POUTINE

TRADITIONAL *$10* V
French fries topped with country brown gravy and melting Wisconsin cheese curds

SOUTHERN STYLE* *$10* V
Crispy tater tots topped with creamy white gravy, melting Wisconsin cheese curds, and chopped bacon

APPETIZERS

HABANERO PICKLED EGG* *$2.50* GF

PRETZEL BITES *$9* VE
With homemade horseradish mustard or honey dijon

HAY-MAC AND CHEESE *$8* V
Topped with garlic bread crumbs
Add bacon for $ 2.50*

GRUYERE DIP AND CHIPS *$10* V
Homemade Gruyere sauce served warm and savory with tortilla chips

SAUSAGE BALLS* *$8*
A six-pack of pork sausage and cheddar cheese balls, deep-fried and served with peppery white gravy

SPINACH ARTICHOKE DIP *$11* V
Homemade dip served warm and gooey with white corn tortilla chips

CRISPY BRUSSEL SPROUTS *$11* VE
Spice rubbed fried sprouts served crispy and topped with house made chipotle hot sauce

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* *$16*
House-made roast beef topped with french fries, Gruyere sauce, homemade coleslaw, tomatoes, and a fried egg

CROQUE MONSIEUR *$13*
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 $2

LOUISVILLE SLUGGER *$16*
Thinly sliced house-roasted turkey breast, peppered bacon, Gruyere sauce, tomatoes, and Parmesan cheese

HORSESHOE DOUBLE CHEESEBURGER* *$18*
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 $9

CHICKEN SANDWICHES

GRILLED CHICKEN SANDWICH *$15*
A 6oz marinated chicken breast topped with green leaf lettuce, tomato, red onion, and pickles on a brioche hamburger bun

GRILLED CHICKEN CLUB *$16*
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

HAYMAKER
A NEIGHBORHOOD BAR

WINGS

CHICKEN WINGS* *$10*
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

SALADS

Add roasted turkey or ham for $3
Roast beef* for $4
Half chicken breast* for $3

COBB SALAD *$11* GF
Chopped romaine lettuce with habanero pickled egg, cherry tomatoes, bleu cheese, diced avocado, peppered bacon, and a balsamic-bacon vinaigrette

CAESAR SALAD *$11*
Romaine lettuce with Parmesan cheese, croutons, and Caesar dressing.

SIDE SALAD *$5* 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
CREAMY CAESAR DRESSING



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

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

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 bratwurst for $2.50 VE

Add provolone cheese for $1

ITALIAN HOAGIE *$ 15*

House-made roast beef topped with any two of the following:
- Spicy giardiniera
- Sweet cherry peppers
- Sautéed yellow onions
- Sautéed green bell peppers

Make it a combo with a brat and beef for $17

WISCONSIN WURST *$ 15*

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 *$14*

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

BLT CA* *$14*

Peppered bacon, green leaf lettuce, tomatoes, Tillamook cheddar cheese, avocado, and mayo
Add a fried egg for $1.50

CLASSIC CLUB SANDWICH *$15*

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

CORNED BEEF REUBEN *$16*

Sliced corned beef, sauerkraut, swiss cheese, and russian dressing. Served on toasted marbel rye bread



1/3 LB BURGERS

HAND FORMED 100% ANGUS CHUCK BEEF
COOKED TO MEDIUM *

Substitute a chicken breast for $5

CUBAN PRESSED BURGER* *$16*

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* *$16*

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

PATTY MELT* *$16*

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

CLASSIC CHEESEBURGER* *$15*

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

HAYMAKER
REGIONALLY-INSPIRED COMFORT
CRAFT SANDWICHES BEER
POUTINE

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

SIDES

FRENCH FRIES V
TATER TOTS V
SWEET POTATO WAFFLE FRIES V
COLESLAW Light and tangy. Made fresh daily VE
FRIED OKRA V

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 *$19* 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

HAYMAKER
A NEIGHBORHOOD BAR

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