

food

SERVED ALL DAY

V - VEGETARIAN / VGN - VEGAN / GF - GLUTEN-FRIENDLY / DF - DAIRY FREE

starts / shares

- OVEN ROASTED BRUSSELS SPROUTS** / VGN / GF / shallots, sherry vinaigrette 14 / add bacon 3
CORNBREAD / V / jalapeños, cheddar, honey butter 10
FRITES / curry ketchup, roasted garlic aioli 10 **POUTINE** / cheese curds, gravy 14
CARNE ASADA FRIES / grilled steak, guacamole, tomatoes, beer & cheese sauce, sour cream 16
CAULIFLOWER FRITTERS / beer-battered cauliflower, green onions, sweet chili, house dill sauce 16
CRISPY DUCK WINGS / confit drumettes, pickled veggies, beer + apricot glaze 17
BBQ PORK NACHOS / tomatoes, roasted jalapeños, green onions, mozzarella, stout + sriracha bbq sauce, lime-pepper sour cream 22
MUSSELS + FRITES / beer + coconut broth, bird's eye chili, frites, curry ketchup 19
BONE MARROW / beef cheek, parsley + celery, lemon thyme, crostini 16

greens ADD FROM THE GRILL / CHICKEN / STEAK / SALMON / SHRIMP +\$8

- HBH HOUSE SALAD** / VGN / GF / red leaf lettuce, red cabbage, swiss chard, carrots, cucumbers, grape tomatoes, radish, dried cherries, maple + apple vinaigrette 16
ROASTED BEET / V / GF / kale, romaine, spinach, toasted walnuts, goat cheese, honey balsamic 17
CHOP SALAD / V / tomato, crispy corn, israeli cous cous, arugula, pumpkin seeds, golden raisins, parmesan cheese, kumquat + poppyseed dressing 17

homemade pizzas MADE ON BEER-INFUSED PIZZA DOUGH / GF CRUST +\$3 / DF CHEESE +\$3

- LUCKY DUCKY** / smoked duck, goat cheese, arugula, roasted garlic butter, fig honey, mozzarella 19
BOSS HOG / pepperoni, chorizo, roasted garlic, parmesan, spicy tomato sauce, mozzarella 19
PIE IN THE SKY / grilled chicken, bacon, kalamata olives, ricotta salata, pesto cream, mozzarella 19
WOODSY / V / button & porcini mushrooms, parmesan, roasted garlic, truffle balsamic, garlic & lemon butter, mozzarella 19
DAILY CREATION / ask your server for the pizza creation of the day MP

hand-helds BEEF PATTIES MADE WITH GROUND CHUCK + BRISKET

- HBH BURGER** / beef patty, Philly meat, beer-braised onions, sweet chili aioli, american white cheese, brioche bun, served with frites 21
DOUBLE SMASH IT / double beef patty, onions, bread & butter pickles, spicy jalapeño aioli, american cheese, potato bun, served with frites 22
WAGYU BURGER / wagyu beef patty, pickled jalapeños, aged white cheddar, truffle aioli, brioche bun, served with frites 22
VEGGIE BURGER / V / veggie patty, vegan cheese, sliced beets, kewpie mayo, onions, lettuce, tomato, brioche bun, served with field greens 20
CRISPY CHICKEN SANDWICH / chicken thigh, bacon, lettuce, tomato, american white cheese, smoked hot + honey sauce, mayonnaise, brioche bun, served with frites 21
CHICKPEA SMASH-UP / VGN / smashed chickpeas, pea purée, pickled onions, avocado, arugula, pesto, multigrain bread, served with field greens 18
QUESADILLA / V / zucchini, onions, yams, peppers, spicy aioli, dill yogurt dip, mozzarella cheese, tortilla, served with field greens 19

add-ons

- BONE MARROW +\$6

ONION RINGS +\$5

CURLY FRIES +\$5

EXTRA DIPPING SAUCE +\$1.5

SAUTÉED MUSHROOMS /
BEER-BRAISED ONIONS /
+\$2.5 EA

THREE-CHEESE BLEND /
BACON / GRAVY /
GF BUN +\$3 EA
-

cutlery recommended

- SMOKED BRISKET** / orange gremolata, bbq au jus, served with frites, cornbread, coleslaw 27
RICE BOWL / spicy chicken, seasonal vegetables, house green curry, jasmine rice, cashews, spring roll 22
STICKY RIBS / stout bbq sauce, toasted sesame, served with jalapeño cheddar cornbread, coleslaw 28
SALMON / GF / parsnips, potatoes, carrots, broccoli + roasted garlic, maple orange butter, lemon dill cream 30
BUCATINI / V / porcini mushrooms, roasted cauliflower + leeks, white wine cream, parmesan, hazelnuts 21
STEAK FRITES / 12 oz new york striploin, broccoli + roasted garlic, worcestershire butter, frites, red wine jus 38

sweet endings

- CRÈME BRÛLÉE** / vanilla bean, chocolate chip biscotti 12
CHOCOLATE LAVA CAKE / french vanilla ice cream, caramel 10



HUNGRY BREW HOPS BROUGHT TO YOU BY HBH GOOD EATS CO. / HBHGOODEATS.COM
PROUDLY SERVING YOU GOOD FOOD + GOOD DRINK ON NEWMARKET'S HISTORIC MAIN STREET SINCE 2014
NIKKITA BUCHOON, GENERAL MANAGER / JEFF DE VERA, DIRECTOR OF OPERATIONS / DAVE CHAUVET, SOUS CHEF
NOTE: PARTIES OF 7+ ARE SUBJECT TO AN AUTOMATIC 18% GRATUITY / PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES AND/OR DIETARY RESTRICTIONS.