Bar Lunch |11:00am-4:00pm|



SNACKS

HOUSE FRIED PO	TATO CHIPS (V) Balsamic Glaze, Parmesan	5
CITRUS & HERB MARINATED OLIVES (VG,GF)		5
MINTED HARISSA HUMMUS (VG) Grilled Garlic Pita Bread		8
ROAST GARLIC & PARMESAN YAM FRIES (V) Chipotle Mayo		10
	<u>AP</u> PETIZERS / <u>SH</u> AREABLES	
CHEF'S FEATURE	SOUP Garlic Toast	12
CALAMARI (S) Togarashi Seasoning, Fried Banana Peppers, Red Onion, Cucumber, Wakame Lime Aioli, Grilled Lemon		21
NAGYMAMA'S PEROGIES (P) Bacon, Caramelized Onions, Chive Truffle Sour Cream		14
CRISPY BRUSSEL SPROUTS(VG) Smoked Maple Syrup, Sherry Vinegar, Almonds, Chili Flakes		14
WINGS (11b) (Serve	ed with Smoky Ranch Dip) Honey, Garlic & Sesame or HALO High Octane Hot Wings or Salt & Pepper or Motley Que 'Sticky Fixx' BBQ (American Royal, Best Sauce on the Planet Winner 2021)	22
TACOS (3) All serv	ed with Flour Tortillas, House Made Queso Fresco, Avocado, Corn & Black Bean Succotash	
Choice of -	Beef Barbacoa or Pulled Cajun Chicken or Garlic & Spice Marinated Portabello Mushroom (V)	21 19 18
FLATBREADS		
Margherita (V) Tomato, Mozzarella, Roast Garlic, Sundried Tomato Pesto, Arugula Tandoori Chicken Spiced Honey, Red Onion, Jalapeno, Cilantro		20 20
	<u>SA</u> LADS	
HOUSE SALAD (V, VGO) Mixed Greens, Red Onion, Goat Cheese, Blueberries, Candied Walnuts, Pickled Sour Cherries, Maple Mustard Vinaigrette		18
HALO CAESAR SALAD (S, P) Chopped Kale & Romaine, Classic Anchovy Parmesan Dressing, Focaccia Croutons, Grana Padano, Crisp Pancetta		19
WATERMELON &	FETA SALAD (V, VGO) Mixed Greens, Mint, Red Onion, Farro, Pine Nuts, Balsamic Vinaigrette	18
CHEF'S 'ALL-DAY BREAKFAST' COBB SALAD (P) Romaine Lettuce, Crisp Bacon, Avocado, Red Onion, Marinated Portabello Mushrooms, Cherry Tomatoes, Soft Boiled Egg, Buttermilk & Blue Cheese Dressing, Sunflower Seeds		22
For all salads:	Add Grilled Brown Sugar & Balsamic Glazed Chicken Breast (GF) Add 5oz Sesame, Lime & Honey Grilled Atlantic Salmon (S, GF) Add 6oz Grilled Albertan Striploin with Ancho Chili Butter (GF) Add 5pc Garlic & Herb Shrimp (S, GF) Add Sticky Glazed Maple Miso Tofu (VG)	+9 +18 +24 +12 +10

V- Vegetarian, VG- Vegan, VGO—Vegan Option, GF- Gluten Free, S- Contains Seafood, N - Contains Nuts, P - Contains Pork Please let your server know of any allergies or dietary requirements and we will be happy to accommodate you.



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SANDWICHES & LARGER PLATES

All Sandwiches served with choice of Fries, Soup or Green Salad.

(Upgrade to Sweet Potato Fries, or Caesar Salad (S) + 2, Upgrade to Classic Poutine + 5)

All Sandwiches are available on Gluten Free Bread (GF) + 3

CHEF'S FEATURE SANDWICH Please ask your server for today's specialty		
HALO SIGNATURE BURGER (P) House Made 6oz Beef Patty, Pancetta, Tomato Pickle Jam,		
Caramelized Onions, Cheese, Smoky Ranch, Shredded Lett Add Extra Bacon Add Fried Egg Add Extra Patty	uce	+ 5 + 4 + 10
OPEN FACED ALBERTAN STEAK SANDWICH 6oz Spic Caramelized Onions, Chimichurri, Arugula, Toasted French B		32
CHICKPEA & ROASTED VEGETABLE PITA SANDWIC Roast Peppers, Zucchini & Onions, Crispy Spiced Chickpeas		22
BUFFALO CHICKEN WRAP (P, S) Choice of Crisp Fried of Romaine Lettuce, Grana Padano, Caesar Dressing, Flour To		24
CLASSIC REUBEN Shaved Beef Pastrami, Sauerkraut, Swis	ss Cheese, Russian Dressing, Marble Rye Bread	22
CHARGRILLED 60z ALBERTAN STRIPLOIN Ancho Chili Seasoned Fries, Red Wine Demi	Butter, Roast Portabello Mushroom, Wilted Greens,	32
BUTTER CHICKEN Basmati Rice, Rich Tomato Butter Sauce	e, Cucumber Raita, Grilled Naan	30
HALO FISH & CHIPS (S) '5 of Diamonds' Beer Battered Cod, Seasoned Fries, House Slaw, Tartare Sauce, Beet Ketchup, Grilled Lemon		30
SMOKED SALMON GNOCCHI (S) Caper Butter Sauce, Green Peas, Cherry Tomatoes, Pea Shoots, Goat Cheese		30
MUSHROOM & HERB RIGATONI (V) Sundried Tomato Cream Sauce, Chili Flakes, Arugula, Parmesan, Garlic Toast		
MAPLE MISO GLAZED TOFU RICE BOWL (VG) Shredded Carrots, Avocado, Broccoli Florets, Cucumber, Alfalfa Sprouts, House Kimchi, Crispy Spiced Chickpeas, Korean Pepper Sauce		



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DESSERTS

CHEF'S FEATURE CRÈME BRULEE (V, GF) Please ask your server for today's specialty	15
CLASSIC NEW YORK CHEESECAKE (V) Fresh Berries, Honeycomb, 'Rosy Farms' Haskap Berry Compote	15
DARK CHOCOLATE & BEETROOT BROWNIE (V, N) Candied Walnuts, Rum Ginger Caramel, Vanilla Ice Cream	15
VEGAN CINNAMON POT AU CHOCOLAT (VG, GF,N) Pistachio Granola, Cherry Sorbet	15
VEGAN CARROT CAKE (VG, GF, N) Mango Sorbet, Pineapple Ginger Compote	14
SELECTION OF ICE CREAMS & SORBETS (V, VGO) Calvados Frozen Grapes, Honeycomb	10

