POUTINE

TRADITIONAL $9  V
French fries topped with country brown gravy and melting Wisconsin cheese curds

SOUTHERN STYLE $9  V
Replace country brown gravy with peppery white gravy
Add bacon for $2.50*

APPETIZERS

HABANERO PICKLED EGG* $2.50 GF
PRETZEL BITES $8  VE
With homemade horseradish mustard or honey dijon
HUMMUS $7.50 V
Made in-house, served with soft pita bread, carrots, and celery
HOMEMADE BEER CHEESE $7.50 V
Served with kettle chips for dipping
HAY-MAC AND CHEESE $7  V
Topped with garlic bread crumbs
Add bacon for $2.50*

SAUSAGE BALLS* $7.50
A six-pack of pork sausage and cheddar cheese balls, deep-fried and served with peppery white gravy

SPINACH ARTICHOKE DIP $10  V
Homemade dip served warm and gooey with white corn tortilla chips

GRUYERE DIP AND CHIPS $9  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. MULTI GRAIN GLUTEN-FREE SANDWICH BREAD AVAILABLE FOR $2

HAYMAKER* $15
House-made roast beef topped with french fries, Gruyere sauce, homemade coleslaw, tomatoes, and a fried egg

CROQUE MONSIEUR $12
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 $15
Thinly sliced house-roasted turkey breast, peppered bacon, Gruyere sauce, tomatoes, and Parmesan cheese

HORSESHOE DOUBLE $16.50 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 $8.50

WINGS

CHICKEN WINGS* $3.50
Half pound of jumbo mixed pieces, fried and tossed in your choice of sauce. Served with side of bleu cheese or jalapeno ranch. Celery available upon request

SAUCES

MILD BUFFALO
Classic mixture of hot sauce and butter

HOT CHIPOTLE
Smoky 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 $10.50 GF
Chopped romaine lettuce with habanero pickled egg, cherry tomatoes, bleu cheese, diced avocado, peppered bacon, and a balsamic-bacon vinaigrette

BABY SPINACH $10.50 GF
With sliced Granny Smith apples, feta cheese crumbles, candied pecans, dried cranberries, and a honey mustard vinaigrette

SIDE SALAD $4.50 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
REGIONALLY INSPIRED COMFORT SANDWICHES

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

BOMBER STYLE
SERVED ON A FRESH HOAGIE BUN
Substitute a vegan Italian sausage or bratwurst for $2.50 VE
Add provolone cheese for $1

ITALIAN HOAGIE $13
Your choice of house-made roast beef or smoky 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 $15

WISCONSIN WURST $12
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 $13
House-roasted turkey breast and apple-wood smoked ham with honey dijon, sliced Granny Smith apples, and Tillamook cheddar cheese

BLT CA* $13
Peppered bacon, green leaf lettuce, tomatoes, Tillamook cheddar cheese, avocado, and mayo
Add a fried egg for $1

CLASSIC CLUB SANDWICH $13
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 $14
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

1/3 LB BURGERS
HAND FORMED 100% ANGUS CHUCK BEEF COOKED TO MEDIUM *
Substitute a vegan burger patty for $2.50 VE
Substitute a chicken breast for $5

CUBAN PRESSED BURGER* $14
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* $14
1/3 lb. patty topped with peppered bacon and bleu cheese-pecan sauce, with green leaf lettuce, and tomatoes on Texas toast

PATTY MELT* $13
1/3 lb. patty with pickles, grilled onions, and your choice of Swiss or Tillamook cheddar on toasted marble rye

TEXAN BURGER* $12
1/3 lb. patty with green leaf lettuce, red onions, tomatoes, and pickles on Texas Toast

CLASSIC CHEESEBURGER* $13.50
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, TATER TOTS, OR COLESLAW. SUBSWEET POTATO WAFFLE FRIES or SIDE SALAD FOR $2

THE IMPOSSIBLE BURGER
$17 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

DESSERTS

BROWNIE SUNDAE $8
A double chocolate brownie, baked in-house, topped with all-natural vanilla bean ice cream, crumbled graham crackers, chocolate sauce, and a cherry

RUM RAISIN BREAD PUDDING $8
Made with spiced rum soaked golden raisins, sourdough, milk custard, vanilla ice cream, topped with a caramel glaze

A 2% service charge is applied to all food items to aid us in providing for our kitchen staff