



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 SERVED EVERY SUNDAY FROM 11AM-3PM
PARTIES OF 12 OR MORE ARE SUBJECT TO A 15% GRATUITY
ALL PRICES SUBJECT TO CHANGE

WINE

RED WINE

	5 oz	1/2L	1L	BOTTLE
PROPRIETORS RESERVE - RED BLEND - CANADA	8	19	36	
OCHAGAVIA - ESPUELA RED BLEND - CHILE	9.5	22	39	33
LINDEMANS CAWARRA - SHIRAZ CABERNET - AUSTRALIA	9.5	22.5	39	33
ANTARES - CABERNET SAUVIGNON - CHILE	9.5	23	41	35
CIRCUS - MALBEC - ARGENTINA	10.5	23	45	39
BARON DE PHILLIPE ROTHSCHILD PAYS - PINOT NOIR - FRANCE	10.5	23	45	39
GOAT HILL - HASKAP - SASKATCHEWAN	10.5	29.5	45	38
BURNT SHIP BAY - CABERNET MERLOT - CANADA	11.5	31	49	45

WHITE WINE


	5 oz	1/2L	1L	BOTTLE
PROPRIETORS RESERVE - WHITE BLEND - CANADA	8	19	36	
ANTARES - SAUVIGNON BLANC - CHILE	9.5	22	39	33
TRAPICHE - PINOT GRIGIO - CHILE	9.5	22	39	33
LINDEMANS BIN 90 - MOSCATO - AUSTRALIA	10.5	23	45	39
BANROCK STATION - CHARDONNAY - AUSTRALIA	11.5	31	49	45

ROSE WINE

	5 oz	1/2L	1L	BOTTLE
ANJOS VINHO VERDE - ROSE - PORTUGAL	10	23	45	39

BEER

12oz | 20oz DRAUGHT

District Brewing Co.  **DISTRICT BREWING CO.**
Tommy's Lager | Original 16 Pale Ale | Pile O' Bones | 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

District Brewing Co.  **DISTRICT BREWING CO.**
 Black Bridge Brewery | Rebellion Brewing | Pile O' Bones
 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 | \$11.5

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

SASKATOON BERRY SOUR - 2 oz | \$13.5

Bourbon, simple syrup made with local berries, lemon juice and egg whites.

SUPPLY & DEMAND - 2 oz | \$12.5

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

BULLEIT PROOF BOURBON SOUR - 2 oz | \$13

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

UNTOUCHABLE - 2 oz | \$12.5

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

MS. GRUNDY - 2 oz | \$13.5

Gin, grapefruit juice, and house made lavender bitters.

FALLING FOR DAISY - 2 oz | \$12.5

Absolut Citron, Aperol, lengthened with Lemon and Grapefruit Juices.

TOCINO MARGARITA - 2 oz | \$13

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

PANCHO & LEFTY - 2 oz | \$12.5

Cazadores and Cointreau shaken with pineapple juice and jalapeno.

BLOOD ORANGE MOJITO - 2 oz | \$12.5

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

ESPRESSO MARTINI - 2 oz | \$13

Lucky Bastard Vodka, Kahlua, Espresso, and Sugar . Classic.

TOMMY'S SHAFT - 2 oz | \$12.5

Fresh cold brew coffee, Lucky Bastard vodka, kahlua and baileys.



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*

BOURBON

*Jim Beam | Maker's Mark
Bulleit Bourbon*

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*

SCOTCH

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

VODKA

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

TEQUILA

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

GIN

*LMD Granny's Gin
Bombay | Hendricks*





BITS & BITES



TOMMY'S NACHOS ^{GF} | \$23 | \$39

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

ATLANTIC MUSSELS | \$22

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

DOS EMPANADAS | \$16.5

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

KHACHUPURI CHEESE BOAT | \$24

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

BONELESS DRY RIBS | \$13.5

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

STEAK & BACON BOMBS | \$13.5

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

CHICKEN WINGS - 1LB | \$18

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

CLASSIC CAESAR SALAD | \$11 | \$17

Fresh chopped romaine lettuce, home made Caesar Dressing, fresh parmesan cheese and bacon bits. Starter \$11 add chicken \$6

MEDITERRANEAN SALAD | \$12 | \$19

Fresh romaine lettuce, red peppers, red onions, cucumbers, tomatoes, olives, feta and our famous house dressing. Add Blackened or Garlic Chicken \$6

GRINGO'S TACOS

SPICE IT UP WITH OUR HOUSE MADE SALSA

Avocado Crema	\$1.50
Chipotle Crema	\$1.50
Pablano Lime Crema	\$1.50
Salsa Verde	\$1.50
Salsa Roja	\$1.50
Mango Salsa	\$1.50
Guacamole	\$4.50
Sour Cream	\$1.00

COMPLIMENTOS

Lettuce and Tomato	\$1.50 \$2.75
Queso Fresco	\$2.00 \$3.50

SERVED AS PLATES OF THREE

Al Pastor	\$15.75
<i>Pork shoulder in a citrus, achiote, guajillo marinade and fried with pineapple.</i>	
Carnitas	\$15.75
<i>Michoacán seasoned pork shoulder braised in pork fat and fried. Tender yet crispy.</i>	
Wild Boar Chorizo	\$15.75
<i>House made chorizo made from wild boar with tender potatoes.</i>	
Pollo Picante	\$15.75
<i>Seasoned chicken breast sautéed to perfection.</i>	
Barbacoa	\$17.25
<i>Beef marinated with citrus and chiles and barbecued low and slow until fall apart tender.</i>	
Carne Asada	\$16.75
<i>AAA Canadian Beef skirt steak in our secret marinade and cooked to medium.</i>	
Pescado	\$16.25
<i>Lightly breaded basa fried until crispy</i>	

ASK ABOUT GRINGOS TUESDAY

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



HOT EATS

SASKATOON BERRY PORK BELLY | \$26

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 \$23.5 | \$29.5

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

FETTUCINE ALFREDO ^V | \$22

Tender, house made fettucine noodles tossed in made to order alfredo sauce. Baked with cheese + \$5,
Add Chicken or Sausage +\$6, Add Shrimp +\$11

CARBONARA | \$24

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

TUSCAN FETTUCINE | \$25

Fresh pesto with tomatoes, onions and garlic and parmesan with handmade noodles.

RUSTIC SPAGHETTI | \$23.5

Handmade noodles served in a white wine rose sauce with tomatoes, peppers, mushrooms, onions and garlic.
Add Chicken or Sausage +\$6, Add Shrimp +\$11

POUTINES ^{GF, V} | \$18

Fresh crispy fries, house made gravy and cheese curds baked in our stone-oven. Upgrade to Smoked Meat, Buffalo Chicken or Vegan poutine for \$4.50.

DILL PICKLE CHICKEN TENDERS | \$18.5

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

FISH AND CHIPS | \$23

Lightly beer battered haddock with home made tartar sauce and fries.

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

NEW YORK STRIP ^{GF} \$32.5 | \$36.5 | \$40.5 | \$48.5

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 | \$51.5

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

STEAK SANDWICH | \$24.5

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	\$3.5
SMOKEY MUSTARD GRAVY	\$4
SAUTÉED MUSHROOMS	\$6
PEPPERCORN SAUCE	\$5
STILTON SAUCE	\$5
GARLIC OR CAJUN SHRIMP	\$11

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

| \$21.5

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

| \$18.5

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

BLACK AND BLEU

| \$22

Enjoy a blackened 6 oz AAA Canadian beef patty smothered in stilton sauce and topped with lettuce, tomato, red onion and mayo.

TOMMY'S SMOKED MEAT SANDWICH

| \$22

Smoked 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

| \$23

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

DILL PICKLE CHICKEN SANDWICH

| \$21

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

DAILY SPECIALS

Enjoy these great deals all week long!

STUDENT & INDUSTRY MONDAY'S

\$4 highballs and \$8.99 Two Topping Pizzas.
2pm until Close.

GRINGO'S TUESDAY

All you can eat tacos. Including one shot of tequila! ALL DAY!
Starting at just \$25.99

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

\$9.99 appetizer menu. 2pm until Close.
*with purchase of any beverage.

SUNDAY BRUNCH 11AM - 3PM

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.

JOHN GOTTI

\$24 | \$44

Fresh pesto base, diced tomatoes, onions, garlic, basil, balsamic drizzle and topped with gooey mozzarella.

MACHINE GUN KELLY

\$26.5 | \$48.5

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

JESSE JAMES

\$23.5 | \$43

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

LUCKY LUC

\$20 | \$37

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

DILLINGER ^V

\$24.5 | \$45

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

DESPERADO

\$26 | \$47.5

Coffee Bourbon BBQ base, beef 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.

Premium Toppings:

Feta, Chicken, Breakfast Bacon

	8" SMALL	10" MEDIUM	12" LARGE	15" X-LARGE	17" XX-LARGE
ONE TOPPING	\$12.5	\$18.5	\$25.75	\$39	\$48
TWO TOPPING	\$13.5	\$20.5	\$28.75	\$43	\$53
THREE TOPPING	\$14.5	\$22.5	\$31.75	\$47	\$58
FOUR TOPPING	\$15.50	\$24.5	\$34.75	\$49	\$61
ALL MEAT	\$16.5	\$25.5	\$36.75	\$50	\$62
ALL DRESSED	\$17.5	\$26.5	\$37.75	\$51	\$64
SPINACH & FETA	\$16.75	\$26	\$37	\$50	\$62
VEGETARIAN	\$15.75	\$23	\$32	\$47	\$60
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 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

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

| \$14

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

CHURRO SUNDAE

| \$13

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.