

APPETIZERS

PRETZEL BITES \$10

Served with Housemade Beer Cheese
OR Housemade Dijon Mustard

*Housemade Beer Cheese features
Rudy Sacks Rudy Irish Red Ale
and Hog Molly IPA*

TORTILLA CHIP PLATTER & DIP TRIO \$14

Includes Trio of Housemade Dips:
Beer Cheese, Guacamole, and Salsa

TORTILLA CHIPS & ONE DIP \$8

Choose 1 Housemade Dip:
Beer Cheese, Guacamole, **OR** Salsa

TAILGATER NACHOS

Tortilla Chips topped with House-made
Beer Cheese, Pulled Pork, Cheddar
Cheese, Fresh Salsa, Pico de Gallo, Sour
Cream, and Green Onions

APPETIZER \$12 | ENTREE \$16

HOG POCKETS

Roasted Green Chili Chicken, Jalapeños,
and loaded with a blend of 3 Cheeses,
baked in a Flaky Pastry. *2 Included*

APPETIZER (1) \$12 | ENTREE (2) \$16

QUARTERBACK CURRY CHICKEN SALAD WITH CHIPS \$8

A cup of our signature Curry Chicken
Salad served with Kettle Chips

FLATBREADS

FLATBREAD OF THE MONTH CHEESEBURGER EDDY \$18

Housemade Beer Cheese, Seared beef, slivers
of Red Onions, thick cut Dill Chips and Cheddar
Cheese. Baked then topped with crisp Lettuce,
Cherry Tomatoes, and drizzled with our very
own secret sauce!

PEPPERONI PUNT, PASS, KICK \$16

Made with Pepperoni, Mozzarella
Blend, Garlic Confit, Housemade
Marinara, and Red Pepper Flakes

VEGGIE HALFBACK \$16

Features Red & Yellow Bell
Peppers, Red Onion, Roma Tomatoes,
Spinach, and Artichoke Hearts on top of
Pesto and Mozzarella Cheese with Red
Pepper Flakes

THE BENCH WARMER \$14

Classic Cheese Flatbread, featuring a
Four-cheese Blend and Whipped Feta

GRILLED SANDWICHES

SERVED WITH SIDE OF KETTLE CHIPS OR SLAW
SUBSTITUTE GLUTEN FREE BREAD WITH ANY SANDWICH FOR +\$2

OOEY GOOEY \$14

Made with Housemade
Smoked Pimento Cheese, Red
Pepper Jam, Candied Bacon,
and Pickled Red Onion on
Sourdough Bread

THE GRIFFIN \$16

This Reuben features sliced
in-house Corned Beef Brisket,
Swiss Cheese, Housemade
Russian dressing, and Hog
Molly IPA beer kraut on
Marble Rye Bread

THE BUTKUS \$14

Features Smoked Ham, Swiss
Cheese, Pickled Red Onion,
Housemade Dijon, and topped
with Blindside Blackberry Blonde
Balsamic dressed Arugula on
Sourdough Bread

THE QUARTERBACK \$14

Curry Chicken Salad made with
Green Apples, Golden Raisins,
Red Onion, Cilantro, Lime, Roasted
Pistachios and House-Seasoned
Chicken, served on a toasted
Croissant with Arugula **OR**
on a bed of Lettuce

THE MARINO \$16

Cuban featuring Black Forest Ham,
House Braised Pork tossed in a
Yellow Mustard Sauce, Swiss
Cheese and Pickles

SALADS

HOG MOLLY HOUSE SALAD \$10

Bed of Romaine Lettuce, Cherry Tomatoes, Cucumbers, Pickled Red Onions, Smoked Cheddar Cheese, and House-made Croutons. Served with fresh House-made Ranch dressing

**Add Meat +\$2 Bacon, +\$2 Ham
Extra Dressing +\$1**

THE G.O.A.T. SPINACH SALAD \$13

Bed of Spinach tossed in our House-made Blindsight Blackberry Vinaigrette then topped with Herbed Goat Cheese, Candied Pecans, Fresh Blackberries, and House-made Croutons

**Add Meat +\$2 Bacon, +\$2 Ham
Extra Dressing +\$1**

DESSERT

BEERAMISU \$12

A delightful twist on the classic Tiramisu, featuring layers of Morning Workout Coffee Stout-infused Mascarpone Cream, Ladyfingers, and finished with a generous sprinkle of Cocoa Powder.

KIDS MENU

***SERVED WITH SIDE OF
KETTLE CHIPS OR APPLESAUCE***

GRILLED CHEESE	\$6
CHEESE PIZZA	\$6
PEPPERONI PIZZA	\$6
UNCRUSTABLE	\$6
CHIPS & CHEESE	\$6

EXTRAS AND SIDES

BEER CHEESE	\$3
GUACAMOLE	\$4
FRESH SALSA	\$3
DIJON MUSTARD	\$1
RANCH DRESSING	\$1

KETTLE CHIPS	\$3
SLAW	\$3
UNCRUSTABLE	\$4

If you have any food allergies or sensitivities please inquire with our Chef or Kitchen Manager prior to ordering your food. Thank you!