



*Creating Community through Great Craft Beer,
Great Food & Great Times.*



Vegetarian Friendly



09/30/2021





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APPETIZERS

♥ BEER BATTERED ONION RINGS \$12 ♥ DILL PICKLE DIP \$9.50

BRISKET POUTINE \$16

Crispy fries, aged white cheddar cheese curds, smothered with savory **Mr. Pink's Porter** gravy & topped with brisket. 🍷 Mr. Pink's Porter

BUFFALO CHICKEN DIP \$14

Smoked chicken breast tossed with buffalo & blue cheese crumbles served with tortilla chips.

CANDIED BACON \$12

Thick cut, candied & topped with cracked black pepper. 🍷 Mr. Pink's Porter

CAJUN GATOR BITES \$15

Wild-caught Florida gator, breaded & fried, tossed in Cajun spices & served with our house O'ring sauce.

♥ CHIPS & PICO \$9.50

Fresh pico with warm corn tortilla chips.

🍷 Crane Creek Cerveza

Dill pickles & cream cheese with a blend of spices, served with crackers. 🍷 Causeway IPA

♥ FRIED CHEESE CURDS \$12

Aged white cheddar cheese curds, fried golden brown served with rustic marinara sauce.

♥ FRIED PICKLE SLICES \$8.50

Dill pickle slices, breaded and fried.

SMOKED BABY BACK RIBS \$15

Smoked low & slow coated in our homemade sweet & tangy BBQ sauce.

WARM SOFT PRETZEL STICKS \$11

Bavarian-style pretzel sticks served with our own **Northern Flow Lager** beer cheese dip. 🍷 Northern Flow Lager

CHARCUTERIE BOARD

SINGLE -\$16

SHAREABLE -\$26.50

MEATS

CAPOCOLLO

a dry-cured Italian pork shoulder salami, surrounded in red pepper, slow-cooked to its delicious peak.

HARD SALAMI

pork that is slow-dried & smoked - yielding a sweet, smoky flavor

PROSCIUTTO

traditional prosciutto is hand-rubbed, salted & air-dried for a perfect melt-in-your-mouth texture.

🍷 Mr. Pink's Porter

CHEESES

GRAND CRU RESERVE GRUYÈRE

alpine-style cheese crafted in Swiss copper vats and cellar cured for 6 to 9 months. Earthy & robust with undertones of fruit & nuts.

BLACK WAX SHARP YELLOW CHEDDAR

a Wisconsin tradition, hand-selected for additional aging to create rich, sharp cheddar notes.

BUTTERMILK BLUE

aged six months, this creamy raw milk blue cheese has a tangy flavor that's piquant and peppery, yet not overpowering.

🍷 Huggins Hefeweizen

Served with various fruit, nuts, assorted crackers, stone ground mustard & orange blossom honey

*Meats & Cheeses are subject to change



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CHICKEN TENDERS

CHICKEN TENDERS \$15

5 pcs



SAUCES

BBQ, Blackened (dry-rubbed), Buffalo, Garlic Parmesan,
Jerk (dry-rubbed), Korean BBQ, Mango Habanero, & Teriyaki

SALADS

CHICKEN CAESAR \$18

Grilled chicken breast romaine lettuce, tangy Caesar dressing, grated parmesan, and fresh croutons.

SMOKEY TOMATO COBB \$19

Locally sourced spring mix, grilled chicken breast, crumbled gorgonzola, candied bacon, cucumbers, tomato, red onion, hard smoked egg & crispy onions. Smoky Tomato Vinaigrette dressing



Smokey
Tomato
Cobb

TURKEY & CRANBERRY \$19

Smoked turkey breast, dried cranberries tossed with spring mix, candied walnuts, red onions & goat cheese. Served with White balsamic Vinaigrette dressing. 🍷 Northern Flow Lager

♥ SMALL HOUSE \$6.50

Cucumbers, grape tomatoes & red onions. Dressing on the side.

SMALL CAESAR \$6.50

EXTRA DRESSING \$1

Blue Cheese, Honey Mustard, Italian, Ranch, Smokey Tomato Vinaigrette, & White Balsamic Vinaigrette

FLATBREAD PIZZAS

BUZZIN PIGGY \$15

Smoked pork simmered in our **Keep Em Buzzin** slaw & jalapeño, cilantro red onion mix & Orange blossom balsamic. 🍷 Keep Em Buzzing

♥ WILD MUSHROOM & GOAT CHEESE \$14

Cremeni, Shiitake & Oyster mushrooms sautéed with garlic and white wine topped with goat cheese crumbles, arugula, and balsamic reduction. 🍷 Huggins Hefeweizen

BUILD-YOUR-OWN \$13

Choose a Sauce:

- Red – Rustic Marinara
- Green – Basil Pesto
- White – Roasted Garlic Cream

Choose a Cheese:

- Goat
- Gorgonzola
- Parmesan
- Swiss
- Mozzarella
- Extra Cheese 1.00

Classic Toppings + \$1 each

- Arugula
- Balsamic Reduction
- Black Spanish Olives
- Fire-roasted Green Chilis
- Fresh Basil
- Pepperoni
- Red Onion
- Smoked Bacon
- Sweet Italian Sausage
- Tomatoes

Premium Toppings

- Avocado 1.50
- Buzzin Piggy Pork 2.50
- Candied Bacon 1.50
- Caramelized Onions 1.50
- Crispy Onions 1.50
- Prosciutto 2.50
- Smoke Prime Cut Brisket 3.00
- Smoked Chicken Breast 1.50
- Veggie Bacon 1.50
- Wild Mushrooms 1.50





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H A N D H E L D S

BRISKET GRILLED CHEESE \$19

Smoked brisket melted cheddar caramelized onions & bistro sauce on Texas toast.

Double meat? Add 4



CHICKEN BREAST SANDWICH \$17

Buttermilk fried, blackened, grilled, or jerk.

FRENCH DIP \$16

Slow roasted beef, provolone, horseradish cream sauce, fresh parsley on a toasted hoagie. Served with a side of

au jus. Mr. Pink's Porter

HnB CLUB SANDWICH \$18

House-smoked turkey with lettuce, tomato, bistro sauce, and avocado finished with our signature candied bacon. Northern Flow Lager

PULLED PORK SANDWICH \$16

Pork butt smoked in-house piled high on toasted Kaiser Roll, fries & coleslaw.

♥ VEGGIE BLT \$14

Vegetarian bacon slices, lettuce, tomato & bistro sauce on a toasted multigrain bread.

Add avocado 1.50 Huggins Hefeweizen

C H A R - G R I L L E D B U R G E R S



All our burgers are Certified Angus Beef custom blend of chuck, brisket, and short rib - Served on a toasted Kaiser bun

HnBURGER \$16

Classic & simple. 8oz patty grilled to desired temperature & choice of cheese.

PUB CRAWL \$17

Aged white cheddar cheese & scallions on top of charred tomatoes & spring mix with whole grain mustard mayo. Northern Flow Lager

THE RINGER \$18

Aged white cheddar cheese, hickory-smoked bacon, beer-battered onion rings & O-ring sauce. Lettuce & tomato.

BURGER SAUCES \$1

Bistro: Mustard based aioli with a hint of horseradish

O ring: Heavy horseradish with a spicy kick at the end

Ancho Mayo: Mild in heat but packed with Ancho flavor

Whole Grain Mustard Mayo: Whole grain mustard, mayo & scallions

BRISKET BURGER \$18

Topped with our Certified Angus Beef Prime cut smoke brisket, Cheddar cheese, & bistro sauce. Lettuce, tomato, onion, & pickles Mr. Pink's Porter

FIRE BURGER \$17

Roasted green chilis with spicy pepper jack cheese Pickled jalapeños tortilla strips & ancho mayo.

Causeway IPA

♥ BEYOND BURGER \$18

Plant-based & soy-free burger on toasted Kaiser bun Spring mix, tomato, red onion, whole grain mustard mayo.

GOAT BURGER \$18

Arugula, crumbled goat cheese, sauteed wild mushrooms & caramelized onions finished with balsamic reduction. Huggins Hefeweizen

ALL HAND HELDS & BURGERS SERVED WITH FRIES

Upgrades

Northern Flow Mac & Cheese \$6.50

Sweet Potato Fries \$4.00

Beer-battered Onion Rings \$3.50

Sautéed Green Beans \$3.00

Steamed Broccoli \$3.00

Side Salad / Caesar \$3.00

Garlic Roasted Yukon Golds \$3.00

Whipped Russets \$3.00

Cole Slaw \$1.50



Brisket Burger



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ENTREES

BLACKENED CHICKEN LINGUINE \$17

Linguine pasta tossed with spicy roasted garlic cream sauce, fresh tomatoes, basil & seared blackened chicken breast. 🍷 Causeway IPA



Blackened
Chicken
Linguine

BRISKET PLATTER \$29.50

8oz of Prime Cut Certified Angus Beef Brisket
Fries, coleslaw & garlic toast.



PULLED PORK PLATTER \$21.50

In house smoked pork butt, piled high with fries, coleslaw & garlic toast 🍷 Mr. Pink's Porter

PORTER BRAISED POT ROAST \$19

Certified Angus Beef braised in our **Mr. Pink's Porter** Yukon gold mash, baby tricolored carrots, pearl onions & crispy celery leaves. 🍷 Mr. Pink's Porter

DRUNKEN CHICKEN \$19

Marinated in our **Keep Em Buzzin**, buttermilk fried, smothered in roasted jalapenos & aged white cheddar cheese sauce topped with bacon & crispy onions. Served with choice of vegetable & garlic roasted potatoes. 🍷 Keep Em Buzzin

SIDES

- ✔ Beer-battered Onion Rings \$8
- ✔ Cole Slaw \$6.50
- ✔ Fries \$6.50
- ✔ Garlic Roasted Potatoes \$5.50
- Northern Flow Mac & Cheese \$8.50
- ✔ Sautéed Green Beans \$5.50
- ✔ Steamed Broccoli \$5.50
- ✔ Sweet Potato Fries \$7.50
- ✔ Whipped Russets \$6.50



DRINKS

COKE, DIET COKE, SPRITE, POWERADE, ROOT BEER, SWEET TEA, UNSWEET TEA,
LEMONADE, COFFEE \$3.50, APPLE JUICE \$3.50 & Hot Tea \$3.00





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DESSERT

MR. PINKS PORTER
CHOCOLATE CAKE \$11

A chocolate maple bacon cake infused with our **Mr. Pinks Porter** Beer. Topped with maple buttercream frosting & chocolate-covered bacon garnish.



♥ KEEP EM BUZZIN
ORANGE CAKE \$11

An orange cake infused with our **Keep em Buzzin** orange blossom honey curd, Italian buttercream frosting & candied oranges.



Cakes beautifully crafted by Sue Ann's Bakery

TACO TUESDAY

Served every Tuesday from 5:00 - 9:00

THE MEX

- Shredded Chicken** - \$4.50
- Beef** - \$5.50
- Shrimp** - \$7.50

Your choice of protein topped with lettuce, pico de gallo, shredded cheese stuffed into a warm flour tortilla. 🍺 Crane Creek Cerveza

Sour cream available upon request \$1

DRUNKEN PULLED \$16
PORK NACHOS

Corn tortilla chips topped with house-smoked pulled pork, cheddar jalapeño cheese sauce, lettuce, pico de gallo, & cilantro sour cream.

🍺 Keep Em Buzzin

♥ CHIPS & PICO \$9.50

Fresh pico with warm corn tortilla chips.

🍺 Crane Creek Cerveza

THE TEX

- Pork** - \$3.50
- Brisket** - \$6.00

Your choice of protein topped with house-made coleslaw, golden bbq sauce, & fresh jalapeños - stuffed into a soft flour tortilla. 🍺 Mr. Pink's Porter



The MEX

CONSUMER ADVISORY
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Section 3-303.11, FDA Food Code





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WINE

TAP



Pinot Grigio, Stemmari, Italy

Dry, bold, green apple, and lemon zest \$9.50

Chardonnay, Quantum Leap, FL

Aromas of Quince and tropical fruit lead into a palate of golden apple, apple butter, and pear skin. \$11

Sauvignon Blanc, Wither Hills

Citrus & tropical fruits, subtle hint of lemongrass & cilantro. With a dry, refreshing zippy acidity finish. \$8.50

Cabernet, Joel Gott, CA

Aromas of blackberry, black currant & mocha Full-bodied & well balanced \$12

Red Blend, Dreaming Tree, CA

Raspberry & jam, approachable tannins \$11

Red Blend, Quantum Leap, FL

Aromas of black fruit and wood spice. Bold flavors of dried blueberry and red raspberry with an extended finish of pink peppercorn and black cherry. \$14

Pinot Noir, Rodney Strong Vineyards, CA

Rose, red fruit aromas, lively, and toasty spice \$14

Rose', Meomi, CA

Dry, notes of rose, orange peel, and honey \$9.50

BOTTLE

*Prosecco, La Gioiosa, Italy

Bright, floral, and fruity aromas, ripe blossom apple (split) \$9.50 | \$32

Moscato, Angove 9 Vines, Australia

Delightfully sweet, honeysuckle and apple \$8.50 | \$25.50

Sweet Red, Decordi, Italy

Refreshing, chilled, fruity notes of berries and cherry \$9.50 | \$28.50

***Prosecco is not included as a flight choice**



WINE FLIGHTS

Choose four (2 oz) pours \$13





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SUNDAY BRUNCH

11AM until 2pm

COMBOS

FRENCH TOAST

Bourbon maple syrup topped with crumbled candied bacon & cinnamon. Served with 2 eggs & thick-cut smoked bacon or sausage links.

\$16

BUILD YOUR OWN

Choice of 3 sides served with 3 eggs your way! **\$14**

Add candied bacon OR french toast + 5.00

BELGIAN STYLE WAFFLE

Fluffy Belgian style waffle topped with bourbon maple syrup. Served with 2 eggs & thick-cut smoked bacon or sausage links.

\$15

CLASSICS

served with your choice of side

add candied bacon OR French toast + 5.00

BACON, EGG & CHEESE

\$15

Traditional fluffy scrambled eggs, cheddar cheese & thick cut smoked bacon on toasted, flakey croissant.

FIRE BENNY

\$16

English muffin, fire roasted green chilis, arugula topped with smoked andouille, poached eggs & spicy hollandaise.

VEGGIE BENNY



\$15

English muffin arugula, avocado, tomato poached egg balsamic reduction (no hollandaise)

GATOR TAIL BENNY

\$17

Florida caught gator tail, fried, tossed in Cajun seasonings on toasted English muffin with arugula, tomato & Cajun hollandaise.

SHIRLEY'S BISCUITS & GRAVY

\$16

Grandma's recipe. Traditional breakfast sausage white gravy & flakey biscuits.

CHICKEN & WAFFLES

\$17

Golden fried chicken marinated in our **Keep em Buzzin**. Belgian style waffle, orange blossom hot honey infused butter & blood orange reduction.

SHRIMP & GRITS

\$20

6 jumbo shrimp, smoked andouille sausage sauteed with peppers, onions, fresh tomatoes & served with white cheddar grits

HANGOVER BURGER

\$18.50

You can't have brunch without one. 8oz blend of chuck, short rib & brisket. Topped with crispy onions, bacon over medium egg & spicy hollandaise.

LUNCH

HnBURGER

\$16

Classic & simple. 8oz patty grilled to desired temperature & choice of cheese.

B.L.A.T

\$15

Thick cut smoked bacon, lettuce, avocado & smoked tomato jam with roasted garlic aioli on flakey croissant.

HNB CLUB SANDWICH

\$18

House-smoked turkey with lettuce, tomato, bistro sauce, and avocado finished with our signature candied bacon.

BRISKET GRILLED CHEESE

\$19

Smoked brisket melted cheddar caramelized onions & bistro sauce on Texas toast.

Double meat? Add 4

FRENCH DIP

\$16

Slow roasted beef, provolone, horseradish cream sauce, fresh parsley on a toasted hoagie. Served with a side of au jus.

SIDES

HASHBROWN CASSAROLE

\$3

WHITE CHEDDAR GRITS

\$3

TRICOLORED HOMEFRIES

\$4

ASSORTED FRUIT

\$4

SAUSAGE GRAVY

\$5.50

THICK CUT BACON

\$4

ENGLISH MUFFIN

\$3

2 EGGS

\$5.50

BISCUITS

\$4

1 FRENCH TOAST

\$5.50

2 CANDIED BACON

\$6

TOAST

\$3

SAUSAGE LINKS

\$4.50