

H&A DAILY FEATURES!

MONDAY

1/2 PRICE PIZZA
\$4 HOME BREW (14oz) & HOUSE WINE (5oz)

TUESDAY

1/2 PRICE WINGS
*with the purchase of a beverage
\$4⁷⁵ CRAFT BEERS (14oz)

WEDNESDAY

\$12 HOMEY BURGER WITH SIDE
\$4⁷⁵ HOME BREW (14oz)
1/2 PRICE BOTTLES OF WINE



Features start at 3pm

THURSDAY ALL TACOS \$3
\$5⁵⁰ HECHO TEQUILA SODA (355ML)
& PILSNER TALL CANS (473ML)

FRIDAY 3PM - 6PM
\$6 SHAFTS (2oz) & MOSCOW MULES (1.5oz)

SATURDAY 11AM-3PM
\$20 BOTTLE OF BUBBLES
\$6 SHAFTS (2oz) | \$6 CAESAR (1oz)

SUNDAY 11AM-3PM
\$20 BOTTLE OF BUBBLES
\$6 SHAFTS (2oz) | \$6 CAESAR (1oz)
ALL DAY HAPPY HOUR \$20 PITCHER OF COORS
\$4 TEQUILA & JAMESON (1oz)

SHAREABLES

CHICKEN WINGS GF \$15.50

- H&A Hot - house-made hot sauce, ranch
- S&P - H&A pepper blend, sea salt, jalapeño aioli, fresh herbs
- Homestyle - honey, chipotle aioli, fresh herbs

CRISPY CAULIFLOWER V \$14.50

Queso fresco, pico de gallo, chipotle aioli

H&A NACHOS GF V \$21.95

Mexi cheese blend, black beans, corn, pickled jalapeños

1/2 ORDER \$14

Add house-made guac, ground beef, chicken, or pork \$4 each

Make it "Tot-Chos" \$3.5

CHIPS & GUAC' GF V \$9.95

Warm tortilla chips, house-made guacamole, pico de gallo

LOCO TWISTS V \$9.50

Hand stretched dough, house pepper blend, Mexi cheese, parmesan, served with house marinara

HOME MADE CHICKEN TENDIES \$13.95

36 hour buttermilk & herb marinade, H&A honey hot dip, dill pickles, Micro Acres greens

French fries, tater tots, H&A caesar or side line greens Add \$3

DEEP FRIED PICKLES GF V \$8.95

Cajun seasoned pickles served with garlic aioli

CHICKEN SLIDERS (3) \$11.95

Pulled buffalo chicken, mexi cheese blend, ranch or

Pulled BBQ chicken, garlic aioli, dill pickle

French fries, tater tots, H&A caesar or side line greens Add \$3

SALADS & BOWLS

SIDE LINE GREENS V \$13.75

Hearty greens mix, roasted beets, roasted butternut squash, queso fresco, cranberries, pepitas, dijon vinaigrette

Add cajun or grilled chicken breast \$4

H&A CAESAR V \$14.00

Romaine, kale, focaccia croutons, parmesan, smoked bacon, classic caesar dressing

Add cajun or grilled chicken breast \$4

CHIPOTLE BBQ BOWL GF \$16.95

Choice of Chicken or Pulled Pork

Seasoned quinoa, bean & corn salsa, citrus dressed cabbage, nacho chips, queso fresco, chipotle aioli

CAJUN CAULIFLOWER BOWL GF V \$15.95

Seasoned quinoa, grilled cajun cauliflower, bean & corn salsa, citrus dressed greens, guacamole, pepitas, jalapeño aioli

TACOS Served on warm flour tortillas - 3 per order.

Gluten free corn tortillas available on request

Extra taco

Fries, tater tots, H&A caesar or side line greens

Add \$4.5

Add \$3

BRAISED PORK TACOS \$14.75

Cabbage, pico de gallo, queso fresco, micro greens, radish, chipotle crema

ROASTED CAULIFLOWER TACOS V \$14.75

Cabbage, pico de gallo, queso fresco, micro greens, radish, chipotle crema

ROASTED CHICKEN TACOS \$14.75

Asada marinated chicken, cabbage, queso fresco, jalapeño aioli, roasted tomato salsa, micro greens

SOUTHERN F#@%IN' HOT TACOS \$14.75

Fried chicken, cabbage, pico de gallo, garlic aioli, pickled red onion, sweet pickles

PIZZA

O.G. PEPPERONI \$18.95

Classic tomato sauce, mozzarella, parmesan, pepperoncini

TUSCAN V \$18.95

Classic tomato sauce, mozzarella, basil puree, sun dried tomatoes, pepperoncini, pickled red onion, arugula, parmesan

MAUI \$18.95

Classic tomato sauce, mozzarella, chili pineapple, capicola ham, green onions

CHICKEN BACON RANCH \$18.95

Parmesan cream sauce, Mexi cheese, pickled onion, bacon, chicken, arugula, ranch drizzle

ZOOMER V \$18.95

Parmesan cream sauce, mozzarella, parmesan, herb roasted mushrooms, pepperoncini, H&A honey hot sauce, fresh herbs

WEEKLY FEATURE PIZZA \$18.95

Make it Gluten Free

\$2

BURGERS & HANDHELDS

All Burgers & Handhelds are served with a choice of: French fries, tater tots, caesar salad or side line greens

Add an extra patty

Add bacon

Add \$4.5

\$2.5

THE JR \$16.50

Double American cheese, white onion, dill pickle, H&A burger sauce

THE 'HOMEY' \$16.50

Lettuce, tomato, white onion, dill pickle, American cheese, H&A burger sauce

FRIED CHICKEN SANDWICH

Buttermilk & herb marinated chicken on a butter toasted bun. Choice of:

• HOMESTYLE \$16.95

Creamy cabbage slaw, pickled red onion, chipotle aioli

• SOUTHERN F#@%IN' HOT \$16.95

Lettuce, dill pickles, H&A chili dust, buffalo glaze, garlic aioli

• DELUXE \$19.50

Smoked bacon, American cheese, lettuce, tomato, dill pickle, buttermilk ranch

Substitute grilled chicken or black bean patty on any sandwich
Gluten free bun available on any sandwich \$2

TIJUANA CHICKEN WRAP \$16.95

Cabbage, chili rubbed chicken breast, shredded Mexi cheese, guacamole, pico de gallo, corn, black beans, jalapeño lime dressing

BUFFALO CHICKEN WRAP \$16.95

Buffalo glazed fried chicken, romaine, kale, nacho cheese, pickles, tomato, pickled red onion, smoke bacon, house made ranch, H&A hot sauce

QUESADILLA \$16.95

Nacho cheese, queso fresco, black beans, green onion, pico de gallo, chipotle aioli.

Served with roasted tomato salsa and sour cream

Add chicken, pork, house-made guac \$4 each

DESSERT

WARM APPLE PIE \$7.95

Puff pastry, house-made apple filling, brown sugar caramel, graham cracker, cinnamon toast crunch

Add a scoop of vanilla ice cream

\$1

MINI DONUTS \$6.95

Cinnamon sugar mini donuts, brown sugar caramel dipping sauce



DRAFT LIST 14oz

HOME BREW Parallel 49 Lager	\$5.50
COORS BANQUET Lager	\$6.75
COORS LIGHT Light Lager	
BORN BREWING EARL'S ALE Tea Pale Ale	
GRANVILLE Winter Ale	
GRIZZLY PAW RUTTING ELK RED Amber Ale	
ALEXANDER KEITHS IPA	
TROLLEY 5 FIRST CRUSH White IPA	
TROLLEY 5 HIGH 5 IPA	
EIGHTY EIGHT NIGHT GALLERY NEPA	
WILD ROSE WRASPBERRY Raspberry Ale	
VILLAGE WIT White Wheat Ale	
BANDED PEAK PLAINSBREAKER Wheat Ale	
BANDED PEAK MOUNT CRUSHMORE Pilsner	
PHILLIPS BLUE BUCK Pale Ale	
PHILLIPS DINOSAUR Stone Fruit Sour	
PARALLEL 49 TRASH PANDA Hazy IPA	
LAST BEST DIRTY BIRD Black Lager	
FAHR HEFE Hefeweizen	
OL' BEAUTIFUL PEGASUS Pale Ale	
STRONGBOW Cider	

WINE

Glass Pour 5oz - \$7.5 / 8oz - \$12.00

H&A CABERNET
H&A PINOT GRIGIO

REDS BY THE BOTTLE

CASTILLO DE MONSERAN Garnacha	\$35
FOUR STAR Pinot Noir	\$45
WOODWORK Cabernet Sauvignon	\$50

WHITES BY THE BOTTLE

LAVAU Grenache Blanc / Viognier	\$45
CHATEAU ST. JEAN Chardonnay	\$50
CEDAR CREEK Pinot Gris	\$50

ROSÉ BY THE BOTTLE

MATUA Pinot Noir	\$35
MAISON NO. 9 Grenache blend	\$60

WINE BY THE CAN 8oz. \$9.50

BIG HOUSE Zinfandel, Pinot Grigio

NON-ALCOHOLIC \$4.75

REDBULL	
REDBULL Sugar Free	
REDBULL Seasonal	
VILLAGE CR+FT Blonde	\$6.75

CANS

355ml	\$5.75
MOLSON CANADIAN	
COORS LIGHT	
HEINEKEN	
BUD	
BUD LIGHT	
SOL	
SMIRNOFF ICE	
HEY Y'ALL	
ARIZONA HARD GREEN TEA	
VIZZY	\$6.75
FREED EARTH HARD TEA	
HECHO TEQUILA SODA	\$8.50
473ml	\$6.75
OLD STYLE PILSNER	
COORS BANQUET	
BANDED PEAK FIRED UP	
STRONGBOW	
STRONGBOW ROSÉ CIDER	
GLUTENBERG BLONDE	
GUINNESS	\$8.50

COCKTAILS 1.5oz \$10.00

PALOMA
CLASSIC MARG
MOSCOW MULE
APEROL SPRITZ
OLD FASHIONED
NEGRONI
MANHATTAN

BUBBLES BY THE BOTTLE

MIONETTO Prosecco	\$35
LA MARCA Rosé Prosecco	\$40

HIGHBALL 1oz	\$6.50
PREMIUM 1oz	\$7.75
ULTRA 1oz	\$12.25



H&A HAPPY HOUR

MONDAY – FRIDAY 3-6PM & ALL DAY SUNDAY



SNACKS

CHIPS N' SALSA \$3

Warm tortilla chips, house made roasted salsa

DEEP FRIED PICKLES \$3

Cajun seasoning, garlic aioli

CHICKEN SLIDER \$3

Pulled buffalo chicken, mexi cheese, ranch or
Pulled BBQ chicken, garlic aioli, dill pickle

TACOS \$4

Choice of: braised pork, roasted cauliflower, roasted chicken, or f#@%in hot fried chicken

DRINKS

HOME BREW \$4

Parallel 49 Lager 14oz

HOUSE WINE \$4

Pinot Grigio or Cab Sauv 5oz

HIBALLS \$4

1oz

★ **\$6 MULES** (1.5oz) & **SHAFTS** (2oz)
on Fridays

★ **\$20 PITCHERS OF COORS**

★ **\$4 TEQUILA & JAMESONS** (1oz)
All Day Sunday