



Tommy's

S P E A K E A T E R Y

EST. 2018



TOMMY'S SECRET STASH

JOIN OUR MONTHLY GIVEAWAY
FOR COOL MERCH AND MORE GREAT PRIZES



JOIN FOR FREE

2710 MONTAGUE ST.
REGINA, SASKATCHEWAN

○ **TOMMYSREGINA.CA** ○

BOOK YOUR SPECIAL EVENT, FUNDRAISER, OR PRIVATE FUNCTION WITH US
BRUNCH SERVED EVERY SUNDAY FROM 11AM-2PM
PARTIES OF 12 OR MORE ARE SUBJECT TO A 15% GRATUITY
ALL PRICES SUBJECT TO CHANGE

WINE

RED WINE

PROPRIETORS RESERVE - **RED BLEND** - CANADA
 OCHAGAVIA - **ESPUELA RED BLEND** - CHILE
 LINDEMANS CAWARRA - **SHIRAZ CABERNET** - AUSTRALIA
 ANTARES - **CABERNET SAUVIGNON** - CHILE
 CIRCUS - **MALBEC** - ARGENTINA
 BARON DE PHILLIPE ROTHSCHILD PAYS - **PINOT NOIR** - FRANCE
 GOAT HILL - **HASKAP** - SASKATCHEWAN
 BURNT SHIP BAY - **CABERNET MERLOT** - CANADA

5 oz	1/2L	1L	BOTTLE
8.5	20	37	-
10	23	40	34
10	23.5	40	-
10	24	42	36
11	24	46	40
11	24	46	40
11	30.5	46	48
12	32	50	46

WHITE WINE

PROPRIETORS RESERVE - **WHITE BLEND** - CANADA
 ANTARES - **SAUVIGNON BLANC** - CHILE
 FINCA LAS MORAS - **PINOT GRIGIO** - ARGENTINA
 LINDEMANS BIN 90 - **MOSCATO** - AUSTRALIA
 BANROCK STATION - **CHARDONNAY** - AUSTRALIA

5 oz	1/2L	1L	BOTTLE
8.5	20	37	-
10	23	40	43
10	23	40	43
11	24	46	49
12	32	50	55

ROSE WINE

CONO SUR - **ROSE** - CHILE

5 oz	1/2L	1L	BOTTLE
10	23	45	39

BEER

12oz | 20oz DRAUGHT

Pile O' Bones Brewing
Tommy's Lager | *Original 16 Pale Ale* | *District Brewing Co.*
Rebellion | *Black Bridge Brewing* | *Nokomis Brewing*
Paddock Wood | *9 Mile* | *Flatlander*



IMPORTS

Corona | *Modelo Especial* | *Heineken* | *Stella Artois*
Strongbow | *Kronenbourg 1664* | *Guinness*
Michelob Ultra | *Belgian Moon* | *Czech Lager*

DOMESTIC BOTTLES

Bohemian | *Canadian*
Old Style Pilsner | *Kokanee* | *Budweiser* | *Coors Light*
MGD | *Alexander Keiths* | *Bud Light*

CRAFT CANS

Pile O' Bones Brewing
Black Bridge Brewery | *Rebellion Brewing* | *District Brewing Co.*
Paddock Wood | *Malty National* | *Nokomis* | *Quidi Vidi*

ENJOY YOUR MEAL THIS EVENING? BUY THE KITCHEN A ROUND OF DRINKS! - \$15



COCKTAILS



GUN SMOKE CAESAR - 2 oz

| \$12.95

Alberta Premium Whiskey 2oz, steak spice rim, clamato, smoke, lager. Garnished with candied pepper bacon.

SASKATOON BERRY SOUR - 2 oz

| \$14.95

2 oz - Lot 40, simple syrup made with local berries, lemon juice and egg whites.

SUPPLY & DEMAND - 2 oz

| \$13.95

Lucky Bastard Vodka, charged with Chambord Raspberry Liqueur, sweetened with ginger syrup and fresh lemon.

BULLET PROOF WHISKEY SOUR - 2 oz

| \$14.95

2 oz Lot 40 Single Pot Copper Still rye, fresh lemon, rosemary infused simple syrup, egg white foam and angostura bitters.

UNTOUCHABLE - 2 oz

| \$14.50

2 oz Award winning Gibson's Finest BOLD Rye, rosemary infused simple syrup, angostura bitters and a med lemon. A classic old fashioned with earthy notes.



MS. GRUNDY - 2 oz

| \$14.75

Gambit Gin, grapefruit juice, and house made lavender bitters.

FALLING FOR DAISY - 2 oz

| \$14.25

Absolut Citron, Aperol, lengthened with lemon and grapefruit juices.

TOCINO MARGARITA - 2 oz

| \$14.75

El Jimador Blanco, Cointreau, fresh lime juice, simple syrup and house bacon orange bitters.

PANCHO & LEFTY - 2 oz

| \$14.95

Cazadores and Cointreau shaken with pineapple juice and jalapeno.

BLOOD ORANGE MOJITO - 2 oz

| \$14.25

White rum, blood orange puree, fresh mint and limes, and topped with soda.

ESPRESSO MARTINI - 2 oz

| \$14.50

Lucky Bastard Vodka, Kahlua, espresso, and sugar. Classic.

SMOKED OLD FASHIONED - 2 oz

| \$15.50

Crown Royal Harvest Rye, lemon juice, sugar and bitters perfectly blended and smoked.



SPIRITS



WHISKEY

Canadian Club Small Batch | Crown Royal | Alberta Premium
Gibson's Finest Rare | Dock 57 | Balders | Lot 40
Jack Daniel's | Jameson | Jameson Black Barrel | Suntory Toki

RUM

Lambs White Rum | Havana Club Anejo
Havana Club 7yr | Flora De Cana 5yr | Appleton's Reserve
Captain Morgan's Spiced | Bacardi White | Kraken

GIN

Gambit Gin | Black Fox
Bombay | Hendricks

SCOTCH

Talisker 10yr | Bowmore | Johnny Walker Black
Auchentoshan | Macallan | Indra | Kavalan
Glenlivet French Oak | Laphroig | Arran

VODKA

Lucky Bastard
Absolut Citron | Grey Goose

TEQUILA

El Jimador Blanco | Cazadores Blanco
Casa Amigos Reposado | Hornitos Plata
La Gritona



BITS & BITES



TOMMY'S NACHOS ^{GF} | \$27 | \$39.5

All the fixins' served with house made salsa and sour cream. Half or Full Order
+ Chicken \$6 + Beef \$7 + Any Taco Protein \$8
+ Vegan Cheese \$5 + Guacamole \$4.5

ATLANTIC MUSSELS | \$24

One pound of Atlantic Mussels with your choice of our creamy white wine sauce. Served with Garlic Toast

DOS EMPANADAS | \$19.5

Fluffy pastry stuffed with our chefs special filling. Ask your server for details.

KHACHUPURI CHEESE BOAT | \$24.5

Made to order - Fresh bread loaded with garlic, our special cheese blend and baked with a runny egg in the centre.

BONELESS DRY RIBS | \$14

Fresh marinated Saskatchewan pork, lightly breaded and tossed with lemon, garlic and oregano.

MANICOTTI SHOTGUN SHELLS | \$16.5

Bacon wrapped manicotti stuffed with spicy beef and pork sausage and glazed in our coffee bourbon bbq sauce.

CHICKEN WINGS - 1LB | \$20.5

BBQ, Greek, Hot, Buffalo, Honey Garlic, Thai Chili, Lemon Pepper, Dill Pickle.
Tequila Lime, Dragon Tears, Jerk, WoW +\$1
Cauliflower ^v wings also available!

CAULIFLOWER BITES | \$19.25

Crispy, lightly breaded cauliflower bites fried and served with your choice of house made sauce.

LOADED PIEROGIS | \$14.5

Screaming hot and fried to order pierogis loaded with sour cream, sauteed onions, bacon bits, and chives.

GRINGO'S TACOS

SPICE IT UP WITH OUR HOUSE MADE SALSA

Avocado Poblano Crema	\$1.95
Chipotle Crema	\$1.95
Salsa Verde	\$1.95
Salsa Roja	\$1.95
Guacamole	\$4.50
Sour Cream	\$1.50

COMPLIMENTOS

Lettuce and Tomato	\$1.50
Queso Fresco	\$2.00
Tortilla Soup	\$8.50
Chips and Salsa or Guac	\$12.50 \$14.95

SERVED AS PLATES OF THREE

Al Pastor \$18.95
Grilled pork shoulder in a citrus, achiote, guajillo marinade and fried with pineapple.

Carnitas \$18.95
Michoacán seasoned pork shoulder braised in pork fat and fried. Tender yet crispy.

Pollo Picante \$18.95
Seasoned chicken breast sautéed to perfection.

Pescado \$19.25
Lightly breaded basa fried until crispy

Barbacoa \$19.25
Beef marinated with citrus and chiles and barbecued low and slow until fall apart tender.

Falafel ^{VG} \$18.00
Handmade falafel combining chickpeas, fresh herbs, veggies and spices.

ASK ABOUT GRINGOS TUESDAY

Served with fresh, hand made corn tortillas, onions, jalapeno, cilantro and salsa verde.



HOT EATS

SASKATOON BERRY PORK BELLY | \$28

Saskatchewan pork belly braised until fall apart tender and fried for a crisp bite. Glazed in Saskatoon Berry sauce made from local berries. Served with veg and spaetzle.

SCHNITZEL \$26 | \$34

Our famous, home made pork cutlets. Served with fresh spaetzle, seasonal vegetables and gravy. Smokey Mustard Gravy + \$1.
*Optional half order

FETTUCINE ALFREDO ^V | \$24.5

Tender, house made fettuccine noodles tossed in made to order alfredo sauce. Baked with cheese + \$5,
Add Chicken or Sausage +\$6, Add Shrimp +\$8

CARBONARA | \$25.5

Fresh fettuccine noodles, garlic, bacon, parmesan and egg.
Add Chicken or Sausage +\$6, Add Shrimp +\$8

DILL PICKLE CHICKEN TENDERS | \$22.5

Made in house from fresh, marinated chicken breast. Served with fries and choice of dipping sauce.

FISH AND CHIPS \$19.5 | \$27.5

Lightly beer battered haddock with home made tartar sauce and fries.
Available in half-order (one-piece) or full-order (two-piece)

CANADIAN POUTINE ^{GF, V} | \$19.5

Fresh crispy fries, house made gravy and cheese curds baked in our stone-oven. Sub Vegan poutine for \$4.50.

MONTREAL SMOKED MEAT POUTINE ^{GF} | \$24.5

House brined and smoked Canadian brisket sliced thin on fries with sauteed onions, green peppers, beef gravy and curds.

BUFFALO CHICKEN POUTINE | \$24

Chopped chicken tenders tossed with house made buffalo ranch, sauteed red peppers, onion and curds. No Gravy.

Served with your choice of
Fries, Loaded Mashed Potatoes or Spaetzle.
Accompanied by seasonal vegetables.

NEW YORK STRIP ^{GF} \$38 | \$43 | \$48 | \$56

Fire-grilled to enhance its distinctive flavor, this thick cut is a steakhouse classic. Available in 8oz, 10oz, 12oz and 16oz portions.

RIB EYE ^{GF} - 16oz | Market Price

Well-marbled, fire-grilled, juicy and delicious. A guest favorite!
Available by pre-order only.

STEAK SANDWICH | \$28

6 oz Canadian AAA New York Strip served on garlic toast with Caesar Salad and choice of one side.

WE SERVE EXCLUSIVELY AAA CANADIAN BEEF,
AGED FOR A MINIMUM OF 45 DAYS.
ALL OF OUR STEAKS ARE HAND CUT IN HOUSE.



DID YOU KNOW?

March 1915 - Premier Walter Scott announced that all of Saskatchewan's bars would be closed by July 1, 1915 putting 406 bars, 38 wholesale liquor dealers, and 12 clubs out of business. The provincial government then opened 23 dispensaries.

ADD-ONS

BONE MARROW GRAVY | \$4.5

SMOKEY MUSTARD GRAVY | \$4.5

SAUTÉED MUSHROOMS | \$7.5

GARLIC OR CAJUN SHRIMP | \$9.5

◆ SAMMY'S & SALADS ◆

Our burgers are made from Saskatchewan raised AAA Canadian beef mixed with our secret seasonings and served on fresh, baked in house garlic and herb bun.

*Includes your choice of Caesar Salad, Soup or Fries. Upgrade to Mediterranean Salad or Yam Fries + \$2
Smoked Applewood Cheddar + \$2 Add Thick-Cut Bacon + \$2 Add a Fried Egg + \$1.5*

MADE MAN | \$25.5

6 oz house made patty, jalapeno onion and bacon jam, black cherry bourbon BBQ sauce. LTOM on a fresh baked garlic and herb bun. Double your meat and cheese. +\$6

FALAFEL BURGER | \$23.5

House made falafel patty, creamy red pepper sauce, lettuce, tomato and onion. Make it Vegan \$2

CAJUN CHICKEN CLUB | \$24.5

Hand breaded chicken breast dusted in house cajun spice and topped with gouda, bacon, lettuce, tomato, onion and house dressing. Served in a garlic and herb bun.

DILL PICKLE CHICKEN SAMMY | \$24.5

Marinated chicken breast, breaded and fried until golden brown, served with lettuce and Dill Pickle Mayo.

TOMMY'S SMOKED BRISKET SANDWICH | \$25.75

Smoked Canadian brisket, smokey dijon mustard, horseradish mayo, sauerkraut and Swiss Cheese on a fresh baked garlic and herb bun. Try it with banana peppers.

SMOKE HOUSE BURGER | \$25.5

A fresh AAA beef patty dusted in our housemade steak spice, topped with smoked cheddar, candied applewood bacon, crispy onions, hot peppers and LTOM.

CLASSIC CAESAR SALAD \$13.5 | \$20.5

Fresh chopped romaine lettuce, home made Caesar Dressing, fresh parmesan cheese and bacon bits. add chicken \$7

MEDITERRANEAN SALAD \$14.5 | \$21.5

Fresh romaine lettuce, red peppers, red onions, cucumbers, tomatoes, olives, feta and our famous house dressing. Add Blackened or Garlic Chicken \$7

◆ DAILY SPECIALS ◆

STUDENT & INDUSTRY MONDAY'S

Highballs and Two Topping Pizzas on Special
2pm until Close.

GRINGO'S TUESDAY

All you can eat tacos Available ALL DAY!
Rebellion Cerveza, Corona, Modelo, Tequila, and Margaritas on special.

HALF PRICE WINGS ON WEDNESDAY

Enjoy 1LB of our famous wings for half price. 2pm until Close.
*With purchase of any beverage.

BURGERS & BEER THURSDAY

All signature burgers and sammy's include a 12oz draught beer. 2pm until Close.

SUNDAY FUNDAY

Appetizer Specials - 2pm until Close.
*with purchase of any beverage.

SUNDAY BRUNCH 11AM - 2PM

Our 100% made from scratch Brunch Menu is available every Sunday!

DAILY APPY HOUR 2-6PM



DID YOU KNOW?

At Tommy's we make everything from scratch including all of our breads. We source our meats and support our local craft breweries and distilleries. THINK LOCAL!

PUBLIC ENEMIES

Tommy's hand tossed 12" or 17" thin crust Gourmet Pizza baked to perfection in our stone oven or 10" Gluten Free Crust available.

BABY FACE NELSON

\$28 | \$49

Dill's cheesy sidekick - garlic butter base, topped with mozza, monterey jack, aged cheddar, yellow cheddar, and feta.

MACHINE GUN KELLY

\$28 | \$50

The first and last - Pizza sauce, chopped pepperoni and salami, tomatoes, red peppers, banana peppers and smoked applewood cheddar.

JESSE JAMES

\$26 | \$48

Whiter than white - House ranch dressing, tender chicken breast, italian sausage, onions and mozzarella.

LUCKY LUC

\$24 | \$39

Nationally syndicated - Baked Brooklyn Style! Pepperoni, Canadian back bacon, fresh mozzarella, pizza sauce and served pie cut. Keep it simple!

DILLINGER ^V

\$25.5 | \$47

The Ladies Man - Pizza sauce, mushrooms, onions, spinach, tomatoes, red peppers, black olives, feta and mozzarella.

DESPERADO

\$27 | \$49

Coffee Bourbon BBQ base, beef barbacoa, onions, jalapenos, tomatoes, and topped with cilantro and our house dressing. It's not a guitar.

STONE OVEN PIZZA

Our Fresh Toppings:

Ham, Salami, Pepperoni, Sausage, Back Bacon, Tomatoes, Onion, Green Pepper, Red Pepper, Pineapple, Mushrooms, Black Olives, Banana Peppers, Jalapenos, Spinach.

Premium Toppings:

Feta, Chicken, Breakfast Bacon

	8" SMALL	10" MEDIUM	12" LARGE	15" X-LARGE
ONE TOPPING	\$13.5	\$19	\$28	\$41
TWO TOPPING	\$14.5	\$21.5	\$31	\$45
THREE TOPPING	\$15.5	\$23.5	\$34	\$49
FOUR TOPPING	\$16.5	\$26.5	\$37	\$52
ALL MEAT	\$18	\$28.5	\$40	\$54
ALL DRESSED	\$19	\$29.5	\$41	\$55
SPINACH & FETA	\$17.25	\$26.5	\$38	\$49
VEGETARIAN	\$16.25	\$23.5	\$32.5	\$47
EXTRA TOPPINGS	\$2	\$2.5	\$3.5	\$4.5
PREMIUM TOPPINGS ADD	\$2	\$2.5	\$3	\$3.5
VEGAN CHEESE ADD	\$3	\$4.5	\$5.5	\$7
GLUTEN FREE CRUST ADD		\$4		



In cities across the province doctors did a roaring trade, but only those who could afford to pay \$2 for the prescription and \$3 to \$5 to the druggist for the whiskey had access to alcohol. In Winnipeg one druggist and staff were famous for having filled 180 prescriptions per hour.

BOOZY LATTES

Freshly brewed Espresso, ground in-house, and prepared with a delicious selection of liqueurs. Add whip cream +\$1

VANILLA HAZELNUT - 1.5 oz

| \$13

Galliano Vanilla Liqueur, Frangelico,

CHOCOLATE ORANGE - 1.5 oz

| \$13

Grand Marnier, Creme de Cacao.

PEPPERMINT MOCHA - 1.5 oz

| \$13

Peppermint Schnapps, Creme De Cacao.

JUST DESSERTS

FRESH BAKED MINI CINNAMON BUNS

| \$13.5

*Baked to order and drizzled with bourbon caramel sauce.
20+ min prep time.*

CHEF'S DESSERT



*Our kitchen is serving up something new every week.
Dig in and indulge in pure deliciousness.*

THE HITMAN

| \$15

A six tiered chocolate stout cake with stout cream cheese, made in house. So big you will need to bring a bodyguard.

CHURRO SUNDAE

| \$14

Hot churros topped with ice cream, whipped cream, dulce de leche and cinnamon.

FUNDRAISE WITH TOMMY'S

Ask about our Steak, Burger, Pizza, and Pasta Fundraisers.

While Covid-19 has turned the world upside down, Tommy's still offers fundraising options for teams, charities and non-profits.

Ask to speak to a manager to see how we can work together.



DID YOU KNOW?

December 13, 1915 – Seven Saskatchewan districts vote to close their local dispensaries.

December 11, 1916 - A plebiscite was called to decide if Saskatchewan was to maintain the government-run stores or to go dry. Voters opted to go dry.

May 1, 1917 – Complete and total prohibition of alcohol takes effect in Saskatchewan.

1923 – It was estimated, in an RCMP report, that there were "more illicit stills" in Saskatchewan, with a population of 760,000, than there were in all the rest of Canada with a population of over 8,000,000.

July 16, 1923 - Saskatchewan, by a decisive majority of nearly 40,000, discarded prohibition and reverted to a system of government liquor control.

1924 - Prohibition in Saskatchewan came to an end.

The end of Saskatchewan's prohibition provided residents with an opportunity to sell liquor to the still dry United States.