

CURBSIDE MENU

DAMN GOOD WINGS *Traditional, Boneless or Cauliflower Bites* 15.25

☉ Traditional Wings // Boneless // ☞ Cauliflower Bites // Served with Celery & Ranch

Hot ☉	Sweet Chili ☉	Honey-Sriracha ☉	Salt & Pepper ☉
Chicken Caesar ☉	Honey Garlic	Sweet Soy ☉	Maple Bacon Rub ☉
Ancho Chipotle	Maple Whisky BBQ	Salted Caramel ☉	Alberta Crude + \$1 ☉☉☉

SNACKS

Pre-Game Frickles ☞ 7.25
Served with Hudsons Sweet Garlic Aioli

Hogtown Baked Riblets ☉ 9.75
Marinated / Dry Rubbed Pork Riblets / Served with Maple Whisky BBQ Sauce

Gold 'N Salty Pretzel Bites ☞ 8.50
Served with Jalapeño Beer Cheese

Sweet Potato Fries ☞☉ 8.50
Basil Salt / Served with Hudsons Sweet Garlic Aioli

Onion Rings ☞ 8.75
Parmesan Cheese Flakes / Served with Jalapeño Beer Cheese

Hummus ☞ 8.50
Traditional Hummus / Served with Celery / Cucumbers / Red Peppers / Naan Bread

Traditional Quebec Poutine 9.25
Fries / Cheese Curds / Beef Gravy

SHARE IT

Creamy Buffalo Chicken Dip ☉ 15.25
3 Canadian Cheese Blend / Roasted Chicken / Franks Hot Sauce / Tomato / Green Onion / Served with Tortilla Chips and Celery

Pizza-Pan Nacho Kit ☞☉ 26.00
1 lb. Canadian Cheddar & Mozzarella / Tomatoes / Black Beans / Jalapeños / White & Green Onions / Fresh Salsa / Sour Cream

ADD ON: Guacamole \$3 // Chicken \$6 // Beef \$6 // Pulled Pork \$6 // Extra Cheese \$6

Rookie Size \$17.25

Three Sisters Sliders 15.75
Hand-Pressed 'AAA' Alberta Beef Patties / Canadian Cheddar / Lettuce / Tomato / Dill Pickle / Hudsons Signature Sauce / Brioche Bun

ADD ON: Bacon \$2

Nashville Chicken Sliders 15.75
Double Breaded Chicken Thigh / Extra Spicy Nashville Hot Sauce / Dill Pickles / Coleslaw / Mayonnaise / Brioche Bun

ADD ON: Canadian Cheddar \$1.50 // Bacon \$2

Fish Tacos 16.00
Bale House Ale Battered MSC Certified Haddock / Cabbage / Jalapeños / Pico de Gallo / Dill Tartar Sauce

ADD ON: Additional Taco \$5

Campfire Poutine 13.50
Fries / Cheese Curds / Beef Gravy / Ground Beef / Bacon / Tomatoes / Covered with Hot Sauce / Sour Cream / Green Onions

Donair Poutine 13.50
Fries / Cheese Curds / Beef Gravy / Donair Beef / Tomatoes / Onions / Sweet Sauce

Harvest Poutine 13.50
Fries / Cheese Curds / Beef Gravy / Pulled Chicken / Peas

GREENS AND BOWLS

Angry Beer Shrimp Salad 18.25
Spicy Shrimp / Black Beans / Avocado / Tomatoes / Corn / Onions / Fresh Salsa / Tortilla Chips / Cilantro / Green Onions / Canadian Cheddar / Green Chile Ranch Dressing

Hollywood North Cobb Salad ☉ 18.50
Grilled Chicken / Crispy Bacon / Egg / Avocado / Green Onions / Tomatoes / Canadian Cheddar / Mozzarella / Green Chile Ranch Dressing

Summer Fresh Salad ☞☉ 13.25
Spring Mix / Feta / Apple / Celery / Cucumber / Cherry Tomatoes / Almonds / Maple Almond Vinaigrette

ADD ON: Bacon \$2 // Garlic or Cajun Chicken \$5 // Garlic or Angry Beer Shrimp \$6

Caesar Salad 13.25
Chopped Romaine / Parmesan / Deep-Fried Capers / Toasted French Garlic Bread

ADD ON: Bacon \$2 // Garlic or Cajun Chicken \$5 // Garlic or Angry Beer Shrimp \$6

Power Bowl ☞☉ 17.75
Marinated Tofu / Coconut Rice / Roasted Broccoli / Shredded Red Cabbage / Pickled Carrots / Coconut Peanut Sauce / Green Onions / Toasted Sesame Seeds

ADD ON: Avocado \$2.50 // Garlic or Cajun Chicken \$5 // Garlic or Angry Beer Shrimp \$6

SANDWICHES *Served with a Side of Fries*

SIDE SUBSTITUTIONS: Our Great Soup \$2 // Caesar Salad \$2 // Summer Fresh Salad \$2 // Sweet Potato Fries \$3 // Poutine \$3 // Onion Rings \$3

Cowpoke Steak Sandwich (Weekdays 11AM 'til 2PM \$14.75) 19.75
7 oz. Certified Angus Beef® Sirloin / Onion Ring Garnish / Toasted French Garlic Bread

ADD ON: Lumberjack Lager Caramelized Onions \$2 // Add Sautéed Garlic Mushrooms \$2.50

Crunchy Chicken Avocado Sandwich (Skip the Breading, ask for Grilled Chicken) 17.75
Crispy Bacon / Lettuce / Tomato / Brioche Bun / Hudsons Great White North Sauce

ADD ON: Canadian Cheddar \$1.50

Bob and Doug's Club 17.00
Chicken Breast / Crispy Bacon / Tomato / Lettuce / Canadian Cheddar / Hudsons Maple BBQ Mayo / Panini Loaf

Wrap Me Up If You'd Like

Rancher's Beef Dip 18.25
Hand-Carved Roast Beef / Toasted Garlic Panini / Hot Au Jus

ADD ON: Canadian Cheddar \$1.50 // Lumberjack Lager Caramelized Onions \$2 // Jalapeño \$2 // Sautéed Garlic Mushrooms \$2.50

Pulled Pork 16.75
Maple Whisky BBQ Pulled Pork / Coleslaw / Toasted Brioche Bun / Topped with a Pickle

ADD ON: Canadian Cheddar \$1.50 // Lumberjack Lager Caramelized Onions \$2 // Jalapeño \$2

Hola Chicken Quesadilla 16.75
Sautéed Garlic Chicken / Black Beans / Avocado / Tomatoes / Corn / Onions / Cilantro / Jalapeño / Mozzarella / Canadian Cheddar / Salsa / Spicy Paprika Aioli Dip

Cajun Chicken Sandwich 18.25
Cajun Chicken Breast / Lettuce / Tomato / Canadian Cheddar / Hudsons Great White North Sauce / Toasted French Bread

ADD ON: Bacon \$2 // Avocado \$2.50

Montreal Smoked Meat Sandwich 18.00
Stacked Authentic Montreal Smoked Meat / Tangy Grainy Mustard / Garlic Dill Pickle / Toasted Marbled Rye Bread

ADD ON: Canadian Cheddar \$1.50 // Smoked Gouda \$1.50 // Bacon \$2

FRESH MADE BURGERS *Served with a Side of Fries*

Hand formed daily using our private blend of fresh 'AAA' Alberta Beef grain-fed ground ribeye and chuck.

BURGER OPTIONS: Additional Patty \$5 // ☞ Plant Based Burger \$2 // ☉ Gluten Free Bun \$2

SIDE SUBSTITUTIONS: Our Great Soup \$2 // Caesar Salad \$2 // Summer Fresh Salad \$2 // Sweet Potato Fries \$3 // Poutine \$3 // Onion Rings \$3

From Scratch Burger 15.75
Lettuce / Tomato / Onion / Dill Pickle / Hudsons Signature Sauce / Served on a Brioche Bun

ADD ON: Canadian Cheddar \$1.50 // Feta \$1.50 // Fried Egg \$2 // Bacon \$2 // Avocado \$2.50 // Lumberjack Lager Caramelized Onions \$2 // Sautéed Garlic Mushrooms \$2.50

All-Canadian Burger 18.50
Smoked Gouda / Canadian Cheddar / Back Bacon / Lettuce / Tomato / Lumberjack Lager Caramelized Onions / Hudsons Maple BBQ Mayo / Served on a Brioche Bun

Inside Out Burger 18.50
Tomato / Pickle / Canadian Cheddar / Sautéed Jalapeños / Lumberjack Lager Caramelized Onions / Hudsons Signature Sauce / Served on a Garlic Toast Bun

Maple BBQ Bacon Burger 18.50
Lettuce / Tomato / Onion / Dill Pickle / Canadian Cheddar / Crispy Bacon / Hudsons Maple BBQ Mayo / Maple BBQ Sauce / Served on a Brioche Bun

Champion Burger 24.00
Two Patties / Canadian Cheddar / Crispy Bacon / Onion Ring / Lettuce / Tomato / Sautéed Garlic Mushrooms / Dill Pickles / Back Bacon / Hudsons Maple BBQ Mayo / Served on a Brioche Bun / Topped with a Frickle

Peanut Butter Bacon Burger 18.50
Creamy Peanut Butter / Crispy Bacon / Canadian Cheddar / Lettuce / Tomato / Onion / Dill Pickle / Mayo / Served on a Brioche Bun

HOUSE FAVOURITES

Bale House Fish & Chips 18.75
Bale House Ale Battered MSC Certified Haddock / Served with Fries / Coleslaw / Dill Tartar Sauce

Prairie Top Sirloin ☉ 26.50
7 oz. Certified Angus Beef® Top Sirloin / Cheddar Mash / Seasonal Veggies / Sautéed Garlic Mushrooms

ADD ON: Lumberjack Lager Caramelized Onions \$2 // Garlic or Angry Beer Shrimp \$6

Twisted Chicken Tenders 17.25
Hand Breaded Pretzel-Crusted Chicken Strips / Served with Fries / Honey Mustard / Maple Whisky BBQ Sauce

Perogies & Sausage 17.00
Three Cheese Perogies / Lumberjack Lager Caramelized Onions / Sausage / Crispy Bacon / Sour Cream / Green Onions

Bacon Mac and Cheese 16.60
Creamy Smoked Gouda and Cheddar Sauce / Thick Cut Bacon / Jalapeños / Green Onions / Ritz Cracker Crumble

Bacon Grilled Cheese and Tomato Bisque Soup 17.25
Canadian Cheddar and Mozzarella / Cheese Whiz / Thick Cut Bacon / Mayonnaise / Sourdough Bread / Served with Roasted Tomato Soup

ADD ON: Jalapeño \$2 // Lumberjack Lager Caramelized Onions \$2 // Avocado \$2.50

THE END

Maple Bacon Mini Donuts 8.75
Fried Mini Donuts / Cinnamon Sugar / Crispy Bacon / Caramel / Maple Syrup

Cinnamon Buns ☞ 8.75
Skillet Baked Cinnamon Buns / Cream Cheese Icing / Crunchy Brulee Finish

Thirsty?

BEER

Domestic Bottles (6 Pack) (355ml) 20.00

Domestic Bottles (12 Pack) (355ml) 35.00

Import Bottles (6 Pack) (355ml) 22.00

Import Bottles (12 Pack) (355ml) 40.00

HARD SELTZER / COOLER

White Claw / Palm Bay (6 Pack) (355ml) 22.00

White Claw / Palm Bay (12 Pack) (355ml) 40.00

WINE

Wine O'clock Pinot Grigio (750ml) 18.00

Wine O'clock Cabernet Sauvignon (750ml) 18.00

Kim Crawford Sauvignon Blanc (750ml) 27.00

Kim Crawford Pinot Noir (750ml) 27.00

LIQUOR

Grey Goose Vodka (750ml) 54.00

Highwood Distilleries Vodka (1775ml) 52.00

Canadian Club Rye (750ml) 33.00

Highwood Distilleries Rye (1775ml) 52.00

Bombay Gin (750ml) 33.00

Highwood Distilleries Gin (1140ml) 40.00

Bacardi White Rum (750ml) 33.00

Highwood Distilleries Rum (1140ml) 40.00

Captain Morgan's Spiced Rum (1140ml) 49.00

Patron Silver Tequila (750ml) 70.00

NON-ALCOHOLIC

Can of Pop: 7UP, Pepsi, Diet Pepsi, Dr Pepper (355ml) 2.50

Grizzly Paw Cream Soda (355ml) 5.71

Grizzly Paw Rootbeer (355ml) 5.71

Red Bull Regular, Sugar Free, Seasonal (355ml) 5.71

Edmonton, AB

Hudsons Whyte Ave.
10307 Whyte Avenue | 780.433.4526

Hudsons Bourbon St.
1664-8882 170 Street | 780.489.3035

Lethbridge, AB

Hudsons Lethbridge
904 2 Avenue S | 403.942.7999

Calgary, AB

Hudsons Downtown
1201 5 Street | 403.457.1119

Hudsons Shawnessy
700-16061 Macleod Trail SE | 403.457.3399

Saskatoon, SK

Hudsons Saskatoon
401 21 Street E | 306.974.0944