

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 \$15.95

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

CRISPY CAULIFLOWER V \$14.50

Tempura cauliflower, queso fresco, pico de gallo, chipotle aioli

H&A NACHOS GF V \$21.95

Nacho cheese blend, black beans, corn, pickled jalapeños, pico de gallo
Served with roasted salsa & sour cream

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 BREAD V \$9.50

Hand stretched dough, H&A pepper blend, nacho cheese blend, feta, marinara sauce
Choice of: chipotle aioli, garlic aioli or ranch

HOME MADE CHICKEN TENDIES \$14.50

Buttermilk marinated, H&A honey, hot dip, dill pickles, fresh herbs

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, nacho cheese blend, ranch, dill pickle
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 butternut squash, dijon vinaigrette, roasted beets, queso fresco, cranberries, toasted pumpkin seeds

Add pulled asada chicken \$4

H&A CAESAR V \$14.00

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

Add pulled asada chicken \$4

CHIPOTLE BBQ BOWL GF \$16.95

Choice of Chicken or Pulled Pork

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

CAJUN CAULIFLOWER BOWL GF V \$15.95

Seasoned quinoa, grilled cajun cauliflower, bean & corn salsa, citrus dressed cabbage, guacamole, toasted pumpkin seeds, jalapeño aioli

TACOS *Served on warm flour tortillas - 3 per order.*

Gluten free corn tortillas available on request

Extra taco Add \$4.5

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

BRAISED PORK TACOS \$14.75

Pulled pork, cabbage, pico de gallo, queso fresco, micro greens, chipotle crema

ROASTED CAULIFLOWER TACOS V \$14.75

Cajun cauliflower, cabbage, pico de gallo, vegan cheese, micro greens, jalapeño aioli

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 \$19.95

Classic tomato sauce, mozzarella, parmesan, pepperoncini

TUSCAN V \$18.95

Classic tomato sauce, mozzarella, basil puree, sun dried tomatoes, kale, green peppers, feta, red onion,

MAUI \$19.95

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

CHICKEN BACON RANCH \$19.95

Parmesan cream sauce, nacho cheese blend, pickled onion, bacon, chicken, arugula, ranch

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 \$4.5

Add bacon \$2.5

THE JR \$17.50

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

THE 'HOMEY' \$17.50

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 \$17.95

Creamy cabbage slaw, pickled red onion, chipotle aioli

• SOUTHERN F#@%IN' HOT \$17.95

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

• DELUXE \$20.50

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

Substitute grilled chicken or black bean patty on any sandwich

Gluten free bun available on any sandwich \$2

TIJUANA CHICKEN WRAP \$17.95

Pulled asada chicken, nacho cheese blend, guacamole, pico de gallo, corn, black beans, jalapeño aioli, cabbage

BUFFALO CHICKEN WRAP \$17.95

Buffalo glazed fried chicken, pickled red onion, smoked bacon, nacho cheese blend, pickles, tomato, romaine, ranch, H&A hot sauce

QUESADILLA \$16.95

Nacho cheese blend, queso fresco, black beans, green onion, pico de gallo, chipotle aioli
Served with roasted tomato salsa & sour cream

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

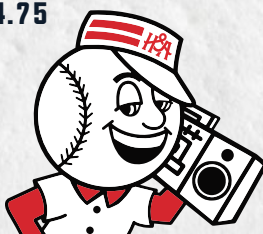
DESSERT

FEATURE DESSERT \$7.95

MINI DONUTS \$6.95

Cinnamon sugar mini donuts, brown sugar caramel dipping sauce

VANILLA ICE CREAM SCOOP \$1



DRAFT LIST 14oz

HOME BREW Parallel 49 Lager	\$6.00
COORS BANQUET Lager	\$6.75
COORS LIGHT Light Lager	
BORN BREWING EARL'S ALE Tea Pale Ale	
GRANVILLE Peach Sour	
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 BRASS MONKEY Blood Orange Blonde	
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

ALOIS LAGEDER RIFF Pinot Grigio	\$40
LAVAU Grenache Blanc / Viognier	\$45
CHATEAU ST. JEAN Chardonnay	\$50

ROSE BY THE BOTTLE

VIA TERRA Garnatxa Pedula	\$40
MAISON NO. 9 Grenache / Cinsault	\$60

WINE BY THE CAN 8oz.

BIG HOUSE Zinfandel, Pinot Grigio

BUBBLES BY THE BOTTLE

MIONETTO Prosecco	\$40
MIONETTO Rosé Prosecco	\$40

CANS

355ml	\$6.50
MOLSON CANADIAN	
COORS LIGHT	
HEINEKEN	
BUD	
BUD LIGHT	
SOL	
SMIRNOFF ICE	
HEY Y'ALL	
ARIZONA HARD GREEN TEA	
VIZZY	
FREED EARTH HARD TEA	
HECHO TEQUILA SODA	\$7.25
473ml	\$7.25
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

HIGHBALL 1oz	\$6.75
PREMIUM 1oz	\$7.75
ULTRA 1oz	\$12.25

NON-ALCOHOLIC \$4.75

RED BULL ENERGY DRINK
RED BULL SUGARFREE
RED BULL RED EDITION



VILLAGE CR+FT Blonde \$6.75



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