



**BREWING  
COMPANY**

**EST. 2004**

# HI CRAFT BREWS

Yes, we Brew On-Site.

TASTER  
5 oz.  
**1.95**

MUG  
15 oz.  
**3.75**

PILSNER  
23 oz.  
**5.50**

GROWLER  
64 oz.  
**12.95**  
TO GO ONLY

## SAMPLER PLATTER 10.95

A unique sampling of the 6 Hog Haus beers listed below.



4.5% Alcohol  
20 IBU's

Our lightest Ale offering, Curly Tail is brewed with Pilsner and Vienna Malts and two types of Hops. A light and refreshing Blonde Ale that is slightly Fruity with delicate Hopping to balance the Malt sweetness. Pairs well with our Burgers or Fish & Chips.



4.75% Alcohol  
8 IBU's

This German style Hefeweizen is brewed with 60% White Wheat Malt and 40% Pilsner Malt. A special yeast strain contributes to the characteristic Fruity, Spicy, Clove and Banana flavors that make this Ale smooth. Woodstock Wheat is unfiltered giving it a cloudy appearance. Pairs well with our Fish Tacos or Citrus Chicken.



5% Alcohol  
22 IBU's

This deep Red Ale is brewed with imported Pale, Caramel and Munich Malts. Hopped with some domestic and imported English Hops. Perfect middle-of-the-road beer that pairs well with our Sirloin Salad or Hand Cut Ribeye.



5.5% Alcohol  
35 IBU's

American style Pale Ale brewed with Munich, Pale, and Caramel Malts. This deep orange colored beer has a large bouquet of Spicy, Floral and Citrus from Dry Hopping. Tastes great with Pork Tenderloin or Rainbow Trout.



7% Alcohol  
80 IBU's

Similar to the Pale Rider, but brewed with even more malt to increase alcohol and backbone to support the huge increase in Bitterness. Over 2 lbs. of Hops per barrel go into the production of this beer. Great with Hog Haus Wings or Black Bean & Chipotle Salmon.




6.2% Alcohol  
43 IBU's

This extremely Dark Ale is brewed with 10 different Malts providing a complex palate of flavors. Silky Smooth and Full Bodied, finishing dry with hints of Chocolate and Coffee-like flavors. Pair with our Center Cut Beef Filet or BBQ Burger.



5.5% Alcohol  
30 IBU's

This Ale is brewed with Pale, Chocolate, Caramel and Black Malts. A Special Roast of Coffee from  The Common Grounds for a smooth, mellow Java Flavor. Goes great with Desserts like our Bread Pudding or Chocolate Cobbler Sundae.



4.75% Alcohol  
8 IBU's

This beer is our Woodstock Wheat but with the wonderful flavor of Blueberries added to the mix. It has a very nice Fresh Blueberry aroma and flavor. Pairs well with Mandarin Orange & Bleu Cheese Salad.

# SPECIALTY DRINKS

## LIGHT RUSSIAN

Health-conscious...so we make it with Skim Milk, Kahlua and Vodka. **6.75**

## THE FLOAT

Haus-made Root Beer with a float of Amaretto. Served on the Rocks. **4.75**

## ABSOLUT LEMONADE

Absolut Citron Vodka, Amaretto and Sweet & Sour will be the best Lemonade you've ever had. **6.75**

## TIDAL WAVE

A refreshing blend of Vodka, Gin, Peach Schnapps, Malibu, Orange Juice, Pineapple Juice and Grenadine. Surf's Up. **6.75**

## FEELIN' FUZZY

Tantalize your tastebuds with this concoction of Absolut Citron, Triple Sec, Peach Schnapps, OJ, Pineapple & Sweet & Sour. **6.75**

## MELLO MEDLEY

This mild mixture of Amaretto, Malibu & Midori topped with Sweet & Sour is too smooth for sippin'. **6.50**

## PATIO PUNCH

Sweet & Simple...Rum, OJ, Pineapple juice and Grenadine. The beach in a glass. **6.25**

# WINES & BEER

## RED WINE

	GLASS / BOTTLE
Robert Mondavi	
• Cabernet Sauvignon	<b>7.00 / 24.00</b>
• Merlot	<b>7.00 / 24.00</b>
• Pinot Noir	<b>7.00 / 24.00</b>
Concannon Petite Sirah	<b>7.75 / 24.00</b>

## WHITE WINE

Robert Mondavi	
• Chardonnay	<b>7.00 / 24.00</b>
• Pinot Grigio	<b>7.00 / 24.00</b>
• Riesling	<b>7.00 / 24.00</b>
Beringer White Zinfandel	<b>6.75 / 23.00</b>

## SPARKLING WINE

Domaine Ste. Michelle	<b>7.25 / 25.00</b>
Roederer Estate Brut	<b>49.00</b>

## OTHER BREWS, IF YOU DARE?

Budweiser	Miller Lite
Bud Light	Michelob Ultra
Corona	Buckler N/A
Red Stripe	Shiner Bock
New Belgium Fat Tire	Amstel Light

## APPETIZERS

### SWEET & SPICY SHRIMP

Shrimp tempura battered and drizzled with our Sweet Chili Sauce. **8.99**

### BLACK BEAN SALSA

Black Beans, Corn, Red Onions, Jalapeños, Tomatoes, Lime Juice and Special Spices. Served with Haus Blue Corn Chips. **6.99**

### HOG HAUS WINGS

Choose Medium or Hot with a touch of Habanero Chile. Served with Creamy Bleu Cheese and Celery Sticks.  
½ Dozen **6.99** • Dozen **9.99**

### SHRIMP & GRITS

Jumbo Shrimp sautéed with Bacon, Mushrooms, Tomatoes, and Green Onions. Served on a bed of Garlic Cheese Grits. **8.99**

### CRAB, SPINACH & GREEN CHILI QUESO

Served with Haus Blue Corn Chips. **7.99**

### ROASTED TOMATO SALSA

Served with Haus Blue Corn Chips. **5.99**

### FRENCH ONION SOUP

With Haus Croutons and melted Swiss Cheese. **5.99**

### FIRECRACKER TENDERS

Three Chicken Tenders tossed in our Haus Firecracker Sauce. Served with Ranch Dressing. **7.50**

### AVOCADO RELLENO

An Avocado stuffed with chilled Crab Meat in Chipotle Mayonnaise. Tempura battered and served with Valentina Chile Sauce. **9.25**

### HOG FIRE SHRIMP

Jalapeño Pepper stuffed with Shrimp and Jack Cheese then wrapped in Apple Bacon and smoked. Served with BBQ Ranch. SPICY! **9.25**

### WHITE BEER CHEESE DIP

Served with Haus Blue Corn Chips. **7.25**

### MOROCCAN MUSSELS

A pound of Blue Mussels sautéed with Garlic in a light cream sauce with Moroccan spices and Cilantro. **9.99**

### BLACK BEAN & CHIPOTLE HUMMUS

A Southwestern version of Hummus with Black Beans, Chipotle Chilies and Cilantro. Served with Haus Blue Corn Chips and Pita Points. **7.99**

## FRESH FROM THE GARDEN

Add a Pita **1.95**

### ARKANSAS COBB

Hickory smoked Chicken Breast served on a bed of Haus Greens with Tomatoes, Roasted Corn, BBQ Ranch, Cheddar Cheese and Tobacco Onions. **9.25**

### CAESAR SALAD

Romaine Hearts dressed in our classic Caesar, Haus Croutons and topped with Parmesan. **7.99**

Add Chicken **2.99**

Add Shrimp **3.99**

### HOG HAUS SALAD

Grilled Chicken Breast, Ham, Apple Bacon, Red Onions and Bleu Cheese Crumbles served on a bed of Haus Greens. Your choice of dressing. **9.99**

### MANDARIN ORANGE & BLEU CHEESE SALAD

Baby Spinach topped with Mandarin Oranges, Bleu Cheese Crumbles, Toasted Almonds and Honey Balsamic Vinaigrette. **8.99**

### SPICY ASIAN SALAD

Red & Napa Cabbage tossed with Carrots, Green Bell Pepper, Grape Tomatoes and Sesame Soy Dressing. Your choice of Chicken or Shrimp. Served on a Toasted Pita. **9.99**

### SIRLOIN SALAD

Medium Rare Sirloin served with Romaine, Avocado, Cucumbers, Red Onions and Tomatoes. Dressed with Red Wine Vinaigrette. **10.99**

Add Shrimp for a Surf & Turf **3.99**

### SIMPLE SALAD

Haus Greens, Cucumbers and Carrots with your choice of dressing. **6.99**

Add a Portobello Mushroom **2.99**

### GRILLED SALMON SALAD

8 oz Char Grilled Wild Salmon served on a bed of Baby Spinach with Red Onions, Tomatoes and Smoked Gouda tossed with Stout Mustard Vinaigrette. **13.99**

### GREEK SALAD

Romaine Hearts, Feta Cheese, Cucumbers, Red Onions, Black Olives, Tomatoes, Red Wine Vinaigrette and Pita Points **7.99**

Add Chicken **2.99**

Add Shrimp **3.99**

### HAUS-MADE DRESSINGS

Ranch, Bleu Cheese, Red Wine Vinaigrette, Honey Balsamic Vinaigrette, Caesar, Stout Mustard Vinaigrette, Sesame Soy Vinaigrette, BBQ Ranch

## SANDWICHES

All Sandwiches served with French Fries, Sweet Potato Fries or Haus Potato Chips

### REUBEN

Shaved Corned Beef, Swiss Cheese and Sauerkraut served on Marble Rye with our classic Remoulade. **8.50**

### DICKSON ST. "HOGWOOD"

Ham, Turkey, Roast Beef and Muenster Cheese served on a Hoagie with Chipotle Mayonnaise. **8.99**

### PULLED PORK SANDWICH

Hickory Smoked Pork topped with Cole Slaw and BBQ Sauce. **8.50**

### GRILLED YELLOW FIN TUNA MELT

Tuna Steak, sautéed Onions and Swiss Cheese. Served on toasted Marble Rye with our classic Remoulade. **8.99**

### HOG HAUS CHICKEN BREAST

An 8 oz. Breast dusted in our secret "Hog Dust" topped with Apple Bacon, Swiss Cheese and BBQ sauce. Served on a toasted Hoagie. **8.99**

## PASTA

All served with Texas Toast

### CHEFS PASTA ROMANA

Chef Eric has prepared a delicious traditional style meat sauce served over Penne Pasta. **12.99**

### SMOKED TROUT & SCALLOP PASTA

Haus smoked Trout and Scallops served over Penne Pasta with Tomatoes and Asparagus in a light Caper Cream Sauce. **14.99**

### BASIL PASTA

Grilled Chicken or Shrimp, Shiitake, Cremini and Portobello Mushrooms tossed with Basil-Parmesan Puree, Tomatoes, White Wine and a splash of Cream. Served on Penne Pasta. **15.99**

**18% Gratuity Added to Parties of 8 or More.**

## 12" PIZZAS

### DESIGN YOUR OWN

2 Toppings + Mozzarella **13.99**

Add small Haus or Caesar Salad **3.50**

- Pepperoni
- Bacon
- Red Onions
- Garlic Roasted Tomatoes
- Chicken
- Ham
- Bell Peppers
- Mushrooms

Extra Toppings **2.00**

### DICKSON ST. PIE

Marinara, Mozzarella, Bell Peppers, Tomatoes, Pepperoni, Red Onions and a blend of Mushrooms. **15.99**

### WILD MUSHROOM PIE

Basil Puree, Smoked Gouda and Mozzarella Cheese topped with Portabello, Shiitake and Cremini Mushrooms. **16.99**

Add Chicken **2.99**

### CURLY TAIL ALE BBQ CHICKEN

BBQ Chicken, Red Onions, Cilantro, Marinara, Cheddar and Mozzarella Cheeses. **16.99**

## BURGERS

½ Pound Pattie served with Lettuce, Tomato, Onion and your choice of French Fries, Sweet Potato Fries or Haus Potato Chips.

### PLAIN JANE

What else can we say? **8.50**

### MOLDY FUNGUS

Topped with sauteéd Mushroom Blend and Bleu Cheese Crumbles. **9.25**

### BEER CHEESEBURGER

Smothered in White Beer Cheese Dip. **9.25**

### BBQ BURGER

Dusted in our secret "Hog Dust", topped with Tobacco Onions and BBQ sauce. **9.25**

### PORTABELLO BURGER

Marinated and Grilled Portabello Mushroom topped with Sun-dried Tomato Aioli and Muenster Cheese. Vegetarian. No Meat! **8.25**

### HOGS BREATH BURGER

Sauteéd Onions, Apple Bacon and White Cheddar Cheese. **9.25**

**WARNING:** Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.

## ENTREES

Add small Haus or Caesar Salad **3.50**

Add Shrimp Skewers **3.99**

### 14oz. HAND-CUT RIBEYE

Served with Baked Potato and Chef's Vegetables. **23.99**

Add Sauteéd Mushrooms **1.25**

### 8oz. RAINBOW TROUT

Pan-seared in a Lemon Butter Caper Sauce. Served with Rosemary Potatoes and Grilled Asparagus. **16.99**

### BLACK BEAN & CHIPOTLE SALMON

Grilled Salmon filet topped with Black Bean Corn Relish. Served over Chipotle Mashed Potatoes. **19.99**

### GOUDA BAKED SALMON

Atlantic Salmon topped with Mushrooms, Onions and Gouda Cheese. Baked and served on a bed of Baby Spinach tossed in our Stout Mustard Vinaigrette **19.99**

### FISH & CHIPS

Our Famous Woodstock Wheat Beer Battered Cod served with Cole Slaw, French Fries and Tartar Sauce. **14.99**

### 8oz. CENTER-CUT BEEF FILET

Grilled to specification! Served with Rosemary Potatoes and grilled Asparagus. **27.99**

Add Bleu Cheese Crumbles **1.25**

### HOG HAUS TENDERS

By Popular Demand! 5 Crispy Tenders served with Cole Slaw, French Fries and BBQ Ranch. **14.99**

### APPLEWOOD SMOKED PORK TENDERLOIN

Served with Fire Roasted Red Peppers and Onions over Wild Rice. **17.99**

### 8oz. CITRUS CHICKEN BREAST

Served with a Baked Potato and Chef's Vegetables. **16.99**

Sorry, No Checks.  
All Prices Subject to Change.

## BEVERAGES

### FRESHLY BREWED



COFFEE,

ICED TEA, SWEET TEA,  
PEPSI, DIET PEPSI,  
SIERRA MIST, DR. PEPPER,  
MOUNTAIN DEW

**2.25**

As always, Complementary Refills on above drinks.



### ROOT BEER

MILK, CRANBERRY JUICE,  
GRAPEFRUIT JUICE,  
PINEAPPLE JUICE,  
BOTTLED WATER,  
SPARKLING WATER

**2.95**

## KID'S FRISBEE MENU

10 years & under **6.99**

All served on a complimentary Frisbee with Warm Apple Sauce, French Fries, and choice of Milk, Juice or Soft Drink.



### TURKEY & CHEESE SANDWICH

### CHICKEN TENDERS

### MACARONI & CHEESE

### CHICKEN & CHEESE ROLL-UP

## DESSERTS

**5.25**

### CHOCOLATE COBBLER SUNDAE

### ROOT BEER FLOAT

### NEW YORK CHEESECAKE

### CHEF'S CHOICE BREAD PUDDING

# TAKE HOME BREW

**NEED HOG HAUS BREW AT HOME? NO PROBLEM.**

Growler **12.95**  
Full Keg\* **150.00**


## SUNDAY BEER TO GO!

\*Refundable Deposit Required by HH and State

## SOUVENIRS

Frisbees **2.00**      Tasters **4.00**  
Pints **5.00**      Pilsners **5.00**  
Mugs **8.00**      Steins **10.00**  
T-Shirts **15.00**

## CATERING

Whether you decide to entertain in our Haus or yours—Hog Haus is here to meet all your needs. Partnering with our sister restaurant  **The Common Grounds** allows us to provide everything from Breakfast to Beer for your next event! Contact Maureen at 521-BREW, or log onto [www.hoghaus.com](http://www.hoghaus.com). Remember, it's your event—leave the stress and worry to us!



## HOURS OF OPERATIONS

Sunday – Thursday: 11AM to 10PM

Friday & Saturday: 11AM to 11PM

Take Out Available

We gladly accept:



**SORRY, NO CHECKS.**

430 W. Dickson Street • Fayetteville, AR 72701  
(479) 521-BREW • Fax (479) 443-7882  
[www.hoghaus.com](http://www.hoghaus.com)

Visit our Sister Restaurant



Gourmet Espresso Bar

412 W. Dickson Street

**18% Gratuity added to parties of 8 or more.**



## BRAT 'N STEIN MONDAY

32 oz. Stein of your favorite Craft Brew and a Beer-soaked Brat—After 7PM. **8.99**

## TASTER TUESDAY

Set of 3 – **4.75**

Set of 6 – **9.25**

Set of 9 – **12.75**

Your choice of Craft Brews ALL DAY!

## 1/2 PRICE WING WEDNESDAY

7PM to Close. Ask your Server for Today's Secret Sauce.

## FACULTY & STUDENT 20% THURSDAY

ALL DAY! Enjoy your time out with us for 20% off your entire check.



## FRISBEE FRIDAY



Bring the Kids in after school from 3-7PM for a FREE Frisbee Meal with each Adult Entrée purchase.

## HAPPY HOUR SPECIALS

Monday – Thursday 2PM – 7PM

Friday 2PM – 5PM

23 oz. HALF PRICE  PILSNER

HOG SKINS **4.99**

JUMBO PRETZEL **3.25**

HAUS MADE CHIPS & RANCH **3.25**

JALAPEÑO BOTTLECAPS **4.99**

BRAT-N-BUN **3.99**

PEPPERONI OR CHEESE PITA PIZZA **4.99**

**All Happy Hour Specials are not valid with other offers or Takeout.**



## **\$7.99 SPECIALTY LUNCH**

**Includes a Soft Drink or Tea.**

Monday – Friday 11AM – 2PM

**NO SUBSTITUTIONS**

### **HALF SANDWICH & SALAD**

Your Choice of:

Turkey & Swiss with Mayo

Ham & Cheddar with Spicy Mustard

Roast Beef & Muenster with Horseradish Sauce

Served with your choice of a small Haus or Caesar Salad.

### **FISH TACOS**

Lightly battered Cod fillets topped with Pico de Gallo and our Haus-made Fish Sauce. Served with Haus-made Chips.

### **CLASSIC CLUB**

Turkey, Ham, Bacon, Swiss, Lettuce, Tomato and Mayo. Served on Texas Toast. Served with Haus-made Chips.

### **SPICY ASIAN SALAD**

Red & Napa Cabbage tossed with Carrots, Green Bell Pepper, Grape Tomatoes and Sesame Soy Dressing.

Your choice of Chicken or Shrimp. Served on a Toasted Pita.

### **THE LITTLE HOG**

A less filling 4 oz. of our Classic Burger Pattie served with Lettuce, Tomato, Onions and Haus-made Chips.

## **SUNDAY BRUNCH**

Sundays 11AM – 2PM

### **BUTTERMILK BISCUITS**

With choice of Sausage Gravy or Buttermilk Gravy. **5.99**

### **STRAWBERRY & BLUEBERRY CREPES**

Fruitful blend of Strawberries and Blueberries bursting inside of Crepes. Topped with Haus-made Whipped Cream. **6.50**

### **TWO EGGS**

Two Scrambled Eggs with Bacon and your choice of Garlic Cheese Grits or Breakfast Potatoes. **7.99**

### **STEAK & EGGS**

8 oz. Sirloin grilled to Specification. Served on top of an Asparagus & Potato Fritta.

Topped with Roasted Tomato Jalapeño Salsa and Parmesan Cheese. **14.99**

### **BELGIAN WAFFLE**

Crispy Waffles topped with Whipped Cream, Powdered Sugar and choice of your favorite toppings...

Strawberry & Cream or Apple Cinnamon. **7.99**

### **ROASTED TOMATO, SPINACH & MOZZARELLA OMELET**

Bursting from inside our Three Egg Omelet **8.99**

### **HOG WILD OMELET**

Three Egg Omelet stuffed with Ham and Apple Bacon. Topped with Beer Dip and Tobacco Onions. **8.99**

### **CREATE AN OMELET**

Choose Three. **8.50**

Apple Bacon • Sausage • Ham • Mushroom Blend • Spinach • Tomatoes • Red Onions • Cheddar Cheese

### **KIDS BRUNCH**

Choice of a Waffle, Scrambled Eggs or Biscuit & Gravy. **5.99**



Served on a Frisbee with Bacon or Sausage, Fruit, and Milk or Juice.

**WARNING:** Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.

**18% Gratuity Added to Parties of 8 or More.**