BEVERAGES

sparkling wine

	6oz	25oz
Ruffino Prosecco	13	57
Taittinger Brut Reserve		150

white wine

	6oz	9oz	25oz
Ruffino Lumina Pinot Grigio	10	13	35
Oxford Landing Chardonnay	12	16	42
Oxford Landing Sauv. Blanc	12	16	42
"The Original" Chardonnay	13	19	50
Kim Crawford Sauv. Blanc	14	21	55
Sumac Ridge Gewurztraminer	14	21	55
La Crema Chardonnay	20	30	80
Traverso Sauvignon Blanc			95

red wine

	6oz	9oz	25oz
Ruffino Chianti	10	13	35
Oxford Landing Cab Sauv	11	15	40
Oxford Landing Shiraz	11	15	40
Josh Cellars Cab Sauv	15	20	55
Norton Reserva Malbec	13	19	50
Peninsula Ridge Cab Merlot	12	18	50
Spier Pinotage	13	19	52
Cloudline Oregon Pinot Noir	19	28	75
Nugan Estate "Alfredo" DG	20	30	80
Coyam by Emiliana			82
Mollydooker "Boxer" Shiraz			90
Traverso Merlot			95
Decoy Merlot			95
Stags Leap Artemis Cab Sauv			240

draft beer (16oz)

Alley Kat HALO Brown Ale	10
Original 16 pale ale	10
Belgian Moon	11
Molson Canadian lager	12
Situation Page Turner IPA	12
Guiness Stout	12
Innis N Gunn lager	12
Stella Artois lager	13

bottled beer

Domestic 330ml		8
Alexander Keith's / Budweiser / Bud Lite / Canadian / Coor's Lite / Kokanee		
Cervecería Modelo "Extra"	330ml	9
Crabbie's ginger beer	500ml	21
Erdinger Dunkel wheat beer	500ml	15
Kilkenny irish cream ale	500ml	13
Heineken lager	330ml	9
Leffe blonde	330ml	10
Mill Street vanilla porter	330ml	13

cocktails

Aperol Spritz (2oz) 11
aperol / prosecco / orange

Cosmopolitan (2oz) 11
Smirnoff vodka / cointreau / cranberry / lime

HALO Caesar (1oz) 8
Smirnoff vodka / worcestershire / tabasco / pickled garnish

HALO Perfect Manhattan (2oz) 22
Woodford Reserve / sweet and dry vermouth / tobacco vanilla syrup / hickory smoke infusion

Martini (2oz) 14
Smirnoff vodka **or** Tanqueray gin / Dolin de Chambrey Dry vermouth

Negroni (2oz) 14
Tanqueray gin / Campari / Dolin de Chambrey Dry vermouth

Old Fashioned (2oz) 16
Bulleit bourbon / simple syrup / orange

vodka (1oz)

Smirnoff	6
Pink Whitney	7
Absolut	8
regular / mandarin / raspberry / vanilla	
Big Rig	13
regular / garlic	
Belvedere	12
Ciroc	12
Grey Goose	12

tequila (1oz)

Cazadores	
blanco	10
reposado	10
Don Julio	
blanco	14
reposado	15
1942	22

rum (1oz)

Bacardi	
oakheart / white / black / gold	6
8 year	8
Captain Morgan dark / white / spiced	6
Sailor Jerry Spiced	8
Kraken Black Spiced	9
Mount Gay Eclipse	7

gin (1oz)

Beefeater	6
Bombay Sapphire	7
Tanqueray	8
Aviation	10
Kavalan	11
Tanqueray 10	11
Victoria	11
Eau Claire Parlour	12
Hendrick's	14

bourbon (1oz)

Buffalo Trace	9
Bookers Overproof	9
Bulleit	9
Makers Mark	10
Knob Creek	10
Woodford	12
Basil Hayden	12

ryes, whiskys & whiskeys(1oz)

Canadian Club	6
Alberta Dark Horse	8
Crown Royal	8
Jameson	9
Gibsons Rare 12yr	9
Bulleit	10
Gentleman Jack	10
Forty Creek Double Barrel	14
Yukon Single Malt	18
Kavalan Soloist	35

scotch(1oz)

Johnnie Walker Red	7
Chivas Regal	11
Oban 14yr	18
Dalwhinnie 15yr	18
Glenfarclas 15yr	18
Lagavulin 16yr	20
Glenlivet	
12yr	12
15yr	16
18yr	18
Glenfiddich	
12yr	10
The Original	20

HALO BAR

DAILY SPECIALS - Happy Hour Daily from 3pm until 6pm

40% off liquor, wine and beer

Monday 4pm to 9pm: Any 16oz pint of draft and a HALO burger for $26

Tuesday 4pm to 9pm: 1lb of chicken wings and a domestic bottle of beer for $18

Wednesday 4pm to 9pm: Crispy Shrimp Gyoza with Chili Lime Dipping Sauce and a 9oz glass of Oxford Landing wine for $23

Thursday THROWBACK THURSDAYS

A selection of your favorite cocktails, torn from the '90s — $6 singles, $10 doubles

Friday 4pm to 9pm: Buy one appetizer, get a second appetizer of equal or lesser value for free

Weekend 20oz pints of draft for $9 all day

SOUPS, SALADS & APPETIZERS

LOBSTER BISQUE (Seafood) cup 8 bowl 15
Bourbon crème chantilly

CRISPY PEROGIES 15
Topped with caramelized onions, double smoked lardons, and garlic sour cream

YAM FRIES (Vegetarian) 10
Chipotle mayo

CALAMARI (Seafood) 19
Lightly dusted, lemon and raita

CRISPY SHRIMP GYOZA (Seafood) 16
Chili lime dipping sauce, Asian slaw

CANADIAN POUTINE 13
Squeaky cheese curds, turkey gravy

A POUND O' CHICKEN WINGS 19
Choice of hot, salt & pepper, honey garlic, served with carrots, celery & ranch dip

HALO NACHOS (Vegetarian) 17
Sylvan Star cheese blend, tomatoes, olives, jalapeño peppers, green onions, salsa, sour cream and guacamole
Add Ground Beef or Chicken 8

CHICKEN TANDOORI FLATBREAD 19
Tandoori chicken, butter chicken sauce, mozzarella cheese, red onion, cherry tomatoes, cilantro, raita drizzle

HALO CAESAR (Seafood) 17
House made Caesar dressing, double smoked lardons, croutons, shaved parmesan, lemon wedge

BEET SALAD (Vegetarian, Gluten Free) 17
Mixed greens, Vegreville roasted golden beets, candied pecans, cherry tomatoes, dried cranberries, Canadian goat cheese, passion fruit dressing

ADD ONS 8

4oz GRILLED CHICKEN

4oz GRILLED SALMON

HANDHELDS

All sandwiches served with a choice of fries, vegetable chips, Caesar salad or green salad

HALO BURGER 23
House made 100% beef chuck patty, mayo, lettuce, tomatoes, sweet pickles, caramelized onions, crispy bacon, cheddar cheese, brioche bun
***Add an extra patty for $9**
***Gluten-free bun $3**

TANDOORI CHICKEN NAAN-WICH 22
Marinated chicken tikka, mango-mint chutney, cucumber, tomato, onion slaw served in warm naan bread

VALBELLA REUBEN SANDWICH 21
Beef pastrami, sauerkraut, Swiss cheese, Russian dressing, rye bread, dill pickle

MAINS

FISH & CHIPS 23
Beer battered cod fillet, fries, tartar sauce

MUSHROOM RAVIOLI (Vegetarian) 24
Grana Padano, sautéed mushrooms, sundried tomato cream sauce, garlic baguette

BUTTER CHICKEN 28
Steamed basmati rice, cucumber raita, cilantro served with garlic naan bread

STEAK SANDWICH 25
Caramelized onions, mushrooms, truffle butter, French baguette

MAPLE SOY GLAZED SALMON 28
Canadian wild rice pilaf, broccolini

NEW YORK STEAK 46
Grilled 8oz striploin, roasted garlic mashed potatoes, red wine jus, truffle butter, fresh vegetables

DESSERT

NEW YORK CHEESECAKE 15
Raspberry coulis, fresh berries

WARM GLUTEN FREE CHOCOLATE CAKE 15
Vanilla ice cream (Gluten Free)

IMPORTANT COVID-19 INFORMATION

As per the province of Alberta Public Health Guidance, we have made changes to protect both our employees and our guests. All public health restrictions are strictly enforced and non-negotiable.