

START + SHARE

Kettle chips + dip

house made crispy cut potato chips | sour cream + caramelized onion dip 5

Sabroso avocado toast

smashed avocado | grilled sourdough | pico de gallo | feta
micro greens 12

🌱 Tokyo chicken

crisp fried | ginger + soy marinated | won ton chips | sriracha mayo 12.50

Albacore tuna tataki + won tons 🌱

avocado | pickled ginger | cucumber | ponzu | wasabi aioli
crispy won ton chips 15

Ball park pretzel

oven baked | spicy mustard | roasted poblano + white cheddar sauce 10.50

Serrano lime chicken nachos

corn tortilla chips | cheddar + mozza | jalapeños | kalamata olives
pico de gallo | avocado crema | valentina hot sauce 17

🌱 Perogies + sausage

handmade cheddar + potato perogies | spicy chorizo
caramelized onions + sour cream 13

Shrimp gyoza

pan fried | ponzu sauce | wasabi aioli 13

Crispy thai prawns

carrot sticks | cucumber | scallions | radish | sweet thai chili sauce 14.50

Wings

signature hot | bbq | honey garlic | salt + pepper | ranch dip 14.50

Tempura pickles

crisp fried pickles | house spicy ranch 11

Jerry's crispy ribs

sea salt + black pepper 12

🌱 Roasted mushroom + kale flatbread

house made dough | bianca | taleggio | confit garlic | grana padano 15
gluten free crust +1

🌱 Italian sausage flatbread

house made dough | tomato sauce | caramelized onions | fresh mozzarella
arugula 16
gluten free crust +1

SOUP + SALAD

Seasonal soup

house made daily | garlic baguette 9

🌱 The beautiful salad

grilled herb chicken | avocado hummus | ribbon carrots | radish | spinach
cucumber | quinoa | grape tomatoes | toasted sunflower seeds
apple cider vinaigrette 17

🌱 Beet + fresh mozzarella salad

candied walnuts | herb pesto | roasted + pickled beets | arugula
white balsamic vinaigrette 14

Crispy prawn thai noodle salad

rice noodles | cabbage | cilantro | mint | carrot | cucumber | pickled onions
peanuts | chili lime dressing 17

Garlic chicken kale caesar

kale + romaine blend | croutons | bacon | parmesan | garlic baguette
scratch caper caesar dressing 16.50

Soup + salad

seasonal soup | seasonal house greens or kale caesar | garlic baguette 14

SANDWICHES

Fries or kettle chips | Substitute yam fries +2 | Poutine +3 | Soup or salad +1

Jasper chicken sandwich

grilled | creamy brie | avocado crema | cranberry compote | slaw 15.50

🌱 Honey fried chicken sandwich

buttermilk fried | cheddar | dill pickles | slaw | bbq sauce | mayo 16

Cajun chicken sandwich

grilled | jack cheese | fire roasted red peppers | slaw | garlic mayo 15.50

BURGERS

Fries or kettle chips | Substitute yam fries +2 | Poutine +3 | Soup or salad +1

Gluten free bun +1

Backyard burger

lettuce | tomato | red onion | dill pickle | mustard | mayo 15
add cheddar +1

Cheddar bacon

lettuce | tomato | caramelized onions | house made spicy relish
garlic mayo 17

🌱 The Ronald

pressed Alberta Beef patty | special sauce | lettuce | cheese | pickles
onions | brioche bun 16

At Central Social Hall, all of our beef burgers feature patties made with just three ingredients: homegrown AAA Alberta beef, salt and pepper. Pure and simple.

SIGNATURE FAVOURITES

Chicken + waffles

buttermilk fried chicken breast | house made belgian waffles
cranberry compote | red wine gravy 17

🌱 Roadhouse steak sandwich

AAA Alberta grilled sirloin | garlic baguette | relish aioli
roasted mushrooms | beer battered onion rings | horseradish cream
arugula | fries 21

🌱 Protein + greens

Moroccan spiced chicken | avocado humus | seasonal vegetables
herb + lemon pesto | toasted almonds 16

Cod + chips

beer battered | slaw | scratch yogurt tartar 20

DESSERTS

🌱 Nutella cheesecake

oreo cookie crumble 8

Seasonal fruit crumble

maple | pecan | vanilla bean gelato 8

Lemon cream pie

almond shortbread | lemon curd | chantilly cream 8

Dessert trio

don't decide | all three desserts 17

 - Recommended by the Vancouver Aquarium as ocean-friendly.

All bread products are made in house or sourced locally by Handy Bakery. Sausage sourced locally from Little Italy Foods. Free-range "Sparks" eggs farmed in Westlock, Alberta. Perogies made locally by Baba's Own Ukrainian Foods.

If we're open, our kitchen is too. Enjoy our full menu every day, open to close.

Join us for our signature brunch menu on weekends and holidays 10am to 3pm.

Prices do not include tax.