

POUTINE

TRADITIONAL	\$9.49 V	SOUTHERN STYLE	\$9.49 V
A straight forward approach to a Canadian classic. French Fries topped with country brown gravy and melting Wisconsin cheese curds		Replace country brown gravy with peppery white gravy Add bacon for \$1.50	

APPETIZERS

HABANERO HOUSE-PICKLED EGG*	\$0.99 GF	FRIED CHEESE CURDS	\$9.99 V
Baby nuggets of white cheddar cheese curds, straight from Wisconsin. Beer battered and lightly fried, with a side of ranch		Thick sliced pickle chips dredged in homemade cornmeal breading and lightly fried. Served with ranch dressing	
PRETZEL BITES	\$7.99 VE	FRIED PICKLES	\$7.99 V
With homemade horseradish mustard or honey Dijon		Homemade pimiento cheese on country loaf; beer-battered, deep fried, and quartered for sharing	
BUFFALO-STYLE CHICKEN WINGS*	\$10.99	PIMIENTO CRISTO	\$6.99 V
Eight Jumbo mixed pieces, fried and tossed in mild or hot sauce. Served over slaw with a side of bleu cheese dressing		Homemade hummus with pita chips	
HOMEMADE BEER CHEESE	\$7.49 V	HUMMUS	\$7.99 V
Served with kettle chips for dipping		Made in-house with pita chips	
SAUSAGE BALLS*	\$7.49	HAY-MAC AND CHEESE	\$5.99 V
A six-pack of Pork sausage and cheddar cheese balls, deep-fried and served with peppery white gravy		Topped with garlic bread crumbs Add bacon for \$1.50	

SALADS

BABY SPINACH with sliced Granny Smith apples, bleu cheese crumbles, candied pecans, and a honey-mustard vinaigrette	\$8.99 GF	SEARED ROMAINE with habanero pickled egg, cherry tomatoes, Parmesan cheese, and a balsamic-bacon vinaigrette*	\$8.99 GF
SIDE SALAD with mixed greens, carrots, cherry tomatoes, red onions and your choice of homemade dressing	\$3.99 GF	➔ HOMEMADE DRESSINGS	
Add house roasted turkey or ham for \$2.50		BALSAMIC-BACON VINAIGRETTE, HONEY MUSTARD VINAIGRETTE, JALAPEÑO RANCH, BUTTERMILK RANCH, BLEU CHEESE	
Add homemade roast beef for \$3.50			

DESSERTS

BROWNIE SUNDAE	\$4.99	COOKIE ICE CREAM SANDWICH	\$4.99
A double chocolate brownie, baked in house, topped with all-natural vanilla bean ice cream, crumbled graham crackers, chocolate sauce, and a cherry		Peanut butter ice cream between 2 chocolate chip cookies, covered in marshmallow bourbon frosting and strawberry syrup.	

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

GF - GLUTEN FREE V - VEGETARIAN VE - VEGAN
MOST ENTREES CAN BE MADE GLUTEN FREE

REGIONALLY INSPIRED COMFORT SANDWICHES

➔ WE USE ONLY ALL-NATURAL MEATS WITH NO ARTIFICIAL INGREDIENTS, PRESERVATIVES OR FILLERS. **GLUTEN-FREE WHITE SANDWICH BREAD AVAILABLE FOR \$2**

BIG & BURLY

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

HAYMAKER	\$12.99	LOUISVILLE SLUGGER	\$12.49
Housemade roast beef topped with french fries, Gruyère sauce, home made coleslaw, tomatoes, and a fried egg		Thinly sliced house-roasted turkey breast, peppered bacon, Gruyère sauce, tomatoes, and Parmesan cheese	
CROQUE MONSIEUR	\$10.99	HORSESHOE DOUBLE CHEESE-BURGER*	\$12.99
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 \$ 11.99		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 \$8.99	

BOMBER STYLE

MIDWESTERN FESTIVAL FARE **Substitute a vegan Italian sausage or bratwurst for \$1.50** **VE**
Add provolone cheese for \$1.50

ITALIAN BEEF **\$10.99**
Chicago Style, Housemade Roast beef topped with spicy giardiniera and sweet cherry peppers. Served with a side of jus

ITALIAN SAUSAGE **\$9.49**
A Texas made link, grilled and topped with sautéed yellow onions and green bell peppers

ITALIAN COMBO **\$12.49**
Roast beef and a sausage link with sauteed onions and bell peppers, spicy giardiniera, sweet cherry peppers and a side of jus

WISCONSIN WURST **\$9.49**
Smokey Denmark bratwurst boiled in beer and onions, then grilled and topped with fresh sauerkraut and sautéed yellow onions

A LA PLANCHA

GRILLED CHEESES AND MORE ON COUNTRY LOAF BREAD

OREGONER **\$10.49**
House-roasted turkey breast and apple-wood smoked ham with honey Dijon, sliced Granny Smith apples, and Tillamook cheddar cheese

BLT CA* **\$10.49**
Peppered bacon, mixed greens, tomatoes, cheddar cheese, avocado, mayo
Add a fried egg for \$1.00

MARGHERITA GRILLED CHEESE **\$10.49** **V**
Fresh mozzarella, tomatoes, and homemade basil-pecan pesto

NUTTY GRILLED CHEESE **\$10.49** **V**
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

SIDES

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

ADD-ONS

CHEESES: Grand Cru Gruyère, Tillamook cheddar, smoked provolone, Bleu cheese crumbles
GRAVIES: Peppery white or country brown **V**
SIGNATURE GRUYERE SWISS CHEESE SAUCE **V**
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 for \$1.50 **VE**
Substitute a fresh baked hamburger bun on any burger for \$1.00

CUBAN PRESSED BURGER* **\$11.99**
1/3 lb. patty, applewood-smoked ham, Gruyère cheese, pickles and homemade horseradish mustard; pressed panini-style, on a fresh baked bolillo round

PECAN BLEU CHEESE BURGER* **\$11.99**
1/3 lb. patty topped with Wright peppered bacon and bleu cheese-pecan sauce, with mixed greens and tomatoes on Texas toast

PATTY MELT* **\$11.49**
1/3 lb. patty with pickles, grilled onions, and two slices of cheddar cheese on Texas toast

TEXAN BURGER* **\$9.99**
1/3 lb. patty with mixed greens, red onions, tomato, and pickles on Texas Toast

FOR SMALLER APPETITES

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

PB&J (Strawberry preserves)	\$5.99 V	HAM AND SWISS	\$5.99
		With Dijon mustard	
GRILLED CHEESE	\$5.99 V	FRIED EGG SAMMY WITH TOMATOES*	\$5.99 V
(Choice of cheddar, swiss, or provolone)		Add cheese or bacon for \$1.50	
TURKEY AND CHEDDAR With mayo	\$5.99		

..... DON'T FORGET!
ASK YOUR SERVER ABOUT OUR WEEKLY
FOOD SPECIALS

WWW.HAYMAKERBARS.COM