

## 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

### BIG & BURLY

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

### 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 Gruyère sauce

**Make it a single patty and call it a Ponyshoe for \$8.50**

## CHICKEN SANDWICHES

### GRILLED CHICKEN SANDWICH \$13

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

### GRILLED CHICKEN CLUB \$15

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\* \$9.50

Half pound of Jumbo mixed pieces, fried and tossed in your choice of sauce. Served with side of bleu cheese or jalapeño ranch. Celery available upon request

### 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 \$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



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

\*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  
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  
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 \$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

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#### HOUSE-FRIED KETTLE CHIPS **V**

#### FRENCH FRIES **V**

#### TATER TOTS **V**

#### SWEET POTATO WAFFLE FRIES **V**

#### COLESLAW Light and tangy. Made fresh daily **VE**

A la carte sides are sold as a basket

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**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

\$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

HAYMAKER  
REGIONALLY-INSPIRED COMFORT  
CRAFT SANDWICHES BEER  
POUTINE

