

# CURBSIDE MENU

## DAMN GOOD WINGS *Served with Celery & Ranch* 16.00

WING OPTIONS: 🍷 Traditional Wings // Boneless

Hot 🍷	Honey Garlic	Salt & Pepper 🍷	Ancho Chipotle
Chicken Caesar	Honey Sriracha 🍷	Lemon Pepper 🍷	Alberta Crude + \$1 🍷 🍷
Maple Whisky BBQ	Teriyaki	Cajun 🍷	
Sweet Chili 🍷	Salted Caramel 🍷	Maple Bacon Rub 🍷	

## SNACKS

🍷 <b>Sweet Potato Fries</b> 🍷 🍷	8.75
Basil Salt / Served with Hudsons Sweet Garlic Aioli	
<b>Pre-Game Frickles</b> 🍷	7.50
Served with Hudsons Sweet Garlic Aioli	
<b>Hogtown Baked Riblets</b> 🍷	9.75
Marinated / Dry Rubbed Pork Riblets / Served with Maple Whisky BBQ Sauce	
<b>Gold 'N Salty Pretzel Bites</b> 🍷	9.00
Served with Jalapeño Beer Cheese	
<b>Onion Rings</b> 🍷	8.75
Parmesan Cheese Flakes / Served with Jalapeño Beer Cheese	
<b>Cauliflower Bites</b> 🍷	9.00
Battered Deep-Fried Cauliflower Bites / Tossed in Sweet Chili Sauce / Cilantro	
<b>Hummus</b> 🍷	8.50
Traditional Hummus / Served with Celery / Cucumbers / Red Peppers / Naan Bread	

## SHARE IT

🍷 <b>Creamy Buffalo Chicken Dip</b> 🍷	16.50
3 Canadian Cheese Blend / Roasted Chicken / Hot Sauce / Tomato / Green Onion / Served with Tortilla Chips and Celery	
<b>Pizza-Pan Nachos</b> 🍷 🍷 (Try it Rookie Sized \$17.50)	26.25
1 lb. Canadian Cheddar & Mozzarella / Tomatoes / Black Beans / Jalapeños / White & Green Onions / Fresh Salsa / Sour Cream	
<b>ADD ON: Guacamole \$3 // Chicken \$6 // Beef \$6 // Pulled Pork \$6 // Extra Cheese \$6</b>	
<b>Three Sisters Sliders</b>	15.75
3 Sliders / Hand-Pressed 'AAA' Alberta Beef Patties / Canadian Cheddar / Lettuce / Tomato / Dill Pickle / Hudsons Signature Sauce / Brioche Bun	
<b>ADD ON: Bacon \$2</b>	
<b>Nashville Chicken Sliders</b> 🍷 🍷 🍷	15.75
3 Sliders / Double-Breaded Chicken Thighs / Extra Spicy Nashville Hot Sauce / Dill Pickles / Coleslaw / Mayonnaise / Brioche Bun	
<b>ADD ON: Canadian Cheddar \$1.50 // Bacon \$2</b>	
<b>Fish Tacos</b> (Additional Taco \$5)	16.25
2 Tacos / Bale House Ale Battered MSC Certified Haddock / Cabbage / Jalapeños / Pico de Gallo / Dill Tartar Sauce	

## POUTINE

🍷 <b>Traditional Quebec Poutine</b> 🍷	9.50
Fries / Cheese Curds / Beef Gravy	
<b>Donair Poutine</b>	13.75
Fries / Cheese Curds / Beef Gravy / Donair Beef / Tomatoes / Onions / Sweet Sauce	
<b>Campfire Poutine</b>	13.75
Fries / Cheese Curds / Beef Gravy / Ground Beef / Bacon / Tomatoes / Hot Sauce / Sour Cream / Green Onions	
<b>Nashville Chicken Poutine</b> 🍷 🍷 🍷	13.75
Fries / Cheese Curds / Beef Gravy / Extra Spicy Nashville Chicken / Pickle / Great White North Sauce / Green Onions	

## GREENS AND BOWLS

🍷 <b>Hollywood North Cobb Salad</b> 🍷	18.75
Grilled Chicken / Crispy Bacon / Egg / Avocado / Green Onions / Tomatoes / Canadian Cheddar / Mozzarella / Green Chile Ranch Dressing	
<b>Angry Beer Shrimp Salad</b>	18.75
Spicy Shrimp / Black Beans / Avocado / Tomatoes / Corn / Onions / Fresh Salsa / Tortilla Chips / Cilantro / Green Onions / Canadian Cheddar / Green Chile Ranch Dressing	
<b>Summer Fresh Salad</b> 🍷 🍷	13.50
Spring Mix / Feta / Apple / Celery / Cucumber / Cherry Tomatoes / Almonds / Maple Almond Vinaigrette	
<b>ADD ON: Bacon \$2 // Garlic or Cajun Chicken \$6 // Garlic or Angry Beer Shrimp \$6 // Steak \$12.50</b>	
<b>Caesar Salad</b>	13.50
Chopped Romaine / Parmesan / Deep-Fried Capers / Toasted French Garlic Bread	
<b>ADD ON: Bacon \$2 // Garlic or Cajun Chicken \$6 // Garlic or Angry Beer Shrimp \$6 // Steak \$12.50</b>	
<b>Power Bowl</b> 🍷 🍷	18.25
Marinated Tofu / Coconut Rice / Roasted Broccoli / Shredded Red Cabbage / Pickled Carrots / Coconut Peanut Sauce / Green Onions / Toasted Sesame Seeds	
<b>ADD ON: Avocado \$2.50 // Garlic or Cajun Chicken \$6 // Garlic or Angry Beer Shrimp \$6 // Steak \$12.50</b>	

## SANDWICHES *Served with a Side of Fries*

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

🍷 <b>Crunchy Chicken Avocado Sandwich</b> (Skip the Breading, ask for Grilled Chicken)	18.00
Crispy Bacon / Lettuce / Tomato / Brioche Bun / Hudsons Great White North Sauce	
<b>ADD ON: Canadian Cheddar \$1.50</b>	
<b>Cowpoke Steak Sandwich</b> (Open 'til 2PM \$15.75)	19.75
7 oz. Certified Angus Beef® Sirloin / Onion Ring Garnish / Toasted French Garlic Bread	
<b>ADD ON: Lumberjack Lager Caramelized Onions \$2 // Add Sautéed Garlic Mushrooms \$2.50</b>	
<b>Bob and Doug's Club</b> (Wrap Me Up If You'd Like)	17.75
Chicken Breast / Crispy Bacon / Tomato / Lettuce / Canadian Cheddar / Hudsons Maple BBQ Mayo / Toasted Garlic Panini	
<b>Rancher's Beef Dip</b>	18.75
Hand-Carved Roast Beef / Toasted Garlic Panini / Hot Au Jus	
<b>ADD ON: Canadian Cheddar \$1.50 // Lumberjack Lager Caramelized Onions \$2 // Jalapeño \$2 // Sautéed Garlic Mushrooms \$2.50</b>	
<b>Pulled Pork</b>	17.00
Maple Whisky BBQ Pulled Pork / Coleslaw / Toasted Brioche Bun / Topped with a Pickle	
<b>ADD ON: Canadian Cheddar \$1.50 // Lumberjack Lager Caramelized Onions \$2 // Jalapeño \$2</b>	
<b>Cajun Chicken Sandwich</b>	18.75
Cajun Chicken Breast / Lettuce / Tomato / Canadian Cheddar / Hudsons Great White North Sauce / Toasted Brioche Bun	
<b>ADD ON: Bacon \$2 // Avocado \$2.50</b>	

## 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: Caesar Salad \$2 // Summer Fresh Salad \$2 // Sweet Potato Fries \$3 // Poutine \$3 // Onion Rings \$3

🍷 <b>All-Canadian Burger</b>	19.50
Smoked Gouda / Canadian Cheddar / Back Bacon / Lettuce / Tomato / Lumberjack Lager Caramelized Onions / Hudsons Maple BBQ Mayo / Served on a Brioche Bun	
<b>From Scratch Burger</b>	16.50
Lettuce / Tomato / Onion / Dill Pickle / Hudsons Signature Sauce / Served on a Brioche Bun	
<b>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</b>	
<b>Inside-Out Burger</b>	19.00
Tomato / Pickle / Canadian Cheddar / Sautéed Jalapeños / Lumberjack Lager Caramelized Onions / Hudsons Signature Sauce / Served on a Garlic Toast Bun	
<b>Maple BBQ Bacon Burger</b>	19.00
Lettuce / Tomato / Onion / Dill Pickle / Canadian Cheddar / Crispy Bacon / Hudsons Maple BBQ Mayo / Maple BBQ Sauce / Served on a Brioche Bun	
<b>Champion Burger</b>	26.00
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 Frickles	
<b>Peanut Butter Bacon Burger</b>	19.00
Creamy Peanut Butter / Crispy Bacon / Canadian Cheddar / Lettuce / Tomato / Onion / Dill Pickle / Mayo / Served on a Brioche Bun	

## HOUSE FAVOURITES

🍷 <b>Twisted Chicken Tenders</b>	17.75
Hand-Breaded Pretzel-Crusted Chicken Strips / Served with Fries / Honey Mustard / Maple Whisky BBQ Sauce	
<b>Bale House Fish &amp; Chips</b>	18.75
Bale House Ale Battered MSC Certified Haddock / Served with Fries / Coleslaw / Dill Tartar Sauce	
<b>Prairie Top Sirloin</b> 🍷	26.50
7 oz. Certified Angus Beef® Top Sirloin / Cheddar Mash / Seasonal Veggies / Sautéed Garlic Mushrooms	
<b>ADD ON: Lumberjack Lager Caramelized Onions \$2 // Garlic or Angry Beer Shrimp \$6</b>	
<b>Perogies &amp; Sausage</b>	17.50
Three Cheese Perogies / Lumberjack Lager Caramelized Onions / Sausage / Crispy Bacon / Sour Cream / Green Onions	
<b>Hola Chicken Quesadilla</b> 🍷 (Make Me Vegetarian)	17.00
Sautéed Garlic Chicken / Black Beans / Avocado / Tomatoes / Corn / Onions / Cilantro / Jalapeño / Mozzarella / Canadian Cheddar / Salsa / Spicy Paprika Aioli Dip	
<b>Bacon Mac and Cheese</b>	17.50
Creamy Smoked Gouda and Cheddar Sauce / Bacon / Jalapeños / Green Onions / Ritz Cracker Crumble	

## THE END

🍷 <b>Cinnamon Buns</b> 🍷	9.00
Skillet-Baked Cinnamon Buns / Cream Cheese Icing / Crunchy Brulee Finish	

<b>Maple Bacon Mini Donuts</b>	9.00
Fried Mini Donuts / Cinnamon Sugar / Crispy Bacon / Caramel / Maple Syrup	

🍷 **Hudsons ALL-STAR**  
Not sure what to get? Try one of these dishes!

🍷 **Gluten-Friendly**  
Items are prepared in a kitchen shared with wheat. Cross contamination could occur.

🍷 **Vegetarian-Friendly**  
Items are prepared in a kitchen shared with meat. Cross contamination could occur.

**Food allergies?**  
Please inform your server if a person in your party has a food allergy.

## Thirsty?

### BEER

<b>Domestic Bottles (6 Pack)</b>	(355ml)	20.00
<b>Domestic Bottles (12 Pack)</b>	(355ml)	35.00
<b>Import Bottles (6 Pack)</b>	(355ml)	22.00
<b>Import Bottles (12 Pack)</b>	(355ml)	40.00

### HARD SELTZER / COOLER

<b>White Claw / Palm Bay (6 Pack)</b>	(355ml)	22.00
<b>White Claw / Palm Bay (12 Pack)</b>	(355ml)	40.00

### WINE

<b>Wine O'clock Pinot Grigio</b>	(750ml)	18.00
<b>Wine O'clock Cabernet Sauvignon</b>	(750ml)	18.00
<b>Kim Crawford Sauvignon Blanc</b>	(750ml)	27.00
<b>Kim Crawford Pinot Noir</b>	(750ml)	27.00

### LIQUOR

<b>Grey Goose Vodka</b>	(750ml)	54.00
<b>Highwood Distilleries Vodka</b>	(1775ml)	52.00
<b>Canadian Club Rye</b>	(750ml)	33.00
<b>Highwood Distilleries Rye</b>	(1775ml)	52.00
<b>Bombay Gin</b>	(750ml)	33.00
<b>Highwood Distilleries Gin</b>	(1140ml)	40.00
<b>Bacardi White Rum</b>	(750ml)	33.00
<b>Highwood Distilleries Rum</b>	(1140ml)	40.00
<b>Captain Morgan's Spiced Rum</b>	(1140ml)	49.00
<b>Patron Silver Tequila</b>	(750ml)	70.00

### NON-ALCOHOLIC

<b>Can of Pop: 7UP, Pepsi, Diet Pepsi, Dr Pepper</b>	(355ml)	2.50
<b>Grizzly Paw Cream Soda</b>	(355ml)	5.71
<b>Grizzly Paw Rootbeer</b>	(355ml)	5.71
<b>Red Bull Regular, Sugar Free, Seasonal</b>	(355ml)	5.71

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*Edmonton, AB* *Calgary, AB*

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