



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.



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
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SAMPLER PLATTER 10.95

A unique sampling of the 6 Hog Haus beers listed below



4.5% Alcohol
20 IBUs

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 IBUs

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 IBUs

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 IBUs

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 IBUs

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 IBUs

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 IBUs

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 IBUs

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	7.00 / 24.00
• Merlot	7.00 / 24.00
• Pinot Noir	7.00 / 24.00
Concannon Petite Sirah	7.75 / 24.00

WHITE WINE

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

SPARKLING WINE

Domaine Ste. Michelle	7.25 / 25.00
Roederer Estate Brut	49.00

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

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 sautéed 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

Sautéed 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 Sautéed 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

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 Portabello 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.

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. 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

Visit our Sister Restaurant



Gourmet Espresso Bar

412 W. Dickson Street

18% Gratuity added to parties of 8 or more.