

POUTINE

TRADITIONAL \$7.49
French Fries topped with country brown gravy and melting Wisconsin cheese curds

SOUTHERN STYLE \$7.49
Replace country brown gravy with peppery white gravy
Add bacon for \$1.00

APPETIZERS

HABANERO HOUSE-PICKLED EGG* \$0.99

PRETZEL BITES \$6.99
With homemade horseradish mustard or honey Dijon

BUFFALO-STYLE CHICKEN WINGS* \$9.99
Eight Jumbo mixed pieces, fried and tossed in mild or hot sauce. Served over slaw with a side of blue cheese dressing

HOMEMADE BEER CHEESE \$6.49
Served with kettle chips for dipping

SAUSAGE BALLS* \$5.99
A six-pack of Pork sausage and cheddar cheese balls, deep-fried and served with peppery white gravy

PIMIENTO CRISTO \$4.99
Homemade pimiento cheese on country loaf; beer-battered, deep fried and quartered for sharing

HUMMUS \$6.49
Made in-house with pita chips

HAY-MAC AND CHEESE \$4.99
Topped with garlic bread crumbs
Add bacon for \$1.00

DESSERTS

S'MORES SUNDAE \$4.99
3 scoops of all-natural vanilla bean ice cream topped with crumbled graham crackers, marshmallow fluff, chocolate sauce and a Maraschino cherry

SALADS

Add turkey or ham for \$2.00
Add roast beef for \$3.00

SEARED ROMAINE with habanero pickled egg, cherry tomatoes, Parmesan cheese and a balsamic-bacon vinaigrette* \$6.99

BABY SPINACH with sliced Granny Smith apples, blue cheese crumbles, candied pecans and a honey-mustard vinaigrette \$6.99

SIDE SALAD with mixed greens, carrots, cherry tomatoes, red onions and your choice of homemade dressing \$3.49

➔ HOMEMADE DRESSINGS

BALSAMIC-BACON VINAIGRETTE, HONEY MUSTARD VINAIGRETTE, JALAPEÑO RANCH BLUE CHEESE

HEY BUD
HOW ABOUT
..... A COLD BEER?

CHECK OUR EVER-CHANGING BEER LIST FOR INFO ON OUR 40 DRAFT BEERS AND SUPERNICE BOTTLE AND CAN SELECTION.

FLUFFERNUTTY CRISTO \$3.99
Peanut butter and marshmallow fluff on white bread; beer-battered, deep-fried and dusted with powdered sugar. Cut into triangles for sharing

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

REGIONALLY INSPIRED COMFORT SANDWICHES

➔ WE USE ONLY ALL-NATURAL MEATS WITH NO ARTIFICIAL INGREDIENTS, PRESERVATIVES OR FILLERS. UDI GLUTEN-FREE WHITE SANDWICH BREAD AVAILABLE FOR \$1

BIG & BURLY

OPEN-FACED OVER TEXAS TOAST, SMOTHERED IN OUR SIGNATURE GRUYÈRE SAUCE

HAYMAKER \$10.99
Roast beef topped with french fries, Gruyère sauce, slaw, tomatoes, and a fried egg

CROQUE MONSIEUR \$9.49
Applewood-smoked ham and Grand Cru Gruyère with dijon mustard, grilled and smothered in Gruyère sauce
Add a fried egg and make it a Croque Madame* for \$9.99

BOMBER STYLE

MIDWESTERN FESTIVAL FARE **Substitute a vegan italian sausage or bratwurst for \$1.00**
Add provolone cheese for \$1.00

ITALIAN BEEF \$8.99
Chicago Style. Roast beef topped with spicy giardiniera and sweet cherry peppers. Served with a side of jus

ITALIAN SAUSAGE \$7.49
A locally made link, grilled and topped with sautéed yellow onions and green bell peppers

ITALIAN COMBO \$10.49
Roast beef and a sausage link with sauteed onions and bell peppers, giardiniera, sweet cherry peppers and a side of jus.

WISCONSIN WURST \$7.49
Smokey Denmark bratwurst boiled in beer and onions, then grilled and topped with fresh sauerkraut and sautéed yellow onions

LOUISVILLE SLUGGER \$10.49
Thinly sliced oven-roasted turkey breast, peppered bacon, Gruyère sauce, tomatoes, and Parmesan cheese

HORSESHOE DOUBLE CHEESE-BURGER* \$10.99
Two 1/3 lb. Angus chuck patties, topped with French fries and Gruyère sauce
Make it a single patty and call it a Ponyshoe for \$6.99

A LA PLANCHA

GRILLED CHEESES AND MORE ON COUNTRY LOAF BREAD

OREGONER \$8.49
Oven-roasted turkey breast and applewood-smoked ham with honey Dijon, sliced Granny Smith apples and Tillamook cheddar cheese

BLT CA* \$8.49
Peppered bacon, mixed greens, tomatoes, cheddar cheese, avocado, mayo
Add a fried egg for \$1.00

MARGHERITA GRILLED CHEESE \$8.49
Fresh mozzarella, tomatoes and homemade basil-pecan pesto

NUTTY GRILLED CHEESE \$8.49
Pecans, Grand Cru Gruyère, sliced Granny Smith apples and mixed greens

BOMBERS, A LA PLANCHA AND BURGERS COME WITH A CHOICE OF KETTLE CHIPS, FRIES OR COLESLAW. SUBSTITUTE SWEET POTATO WAFFLE FRIES or a SIDE SALAD FOR \$1.50

FOR SMALLER APPETITES

SIMPLE AND TRADITIONAL HALF SANDWICHES SERVED WITH KETTLE CHIPS No subs please!

PB&J (Strawberry preserves) \$4.99

GRILLED CHEESE \$4.99
(Choice of cheddar, swiss or provolone)

TURKEY AND CHEDDAR With mayo \$4.99

HAM AND SWISS \$4.99
With Dijon mustard

FRIED EGG SAMMY WITH TOMATOES* \$4.99
Add cheese or bacon for \$1.00

SIDES

HOUSE-FRIED KETTLE CHIPS
FRENCH FRIES
SWEET POTATO WAFFLE FRIES
COLESLAW Light and tangy, Made fresh daily
A la carte sides are sold as a basket

ADD-ONS

CHEESES: Grand Cru Gruyère, Tillamook cheddar, smoked provolone, Blue crumbles
GRAVIES: Peppery white, country brown
SIGNATURE GRUYERE SWISS CHEESE SAUCE
OTHER: Homemade horseradish mustard, honey-dijon mustard, Thick-cut Wright peppered bacon, pickled jalapeños, fried egg*
Ask your server for prices

1/3 LB BURGERS

ALWAYS FRESH, HAND FORMED 100% ANGUS CHUCK PATTIES
Substitute a vegan black bean patty or locally made Hot Dang vegan grain burger for \$1.00

CUBAN PRESSED BURGER* \$9.99
1/3 lb. patty, applewood-smoked ham, Gruyère cheese, pickles and homemade horseradish mustard; pressed panini-style, on a fresh baked bolillo round

PECAN STREET BLUES BURGER* \$9.99
1/3 lb. patty topped with Wright peppered bacon and blue cheese-pecan sauce, with mixed greens and tomatoes on Texas toast

PATTY MELT* \$9.49
1/3 lb. patty with pickles, grilled onions and two slices of cheddar cheese on Texas toast

TEXAN BURGER* \$7.99
1/3 lb. patty with mixed greens, red onions, tomato and pickles on Texas Toast

..... DON'T FORGET!

ASK YOUR SERVER ABOUT OUR WEEKLY

FOOD SPECIALS

WWW.HAYMAKERAUSTIN.COM

HAYMAKER



A NEIGHBORHOOD BAR

AUSTIN, USA

HAYMAKERAUSTIN.COM