

FOOD MENU

GREENS & THINGS

BUFFALO CHILLI

grass fed american buffalo · roasted serrano peppers · navy & black beans
· scallions · creme fraiche · aged cheddar

bowl 10.25

B.L.T SALAD

organic baby iceberg · croutons · baby tomatoes · applewood smoked bacon ·
breakfast radish · ranch dressing. add chicken(4) or burger (5)

9.95

Add Burger Patty 5.00

Add Chicken 4.00

Add Shrimp 6.00

HAUS GREENS

organic baby greens, tomatoes, cucumbers and pickled onions, tossed in balsamic
vinegar. add chicken(4) or burger pattie(5)

7.95

TRUFFLE CAESAR SALAD

fresh cut romaine lettuce tossed with our house made truffle caesar dressing,
cornbread croutons and parmesan cheese

9.25

Add Chicken 4.00

Add Burger Patty 5.00

Add Grilled Shrimp 6.00

SNACK ON

add a side of aioli to any fries \$1.5 ... roasted garlic · malt vinegar · truffle

HAUS CRISPS

seasoned potato chips made fresh in house · served with your choice of häus made bleu cheese or häus made ranch

4.50

NAKED FRIES

our house cut fries tossed in sea salt

5

TRUFFLE PARM FRIES

basket of hand cut french fries · tossed in parmesan and truffle oil

5.50

SWEET FRIES

basket of häus made sweet potato fries · w/ sweet bourbon maple syrup

5.50

CHARCUTERIE PLATTER

combine both meat & cheese platter for a large charcuterie platter

17.95

DEILED EGGS

smoked paprika, mustard seed, pickled shallots and dill topped with applewood smoked bacon

5.95

SLIGHTLY LARGER

FRIED BRUSSELS SPROUTS

lightly fried and tossed in a parmesan crumb · sweet potato aioli

11.50

CHICKEN TENDERS

classic tenders tossed in spiced flour · served with fries & ranch · can be tossed in any wing sauce.

9.95

WINGS

10 pieces · choose your sauce: maitai · korean bbq · buffalo · orange jerk · pineapple habanero · maple bacon · cajun ranch dry rub · garlic parmesan

11.95

GIANT PRETZEL

served with our beer cheese sauce

11.95

POUTINE

hand cut fries · cheddar curds · bourbon gravy · scallions. add pulled pork \$3

10.95

MAI TAI CAULIFLOWER

tempura battered cauliflower tossed in mai tai sauce · served w/ sweet chili peanut sauce

10.95

TEMPURA FRIED SHRIMP

jumbo shrimp perfectly battered and fried with a side of sweet and spicy chilli sauce

9.75

TAC - O'S

2 tacos with a side of coleslaw gf= all tacos can be made gluten free

BBQ PORK

bbq pulled pork · fennel slaw · cheddar · with a side of coleslaw

10.95

CHICKEN

spiced rubbed grilled chicken breast · greens · black bean salsa with a side of coleslaw

10.95

KOREAN BBQ

pulled pork · häus made kimchi · korean bbq sauce · sesame seeds .served with a side of coleslaw.

10.95

FISH

tempura cod · black bean salsa · mandarin marmalade · greens. served with a side of coleslaw.

11.95

BREAD & BEYOND

all burgers served with häus crisps · substitutions · häus fries (\$1.5)... sweet fries (\$2)... side salad (\$3)... gluten & lactose free bun (\$2)

HAUS BURGER

grass fed beef · lettuce · tomato · onion · pickles. add cheese (.50) · add bacon (1.50)

13.25

LOU'S GRILLED CHEESE

american cheese, goat cheese, caramelized onions, applewood smoked bacon and fig jam

12.75

BBQ BURGER

grass fed angus beef, cheddar cheese, bbq sauce and onion frizzles

14.25

REUBEN

black angus pastrami · smoked bacon & red onion sauerkraut · swiss cheese · 1000 island dressing · rye bread

14.25

GIANT CHICKEN BACON RANCH

·flash fried breaded organic chicken thigh· applewood bacon · american cheese· greens· tomato· ranch dressing

13.50

BUFFALO BURGER

american organic buffalo meat · caramelized onion · applewood bacon · american cheese · organic greens · pickles

16.50

VEGGIE BURGER

spiced garbanzo & fava bean patty, topped with swiss cheese · roasted shrooms · frizzled onion · organic greens · tomato

12.95

BEYOND BURGER (VEGAN)

onion · organic greens · tomato · pickles on a gluten free bun

14.75

COD SANDWICH

fresh cod lightly battered and fried · cheddar cheese · lettuce · tomato · tartar sauce

14.50

CUBANO

ham, pulled pork, swiss cheese & special garlic sauce, lettuce, tomato & pickles on a baguette.

13.75

BUFFALO CHICKEN GRILLED CHEESE

house roasted shredded chicken · mild buffalo sauce · bleu cheese crumbles & american cheese

13.25

ENTREES

COUNTRY FRIED STEAK

our chicken fried steak topped with country gravy. served with truffled mashed potatoes & grilled asparagus.

17.75

PORKY MAC & CHEESE

haus cured pork belly, smoked applewood bacon and 24 hour roasted pork shoulder tossed in a aged cheddar bechamel sauce and topped with a fried egg

16.75

PUB FISH & CHIPS

days catch (ask your server) · lightly coated in a pilsner batter · flash fried potato wedges · fennel slaw · häus malt vinegar aioli & häus tartar

17.95

VEGGIE MAC & CHEESE

fire roasted tomatoes, grilled cauliflower and brussel sprouts tossed in an aged cheddar bechamel

15.75

DRINKS

CLASSIC COCKTAILS

HAUS FASHIONED

four roses bourbon, haus simple syrup, woodford spiced cherry bitters, orange bitters & aromatic bitters. served with a luxardo cherry & dehydrated orange wheel.

HAUS MARGARITA

exotico silver tequila, agave & triple sec with fresh lemon & lime. served on the rocks.

CLASSIC COSMOPOLITAN

crop meyer lemon organic vodka, fresh lemon, cranberry ,triple sec

RED SANGRIA

villa pozzi nero d'avola red blend, stoli crushed mango vodka, pineapple juice & a club spritz.

WHITE SANGRIA.

robert mondavi pinot grigio, stoli crushed pineapple vodka, pineapple juice & a club spritz.

HAUS COCKTAILS

BIRCH MULE

titos vodka, wild moon birch liquor, fresh lime, goslings ginger beer & a dash of cinnamon served in a copper mug.

MAD HATTER

sazerac rye bourbon, jeremiah weed sweet tea vodka, fresh lemon, honey water & cold steeped lipton black tea with a dehydrated lemon.

LIFE GAVE ME LEMONS

litchfield distillery blueberry vodka shaken with haus made lemonade fresh to order!

PINEAPPLE EXPRESS

mezcal, agave nectar, triple sec, fresh lime & pineapple juice with smoked pineapple.

WAKE ME UP MARTINI

vanilla vodka, kahlua, creme de coco & frangelico with fresh brewed espresso (regular or decaf).

RED WINE

JOSH CABERNET SAUVIGNON

california

BLACKSTONE MERLOT

california

MARK WEST PINOT NOIR

california

VILLA POZZI NERO D'AVOLA

sicily

ROSCATO SWEET RED (CAN)

italy

WHITE WINE

BECKON ORGANIC CHARDONNAY

california

SEAGLASS RIESLING

california

ROBERT MONDAVI PINOT GRIGIO

california

VINA ROBLES SAUVIGNON BLANC

california

CANTINE MASHIO PROSECCO BRUT

italy

BOURBON & WHISKEY

ANGELS ENVY

BLANTON'S

BUFFALO TRACE KENTUCKY BOURBON

BULLIET BOURBON

CROWN ROYAL CANADIAN WHISKEY

KNOB CREEK 100 PROOF

FOUR ROSES BOURBON

GEORGE DICKEL NO .12 SOUR MASH WHISKEY

JOHNNIE WALKER RED SCOTCH WHISKEY

GEORGE DICKEL TABASCO BARREL FINISH

MAKERS MARK KENTUCKY BOURBON

OLD FORESTER 86 BOURBON

PENDLETON CANADIAN WHISKEY

LITCHFIELD DISTILLERY COFFEE BOURBON

TIN CUP AMERICAN WHISKEY

WOODFORD RESERVE

WAYPOINT SPECIAL BATCH AMERICAN WHISKEY

STRANAHAN'S COLORADO WHISKEY

JACK DANIELS

FIREBALL CINNAMON

BEACH ISLAND COCONUT WHISKEY

SKREWBALL PEANUT BUTTER WHISKEY

IRISH WHISKEY

BUSHMILLS

ROE & CO.

JAMESON

JAMESON COLD BREW

JAMESON 18 YEAR

TEELING

RYE BOURBON

BULLIET RYE BOURBON

GEORGE DICKLE RYE

HEAVEN'S DOOR RYE

HIRSCH SINGLE BARREL 8 YEAR RYE

HIGHWEST CAMPFIRE RYE

RABBIT HOLE RYE

RABBIT HOLE RYE

SAZERAC RYE

SLOW & LOW ROCK & RYE

SCOTCH

AUCHENTOSHAN 12 YEAR SINGLE MALT

AUCHENTOSHAN 3 WOOD SINGLE MALT

BOWMORE 12 YEAR ISLAY

GLEN GRANT 10 YEAR SINGLE MALT

GLENFIDDICH FIRE & CANE

GLENFIDDICH IPA CASK

GLENROTHES SINGLE MALT

ARDBEG AN OA

LAGAVULIN 9 YEAR ISLAY HOUSE OF LANNISTER

LAPHROAIG 10 YEAR ISLAY

VODKA

TITOS VODKA

BELVEDERE VODKA

LEAF ALASKAN GLACIAL WATER VODKA

LITCHFIELD DISTILLERY BLUEBERRY VODKA

LITCHFIELD DISTILLERY PEACH VODKA

CROP ORGANIC MEYER LEMON VODKA

CROP ORGANIC CUCUMBER VODKA

CROP ORGANIC PUMPKIN VODKA

STOLI CRUSHED PINEAPPLE VODKA

STOLI CRUSHED MANGO VODKA

STOLI VANIL VODKA

JEREMIAH WEED SWEET TEA VODKA

WAYPOINT SPIRITS SPICY XIII VODKA

SPRING 44 HONEY VODKA

GIN

NEW AMSTERDAM GIN

DEVIL'S BATHTUB GIN

EMPRESS 1908 GIN

THE BITTER TRUTH PINK GIN

LITCHFIELD DISTILLERY GIN

RUM

BACARDI SUPERIOR RUM

CAPTAIN MORGAN SPICED RUM

CAPTAIN MORGAN COCONUT RUM

MYER'S DARK RUM

PLANTATION RUM

TEQUILLA

EXOTICO BLANCO

DON JULIO REPOSADO

DON JULIO ANEJO

PATRON SILVER

PATRON CAFE

BANHEZ MEZCAL

CLASE AZUL REPOSADO

CORDIALS / OTHER

WILD MOON BIRCH LIQUEUR

WILD MOON CHAI LIQUEUR

WILD MOON CRANBERRY LIQUEUR

WILD MOON ROSE LIQUEUR

DISARONNO AMARETTO

PERNOD ABSINTHE

SOLERNO BLOOD ORANGE

APEROL

CAMPARI BITTER

LAZZARONI MARISCHINO

ST. GERMAIN ELDERFLOWER

RUMCHATTA

CREME DE VIOLETTE

AMARO NONINO

ANCHO REYES CHILE ANCHO LIQUEUR

CHERRY HEERING

BAILEY'S

BAILEY'S ALMONDE

CHAMBORD

MOZART WHITE CHOCOLATE VANILLA CREAM

RETAIL

bring hop haus home with you!

MENS T-SHIRT

M-XL 22.00

2XL & 3XL 25.00

LADIES T-SHIRT

M-XL 25.00

HOP HAUS PINT GLASS

5.00

MEN'S DICKIES SHIRTS

L-2xl 45.00

COCKTAIL KITS

SANGRIA KIT

sangria kits include: - 750ml bottle of wine (choose from red or white) - 200ml stoli
crushed vodka - 6oz dole pineapple - 6.7oz q club soda - fresh fruit

26.00

MAD HATTER KIT

mad hatter kit includes: - 200ml evan williams bourbon - 4 lipton tea bags - 2oz
haus honey simple syrup - 2 lemons

17.00

HAUS MULE KIT

haus mule includes: - 200ml titos vodka - 2 cans gosling's ginger beer - 2 limes - 2
titos cups

17.00

HAUS MARGARITA KIT

includes: 750ml ripe agave margarita, 375ml 1800 silver tequila, lime, salt &
simple syrup.

28.00

HAUS RUM PUNCH

includes; 750ml ripe bajan punch, 375ml bacardi pineapple, lime.

17.00

