



Tommy's

S P E A K E A T E R Y

EST. 2018

2710 MONTAGUE ST.
REGINA, SASKATCHEWAN

TOMMYSREGINA.CA

BOOK YOUR SPECIAL EVENT, FUNDRAISER, OR PRIVATE FUNCTION WITH US
BRUNCH AND DRINK SPECIALS 10AM-2PM SATURDAY & SUNDAY
PARTIES OF 12 OR MORE ARE SUBJECT TO A 15% GRATUITY

WINE

RED WINE

	6 oz	1/2L	1L	BOTTLE
PROPRIETORS RESERVE - RED BLEND - CANADA	8	19	36	
SANTA RITA 120 - CABERNET SAUVIGNON - CHILE	9	22	39	33
LINDEMANS CAWARRA - SHIRAZ CABERNET - AUSTRALIA	9	22.5	39	33
CIRCUS - MALBEC - ARGENTINA	10	23	45	39
CIRCUS - PINOT NOIR - ARGENTINA	10	23	45	39
APOTHIC RED - RED BLEND - CALIFORNIA	11.5	31	49	45
BURNT SHIP BAY - CABERNET MELOT - CANADA	11.5	31	49	45
RUBY BLUES RED STILETTO - SYRAH - CANADA				69

WHITE WINE

	6 oz	1/2L	1L	BOTTLE
PROPRIETORS RESERVE - WHITE BLEND - CANADA	8	19	36	
TORREON de PAREDES RESERVE - CHARDONNAY - CHILE	11.5	29	51	45
E&J GALLO - WHITE ZINFENDEL - UNITED STATES	9	22	35	30
VALDEMORO - SAUVIGNON BLANC - CHILE	9.5	23	37	34
LINDEMANS BIN 90 - MOSCATO - AUSTRALIA	10	23	45	39
BURNT SHIP BAY - PINOT GRIGIO - CANADA	11.5	31	49	45

ROSE WINE

	6 oz	1/2L	1L	BOTTLE
VALDEMORO - SAUVIGNON ROSE - CHILE	10	23	45	35

BEER

12oz | 20oz DRAUGHT

Tommy's Lager | Original 16 Pale Ale
District Brewing | Rebellion
Black Bridge Brewing | Nokomis Brewing

IMPORTS

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

DOMESTIC BOTTLES

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

16 oz CANS

Black Bridge Brewery | Rebellion Brewing
District Brewing Co | Pile of Bones
Malty National

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



COCKTAILS



GUN SMOKE CAESAR - 2 oz | \$10

Last Mountain Distilleries Whiskey 2oz, Steak Spice Rim, Clamato, Smoke, Lager. Garnished with Candied Pepper Bacon.

THE DEAD RINGER - 2 oz | \$11

Gin, Campari, Sweet Vermouth, Absinthe Rinse and Lemon Zest.

THE ESCAPE ARTIST - 2 oz | \$13

Bacardi White Rum, Absinthe, Fresh Lime, Grapefruit juice and Grenadine.

SUPPLY & DEMAND - 2 oz | \$11

Lost River Distilleries Vodka, charged with Chambord Raspberry Liqueur, sweetened with Ginger Syrup and fresh Lemon.

BULLEIT PROOF BOURBON SOUR - 2 oz | \$12

Bulleit Bourbon, Fresh Lemon, Rosemary infused simple syrup, Egg White Foam and Angustura bitters.

UNTOUCHABLE - 2 oz | \$11

Jim Beam Bourbon, Rosemary infused simple syrup, angostura bitters and a flamed lemon. A classic old fashioned with earthy notes.

FALLING FOR DAISY - 2 oz | \$8

Absolut Citron, Campari, lemon and pomegranate juice and sweetened with simple syrup.

TOCINO MARGARITA - 2 oz | \$9

El Jimador Blanco, Cointreau, fresh lime juice, simple syrup and house Bacon Orange Bitters.

CUCUMBER GINGER MULITO - 2 oz | \$9

Cucumber infused Havana Club, fresh mint and limes, simple syrup and lengthened with ginger beer.

BLOOD ORANGE MOJITO - 2 oz | \$9.5

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

MS. GRUNDY - 2 oz | \$12

Gin, grapefruit juice, and house made lavender bitters.

SASPARILLA FLOAT - 2 oz | \$11

Coffee and vanilla liqueur, local vodka, and topped with milk, cola and anise.

BLOODY BASTARD - 2 oz | \$12

A decadent blend of Makers Mark, Grand Marnier, Chai simple syrup simple and blood orange puree.



SPIRITS



WHISKEY

*LMD Canadian Whiskey | Canadian Club Small Batch
Crown Royal | Gibson's Finest Rare | Dock 57
Jack Daniel's | Jameson | Jameson Black Barrel | George Dickel*

SCOTCH

*Talisker 10yr | Bowmore 15yr
Johnny Walker Black | Auchentoshan 18yr
Macallan 1824 Gold | Glenlivet 15 French Oak*

BOURBON

*Jim Beam | Maker's Mark
Bulleit Bourbon*

GIN

*LMD Granny's Gin | Beefeater
Bombay | Tanqueray*

VODKA

*Lucky Bastard | LMD Dill Pickle
Absolut Citron | Grey Goose
Stolichnaya*

RUM

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



TEQUILA

*El Jimador Blanco | Cazadores Blanco
Casa Amigos Reposado | Hornitos Plata
Patron Silver*



BITS & BITES



TOMMY'S NACHOS ^{GF} \$16 | \$24

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

PACIFIC MUSSELS | \$16

One pound of Pacific Mussels with your choice of our creamy white wine sauce or puttanesca mussels +\$1. Served with Garlic Toast

LAMB EMPANADAS | \$14

Three empanadas stuffed with tender lamb, feta cheese and onions.

DYNAMITE CHICKEN BITES | \$11

Tender and crispy house battered chicken breast served with your choice of dipping sauce.

BONELESS DRY RIBS | \$12

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

STEAK & BACON BOMBS | \$15

Tender AAA Canadian Beef marinated for days, wrapped in bacon and served with our Black Cherry Bourbon BBQ Sauce.

CHICKEN WINGS - 1LB | \$16

BBQ, Greek, Hot, Buffalo, Honey Garlic, Thai Chili, Lemon Pepper, Jerk, Dill Pickle. Tequila Lime, Dragon Tears, WoW +\$1

CLASSIC CAESAR SALAD \$8 | \$14

Fresh chopped romaine lettuce, home made Caesar Dressing, fresh parmesan cheese and bacon bits. Starter \$8 add chicken \$6

SOUP DU JOUR \$6 | \$8

Made fresh daily from local ingredients. Small \$6

GRINGO'S TACOS

SPICE IT UP WITH OUR HOUSE MADE SALSA

Avocado Crema	\$1.00
Chipotle Crema	\$1.00
Pablano Lime Crema	\$1.00
Salsa Verde	\$1.00
Salsa Roja	\$1.00
Mango Salsa	\$1.50

COMPLIMENTOS

Lettuce and Tomato	\$1.00 \$1.50
Queso Fresco	\$2.00 \$3.50

AVAILABLE IN PLATTERS OF 3 OR 6

Al Pastor	\$12 \$22
Pork shoulder in a citrus, achiote, guajillo marinade and fried with pineapple.	
Carnitas	\$12 \$22
Michoacán seasoned pork shoulder braised in pork fat and fried. Tender yet crispy.	
Wild Boar Chorizo	\$12 \$22
House made chorizo made from wild boar with tender potatoes.	
Pollo Picante	\$12 \$22
Blackened chicken breast sautéed to perfection.	
Barbacoa	\$14 \$26
Lamb marinated with citrus and chiles and barbecued low and slow until fall apart tender.	
Carne Asada	\$13 \$24
AAA Canadian Beef skirt steak in our secret marinade and cooked to medium.	
Pescado	\$13 \$24
Lightly breaded basa fried until crispy	

ASK ABOUT GRINGOS TUESDAY

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



HOT EATS

Upgrade with Soup, Caesar or Mediterranean Salad + \$2

POUTINES ^{GF, V} | \$15

Fresh crispy fries, house made gravy and cheese curds baked in our stone-oven. Upgrade to Smoked Meat or Buffalo Chicken poutine for \$2, or Make it Vegan + \$4

SCHNITZEL \$19 | \$24

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

SASKATOON BERRY PORK BELLY | \$22

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 spaetzel.

FISH AND CHIPS | \$18

Lightly battered cod with home made tartar sauce and fries.

DILL PICKLE CHICKEN TENDERS | \$17

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

SHANGHAI BOWL | \$18

Served with chicken or basa (or shrimp +\$3) tossed in our chefs' secret Shanghai sauce, fresh vegetables, served on a bed of rice noodles.

TUNA POKE BOWL ^{GF} \$18 | \$27

Yellowfin Tuna, rice, mango, peppers, onions, cucumber, carrots, raddish, lime, cilantro, nori. Served with some kick! Optional Double Tuna!

FETTUCINE ALFREDO ^V | \$18

Tender, house made fettucine noodles tossed in made to order alfredo sauce. Baked with cheese + \$5, Add Chicken +\$5

CARBONARA | \$19

Fresh fettucine noodles, garlic, bacon, parmesan and egg.

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

NEW YORK STRIP ^{GF} \$28.5 | \$33.5 | \$43.5

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

RIB EYE ^{GF} - 16oz | \$46.5

Well-marbled, fire-grilled, juicy and delicious. A guest favorite!

AHI TUNA STEAK ^{GF} | \$29

6 oz Yellow Fin Tuna Steak broiled to perfection. Choice of Ginger Soy Glaze or Blackened

STEAK SANDWICH | \$19.75

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	\$3
SMOKEY MUSTARD GRAVY	\$4
SAUTÉED MUSHROOMS	\$4
PEPPERCORN SAUCE	\$5
GARLIC OR CAJUN SHRIMP	\$7
BLACKENED TUNA	\$9

SAMMY'S & MORE

Our burgers are hand made in house from AAA Canadian beef mixed with our secret seasoning and served on fresh house baked buns.

Includes your choice of Caesar Salad, Soup, 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 | \$17

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 | \$14

House made falafel patty, creamy red pepper sauce, lettuce, tomato and onion.

NOMAD | \$17

5 oz pork, beef and lamb patty with cilantro lime sauce, feta, tomatoes and cucumbers.

INTERROGATOR | \$17

6 oz patty topped with caramelized onions, horseradish, swiss cheese and waterboarded in Au Jus. Who sent you?

TOMMY'S SMOKED MEAT SANDWICH | \$17

House made pastrami, smokey dijon mustard, horseradish mayo, sauerkraut and Swiss Cheese on a fresh baked garlic and herb bun. Try it with banana peppers.

NAAN WRAP | \$16

Fresh naan bread stuffed with romaine, tomatoes, red onion, feta, house dressing and your choice of chicken breast, or lamb or falafel.

DILL PICKLE CHICKEN SANDWICH | \$16

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

GRILLED CHEESE OF THE WEEK | \$16

A new creation every week! Ask your server for details

DAILY SPECIALS

Enjoy these great deals all week long!

COCKTAIL MONDAY

Half priced signature craft cocktails after 2pm until Close.
*With purchase of any appetizer or entree.

GRINGO'S TUESDAY

All you can eat tacos. Including one shot of tequila! ALL DAY!
Starting at just \$25

WINGS ON WEDNESDAY

Enjoy 1LB of our famous wings for only \$7. 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

Half priced appetizers. 2pm until Close.
*with purchase of any beverage.

PIZZA & BEER EVERYDAY

All of our signature gourmet pizza's include a FREE 12oz draught beer from 9pm until close.

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.

COSTELLO

\$19 | \$34

Pizza sauce, Italian sausage, salami, tomatoes, onions and mozzarella.

MACHINE GUN KELLY

\$21 | \$39

Pizza sauce, chopped pepperoni and salami, tomatoes, red peppers, banana peppers and smoked applewood cheddar.

JESSE JAMES

\$19 | \$34

House ranch dressing, tender chicken breast, italian sausage, onions and mozzarella.

LUCKY LUC

\$17 | \$32

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

DILLINGER ^V

\$20 | \$35

Pizza sauce, mushrooms, onions, spinach, tomatoes, red peppers, black olives, feta and mozzarella.

DESPERADO

\$23 | \$39

Coffee Bourbon BBQ base, lamb barbacoa, onions, jalapenos, tomatoes, and topped with cilantro and our house dressing.

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, Pesto.

Premium Toppings:

Feta, Chicken, Shrimp, Breakfast Bacon

	8" SMALL	10" MEDIUM	13" LARGE	15" X-LARGE	17" XX-LARGE
ONE TOPPING	\$10	\$16	\$23	\$33	\$39
TWO TOPPING	\$11	\$18	\$26	\$37	\$44
THREE TOPPING	\$12	\$20	\$29	\$41	\$49
FOUR TOPPING	\$13	\$22	\$32	\$43	\$52
ALL MEAT	\$14	\$23	\$34	\$44	\$53
ALL DRESSED	\$15	\$24	\$35	\$45	\$55
SPINACH & FETA	\$15	\$24	\$35	\$45	\$55
VEGETARIAN	\$12	\$20	\$29	\$41	\$51
EXTRA TOPPINGS	\$2	\$2	\$3	\$4	\$5
PREMIUM TOPPINGS ADD	\$2	\$2	\$2	\$2	\$2
VEGAN CHEESE ADD	\$3	\$4	\$5	\$6	\$8
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 COFFEE ◆

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

VANILLA HAZELNUT - 1.5 oz | \$8

Galliano Vanilla Liqueur, Frangelico,

CHOCOLATE ORANGE - 1.5 oz | \$8

Grand Marnier, Creme de Cacao.

PEPPERMINT MOCHA - 1.5 oz | \$8

Peppermint Schnapps, Creme De Cacao.

◆ JUST DESSERTS ◆

FRESH BAKED MINI CINNAMON BUNS | \$7

Served with bourbon caramel sauce.

CHEFS CHEESECAKE | \$8

Not your traditional cheesecake. Chef's choice, deconstructed and served UP, scoop in and indulge in pure deliciousness!

THE HITMAN | \$11

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

CHURRO SUNDAE | \$10

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.