H&A DAILY FEATURES!

MONDAY 1/2 PRICE PIZZA \$4²⁵ HOME BREW(1402) & HOUSE WINE (502)

TUESDAY 1/2 PRICE WINGS with the purchase of a beverage \$575 LOCAL & CRAFT BEERS(1402)

WEDNESDAY \$12 HOMEY BURGER WITH SIDE \$575 TROLLEY 5 BEERS(14az) 1/2 PRICE BOTTLES OF WINE \$5 JAMESON(1az) THURSDAY ALL TACOS \$4 \$5⁷⁵ HECHO TEQUILA SODA(355ml) & PILSNER TALL CANS(473ml)

FRIDAY 3PM-6PM \$6²⁵ SHAFT ON DRAFT(2m) & MOSCOW MULES(1.5m)

SATURDAY 11AM-3PM \$21 BOTTLE OF BUBBLES \$6²⁵ SHAFT ON DRAFT(2m) | \$6²⁵ CAESAR(1m)

SUNDAY S21 BOTTLE OF BUBBLES \$6²⁵ SHAFT ON DRAFT(2m) | \$6²⁵ CAESAR(1m)

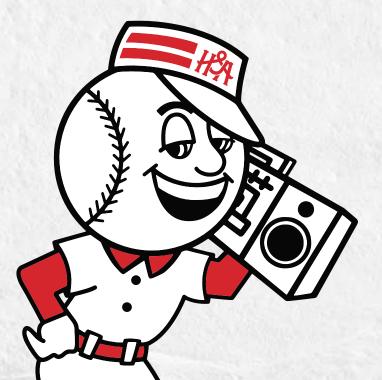
> ALL DAY HAPPY HOUR \$425 TEQUILA & JAMESON(1m)

SHAREABLES

WINGS GF • H&A Hot - house made hot sauce, ranch • S&P - H&A pepper blend, sea salt, jalapeño aioli • Homestyle - honey, chipotle aioli, fresh herbs	\$17.95
DELUXE TOTS V GF Tater tots, queso fresco, pico de gallo, chipotle aioli	\$14.50
pickled jalapeños, pico de gallo, served with sour crea and roasted salsa	
Add house-made guac, ground beef, chicken, or pork	\$5
CHIPS N DIP V GF Warm tortilla chips, with a choice of house-made guace and pico de gallo, or house made hummus and tzatziki	
LOCO BREAD Hand stretched dough, H&A pepper blend, nacho cheese blend, feta, house made marinara Served with choice of: chipotle aioli, garlic aioli or ranc.	\$11.95
CHICKEN TENDIES GF Buttermilk marinated chicken thighs, H&A honey hot dip, dill pickles, fresh herbs	\$14.95
DEEP FRIED PICKLES V GF Cajun seasoned pickles served with garlic aioli	\$11.95
CHICKEN SLIDERS Butter toasted bun, garlic aioli, dill pickle • Buffalo - H&A hot sauce, nacho cheese • BBQ - House made BBQ sauce	\$12.95
Add side of fries, tots, soup, salad, or caesar	\$5

Salads & Bowls

CHIPOTLE BBQ CHICKEN BOWL GF BBQ Chicken, seasoned rice, beans, corn, fresh salsa, queso fresco, citrus dressed cabbage, guacamole, nacho chips, chipotle aioli	\$18.95
MEDITERRANEAN RICE BOWL V GF Seasoned rice, sautéed bell peppers, onions, zucchini, pickled red cabbage, grape tomatoes, cucumbers, house made hummus tzatziki and feta	\$16.95
Add pulled chicken or pork	\$5
FIELD GREENS SALAD V GF Artisan greens mix, dried cranberries, roasted squash, maple sesame vinaigrette, pickled onions, feta, toaster sunflower seeds	\$13.75 d
Add pulled chicken or pork	\$5
CAESAR SALAD Romaine, kale, focaccia croutons, parmesan, smoked bacon, classic caesar dressing	\$13.95
Add pulled chicken or pork	\$5
GOOD SOUP We're making it up as we go along, ask your server.	\$13.95 CUP \$6.95



PIZZA

ZOOMER V Parmesan cream sauce, mozzarella, parmesan, herb ro mushrooms, pepperoncini, H&A honey hot sauce, fresh	
MAUI Classic tomato sauce, mozzarella, chili pineapple, capicola ham, green onions	\$20.95
TUSCAN V Classic tomato sauce, mozzarella, basil aioli, sun dried tomatoes, spinach, green peppers, feta, red onion	\$20.95
CHICKEN BACON RANCH Parmesan cream sauce, nacho cheese blend, pickled onion, bacon, chicken, arugula, ranch	\$20.95
DG PEPPERONI Classic tomato sauce, mozzarella, parmesan, pepperoncini	\$20.95

HANDHELDS

	ll burgers and wraps come with a choice of fries, tots, aily soup, house salad, or caesar salad	
	dd American cheese, or bacon to any sandwich dd Gravy	\$2.50 \$2.50
С	DMEY BURGER huck patty, lettuce, tomato, white onion, dill pickle, merican cheese, H&A burger sauce	\$17.95
A	dd an extra patty	\$6
С	UN GUY BURGER huck patty, roasted mushrooms, mozzarella, rosemary omato jam, pickled cabbage, garlic aioli	\$18.95 ′
A	dd an extra patty	\$6
С	HE G.O.A.T. BURGER huck patty, bacon, smoked goat cheese, crispy nions, jalapeño relish, lettuce, honey dijon aioli	\$18.95
A	dd an extra patty	\$6
B	OME STYLE FRIED CHICKEN SANDWICH uttermilk fried chicken, creamy cabbage slaw, pickler ed onion, chipotle aioli	\$17.95
B	OUTHERN HOT FRIED CHICKEN SANDWICH uttermilk fried chicken, lettuce, dill pickles, H&A chili d uffalo glaze, garlic aioli	\$17.95 lust,
P	ALI CLUB ulled chicken, bacon, mixed cheese, lettuce, tomato, arlic aioli, guacamole	\$17.45
Ju	DME DAWG umbo hot dog with house made tomato jam, jalapeño lish, dijon aioli, pickled red onion, micros greens	\$17.45
N rc	UESADILLA acho cheese blend, queso fresco, black beans, pasted corn, green onion, pico de gallo, chipotle aioli. erved with roasted tomato salsa and sour cream	\$17.50
A	dd chicken or pork	\$5
Buss	UFFALD CHICKEN WRAP uffalo glazed fried chicken, pickled red onion, noked bacon, nacho cheese blend, pickles, tomato, omaine, ranch, H&A hot sauce	\$18.95
B	RISPY CHICKEN CAESAR WRAP uttermilk fried chicken, bacon, parmesan, sun dried omatoes, romaine lettuce, kale, caesar dressing	\$18.95
C	ACDS V GF hoice of pulled chicken, pork or roasted mushrooms, itrus dressed slaw, pico de gallo, queso fresco, chipotl ickled onion, micro radish.	\$15.95 e aioli,
	dd side of fries, tots, soup, salad, or caesar	\$5
8	BWEETS	

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 \$6.50 HOME BREW Parallel 49 Lager **COORS BANQUET** Lager \$7.25 **BELGIAN MOON** Witbier **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 DINOSOUR** Stone Fruit Sour PARALLEL 49 TRASH PANDA Hozy 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
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50z - \$7.5 / 80z - \$12.00 **Glass** Pour **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

PANS *prices include GST \$7.25 355ml **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** \$8.25 473ml **OLD STYLE PILSNER COORS BANOUET BANDED PEAK FIRED UP** STRONGBOW STRONGBOW ROSE CIDER **GLUTENBERG BLONDE** GUINNESS

COCKTAILS 1.5oz *prices include GST

\$11.00

H&A OLD FASHIONED 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 102	\$12.25

NON-ALCOHOLIC

\$5.00

*prices include GST **REDBULL ENERGY DRINK REDBULL SUGAR FREE REDBULL RED EDITION** NNEX **ANNEX SODA GINGER BEER ANNEX SODA SASKATOON LEMONADE**

VILLAGE CRAFT Blonde SASKATOON SPRITZ

\$7.25

HOME

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

TACDS \$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 502

HIBALLS \$425 loz

* \$6²⁵ MULES (1.5oz) & SHAFTS (2oz) on Fridays

HOME

* \$21 PITCHERS OF BUD LIGHT (60oz) * \$425 TEQUILA & JAMESONS (1oz) All Day Sunday

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