



SOCIABLES

EATS

HOUSE CUT FRIES ^{GF V} 8.5

with Sriracha aioli
Gravy \$2

SWEET POTATO FRIES ^{GF V} 11.5

with Sriracha aioli

PICKLE SPEARS ^V 13

with Sriracha aioli

PRAIRIE PEROGIES 13.5

Bacon | sour cream + scallion

POUTINE 15.5

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 ^V 15

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

WINGS 1 LB for 17.5

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.

HALL NACHOS ^{GF} 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 ^{GF} 18

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

Grilled OR Blackened Chicken \$6

CHICKEN CHOPPED ^{GF} 21

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

MAINSTAYS

HALL TACOS 17

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

Choose one filling:

BATTERED CAULIFLOWER ^V
FRESH AVOCADO ^V
SMOKED PORK
BLACKENED CHICKEN

Gluten-friendly option available.

CHICKEN FINGERS 17.5

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

PAD THAI BOWL ^{GF} 19.5

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

Your choice chicken OR shrimp

MAC 'N CHEESE 18.5

Elbow macaroni | aged cheddar | cheese
curds | bacon | fresh chives | Grana Padano
+ salt and vinegar kettle chips. Served with
house bread.

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

SPICY TUNA POKE BOWL ^{GF} 23

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

Peaks 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 ^V 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

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 10 | 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 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 ^{GF} 5

PRAIRIE PEROGIES 8

PICKLE SPEARS ^V 8

SALT + VINEGAR
KETTLE CHIPS 8

DRINKS

ALL TAPS 6.5

REGULAR HIGHBALLS 6.5

HALL RED WINE ^(60Z) 6.5

HALL WHITE WINE ^(60Z) 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" - \$16.5 Price: 14" - \$22

The Banger

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

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

The Fresno

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

Price: 10" - \$16.5 Price: 14" - \$22.5

Las Veggies

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

Price: 10" - \$17.5 Price: 14" - \$23.5

Maui Wau

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" - \$15 Price: 14" - \$20

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

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

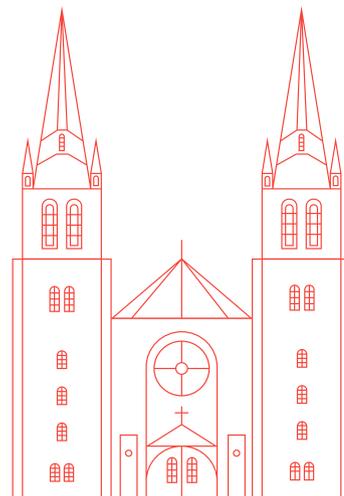
Ya Basic

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	LIONS WINTER ALE BY GRANVILLE 8 Dessert in a glass. Roasted flavours with notes of cocoa, vanilla + toffee.	5.5%	11
2	REBELLION LENTIL CREAM GF 8 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 8 SK California-style with strong woody, toasty notes. Fresh citrus + minty aroma finish.	5.5%	32
4	NOKOMIS BROWN 8 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
6	RICKARDS RED 7.5 A full-flavoured, medium bodied Red ale. Features slight hoppy bitterness balanced with candy-like caramel malt sweetness	5.2%	16

LAGER

7	BOH 7.5 A Saskatchewan tradition. 3 gold medals for brewing excellence. Balanced taste with a floral aroma.	5%	14
8	COORS ORIGINAL 7.5 This Colorado lager delivers a crisp, full flavoured treat.	5%	11
9	COORS LIGHT 7.5 Subtle + easy to drink. Fruity notes with a sweeter, clean finish.	4%	10
10	DISTRICT GERMAN PILSNER 7.5 SK Brilliant gold with moderate carbonation. Noble hops balance with prairie 2-row malt for a unique + refreshing approach.	5%	25
11	GREAT WESTERN BLACK LAGER 7.75 SK 16 select barley malts + fine ingredients from Moosomin + Rosthern, SK. Elaborate malty flavours with a crisp, clean finish.	5%	12
12	HEINEKEN 8.75 Dry, crisp + fresh. Fruity + herbal notes with a bitter finish.	5%	19

TAKE FLIGHT

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

\$11

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

WHEAT

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

IPA

16	PILE O' BONES WHITE IPA 8.5 SK Brewed right here in Regina. It's big on citrus and fruity hop flavours and low on bitterness.	5%	30
17	NOKOMIS IPA 8.5 SK Bold, bitter + punchy flavour. Dry hop varieties throughout this gem.	6.5%	68
18	REBELLION IPA 8.5 SK Gobs of juicy citrus + tropical notes. Pushing hop aroma to the limit without a crushing bitterness.	6.7%	90+
19	KITSILANO JUICY IPA BY GRANVILLE 8.5 Hazy, juicy IPA is dry-hopped with Azacca + Mosaic hops. Perfect for sunsets by the beach.	5.5%	60
20	HOP VALLEY BUBBLE STASH IPA 8.25 Strong, fruit characteristics with notes of blueberry, tangerine + stone fruit.	6.2%	45

STOUT

21	GUINNESS 8.75 Sweet coffee aroma. Ideal balance of bitter and sweet. Smooth + creamy all glass long.	4.2%	40
22	BLACK BRIDGE MILK STOUT 8 SK Aroma of dark chocolate + dried fruit. Rich + smooth with a balanced sweetness.	5.3%	25

LIGHTER SIDE

23	GOOD SPIRIT KOMBUCHA GF 8.75 SK Small-batch kombucha brewed right here in YQR. Refreshing, fizzy + slightly tangy. Ask your server what is on tap today.	--	--
24	STRONGBOW GF 8.5 Light, subtle + aromatic apple with a crisp dry finish.	4.5%	--
25	FLATLANDER CIDER GF 8.75 SK Authentic, hard apple cider with 100% Canadian apples. Made in Saskatoon. Ask your server what is on tap today.	--	--

COCKTAILS

DRINKS

HALL CAESAR 9

1.5 oz. Last Mountain vodka |
savory rimmer + candied bacon garnish

DILL PICKLE CAESAR 9

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

DARK + STORMY 9.5

2 oz. Last Mountain Dark Rum
lime juice + ginger beer

SHAVE N' A HAIRCUT 10

2 oz. Spiced Rum | pepsi
+ topped with Guinness

KENTUCKY MULE 13

2 oz. Maker's Mark | simple syrup
lime + ginger beer

OLD AMIGO 13

2 oz. Casamigos | Grand Marnier
orange bitters | agave + orange peel

PEA BLOSSOM 12

2 oz. Empress Gin | simple syrup + lemon

CHERRY POM COSMO 11

2 oz. Tito's vodka | Last Mountain
Cherry Whiskey | lime + pomegranate
juice

ORANGE CHOCOLATE ICICLE 10

2 oz. Aperol | Creme de cacao | simple
syrup | orange juice + soda

BAR LIST

Social Standard 7

Premium MARKET PRICE

OFF THE VINE

6 OZ | 9 OZ | BOTTLE

RED

THE HALL RED

Canada | 7.5 | 10 | --

WOODBIDGE MERLOT

California | 10 | 13 | 36

WYNDHAM BIN 555 SHIRAZ

Australia | 11 | 15 | 40

SANTA JULIA MALBEC

Argentina | 12 | 16 | 43

TOM GORE CABERNET SAUVIGNON

California | 12 | 16 | 45

WHITE

THE HALL WHITE

Canada | 7.5 | 10 | --

BREE WHITE RIESLING

Germany | 10 | 13 | 36

RUFFINO PINOT GRIGIO

Italy | 11 | 15 | 42

KIM CRAWFORD SAUVIGNON BLANC

New Zealand | 12 | 16 | 45

DREAMING TREE CHARDONNAY

California | 12 | 16 | 45

ROSÉ + BUBBLY

WOODBIDGE WHITE ZINFANDEL

California | 9 | 12 | 32

DOÑA PAULA SPRING ROSÉ

Argentina | 10 | 13 | 36

FREIXENET CORDON NEGRO

Spain | 9 | -- | --

RUFFINO PROSECCO

Italy | -- | -- | 42

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

Coors Lite 7

IMPORT

Stella Artois 7.5

Heineken 7.5

Corona 7.5

Corona Bucket of 5 | 30

SODAS + COOLERS

Vizzy Hard Seltzer (473ml) 9

Bucket of 4 | 30

ZERO PROOF

San Pellegrino (250ml) 4

Heineken 0.0 (355ml) 7

Erdinger (500ml) 8

District Hero (473ml) 7.5



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REGINA

2062 Albert Street, Regina, SK S4P 2T7

(306) 359-1661

GET SOCIAL

@TheHallyQR |   

BRUNCH

Served Sundays Open - 1 PM

THE STANDARD 13

Grilled farmer's sausage OR 4 strips Applewood smoked bacon + 2 eggs

Served with hashbrowns, chopped fruit + toast.

SANTA FE BOWL 15

Sautéed farmer's sausage | red peppers | onions | hashbrowns pico de gallo | nacho cheese + 2 eggs

OMELETTES 13.5

Spinach, bacon + feta

OR

Cheddar, mushroom + bacon

Served with hashbrowns + chopped fruit.

HANGOVER SAMMIE 14

Fried egg | cheddar | bacon | avocado | tomato | lettuce + Sriracha aioli

Served with hashbrowns + chopped fruit.

Add beef patty \$5

Add fried chicken, blackened chicken OR grilled chicken \$6

HALL BENEDICT 16

House-made hollandaise | toasted english muffin | 2 poached eggs crispy prosciutto + chili honey

Served with hashbrowns + chopped fruit.

CALI BREAKFAST PIZZA 16

Garlic olive oil base | bacon | 2 sunnyside eggs | pico de gallo avocado + green onion

ALL DAY CLASSICS

HOUSE CUT FRIES GF V 8.5

with Sriracha aioli

Gravy \$2

CHICKEN FINGERS 17.5

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

CAESAR 14

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

Grilled OR Blackened Chicken \$6

CHICKEN CHOPPED GF 21

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

SOCIAL HALL BURGER 17

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

Add ons: Extra patty \$5 | Bacon \$2.5 | Aged cheddar, mushrooms and/or gravy \$2 ea. | Gluten free bun \$2.5

SUNDAY FUNDAY

Hall Happy Hour ALL DAY

Caesars 6 ALL DAY | Sangria 6 ALL DAY



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Caesar Salad

Small- \$7 Large- \$14

Social Salad

Small- \$5 Large- \$10

Pickle Spears (\$13)

Prairie Perogies (\$13.5)

Wings (\$17.5)

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



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