



STARTERS

CHEESE CURDS

house fried cheese curds served with hot honey dipping sauce (v) \$9

PRETZEL STICKS

bavarian pretzel sticks served with whole grain mustard dip (v) \$10

WARM OLIVES

marinated kalamata & green olives served warm with hot honey

drizzled focaccia (v) \$8

**olives contain pits*

BEEF TIPS

six oz grilled top sirloin tossed with chimichurri sauce, served with pickled veggies \$18

DISCO FRIES

french fries topped with brown gravy & cheese curds \$12

CAESAR FRIES

french fries topped with bacon, parmesan & green onion, drizzled with Hill's caesar dressing (gf) \$12

HILL'S FAMOUS BRIE & GARLIC

whole roasted garlic cloves, warm brie & rosemary tomatoes served with focaccia (v) \$17

PUB FARE

BONE IN WINGS

eight bone in chicken wings tossed in choice of buffalo, Hill's BBQ, garlic parmesan dry rub or hawaiian bbq, served with blue cheese or ranch, carrots and celery \$17

CHICKEN STRIPS

five chicken strips with french fries, ranch & ketchup \$16

THE BARTOO BOWL

mashed potatoes, chicken strips, corn, brown gravy & cheddar jack cheese blend \$17

HANDHELDS

SERVED WITH CHOICE OF FRENCH FRIES OR MASHED POTATOES

HICKORY BURGER

kobe beef burger topped with hickory smoked bacon, cheddar cheese, crispy onions & Hill's BBQ served on a potato bun \$19

HUCK BURGER

kobe beef burger topped with huckleberry bacon jam, brie cheese & greens, served on a potato bun \$19

BUILD YOUR OWN BURGER

kobe beef burger OR chipotle black bean burger (\$2) served on a potato bun with lettuce, tomato, onion, pickle & choice of cheese: american, provolone, brie, cheddar or swiss \$17
add crispy or caramelized onions \$1 add bacon \$2

HAWAIIAN JERK CHICKEN SANDWICH

jerk marinated grilled chicken topped with grilled pineapple, apple slaw & hawaiian bbq sauce, served on focaccia bread \$17

QUESABIRRIA TACOS

three crispy corn tortillas filled with oaxaca cheese, beef birria, white onion & cilantro, served with consomme dipping sauce & fresh lime \$18

**does not come with a side*

FRENCH DIP

roast beef & caramelized onions, served with swiss cheese & ale cream cheese on a baguette with au jus on the side \$19

ALL ITEMS WITH FRIES COME WITH KETCHUP

ADDITIONAL SAUCES ARE .50 EACH

ranch, chipotle sour cream, sriracha aioli, Hill's BBQ, buffalo, blue cheese, fry sauce
brown gravy (\$1), truffle aioli (\$1)

SOUPS AND SALADS

available all day

CAESAR

artisan romaine head, fried capers, shaved parmesan & crouton crumbles topped with house-made caesar dressing drizzle, served with a lemon wedge \$14

add chicken \$6

BUFFALO CHICKEN

mixed greens tossed with buffalo ranch & bacon, topped with crispy chicken tenders & blue cheese crumbles \$17

CRANBERRY APPLE

mixed greens, cranberries, feta & apple slices served with an orange vinaigrette (gf/v) \$16

add chicken \$6

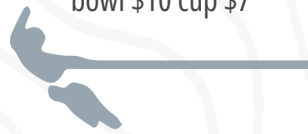
FRENCH ONION SOUP

caramelized onions, beef broth & bacon topped with a house-made crouton, provolone & brie cheeses broiled to golden brown \$10

SOUP OF THE WEEKEND

ask your server for details!

bowl \$10 cup \$7



DINNER

available Friday & Saturday starting at 4 pm

HORS D'OEUVRES

STEAMED MUSSELS

chilean blue mussels in a yellow coconut curry sauce with blistered cherry tomatoes, pancetta lardons & thai basil, served with toasted baguette points \$22

STUFFED PEPPERS

hungarian wax peppers stuffed with italian sausage & cream cheese, topped with chive olive oil & served with focaccia \$18

CHANTERELLE MUSHROOMS

local chanterelle mushrooms sautéed with caramelized onion & white wine, served over a gruyere cream sauce with focaccia (v) \$16

CRAB CAKES

three panko dusted crab cakes served with peperonata & lemon dill aioli \$23

ENTRÉES

start with a mixed greens or small caesar salad \$6 or french onion soup \$10

SHORT RIBS

braised short ribs topped with local wild mushroom bordelaise & fried parsnips, served with pave potatoes & broccolini \$42

RIBEYE

twelve oz seared ribeye topped with garlic compound butter, served with pave potatoes & brown butter sage root vegetables (gf) \$46
add caramelized onions \$2 add sautéed wild mushrooms \$4

LINGUINI AND CLAMS

house made white clam sauce with red pepper flakes & steamed clams tossed with squid ink pasta, topped with parsley & parmesan cheese, served with garlic bread \$32

ATLANTIC SALMON

seven oz crispy skin seared salmon served over cilantro lime rice with roasted rainbow cauliflower, poblano chimichurri & topped with mango habanero pico de gallo \$36

WILD MUSHROOM PASTA

locally picked morel & chanterelle mushrooms tossed with linguini in a brandy cream sauce, and topped with gruyere cheese (v) \$26
add chicken breast \$6