

THE HIVE

BAR & GRILL

STARTERS

HIVE HOUSE DISCO FRITTES

Natural Cut French Fries + Fried Mozzarella Curds
Parmesan Bacon Crumbles + Sriracha Aioli

CRISPY CAULIFLOWER

Tempura Battered Cauliflower + Parmesan
Topped with Sriracha Aioli

BRUSSELS SPROUTS

Golden Brown Brussels Sprouts + Soy & Sesame Sauce

TERIYAKI CHICKEN LETTUCE WRAPS

Sautéed Garlic Chicken Breast + Butter Lettuce
Teriyaki Sauce + Mushrooms + Sesame

THAI CHICKEN LETTUCE WRAPS

Sautéed Garlic Chicken Breast + Butter Lettuce
Peanuts + Mushrooms + Sriracha + Spicy Peanut Sauce

AVOCADO TOAST

Toasted Mini Flatbread + Avocado Spread + Arugula
Cherry Tomato + Pickled Onion
** Add Fried Egg Extra Charge*

WINGS (8)

Flavors: Maple Bacon BBQ, Classic Buffalo
Teriyaki OR Honey Chili

DOUBLE FRIED WINGS

8 Double Battered and Twice Fried Wings
Tossed in Spicy Maple Bacon BBQ + Bacon Bits

MINI FISH & CHIPS

Beer Battered Atlantic Cod + Natural Cut French Fries

PULLED PORK FRIES

Thick Cut French Fries + Pulled Pork + Hatch Chili
Asiago, Jack & Cheddar + Serrano Cream + BBQ Sauce

BUFFALO CHICKEN FRIES

Natural Cut French Fries + Crispy Chicken Breast
Buffalo Sauce Ranch Dressing + Green Onion

FRIED PICKLES

Beer Battered Dill Pickle Slices

HAPPY HOUR SPECIALS

4PM TO 6PM (MON - THURS) & 2PM TO 6PM (FRI - SUN)

\$2 OFF Crispy Cauliflower, Disco Frites, Fried Pickles, Wings

\$10 Mini Margarita Flatbread— Add Pepperoni No Charge



AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

*Consuming Raw or Undercooked Meats, Poultry, Shellfish, or Eggs may increase your risk of foodborne illness.

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SALADS

HIVE HOUSE SALAD

Arugula + Shaved Parmesan + Onion
Baby Heirloom Tomato + Hive House Vinaigrette

THE CAESAR

Chopped Romaine Heart + Garlic Croutons
Shaved Parmesan + Creamy Caesar Dressing

THE ASIAN CHICKEN

Chopped Romaine + Chicken Breast + Carrots + Kale + Cabbage
Cilantro + Almonds Sesame Seeds + Asian Sesame Dressing

CLASSIC RANCH SALAD

Fresh Iceberg Lettuce + Red Onion + Bacon Crumbles
Baby Tomato + Jack Cheese + Ranch

HEIRLOOM

Heirloom Tomatoes + Arugula + Basil Pesto
Marinated Mozzarella + Shaved Parmesan + Balsamic Glaze



ADD ON ANY OF THE FOLLOWING ITEMS:

Chicken 5 Oz	6.50	Pulled Pork	6	Tri Tip 5 Oz	8.50
Salmon 6 Oz	10	Goat Cheese	3	Chopped Bacon	3
Avocado	3	Berries	3	Toasted Almonds	2

FLATBREADS



SMOKEHOUSE FLATBREAD

Pulled Pork + Asiago Cheese + Serrano Cream
Hatch Chili + Tempura Onion + BBQ Sauce

TRI-TIP FLATBREAD

5 oz. Charred Angus Tri-Tip + Goat Cheese + Truffle Aioli
Cheezilla Cheese Mix + Chimichurri + Red Onion + Arugula

BUFFALO CHICKEN FLATBREAD

Chopped Chicken Breast + Mozzarella + Buffalo Sauce
Red Onion + Cilantro + Ranch + Tempura Onion

BBQ CHICKEN FLATBREAD

Chopped Chicken Breast + Mozzarella + BBQ Sauce
Red Onion + Cilantro + Tempura Onion

TRUFFLE FLATBREAD

Cheddar, Jack & Asiago Cheese + Sautéed Mushrooms
Garlic + Caramelized Onion + Arugula Truffle Aioli

MARGARITA FLATBREAD

Mozzarella + Garlic Butter + Heirloom Tomato
Basil Pesto + Balsamic Glaze

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ENTRÉES

ENTREES SERVED WITH SIDE OPTION OF FRIES, ONION RINGS, FRINGS, GRILLED ASPARAGUS OR A SIDE SALAD

THE BACKYARD BBQ BURGER

1/2 Pound Certified Angus Chuck + Aged White Cheddar
Bacon + Pickle + Tempura Onions + Arugula
Heirloom Tomato + BBQ Sauce + Amish Bun

THE HATCH VALLEY BURGER

1/2 Pound Certified Angus Chuck + Jack Cheese
Heirloom Tomato + Hatch Chili + Arugula \\
Hot Chili Peppers + Serrano Cream + Brioche Bun

THE HIVE CLASSIC BURGER

1/2 Pound Certified Angus Chuck + American Cheese
Arugula + Pickle + Heirloom Tomato
Caramelized Onion + Truffle Mayo + Brioche Bun

THE CHEEZILLA BURGER

1/2 Pound Certified Angus Chuck + Aged Cheddar
Jack Cheese + Asiago + Hatch Chili + Truffle Aioli
Iceberg Lettuce + Tempura Onion + Brioche Bun

PULLED PORK SLIDERS

2 Kahlua Pulled Pork Sliders + Coleslaw +
Tempura Onions + Smoky BBQ Sauce + Pretzel Slider Buns

THE CRISPY CHICKEN SANDWICH

Buttermilk Fried Chicken Breast + Coleslaw + Sriracha Aioli
Havarti Cheese + Pickle Spicy Peanut Sauce + Amish Bun

CHICKEN BASIL PESTO SANDWICH

Grilled Chicken Breast + Basil Pesto + Fresh Mozzarella
Iceberg Lettuce + Heirloom + Tomato + Focaccia Bread

BUZZIN' BLT SANDWICH

6 Slices of Bacon + Truffle Aioli + Iceberg Lettuce
Heirloom Tomato + Focaccia Bread

ROASTED RED PEPPER PASTA

Fettuccine Pasta + Roasted Red Pepper Pesto + Cream Sauce
**No side option. Served with Garlic Focaccia Bread.*
**Add Chicken 6.50*

CHARRED ANGUS TRI-TIP

1/2 Pound Certified Angus Tri-Tip + Argentinian Chimichurri
Goat Cheese + Roasted + Garlic Bulb + Maldon Sea Salt
**SWAP TRI TIP FOR GRILLED CHICKEN BREAST*

YORKSHIRE FISH & CHIPS

12 Oz. Beer Battered Atlantic Cod Fillet + Thick Cut Chips
Lemon + Malt Vinegar & House Malt Vinegar Sauce

PAN SEARED SALMON FILET

Honey Glazed 8 Oz. Salmon Filet + Garlic Mash + Grilled Asparagus
**No side option.*

ADD ON ANY OF THE FOLLOWING ITEMS:

Bacon.....	4	Extra Cheese.....	3
Fried Egg.....	3	Caramelized Onion.....	3
Tempura Onion.....	3	Sautéed Mushrooms.....	3
Pulled Pork.....	6	Avocado.....	3
MAKE ANY BURGER A DOUBLE.....		6	



ADDITIONAL SIDES:

French Fries	8	Onion Rings	8
Frings.....	10	Fried Cheese Curds....	11
Garlic Mash	8	Side Salad	8
Coleslaw	10	Fresh Fruit	6

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DESSERTS

CHURRO SUNDAE

12 Deep Fried Cinnamon Churro Balls
Vanilla Ice Cream + Caramel Drizzle + Whipped Cream

CAST IRON COOKIE

Chocolate Chunk Cookie + Vanilla Bean or Chocolate Ice Cream
Chocolate Caramel Drizzle **This delectable dessert takes up to 25 Min. to prepare as it is baked to order.*

BRAMBLEBERRY FUNNEL CAKE

Funnel Cake Bowl served in a Cast Iron Dish + Vanilla Ice Cream
Fresh Whipped Cream Powdered Sugar + Marionberry Coulis
Blackberries & Raspberries + Honey Drizzle
OR TRY A PLAIN FUNNEL CAKE WITH POWDERED SUGAR

BLACK GOLD CHOCOLATE CHUNK CAKE

Six Layer Chocolate Cake + Gold Dust + Fresh Whipped Cream

CREME BRULEE

Rich Custard Base Topped with a layer of Caramelized Sugar
Fresh Whipped Cream + Berries

The Cheesecake Factory CHEESECAKE

Reese's Peanut Butter Flavor



BRUNCH

BREAKFAST SKILLET

Country Potatoes + Cheese + Sausage + Bell Peppers
Sautéed Onions + Serrano Cream + Bacon + Scrambled Eggs

MINI BREAKFAST FLATBREAD

Eggs + Bacon + Peppers + Caramelized Onion + Cheese + Gravy
Side Choice of Country Potatoes OR Fresh Fruit

TRI TIP BENEDICT

Angus Tri Tip + Poached Eggs + House Hollandaise Sauce on
Focaccia Bread with Rosemary & Parsley
Side Choice of Country Potatoes OR Fresh Fruit

FRENCH TOAST STICKS

Brioche French Toast + Honey + Berry Coulis + Fresh Berries
Whipped Cream + Fresh Fruit

BISCUITS & GRAVY

Biscuits with Country Sausage Gravy + Parsley Garnish

PANCAKES

4 Pancakes + Berry Sauce + Bourbon Syrup
Whole Blueberries + Fresh Whipped Cream
OR TRY A PLAIN SHORT STACK



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HOUSE SPECIALTY COCKTAILS

SMOKED OLD FASHIONED

Bulleit Rye Whiskey, Bourbon Cherry
Smoked Cinnamon, & Smoked Star Anise

BERRY BUZZ

Blueberry Vodka, Blueberries & Lemon

RASPBERRY MOJITO

Bacardi White Rum, Lime, Honey, Raspberry, Mint

THYME IS HONEY

Woodford Reserve Bourbon, Thyme, Lemon & Honey

THE HIVE MULE

Maker's Mark Whiskey, Ginger Beer, Honey
Lime & Cinnamon

THE HONEYPOT SHOT

Jack Daniel's Honey Whiskey, Rum Chata
Bailey's & Butterscotch Schnapps, Honeycomb Garnish

MANGO TANGO MARGARITA

Cazadores, Triple Sec, Lime, Agave, Mango
Chamoy & Tajin



HONEYCOMBLADA

Bacardi & Sailor Jerry, Pineapple, Lime, Honey & Coconut Cream

CARIBBEAN MULE

Sailor Jerry, Lime, Pineapple, Orange Bitters & Orgeat
Topped with Ginger Beer

BEE'S NEST

Christian Brothers Brandy, Nolets & Sailor Jerry, Demerara, Lime
Orange Juice & Orgeat

PAINKILLER

Malibu, Myers & Cointreau, Pineapple, Orange, Coconut Cream

THE HIVE TAI

Bacardi, Myers & Cointreau, Lime, Orgeat & Cinnamon

STRAWBERRY PUNCH

Lime Absolut, Strawberry, Pineapple, Grenadine

ZOM-BEE

Castillo Silver, Sailor Jerry, Orange Juice, Pineapple Juice, Lime
Grenadine, Cinnamon, served in a Tiki Mug.

**Purchase Mug with Drink Extra Charge*





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BEER

DRAFTS

BOTTLED

Bud Light 4.2%
 Michelob Ultra 4.2%
 Coors Light 4.2%
 Stella Artois 5%
 Firestone 805 4.7%
 Limited Release Stone
 Modelo Especial 4.4%
 Karl Strauss Aurora Hoppyalis IPA 7%
 Karl Strauss Red Trolley Ale 5.8%
 Elysian Space Dust IPA 8.2%
 Garage Brewing Hefeweizen 5.5%
 Guinness on Nitro 4.2%
 Cali Creamin' on Nitro 5%
 ASK ABOUT OUR ROTATING HANDLES!!!

Ace Pear Cider 5%
 Ace Pineapple Cider 5%
 Corona 4.6%
 Corona Premier 4.0%
 Pacifico 4.5%
 Modelo Negra 5.4%
 Dos Equis 5%
 PBR 4.7%
 Angry Orchard 5%
 Bass 5%
 Heineken 0.0
 Budweiser 5%
 Miller Lite 4.17%
 Dragon's Milk 11%
 White Claw (Assorted Flavors) 4.5%

WINE

RED

WHITE

SPARKLING

ROSÉ

Cypress Vineyards Cabernet
 Mark West Pinot Noir California
 14 Hands Merlot
 Diseño Malbec "Old Vine" Mendoza, Argentina
 Simi Cabernet Sauvignon Alexander Valley, CA
 J.Lohr Cabernet Sauvignon Paso Robles, CA
 J.Lohr Pinot Noir Paso Robles, CA

Cypress Vineyards Chardonnay
 Ruffino Moscato
 Ruffino Pinot Grigio "Lumina" Italy
 Nobilo Sauvignon Blanc Marlborough, New Zealand
 J.Lohr Chardonnay Paso Robles, CA

Ruffino Prosecco Veneto Italy
 Ruffino Rosé Prosecco Veneto Italy
 Mimosa

Kim Crawford Rosé

TRY ONE OF OUR DELICIOUS MOCKTAILS

PINEAPPLE MOCKITO

Pineapple Juice + Soda
 With Fresh Mint + Lime Juice + Sprite

RASPY GINGER

Ginger Ale + Lime Juice
 With Fresh Muddled Raspberries

NON ALCHOLIC BEVERAGES

COCA-COLA, DIET COKE, ROOT BEER, MR. PIBB, SPRITE, GINGER ALE, CRANBERRY JUICE
 BLACK ICED TEA (Flavors: Blackberry, Mango, Passion Fruit, Peach)
 ORANGE JUICE, PINEAPPLE JUICE EARL GREY HOT TEA HOT COFFEE