

H&A DAILY FEATURES!

MONDAY ALL DAY

1/2 PRICE PIZZA

\$4²⁵ HOME BREW (1.4oz) & HOUSE WINE (5oz)

TUESDAY ALL DAY

1/2 PRICE WINGS

*with the purchase of a beverage

\$5⁷⁵ LOCAL & CRAFT BEERS (1.4oz)

WEDNESDAY ALL DAY

\$12 HOMEY BURGER WITH SIDE

\$5⁷⁵ TROLLEY 5 BEERS (1.4oz)

1/2 PRICE BOTTLES OF WINE

\$5 JAMESON (1oz)



THURSDAY ALL DAY

ALL TACOS \$4

\$5⁷⁵ HECHO TEQUILA SODA (355ML)

& PILSNER TALL CANS (473ML)

FRIDAY 3PM-6PM

\$6²⁵ SHAFT ON DRAFT (2oz) & MOSCOW MULES (1.5oz)

SATURDAY 11AM-3PM

\$21 BOTTLE OF BUBBLES

\$6²⁵ SHAFT ON DRAFT (2oz) | \$6²⁵ CAESAR (1oz)

SUNDAY

11AM
-3PM

\$21 BOTTLE OF BUBBLES

\$6²⁵ SHAFT ON DRAFT (2oz) | \$6²⁵ CAESAR (1oz)

ALL DAY
HAPPY
HOUR

\$21 PITCHER OF COORS

\$4²⁵ TEQUILA & JAMESON (1oz)

SHAREABLES

WINGS GF \$17.95

- H&A Hot - house made hot sauce, ranch
- S&P - H&A pepper blend, sea salt, jalapeño aioli
- Homestyle - honey, chipotle aioli, fresh herbs

DELUXE TOTS V GF \$14.50

Tater tots, queso fresco, pico de gallo, chipotle aioli

NACHOS V GF \$24.95

Nacho cheese blend, black beans, corn, **1/2 ORDER \$15**
pickled jalapeños, pico de gallo, served with sour cream and roasted salsa

Add house-made guac, ground beef, chicken, or pork \$5

CHIPS N DIP V GF \$12.95

Warm tortilla chips, with a choice of house-made guacamole, and pico de gallo, or house made hummus and tzatziki

LOCO BREAD \$11.95

Hand stretched dough, H&A pepper blend, nacho cheese blend, feta, house made marinara

Served with choice of: chipotle aioli, garlic aioli or ranch

CHICKEN TENDIES GF \$14.95

Buttermilk marinated chicken thighs, H&A honey hot dip, dill pickles, fresh herbs

DEEP FRIED PICKLES V GF \$11.95

Cajun seasoned pickles served with garlic aioli

CHICKEN SLIDERS \$12.95

Butter toasted bun, garlic aioli, dill pickle

- Buffalo - H&A hot sauce, nacho cheese
- BBQ - House made BBQ sauce

Add side of fries, tots, soup, salad, or caesar \$5

SALADS & BOWLS

CHIPOTLE BBQ CHICKEN BOWL GF \$18.95

BBQ Chicken, seasoned rice, beans, corn, fresh salsa, queso fresco, citrus dressed cabbage, guacamole, nacho chips, chipotle aioli

MEDITERRANEAN RICE BOWL V GF \$16.95

Seasoned rice, sautéed bell peppers, onions, zucchini, pickled red cabbage, grape tomatoes, cucumbers, house made hummus tzatziki and feta

Add pulled chicken or pork \$5

FIELD GREENS SALAD V GF \$13.75

Artisan greens mix, dried cranberries, roasted squash, maple sesame vinaigrette, pickled onions, feta, toasted sunflower seeds

Add pulled chicken or pork \$5

CAESAR SALAD \$13.95

Romaine, kale, focaccia croutons, parmesan, smoked bacon, classic caesar dressing

Add pulled chicken or pork \$5

GOOD SOUP \$13.95

We're making it up as we go along, ask your server. **CUP \$6.95**

PIZZA

ZOOMER V \$20.95

Parmesan cream sauce, mozzarella, parmesan, herb roasted mushrooms, pepperoncini, H&A honey hot sauce, fresh herbs

MAUI \$20.95

Classic tomato sauce, mozzarella, chili pineapple, capicola ham, green onions

TUSCAN V \$20.95

Classic tomato sauce, mozzarella, basil aioli, sun dried tomatoes, spinach, green peppers, feta, red onion

CHICKEN BACON RANCH \$20.95

Parmesan cream sauce, nacho cheese blend, pickled onion, bacon, chicken, arugula, ranch

OG PEPPERONI \$20.95

Classic tomato sauce, mozzarella, parmesan, pepperoncini

HANDHELDS

All burgers and wraps come with a choice of fries, tots, daily soup, house salad, or caesar salad

Add American cheese, or bacon to any sandwich \$2.50

Add Gravy \$2.50

HONEY BURGER \$17.95

Chuck patty, lettuce, tomato, white onion, dill pickle, American cheese, H&A burger sauce

Add an extra patty \$6

FUN GUY BURGER \$18.95

Chuck patty, roasted mushrooms, mozzarella, rosemary tomato jam, pickled cabbage, garlic aioli

Add an extra patty \$6

THE G.O.A.T. BURGER \$18.95

Chuck patty, bacon, smoked goat cheese, crispy onions, jalapeño relish, lettuce, honey dijon aioli

Add an extra patty \$6

HOME STYLE FRIED CHICKEN SANDWICH \$17.95

Buttermilk fried chicken, creamy cabbage slaw, pickled red onion, chipotle aioli

SOUTHERN HOT FRIED CHICKEN SANDWICH \$17.95

Buttermilk fried chicken, lettuce, dill pickles, H&A chili dust, buffalo glaze, garlic aioli

CALI CLUB \$17.45

Pulled chicken, bacon, mixed cheese, lettuce, tomato, garlic aioli, guacamole

HOME DAWG \$17.45

Jumbo hot dog with house made tomato jam, jalapeño relish, dijon aioli, pickled red onion, micros greens

QUESADILLA \$17.50

Nacho cheese blend, queso fresco, black beans, roasted corn, green onion, pico de gallo, chipotle aioli. Served with roasted tomato salsa and sour cream

Add chicken or pork \$5

BUFFALO CHICKEN WRAP \$18.95

Buffalo glazed fried chicken, pickled red onion, smoked bacon, nacho cheese blend, pickles, tomato, romaine, ranch, H&A hot sauce

CRISPY CHICKEN CAESAR WRAP \$18.95

Buttermilk fried chicken, bacon, parmesan, sun dried tomatoes, romaine lettuce, kale, caesar dressing

TACOS V GF \$15.95

Choice of pulled chicken, pork or roasted mushrooms, citrus dressed slaw, pico de gallo, queso fresco, chipotle aioli, pickled onion, micro radish.

Add side of fries, tots, soup, salad, or caesar \$5

SWEETS

MINI DONUTS \$6.95

Cinnamon sugar mini donuts, brown sugar caramel dipping sauce

SCOOP OF VANILLA ICE CREAM \$2



V = Vegan option available, ask your server GF = Gluten Free

DRAFT LIST 14oz *prices include GST

HOME BREW Parallel 49 Lager	\$6.50
COORS BANQUET Lager	\$7.25
BELGIAN MOON Wibier	
BUD LIGHT Light Lager	
ANNEX ALES ROTATING TAP Ask your Server	
GRANVILLE WINTER ALE Winter Warmer	
GRIZZLY PAW RUTTING ELK RED Amber Ale	
ALEXANDER KEITHS IPA	
TROLLEY 5 ROTATING TAP Ask your Server	
TROLLEY 5 FIRST CRUSH WIPA	
EIGHTY EIGHT NIGHT GALLERY NEPA	
VILLAGE WIT White Wheat Ale	
BANDED PEAK MOUNT CRUSHMORE Pilsner	
SEA CHANGE PRAIRIE FAIRY Blackberry Wheat	
PHILLIPS DINOSAUR Stone Fruit Sour	
PARALLEL 49 TRASH PANDA Hazy IPA	
LAST BEST ROTATING TAP Ask your Server	
FAHR HEFE Hefeweizen	
OL' BEAUTIFUL BRASS MONKEY Blood Orange Blonde	
WILD ROSE WRASPBERRY Fruit Ale	
STRONGBOW Cider	

WINE *prices include GST

Glass Pour	5oz - \$7.5 / 8oz - \$12.00
H&A CABERNET	
H&A PINOT GRIGIO	

REDS BY THE BOTTLE

*prices do not include GST

CASTILLO DE MONSERAN Garnacha	\$35
FOUR STAR Pinot Noir	\$45
WOODWORK Cabernet Sauvignon	\$50

WHITES BY THE BOTTLE

*prices do not include GST

ALDIS LAGEDER RIFF Pinot Grigio	\$40
MISSION HILL ESTATE SERIES Sauv Blanc	\$45
CHATEAU ST. JEAN Chardonnay	\$50

ROSE BY THE BOTTLE

*prices do not include GST

OFFSHORE HANG TEN Pinot Grigio / Zweigelt	\$40
MAISON NO. 9 Grenache / Cinsault	\$60

BUBBLES BY THE BOTTLE

*prices do not include GST

MIONETTO Prosecco	\$40
MIONETTO Rosé Prosecco	\$40

CANS *prices include GST

355ml	\$7.25
MOLSON CANADIAN	
COORS LIGHT	
HEINEKEN	
BUDWEISER	
BUD LIGHT	
CORONA	
ARIZONA HARD GREEN TEA	
VIZZY WATERMELON LEMONADE	
HECHO TEQUILA SODA	\$8.25
BASK GREEN TEA PEACH Hard Sparkling Water	
473ml	\$8.25
OLD STYLE PILSNER	
COORS BANQUET	
BANDED PEAK FIRED UP	
STRONGBOW	
STRONGBOW ROSE CIDER	
GLUTENBERG BLONDE	
GUINNESS	

COCKTAILS 1.5oz

*prices include GST

H&A OLD FASHIONED	\$11.00
H&A PALOMA	
H&A COCONUT PINEAPPLE MARGARITA	
APEROL SPRITZ	
DARK & STORMY	
H&A SANGRIA	
MOSCOW MULE with Annex Soda	

HIGHBALL 1oz	\$7.25
PREMIUM LIQUOR & SPIRITS 1oz	\$8.25
ULTRA-PREMIUM LIQUOR 1oz	\$12.25

NON-ALCOHOLIC

*prices include GST

REDBULL ENERGY DRINK	
REDBULL SUGAR FREE	
REDBULL RED EDITION	
ANNEX SODA GINGER BEER	
ANNEX SODA SASKATOON LEMONADE	
VILLAGE CRAFT Blonde	\$7.25
SASKATOON SPRITZ	



H&A HAPPY HOUR

MONDAY – FRIDAY 3-6PM & ALL DAY SUNDAY

SNACKS

CHIPS N' SALSA \$4

Warm tortilla chips, house made roasted salsa

DEEP FRIED PICKLES \$4

Cajun seasoning, garlic aioli

CHICKEN SLIDER \$4

Pulled buffalo chicken, mexi cheese, garlic aioli
or

Pulled BBQ chicken, garlic aioli, dill pickle

TACOS \$4

Choice of: braised pork, roasted mushroom, roasted chicken

DRINKS

HOME BREW \$4²⁵

Parallel 49 Lager 14oz

HOUSE WINE \$4²⁵

Pinot Grigio or Cab Sauv 5oz

HIBALLS \$4²⁵

1oz

★ \$6²⁵ MULES (1.5oz) & SHAFTS (2oz)

on Fridays

★ \$21 PITCHERS OF BUD LIGHT (60oz)

★ \$4²⁵ TEQUILA & JAMESONS (1oz)

All Day Sunday