodka  
soda + cucumber garnish

### COLD BREW DELIGHT 8.5

Cold brew coffee | coconut liqueur  
caramel liqueur | milk + mint

### MOSCOW MULE 10

1oz. vodka | ginger beer | lime juice  
+ lime wedge

### THE QUEEN'S BERRY 10

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

### MAPLE OLD FASHIONED 12

1.75 oz. Knob Creek Smoked Maple Bourbon  
Campari | bitters + orange zest

### SASKATOON BERRY SOUR 13

2oz. Whiskey | Saskatoon berry liqueur  
+ meringue foam

### SANGRIA

Red OR White Wine | liquor + fruit  
Glass | 8  
32 oz Pitcher | 16  
60 oz Pitcher | 28

## RED WINE

### THE HALL RED

Canada 7 | 9 | --

### HERITAGE ROAD SHIRAZ

Australia 9 | 12 | 36

### WOODBIDGE MERLOT

California 9 | 12 | 36

### TRAPICHE RESERVE MALBEC

Argentina 10 | 14 | 40

### ROBERT MONDAVI PRIVATE SELECT CABERNET SAUVIGNON

California 11 | 15 | 43

## WHITE WINE

### 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

### DONA PAULA ROSÉ OF MALBEC

Argentina 9 | 12 | 36

### HENKELL TROCKEN

Germany 9 | -- | --

### RUFFINO PROSECCO

Italy -- | -- | 40

## HALL HAPPY HOUR

HOUSE CUT FRIES <sup>GF</sup> 4  
KETTLE CHIPS <sup>V</sup> 5  
PRAIRIE PEROGIES 6

WINGS 9  
MARGHERITA PIZZA <sup>V</sup> 11  
PEPPERONI PIZZA 11

## EVERY DAY 3 PM - 6 PM

ALL TAPS 6  
REGULAR HIGHBALLS 6  
THE HALL RED + WHITE (6OZ) 6