

APPETIZERS

Potato Skins ★ Sour cream, green onions, monterey jack, cheddar and real bacon bits • 7.95

Hand-Cut Fries Seasoned • 5.95

Lattice Fries Seasoned cross-cut potatoes • 5.95

Yam Fries ★ Served with in-house-made Madras curried mayo • 6.95

Speakeasy Poutine Cross-cut potatoes with mozzarella, edam and gravy • 9.95

Nachos with the Works Black olives, tomatoes, green onions, jalapeños, hot banana peppers and our own cheese blend. Comes with house-made salsa and sour cream

• 14.95 full order / 9.95 half-order
Add spicy beef or chicken 4.00 Add double chicken 7.00
Add double cheese 3.50 Add spicy refried beans 1.50
Add guacamole 2.75 small / 3.75 large
Add extra house made salsa 1.50

Chicken Wings ★ Tossed in your choice of BBQ, Sweet Chili, Hot Sauce, Teriyaki, Honey Garlic or Jamaican Jerk Sauce • 1-pound 10.95 / 2-pounds 19.95
Dips: blue cheese, roasted garlic mayo, or ranch 50¢ each

Chicken Fingers & Fries Choose your sauce: honey mustard, Jamaican jerk, BBQ, sweet chili, plum sauce, hot sauce, teriyaki, blue cheese or ranch • 9.95 for 2 / 10.95 for 3

Spicy Sweet Chili Chicken Fresh diced chicken breast smothered in sweet chili sauce, served with scallions and topped with crispy noodles • 10.95

Dry Ribs ★ One pound of ribs, lightly breaded and seasoned to perfection; served with red chili sauce • 9.95

Calamari ★ Lightly dusted calamari tossed with seasoning and served with Speakeasy-style tzatziki • 9.95
Cajun spiced add 1.00

Veggie Spring Rolls ★ Hand rolled with tofu, cabbage, Chinese mushrooms, carrots and vermicelli noodles, served with a sweet chili sauce • 7.95

Artichoke & Spinach Dip Fresh spinach, roasted artichokes, cream cheese, mozzarella, edam and parmesan folded into a basil cream sauce; served with tortilla chips • 10.95

Perogies Spinach and feta cheese perogies with bacon and onions; served with a side of sour cream • 9.95

Steamed Lemon Spiced Edamame

A heaping pot of edamame served with sea salt, fresh lemon and chili peppers • 8.95

Veggie Quesadilla With spicy refried beans, grilled peppers, onions, cheddar and monterey jack cheese; served with house made salsa and sour cream • 10.95
Add spicy beef or blackened chicken for 4.00

SOUP and SALADS

House Salad Spring mix with sundried cherries, cranberries, roasted pecans, extra virgin olive oil with balsamic vinaigrette and goat cheese • 9.95

Caesar Salad • 9.95
Add blackened chicken for 4.00 Add baby Shrimp 4.00

Side Garden Salad
With purchase of meal only • 5.95

Side Caesar Salad
With purchase of meal only • 6.95

Mexican Taco Salad Shredded lettuce, tomato, black olives, green onion, cheddar & monterey jack cheese, sour cream and house made salsa, served with crispy tortilla wedges • 10.95
Add spicy beef or blackened chicken for 4.00

Tomato Bocconcini Salad Freshly sliced roma tomatoes with bocconcini, basil pesto and a tantalizing balsamic reduction • 9.95

Spinach Salad Fresh baby spinach, cashews, red onion rings, Granny Smith apples and shredded parmesan, served tossed in a grainy mustard & apple cider vinaigrette, drizzled with balsamic vinaigrette reduction • 11.95

Speakeasy Grilled Seafood Salad
Mixed baby greens with grilled tiger prawns, blackened wild Pacific salmon, baby shrimp, fresh avocado, roma tomatoes and crispy noodles in a lemon vinaigrette • 15.95

Baked French Onion Soup Caramelized onions in a red wine beef stock, topped with herbed croutons and parmesan cheese; served with garlic toast • 7.95

APPY PARTY PLATTER

Choose any three different appetizers marked with a star ★ to build your own Appy Party Platter • 24.95

ALL DAY BREAKFAST

2-2-2 Two eggs, two pieces of toast, your choice of two bacon, two sausage, or two slices of tomato; served with hashbrowns (sorry, no poached eggs) • 6.95

SPEAKEASY'S FAVOURITE BURGERS

Prohibition Burger

Lettuce, cheddar cheese, tomato and our burger sauce
● 11.95

Speakeasy Canadian Burger

Lettuce, cheddar cheese, tomato, bacon and our burger sauce ● 12.95

Mexican Burger

Jack and cheddar, house made salsa, jalapeños and house made chipotle mayo ● 11.95

Swiss Burger

Heaped with sautéed mushrooms, Swiss cheese and burger sauce ● 12.95

Russian Burger

Sautéed mushrooms, Swiss cheese, caramelized onions, a dollop of sour cream and our burger sauce ● 12.95

Jamaican Chicken Burger

Jamaican jerk sauce (hot!), orange zest and in-house made chipotle mayo ● 12.95

Americana Burger

Served with mustard, green relish, red onion, pickles and processed cheese ● 13.95

Greek Burger

Seasoned lamb with tzatziki and fresh feta cheese
● 13.95

Western Canadian Buffalo Burger

Northern Alberta free-range buffalo with house-made BBQ sauce, hot peppers, fresh onion and mayo served on a ciabatta bun ● 13.95

The Big Easy Blackened Chicken

With blackened spice, peppers and onions with a red-hot & blue cheese mayo ● 13.95

California Cordon Bleu Chicken Burger

Black Forest ham, avocado and Swiss cheese ● 13.95

Halibut Burger

Panko-breaded halibut filet with tarragon tartar sauce, fresh cut tomato and lettuce ● 13.95

Westcoast Salmon Burger

Ground wild salmon served with lettuce, fresh tomato and red onion with a smoky caper mayo ● 13.95

Mother Earth Veggie Burger

With tomato, roasted artichoke, avocado, emmental cheese and in-house-made chipotle mayo ● 12.95

All beef burgers made from scratch, flame-broiled, and served on a brioche bun. Served with hand-cut fries, lattice fries, or side greens. Substitute Yam Fries for 1.50 • Extras: cheese 1.50, sautéed mushrooms 1.50, bacon 2.00, sautéed onions 1.50, fried egg 1.25

SANDWICHES

B.L.T.

Bacon, lettuce, tomato and mayo ● 9.95
Add avocado 1.50 Add cheddar cheese 1.50

Prohibition Chicken Club

Grilled chicken breast with hickory smoked bacon, lettuce, tomato, aged Canadian cheddar and mayo
● 12.95

Baron of Beef Dip

Thinly-sliced tender Alberta beef served with French au jus ● 13.95
Add mushrooms, Swiss cheese or sautéed onions for 1.50 ea

Steak Sandwich

6oz rib-eye steak served on garlic toast with fresh tomato
● 14.95 *Add sautéed mushrooms or onions for 1.50 ea*

Shrimp Club Sandwich

Baby shrimp folded in a lemon dill mayo, with fresh avocado, bacon, Swiss cheese, lettuce and tomato
● 13.95

Soft Tacos Mexi-Style*

Two soft tortilla shells stuffed with your choice of sliced sirloin, grilled chicken or salmon, red & green peppers, onions, lettuce, tomato and cheese. Served with salsa and sour cream ● Beef 9.95 / Chicken 10.95 / Salmon 11.95
Add small guacamole side for 2.75

**Not served with fries or green salad*

All sandwiches served on a ciabatta bun and served with hand-cut fries, lattice fries, or side greens. Substitute Yam Fries for 1.50 • Extras: cheese 1.50, sautéed mushrooms 1.50, bacon 2.00, sautéed onions 1.50

PIZZA

Made with your choice of multi-grain or thin crust

Buffalo Chicken

Hot buffalo sauce, grilled chicken, sautéed mushrooms, red onions, jack cheese, cheddar cheese, blue cheese dressing • 14.95

The Margherita

Bocconcini, fresh roma tomatoes, basil, mozzarella and parmesan cheese • 14.95

Ukrainian-Style Pizza

Potato, spinach, sautéed onion, cheddar, monterey jack cheese and roasted garlic • 14.95

Add farmers sausage for 1.50

The Speakeasy Sicilian

Pepperoni, mushrooms, peppers, onions, banana peppers • 14.95

Mega Meat Lovers

Black Forest ham, spicy beef, Italian chorizo, pepperoni and hickory smoked bacon • 14.95

Mediterranean Veggie

Black olives, red onion, capers, tomato, feta cheese, roasted artichoke hearts • 14.95

Pizza Jambalaya

Chicken, spicy chorizo, baby shrimp, roasted peppers and onions • 14.95

The Coast

Smoked salmon, baby shrimp, artichoke hearts and fresh tomato in a pesto sauce • 15.95

Mexicali

Spicy ground beef, banana peppers, cheddar and monterey cheese, finished with fresh lettuce and served with salsa • 14.95

Sorry, no toppings substitutions

Add goat cheese 2.00 • Add banana peppers 1.00

Make any pizza a Personal Size pizza (multigrain only) for 9.95

ENTRÉES

Fish & Chips

Crispy beer-battered cod served with seasoned lattice fries, zesty lemon, and in-house made tarragon tartar sauce
• *two pieces 12.95 / three pieces 15.95*

Wild BC Sockeye Salmon 8oz

Choose BBQ, teriyaki, or fresh lemon sauce, served with garlic mashed potatoes and grilled asparagus • 17.95

Hand-Cut Rib-Eye Steak

Triple-A Alberta beef served with garlic mashed potatoes and grilled asparagus • 8oz 16.95 / 12oz 20.95

Add peppercorn-brandy sauce for 1.95

Hand-Cut Rib-Eye Steak & Prawns

Triple-A Alberta beef and three blackened tiger prawns skewer, served with garlic mashed potatoes and grilled asparagus • 8oz 20.95 / 12oz 24.95

Add peppercorn-brandy sauce for 1.95

Chicago Style Ribs

Tender, falling-off-the-bone centre-cut pork ribs smothered in Speakeasy's own orange ginger BBQ sauce; served with garlic mashed potatoes and grilled asparagus
• *full-rack 19.95 / half-rack 14.95*

Fajitas

Mixed red and green peppers, onions and mushrooms; served with cheese, green onion, salsa and sour cream
• *Alberta beef 15.95 / blackened chicken 16.95*

Angel Hair Pasta & Tiger Prawns

Mediterranean Style

Prawns and baby shrimp in a spicy tomato sauce with black olives and roasted artichoke hearts, topped with feta cheese and fresh parsley; served with caesar salad and garlic toast • 15.95

Tuesday Fish & Chips Special

Two pieces of wild Pacific white fish freshly battered with home-style fries • 7.99

BEVERAGES

Coffee 2.65
One free refill with meal only

Tea 2.75

Hot Chocolate 4.00

Pop / Iced Tea 2.75
One refill 75¢ with meal only

Juice 4.00
Cranberry, Apple, Orange, Grapefruit, Pineapple, Tomato

Bottled Water 1.00

Perrier 3.00

DESSERTS

New York Cheesecake
Jumbo-sized New York-style cheesecake • 6.95

Saskatoon Berry Crisp
A prairie-twist on the classic crumble; Saskatoon berries with rolled oats and brown sugar; served hot or cold
• 6.95 *A-la-mode add 2.00*

Sticky Toffee Pudding • 7.95
A la mode for 2.00

Vanilla Bean Crème Brulée • 6.95

Deep Fried Bananas
Organic bananas wrapped in a floured tortilla, deep-fried and tossed in cinnamon sugar; served with chocolate sauce and ice cream • 6.95
A la mode for 2.00

SPECIAL COFFEES

Speakeasy Special Coffee 2oz.
All others 1oz.

Speakeasy Coffee
Frangelico, Bailey's, Creme De Cacao and Grand Marnier 8.88

B-52 Coffee
Kahlua, Bailey's & Grand Marnier 7.10

Spanish Coffee
Napoleon Brandy & Kahlua 7.10

Monte Cristo
Grand Marnier & Kahlua 7.10

Mexican Coffee
Tequila & Kahlua 7.10

Irish Coffee
Jameson's Irish Whiskey & Bailey's 7.10

