

## 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

**DILL PICKLE KETTLE CHIPS** <sup>V</sup> 9  
House dill pickle seasoning

**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 High Key Jolly Roger Irish Red Ale 8
- #2 Original 16 7.5
- #3 Boh 7
- #4 Granville Island Sip Easy Lager 8
- #5 Coors Organic 7.5
- #6 District Light Lager 8
- #7 Original 16 Prairie White 7.5
- #8 Belgian Moon 7
- #9 Black Bridge Wheat Burst 8.5
- #10 Rebellion Solo Crush 8
- #11 Nokomis IPA 8
- #12 High Key Pink IPA 8
- #13 Black Bridge Milk Stout 8.5
- #14 Great Western Radler 7.5
- #15 Nokomis Summer Sour 8.5

### Beer Flight 10

Pick any 4 x 5oz. beers.

## BOTTLES + CANS

Corona 7.5  
Corona Bucket 27  
Canadian | Pilsner | Kokanee  
Budweiser | Bud Light 7  
Strongbow | Strongbow Rosé Cider <sup>GF</sup> 9

## NON-ALCOHOLIC

San Pellegrino (250ml) 4  
Cold Brew 4  
Erdinger (500 ml) 8  
Coors Edge 7

## COCKTAILS

- DILL PICKLE CAESAR 8.5**  
1oz. Lucky Bastard Dill Pickle vodka  
savory rimmer
- COOL CUCUMBER 8.5**  
1oz. Prairie Organic Cucumber vodka  
soda
- MOSCOW MULE 10**  
1oz. vodka | ginger beer | lime juice
- THE QUEEN'S BERRY 10**  
2oz. Blueberry vodka | agave  
pomegranate juice | lime + a splash  
of ginger ale

### OLD FASHIONED 12

2 oz. Jim Beam Bourbon | sugar |  
bitters

### SANGRIA

Red OR White Wine | liquor + fruit  
Glass | 8  
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
- 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
- RUFFINO PROSECCO**  
Italy -- | -- | 40



# CATHEDRAL SOCIAL HALL

## HALL HAPPY HOUR

HOUSE CUT FRIES <sup>GF</sup> 4  
DILL PICKLE 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