

## POUTINE

### TRADITIONAL \$8 **V**

French fries topped with country brown gravy and melting Wisconsin cheese curds

### SOUTHERN STYLE \$8 **V**

Replace country brown gravy with peppery white gravy  
**Add bacon for \$1\***

## APPETIZERS

### HABANERO PICKLED EGG\* \$1.50 **GF**

### PRETZEL BITES \$7.5 **VE**

With homemade horseradish mustard or honey dijon

### HUMMUS \$7 **V**

Made in-house, served with soft pita bread, carrots, and celery

### HOMEMADE BEER CHEESE \$7 **V**

Served with kettle chips for dipping

### HAY-MAC AND CHEESE \$5.5 **V**

Topped with garlic bread crumbs  
**Add bacon for \$1\***

### SAUSAGE BALLS\* \$7

A six-pack of pork sausage and cheddar cheese balls, deep-fried and served with peppery white gravy

### SPINACH ARTICHOKE DIP \$8.5 **V**

Homemade dip served warm and gooey with white corn tortilla chips

### GRUYERE DIP AND CHIPS \$8.5 **V**

Homemade Gruyere sauce served warm and savory with kettle chips

## REGIONALLY INSPIRED COMFORT SANDWICHES

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

### BIG & BURLY

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

### HAYMAKER\* \$13

House-made roast beef topped with french fries, Gruyere sauce, homemade coleslaw, tomatoes, and a fried egg

### CROQUE MONSIEUR \$10.75

Applewood-smoked ham and Grand Cru Gruyere with dijon mustard, grilled, and smothered in Gruyere sauce

**Add a fried egg and make it a Croque Madame\* for \$1**

### LOUISVILLE SLUGGER \$13

Thinly sliced house-roasted turkey breast, peppered bacon, Gruyere sauce, tomatoes, and Parmesan cheese

### HORSESHOE DOUBLE \$15.25 CHEESEBURGER\*

Two 1/3 lb. Angus chuck patties, topped with french fries and Gruyere sauce

**Make it a single patty and call it a Ponyshoe for \$8**

## CHICKEN SANDWICHES

### GRILLED CHICKEN SANDWICH \$10.50

A 6oz marinated chicken breast topped with green leaf lettuce, tomato, red onion, and pickles on a brioche hamburger bun

### GRILLED CHICKEN CLUB \$12.75

A 6oz marinated chicken breast topped with green leaf lettuce, tomato, bacon, avocado, aged swiss cheese, and honey dijon mustard on a brioche hamburger bun

**GF - GLUTEN FREE**

**V - VEGETARIAN**

**VE - VEGAN**

**MOST ENTREES CAN BE  
MADE GLUTEN FREE**



## WINGS

### CHICKEN WINGS\* \$7

Half pound of Jumbo mixed pieces, fried and tossed in your choice of sauce. Served with carrots and celery and a side of bleu cheese or jalapeño ranch

### SAUCES

#### MILD BUFFALO

Classic mixture of hot sauce and butter

#### HOT CHIPOTLE

Smokey chipotle and cayenne pepper

#### GARLIC PARMESAN

Fresh garlic and aged Parmesan cheese

#### CAROLINA GOLD BBQ

Sweet and tangy with a little bit of heat

#### LEMON PEPPER

Fresh ground black pepper and lemon seasoning

#### TANGY TERIYAKI

Sweet and savory mix of teriyaki and pineapple with hints of ginger and garlic

## SALADS

**Add roasted turkey or ham for \$3**

**Roast beef\* for \$4**

**Half chicken breast\* for \$3**

### COBB SALAD \$8.5 **GF**

Chopped romaine lettuce with habanero pickled egg, cherry tomatoes, bleu cheese, diced avocado, peppered bacon, and a balsamic-bacon vinaigrette

### BABY SPINACH \$8.5 **GF**

With sliced Granny Smith apples, feta cheese crumbles, candied pecans, dried cranberries, and a honey mustard vinaigrette

### SIDE SALAD \$4 **GF**

Chopped romaine, carrots, cherry tomatoes, red onions, and your choice of dressing

### ➔ HOMEMADE DRESSINGS

BALSAMIC-BACON VINAIGRETTE

HONEY MUSTARD VINAIGRETTE

JALAPEÑO RANCH

BLEU CHEESE DRESSING



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

[WWW.HAYMAKERBARS.COM](http://WWW.HAYMAKERBARS.COM)

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### BOMBER STYLE

SERVED ON A FRESH HOAGIE BUN

Substitute a vegan Italian sausage or bratwurst for \$1 **VE**

Add provolone cheese for \$1

#### ITALIAN HOAGIE \$11

Your choice of house-made roast beef or smokey grilled Italian sausage link topped with any two of the following:

- Spicy giardiniera
- Sweet cherry peppers
- Sautéed yellow onions
- Sautéed green bell peppers

➔ Make it a combo with sausage and beef for \$12.5

#### WISCONSIN WURST \$9.5

A juicy local bratwurst boiled in beer and onions, then grilled and topped with fresh sauerkraut and sautéed yellow onions

### A LA PLANCHA

GRILLED CHEESES AND MORE

#### OREGONER \$10.50

House-roasted turkey breast and apple-wood smoked ham with honey dijon, sliced Granny Smith apples, and Tillamook cheddar cheese

#### BLT CA\* \$10.50

Peppered bacon, green leaf lettuce, tomatoes, Tillamook cheddar cheese, avocado, and mayo

Add a fried egg for \$1

#### CLASSIC CLUB SANDWICH \$10.50

House-made turkey, apple-wood smoked ham, aged Swiss, Tillamook cheddar, peppered bacon, lettuce, tomato, and mayo; triple stacked on toasted white bread

#### ROAST BEEF SANDWICH \$13

House-made roast beef, doused in beef au jus. Served on a toasted kaiser bun with house-made horseradish cream sauce, grilled onions, green leaf lettuce, and sliced tomato



#### BEER FOR THE KITCHEN \$1

### DESSERTS

#### BROWNIE SUNDAE \$7

A double chocolate brownie, baked in-house, topped with all-natural vanilla bean ice cream, crumbled graham crackers, chocolate sauce, and a cherry

### 1/3 LB BURGERS

HAND FORMED 100% ANGUS CHUCK BEEF  
COOKED TO MEDIUM \*

Substitute a vegan Gardenburger patty for \$1 **VE**

Substitute a chicken breast for \$3.50

#### CUBAN PRESSED BURGER\* \$13

1/3 lb. patty, applewood-smoked ham, Gruyere cheese, pickles, and homemade horseradish mustard; pressed panini-style, on a fresh kaiser bun

#### PECAN STREET BLUES BURGER\* \$11.50

1/3 lb. patty topped with peppered bacon and bleu cheese-pecan sauce, with green leaf lettuce, and tomatoes on Texas toast

#### PATTY MELT\* \$11.50

1/3 lb. patty with pickles, grilled onions, and your choice of Swiss or Tillamook cheddar on toasted marble rye

#### TEXAN BURGER\* \$10.50

1/3 lb. patty with green leaf lettuce, red onions, tomatoes, and pickles on Texas Toast

#### CLASSIC CHEESEBURGER\* \$11.50

1/3 lb. patty with green leaf lettuce, red onions, tomatoes, and pickles and cheese of choice on a brioche hamburger bun

BOMBERS, A LA PLANCHA, CHICKEN SANDWICHES, AND BURGERS COME WITH A CHOICE OF KETTLE CHIPS, FRIES, OR COLESLAW. SUB SWEET POTATO WAFFLE FRIES or SIDE SALAD FOR \$1.5

### 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:** Tillamook cheddar, aged Swiss,

smoked provolone, Bleu cheese crumbles, American

**GRAVIES:** Peppery white, Country brown **V**

**SIGNATURE GRUYERE SWISS CHEESE SAUCE **V****

**OTHER:** House-made horseradish mustard, honey

dijon mustard, thick-cut peppered bacon,

pickled jalapeños, fried egg\*

Ask your server for prices

### THE IMPOSSIBLE BURGER

\$15.50 **VE**

A delicious burger made entirely from plants, sure to sway the most rabid of carnivores. Made from simple, all natural ingredients such as wheat, coconut oil, and potatoes. Served on a brioche hamburger bun topped with green leaf lettuce, tomatoes, red onions, and pickles



#### RUM RAISIN BREAD PUDDING \$7

Made with spiced rum soaked golden raisins, sourdough, milk custard, vanilla ice cream, topped with a caramel glaze