

# THE HIVE KITCHEN + BAR

## DINNER

### APPETIZERS

#### **BUFFALO CAULIFLOWER | 14**

butter, hot pepper sauce, OHB honey, garlic

#### **DEEP FRIED CALAMARI | 17**

honey sambal dipping sauce, fresh herbs

#### **GRILLED FLATBREAD | 16**

roasted onions, red bell peppers, mushrooms, mozzarella cheese, pesto sauce

#### **GREEN BEAN FRIES | 12**

deep fried with choice of dipping sauce

#### **KOREAN CRAZY FRIES | 12**

Korean BBQ sauce, kimchi, soy sauce, mozzarella cheese, Sriracha mayonnaise, cilantro, sesame seeds  
add tri-tip | 7

#### **CHICKEN WINGS | 18**

choice of: BBQ, buffalo, lemon pepper, garlic butter parmesan, or bee hot

#### **BAVARIAN JUMBO PRETZEL | 18**

served with beer cheese sauce

### SPECIALTY SALADS

#### **SIGNATURE HIVEMADE DRESSINGS:**

lemon vinaigrette | honey balsamic  
champagne vinaigrette |  
blue cheese | ranch | Italian

**ADD PROTEIN:** prawns 8 | boiled egg 2

chicken 6 | tri-tip 7 | salmon 9

#### **HIVE PEAR SALAD | 9 | 15**

mixed greens, pumpkin seeds, fresh pear, pomegranate arils, crumbled feta

#### **CLASSIC CAESAR SALAD | 15**

romaine lettuce, croutons, parmesan cheese, Caesar dressing

#### **COBB SALAD | 19**

lettuce mix, bacon, carrots, hard boiled egg, avocado, red onion, roasted chickpeas, gorgonzola crumbles

#### **LOADED WEDGE SALAD | 16**

Iceberg lettuce, gorgonzola or feta crumbles, crispy bacon bits, grape tomatoes

### HIVE FAVORITES

choice of jasmine or brown rice

#### **WINTER GRAIN BOWL | 22**

roasted red beets and sweet potatoes, walnuts, shredded kale, feta cheese, creamy balsamic dressing

#### **WINTER STIR FRY | 22**

squash, baby corn, red bell peppers, spiced coconut sauce

add prawns 8 | chicken 6 | tri-tip 7 | salmon 9

### ENTREES

Entrees include choice of brown rice, garlic mashed potatoes, baked sweet potato, or baked potato (butter, sour cream, cheese, green onions)

#### **CHICKEN PICCATA | 30**

8oz. skinless cutlets, lemon caper sauce, seasonal vegetables

#### **CHICKEN MARSALA | 30**

8oz. breast, marsala wine, mushrooms, butter, seasonal vegetables

#### **9oz. FILET MIGNON | 50**

choice Angus, compound butter, seasonal vegetables

#### **14oz. RIBEYE STEAK | 48**

choice Angus, fire grilled, garlic glaze with OHB honey, seasonal vegetables

#### **12oz. NEW YORK STEAK | 40**

choice Angus, fire grilled, seasonal vegetables

#### **BLACKENED SALMON | 35**

8oz. fillet, blend of spices, pan-seared, butter, seasonal vegetables

#### **WALNUT-ALMOND CRUSTED SALMON | 35**

8oz. fillet, walnuts, almonds, panko bread crumbs, herbs, seasonal vegetables

#### **FISH & CHIPS\* | 25**

beer battered lingcod, fries, tartar sauce, fresh lemon

*\*does not include a side*

### PASTA

#### **BUILD YOUR OWN PASTA | 28**

#### **PASTA**

fettuccine  
penne  
spaghetti  
potato gnocchi

#### **SAUCE**

triple mushroom cream  
alfredo  
marinara  
walnut pesto

#### **ADD PROTEIN**

chicken 6 | salmon 9 | prawns 8 | clams 12

Served with garlic bread

20% GRATUITY ON PARTIES OF 8 OR MORE

# THE HIVE KITCHEN + BAR

## BURGERS

All burgers come with choice of regular fries, classic potato salad, or house garden side salad

### BLUE CHEESEBURGER | 20

half pound burger, gorgonzola mousse, sautéed onions, lettuce, tomato, mustard, brioche bun

### HALF POUND ANGUS BURGER | 18

choice of cheese (Swiss, cheddar, pepper jack, provolone), lettuce, tomato, onion, mayonnaise, mustard, ketchup, brioche bun

### WESTERN BURGER | 20

half pound burger, onion rings, bacon, lettuce, tomato, cheddar cheese, BBQ sauce, brioche bun

## SUBSTITUTES

black bean burger | 1

impossible burger | 1

double patty | 5

sweet potato fries | 3

onion rings | 3

*fries and onion rings served with choice of ketchup, ranch or spicy aioli*

## SIDES

minestrone or soup of the day | 6 | 10

fresh fruit cup | 5

side house garden salad | 6

fries | 6

sweet potato fries | 7

onion rings | 7

bacon | 6

*fries and onion rings served with choice of ketchup, ranch sauce, or spicy aioli*

## KIDS

*under the age of 10*

All meals come with choice of sliced apples, bag of chips, or fries

**1/4 POUND BURGER | 14**

**CHICKEN STRIPS | 13**

**SPAGHETTI | 13**

**GRILLED CHEESE PANINI | 12**

## HOUSE BEVERAGES

### SODAS | 2.50

Pepsi, Diet Pepsi, Starry, Root Beer, Orange Crush, Dr. Pepper, Lemonade, Stubborn Vanilla Cream

### LEMON ICE | 3.50

### JUICE | 3

apple, orange, cranberry

### MILK | 3.50

### HOT CHOCOLATE | 3.50

### CHOCOLATE MILK | 3.50

### HOUSE DRIP COFFEE | 2.50

### HOT TEAS | 3.50

assorted

### COLD TEAS | 3.50

black, green, raspberry, peach

## EVENTS

*Join us for fun upcoming events at The Hive!*

### LIVE MUSIC:

**EVERY THURSDAY NIGHT**

**6-8PM**

### TRIVIA NIGHT:

**THE FIRST WEDNESDAY OF EACH MONTH**

**6-8PM**

*Make your reservations today!*

### BOOK THE HIVE FOR YOUR NEXT PRIVATE EVENT!

Our event spaces are the perfect choice to make your next celebration or business meeting extraordinary. We offer three unique venues for you to select from: The Loft, Patio, and Barn. Each space has its own distinct ambiance and can cater to different party sizes and styles. Book your upcoming event with us now and let us help you create a truly memorable experience for you and your guests!

**20% GRATUITY ON PARTIES OF 8 OR MORE**

**CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.**

**FOOD PREPARED IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING INGREDIENTS: MILK, EGGS, FISH, CRUSTACEAN SHELLFISH, TREE NUTS, PEANUTS, WHEAT, SOYBEANS, & SESAME.**

**IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER.**