

# BURGERS and HANDHELDS

We use Florida born, raised and harvested cattle for our 75/25 steak burgers.



Veggie Bacon available upon request.  
Substitute Beyond Burger + 3

## GOAT BURGER

Arugula, goat cheese, sautéed wild mushrooms, caramelized onions & finished with balsamic reduction 20.5

## BRISKET BURGER

Topped with smoked brisket, cheddar cheese, & bistro sauce. Lettuce, tomato, onion, & pickle 20.5

## RINGER BURGER *HMB FAV!*

Aged white cheddar cheese, hickory-smoked bacon, beer-battered onion rings, O-ring sauce, lettuce & tomato 20

## HnBURGER

Classic & simple. 8 oz patty grilled to desired temperature, with choice of cheese 19

## FRENCH DIP *HMB FAV!*

Slow roasted top round, provolone, horseradish cream sauce, on a garlic toasted hoagie. Served with a side of au jus 18.5

## BACON BOURBON JAM CHICKEN SANDWICH

Grilled chicken breast topped with bacon bourbon jam on toasted kaiser roll. Brie cheese, lettuce, tomato & onion 19.5

## PULLED PORK SANDWICH

House-smoked pork butt piled high on a toasted kaiser bun, served with fries, coleslaw & tangy BBQ sauce 18

## BRISKET GRILLED CHEESE

House-smoked brisket, melted cheddar, caramelized onions & bistro sauce on Texas toast 21 **Double meat + 4**

## HnB CLUB *HMB FAV!*

House-smoked turkey with lettuce, tomato, bistro sauce, & avocado finished with our signature candied bacon 19.5



# ENTREES

## BLACKENED CHICKEN LINGUINE *HMB FAV!*

Linguine pasta tossed with spicy roasted garlic & parmesan cream sauce, blistered grape tomatoes, fresh basil & seared blackened chicken breast 22

Substitute (5) Jumbo Shrimp + 5

## PULLED PORK PLATTER

8 oz of smoked pork, choice of 2 regular sides & Texas toast 25

## BRISKET PLATTER *HMB FAV!*

8 oz of smoked brisket, choice of 2 regular sides & Texas toast 34

## DRUNKEN CHICKEN

Fried smothered in roasted jalapeños & aged white cheddar cheese sauce topped with crumbled bacon & crispy fried onions. Choice of 2 regular sides 23

## PEPPERCORN CRUSTED SIRLOIN

8oz grilled sirloin steak with choice of 2 regular sides. 32

### TOP YOUR STEAK!

Mr. Pink's Porter Demi-Glace +2

Sauteed Wild Mushrooms +5

(5) Jumbo Shrimp +10

Crawfish Cake +6

Caremlized Onions +2

Gorgonzola Crumbles +2



## BEER BRAISED PORK SHANK

Tender pork shank braised in rich, malty *Oktoberfest beer*. Served with braising sauce over mashed potatoes & vegetable medley 28

# SIDES

REGULAR: 6.00

Sauteed Green Beans | Cucumber & Red Onion Salad |

Fries | Yukon Gold Potatoes | Sautéed Broccoli

Jupiter White Rice | Mashed Potatoes

PREMIUM: 8.00 + 2.50 FOR UPCHARGE ON ENTREES

Caesar Salad | House Salad | Northern Flow Mac & Cheese

Sweet Potato Fries | Beer Battered Onion Rings

Grilled Asparagus

# Desserts

## CHOCOLATE CHIP COOKIE SKILLET

A la mode & perfect for sharing! 11



## BROWNIE SKILLET

Rich chocolate a la mode & perfect for sharing 11



BUY THE KITCHEN A ROUND!

**\$15**

\*All parties of 8 or more are subject to automatic 20% gratuity  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



## APPETIZERS

### SMOKED BRISKET POUTINE

Aged white cheddar cheese curds, Mr. Pink's Porter gravy & smoked brisket over fries 18

### BUFFALO CHICKEN DIP <sup>GF</sup> *HNB FAV!*

Smoked chicken breast tossed with buffalo sauce, cream cheese & blue cheese crumbles. Served with tortilla chips 16

### SIGNATURE CANDIED BACON <sup>GF</sup>

Sweet & salty with a peppery bite 13

### CAJUN GATOR BITES *HNB FAV!*

Wild-caught Florida gator lightly battered & fried tossed with Cajun spices & zesty dipping sauce 17

### BAVARIAN PRETZEL STICKS

Served with our award-winning Northern Flow Lager beer cheese sauce 13



### FRIED PICKLES <sup>GF</sup>

Thick cut & lightly fried. Served with homemade ranch 12

### BREADED CHEESE CURDS <sup>GF</sup>

Aged white cheddar cheese curds, lightly fried & served with rustic marinara sauce 13

### SMOKED FISH DIP

Wild caught mahi, smoked in house served with homemade spent grain crackers & veggies 16

### JUMBO WINGS <sup>GF</sup>

(10) Choice of sauce & dressing, carrots & celery upon request 18

### CHICKEN TENDERS

(6) Choice of sauce & dressing, carrots & celery upon request 16

### MARGHERITA FLATBREAD <sup>GF</sup>

Heirloom grape tomatoes, fresh mozzarella, fresh basil 13

### WILD MUSHROOM FLATBREAD <sup>GF</sup> *NEW RECIPE!*

Creamy garlic sauce, wild mushroom blend topped with goat cheese crumbles, arugula and balsamic reduction 16.5

### TRIO MEAT FLATBREAD

Three cured Italian meats, fresh mozzarella, oregano & rustic marinara sauce 15.5



### CHARCUTERIE

Double Meat + 5 | Double Cheese + 8

Rotating artisanal cheeses, cured meats, homemade spent grain crackers & accoutrements 21

### CRAWFISH CAKES

(2) Southern spin on a classic - Wild caught crawfish & smoked andouille. Fire roasted red pepper coulis 14.5



## SALADS

Grilled, Fried or Blackened Chicken Breast + 7.5

(5) Jumbo Shrimp + 10 | Crawfish Cake + 6

Smoked Turkey Breast + 7 | Smoked Brisket + 12

Smoked Pork + 7.5

### SMOKEY TOMATO COBB *HNB FAV!*

Fresh spring mix, crumbled gorgonzola, candied bacon, cucumbers, tomato, hard smoked egg & crispy onions. Smoked tomato vinaigrette 16

### CRANBERRY & WALNUT <sup>GF</sup>

Dried cranberries tossed with spring mix, candied walnuts, red onions & goat cheese. White balsamic vinaigrette 15

### CAESAR

Chopped romaine heart, grated parmesan, and fresh croutons. Tangy Caesar dressing 14

### LARGE HOUSE SALAD <sup>GF</sup>

Fresh spring mix, cucumbers, heirloom grape tomatoes & red onion. Choice of dressing 12

<sup>GF</sup> Vegetarian <sup>GF</sup> Gluten-Free

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