

BEVERAGES

sparkling wine

Ruffino Prosecco	6oz	25oz	11	40
Taittinger Brut Reserve				105

white wine

Oxford Landing Chardonnay	6oz	9oz	25oz	11	15	40
Oxford Landing Sauv. Blanc				11	15	40
Kim Crawford Sauv. Blanc				13	17	50
Ruffino Lumina Pinot Grigio				11	15	40
Sumac Ridge Gewurztraminer				11	15	40
"The Original" Chardonnay				13	19	50

red wine

Oxford Landing Cab Sauv	6oz	9oz	25oz	11	15	40
Oxford Landing Shiraz				11	15	40
Ruffino Chianti				11	15	40
Josh Cellars Cab Sauv				12	18	55
Norton Reserva Malbec				14	18	55
Peninsula Ridge Cab Merlot				14	18	55
Nugan Estate "Alfredo" DG				18	22	75
Coyam by Emiliana						55
Molly Dooker "Boxer" Shiraz						70
Decoy Merlot						80
Stags Leap Artemis Cab Sauv						130

draft beer (16oz)

Wild Rose Industrial IPA	11
Original 16 pale ale	11
HALO ale	11
Yellowhead Highway 16 lager	11
Yellowhead Cow Girl session ale	11
Guinness Stout	12
Stella Artois lager	12
Innis N Gunn lager	12

bottled beer

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

cocktails

Aperol Spritz (2oz)	13
aperol / prosecco / orange	
Cosmopolitan (2oz)	13
Smirnoff vodka / cointreau / cranberry / lime	
HALO Caesar (1oz)	8
Smirnoff vodka / worcestershire / tabasco / pickled garnish	
HALO Perfect Manhattan (2oz)	14
Woodford Reserve / sweet and dry vermouth / tobacco vanilla syrup / hickory smoke infusion	
Martini (2oz)	13
Smirnoff vodka or Tanqueray gin / Dolin de Chambrey Dry vermouth	
Negroni (2oz)	13
Tanqueray gin / Campari / Dolin de Chambrey Dry vermouth	
Old Fashioned (2oz)	13
Bulleit bourbon / simple syrup / orange	

vodka (1oz)

Smirnoff	9
Absolut	8
regular / mandarin / raspberry / vanilla	
Big Rig	8
regular / garlic	
Belvedere	9
Ciroc	9
Grey Goose	9

tequila (1oz)

Cazadores	
blanco	8
reposado	10
Don Julio	
blanco	9
reposado	11
1942	16

rum (1oz)

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

gin (1oz)

Beefeater	8
Bombay Sapphire	8
Eau Claire Parlour	8
Tanqueray	8
Tanqueray 10	11
Victoria	9
Hendrick's	10
Aviation	11

bourbon (1oz)

Makers Mark	8
Bulleit	8
Knob Creek	8
Buffalo Trace	8
Woodford	9
Basil Hayden	9
Bookers Overproof	11

ryes, whiskys & whiskeys(1oz)

Alberta Dark Horse	8
Bulleit	8
Canadian Club	8
Crown Royal	9
Forty Creek	8
Gibsons Rare 12yr	8
Yukon Single Malt	11
Gentleman Jack	10
Jameson	8
Kavalan Soloist	21

scotch(1oz)

Chivas Regal	8
Dalwhinnie	8
Glenfarclas 15yr	13
Lagavulin 16yr	14
Oban 14yr	15
Glenlivet	
12yr	8
15yr	13
18yr	18
Glenfiddich	
12yr	8
The Original	14

HALO

BAR

SOUPS, SALADS & APPETIZERS

LOBSTER BISQUE (S) 15
Bourbon crème chantilly

CRISPY PEROGIES 15
topped with caramelized onions,
and garlic sour cream

YAM FRIES (V) 10
Chipotle mayo

CALAMARI (S) 17
Lightly dusted, lemon and raita

CANADIAN POUTINE 13
Squeaky cheese curds, turkey gravy

CHICKEN WINGS 17
Choice of hot, salt & pepper, honey garlic,
served with carrots & ranch dip

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

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

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

BEET SALAD (V) (GF) 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, to-
matoes, sweet pickles, caramelized onions, crispy ba-
con, 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 (V) 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

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 11

Vanilla Ice Cream (GF)

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.

- Dining is table service only, bar service is not allowed.
- All dining parties must maintain a safe distance of 2 meters from other dining parties and employees
- Tables are limited to 6 people per table. Tables cannot be combined, each individual party is limited to 6 people, total party size is limited to less than 15 people
- All food and beverage will be served to a distance of not less than 2 meters. Guests will be required to maintain a safe distance from others while retrieving their food and/or beverages
- Recreational activities within bars, cafes, or pubs are not allowed at this time. This includes dancing on dance floors, billiards, pool tables, karaoke, and other activities.