

BEER

HOME BREW *Lager* \$5.5

ALL OF THE DRAFT - 14oz \$6.5

COORS BANQUET *Lager*
 COORS LIGHT *Light Lager*
 BELGIAN MOON *Belgian Style Witbier*
 GRANDVILLE WINTER ALE *Ale*
 BUD *Lager*
 ALEXANDER KEITH'S *IPA*
 TROLLEY 5 FIRST CRUSH *WIPA*
 TROLLEY 5 HIGH FIVE *IPA*
 EIGHTY EIGHT NIGHT GALLERY *NEPA*
 WILD ROSE WRASPBERRY *Raspberry Ale*
 VILLAGE BLONDE *Blonde Ale*
 BANDED PEAK PLAINSBREAKER *Wheat Ale*
 PHILLIPS BLUE BUCK *Ale*
 LEGEND 7 SERPENS *Pilsner*
 TOOL SHED FLAT CAP *Stout*
 LAST BEST DIRTY BIRD *Black Lager*
 ALLEY KAT APRIKAT *Apricot Ale*
 PARALLEL 49 JERKFACE 9000 *Wheat Ale*
 COLD GARDEN ONE SUMMER IN SASKATOON *Saison*

SMALL CANS - 355ML \$5.75

MOLSON CANADIAN
 MILLER HIGH LIFE
 COORS LIGHT
 HEINKEN
 BUD
 BUD LIGHT
 BUD PROHIBITION NON-ALCOHOLIC
 CORONA
 TROLLEY FIVE HIGH FIVE
 TROLLEY FIVE TURNTABLE
 SMIRNOFF
 HEY Y'ALL

TALL CANS - 473ML \$6.75

OLD STYLE PILSNER
 MILLER LITE
 COORS BANQUET
 RICHARDS RADLER
 STRONGBOW
 GLUTENBERG

COCKTAILS

SHAFT ON DRAFT \$7- 2oz

PALOMA \$10 - 1.5oz

CLASSIC MARGARITA
 MOSCOW MULE
 APEROL SPRITZ
 OLD FASHIONED
 NEGRONI
 MANHATTAN

WINE

BY THE GLASS 5oz-\$7.5 / 8oz-12

H&A *Cabernet*
 H&A *Pinot Grigio*

REDS BY THE BOTTLES

RUN RIOT *Pinot Noir* \$50
 SAMUEL WYNN *Cabernet Sauvignon* \$45
 MAS BUSCADOS *Tempranillo* \$35

WHITES BY THE BOTTLES

MATUA *Sauvignon Blanc* \$40
 EMBRAZEN *Chardonnay* \$45
 GUNDERLOCH FRITZ *Riesling* \$40

ROSE BY THE BOTTLE

CHATEAU ST. JEAN *Sparkling Rose* \$45
 CHATEAU ST. JEAN *Rose* \$45

BUBBLES

MODELLO MASI *Prosecco* \$40
 MASOTTINA *Prosecco* \$50
 VEUVE CLIQUOT *Champagne* \$110

CANNED WINE SERVINGS - 8oz \$9.5

BIG HOUSE *Zinfandel*
 BIG HOUSE *Pinot Grigio*
 BIG HOUSE *Rose*
 BOLLICINI *Sparkling White*

HIGHBALL - 1oz \$6.25

PREMIUM - 1oz \$7.75

ULTRA - 1oz \$12.25

HAPPY HOUR 3-6PM MON-FRI ALL DAY SUN

\$4 HOME BREW, HOUSE WINE, AND HIBALLS

MON BEER, PIZZA & WINE 3PM-CLOSE

• \$4 HOME BREW & HOUSE WINE • 1/2 PRICE PIZZA

TUES WING NIGHT 3PM-CLOSE

• \$4.75 LOCAL BEERS • \$5.99 WING NIGHT

WED LOCALS ONLY 6PM-CLOSE

\$3.50 ALMOST EVERYTHING | HOME BREW, HIBALLS, TEQUILA, 5oz WINE

THUR TACOS & TALLIES 3PM-CLOSE

• \$5.50 PILSNER CAN • \$3 TACOS

FRI HAPPY HOUR 3PM-6PM

• \$6 SHAFT & \$6 MULE DURING HAPPY HOUR

SAT BRUNCH SPECIALS 10AM-3PM

• \$20 BOTTLES OF BUBBLES
 • \$6 SHAFTS • \$6 CAESAR

SUN BRUNCH SPECIALS 10AM-3PM

• \$20 BOTTLES OF BUBBLES
 • \$6 SHAFTS • \$6 CAESAR
PLUS! ALL DAY HAPPY HOUR!
 • \$20 PITCHERS OF COORS
 • \$4 TEQUILA & JAMESON

LATE NIGHT
 AFTER 11PM

PIZZA
 CHIPS & GUAC
 WINGS & CAULIFLOWER



@homeandawayyc

SHAREABLES

MINI CORNDOG LOLLIPOPS \$10.95

all beef dog, creamy honey mustard dip

CHICKEN WINGS OR CRISPY CAULIFLOWER \$14.50

choice of one of the following:

H&A HOT ranch, crumbled blue cheese, chives

S&P h&a pepper blend, sea salt, jalapeño lime aioli, chives

HOMESTYLE (w) honey, fresh herbs, chipotle crema (c) queso fresco, pico de gallo, chipotle crema, cilantro

H&A NACHOS \$21.95

mexi cheese blend, black beans, corn, pickled jalapeño served with side of pico de gallo & sour cream

MAKE IT 'TOT-CHOS'! tater tots instead of chips! **ADD 3.5**

ADD home-made guac 3

CHIPS & GUAC' \$9.95

warm tortilla chips, home-made guacamole, pico de gallo

TATER TOTS OR FRENCH FRIES \$7.50

no surprises here... exactly what you think they are

WARM SALTED PRETZELS \$8.00

creamy honey mustard

HOME-MADE CHICKEN TENDIES \$14.50

36 hour buttermilk & herb marinade, h&a honey hot dip, dill pickles, micro acres greens

ADD fries, tater tots, h&a caesar or side line greens 3

TACOS

served on warm flour tortillas – 3 per order
gluten free corn tortillas available by request

ADD an extra taco for 4.5

ADD french fries, tater tots, h&a caesar or side line greens 3

BRAISED PORK TACOS \$13.95

cabbage, pico de gallo, queso fresco, cilantro, radish, chipotle crema

ROASTED CAULIFLOWER TACOS \$13.95

cabbage, pico de gallo, queso fresco, cilantro, radish, chipotle crema

FRIED SHRIMP TACOS \$15.00

cabbage, sundried tomato & chili relish, queso fresco, cilantro, green goddess dressing

BURGERS & HANDHELDS

all burgers & handhelds served with a choice of:

french fries, tater tots, h&a caesar or side line greens

SUBSTITUTE gluten free multi-grain care bakery bun 3

H&A BURGER ROSTER

fresh ground alberta angus beef... no filler – cooked medium served on a butter toasted bun. choice of one of the following:

▶ **THE 'HONEY'** \$15.95

lettuce, tomato, white onion, dill pickle, `merican cheese, h&a burger sauce

▶ **THE 'BEST FRIEND'** \$17.50

smoked bacon, lettuce, tomato, white onion, dill pickle, `merican cheese, h&a burger sauce

▶ **THE 'FUN GUY'** \$18.95

smoked bacon, herb roasted mushroom, arugula, pickled red onion, tomato, mozzarella, garlic aioli

BRAISED PORK SANDWICH \$14.95

h&a barbecue sauce, dill pickle, creamy cabbage slaw, fried pickled red onion, garlic aioli – on a butter toasted bun

'TALK VEGAN TO ME' BURGER \$14.50

black bean patty, lettuce, tomato, cucumber, pickled red onion, smashed avocado, vegan mayo – on a toasted, multi-grain care bakery bun

TIJUANA CHICKEN WRAP \$17.00

cabbage, free range chicken breast, shredded mexi cheese, avocado, cherry tomatoes, corn, black beans, cilantro, jalapeño lime dressing, h&a hot sauce

FRIED CHICKEN SANDWICH

buttermilk & herb marinated alberta chicken on a butter toasted bun. choice of one of the following:

▶ **HOMESTYLE** \$15.95

creamy cabbage slaw, pickled red onion, chipotle aioli

▶ **SOUTHERN F&#%'IN' HOT** \$16.50

lettuce, dill pickle, chili dust, buffalo glaze, garlic aioli

▶ **DELUXE** \$18.95

smoked bacon, `merican cheese, lettuce, tomato, dill pickle, buttermilk ranch

PIZZA

SUBSTITUTE gluten free care bakery flatbread 3

O.G. PEPPERONI \$18.95

classic tomato sauce, mozzarella, parmesan, pepperoncini
ADD herb roasted mushroom 2.5

CALI' SHRIMP \$20.95

classic tomato sauce, mozzarella, sundried tomato & chili relish, green goddess dressing, micro acres greens

MARGHERITA \$18.50

classic tomato sauce, mozzarella, parmesan, cherry tomatoes, fresh basil puree, arugula

PINEAPPLE EXPRESS \$19.50

classic tomato sauce, mozzarella, smoked ham, pineapple, pickled jalapeños

SALADS & BOWLS

BAJA CHICKEN SALAD \$17.50

artisan greens, free range chicken breast, shredded mexi cheese, avocado, cherry tomatoes, corn, black beans, cilantro, radish, toasted pepitas, jalapeño lime dressing

MAKE IT F&#%'IN' HOT southern spice your chicken breast

H&A CAESAR \$12.50

romaine, kale, fried foccacia, parmesan, smoked bacon, classic caesar dressing

ADD free range chicken breast 4.5

SIDE LINE GREENS \$12.50

artisan greens, pickled red onion, cherry tomatoes, cucumber, radish, h&a vinaigrette

ADD free range chicken breast 4.5

TRACK & FIELD BOWL \$15.95

warm quinoa, cauliflower, butternut squash, green garbanzo beans, cherry tomatoes, cucumber, arugula, toasted pepitas, vegan green goddess dressing

BBQ CHICKEN BOWL \$17.50

warm jasmine rice, free range chicken breast, pico de gallo, black beans, corn, queso fresco, cilantro, radish, cabbage, tortilla chips, micro acres greens, h&a barbecue sauce

DESSERTS

DEEP FRIED BANANA CHEESECAKE \$7.95

cinnamon sugar, whipping cream, caramel

FRIED OREOS \$6.95

icing sugar, vanilla ice cream, caramel

SCOOP OF VANILLA ICE CREAM \$1.95

...the kind you were raised on

