

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



TAILGATER NACHOS

PULLED PORK

APPETIZER \$12 | ENTREE \$16

CHICKEN

APPETIZER \$14 | ENTREE \$18

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



THE KICKOFF CHEESE BREAD \$11

Our take on cheese bread made with flatbread, spread with creamy Garlic and topped with Mozzarella Cheese, served with Marinara sauce

HOGADILLA \$14

Tortilla filled with Roasted Green Chili Chicken, a blend of 3 cheeses, and our Housemade Pico De Gallo. Served with a side of Salsa.



QUARTERBACK CURRY CHICKEN SALAD WITH CHIPS \$8

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

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

FLATBREADS

FLATBREAD OF THE MONTH: THE HOO-HOO-HOOSIER \$18

This flatbread is all about the greatness of being a Hoosier! The base combines our Housemade Pimento Cheese and flavors of Street Corn. That gooey goodness gets topped with BBQ Pulled Pork and Mozzarella Cheese, then drizzled with Chipotle Ranch and crispy Shallots.

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





GRILLED SANDWICHES



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

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

OOEY GOOEY \$14

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

THE BUTKUS \$14

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

THE LOGAN \$18

Our take on a classic Beef & Cheddar. Served on a toasted Hoagie roll stuffed with Beef, Housemade Horseradish Aioli, Housemade Twangy sauce, and melted Monterey Jack Cheese. Served with a side of our delicious Beer Cheese for the perfect dunk!

THE TICKET \$14

Served on Sourdough Bread and brushed with a mild Serrano Pepper Butter, then stuffed full of Mozzarella Cheese and our Housemade sweet & savory Tomato Bacon Jam.

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

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



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!