



## 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>

Smoked chicken breast tossed with buffalo sauce, cream cheese & blue cheese crumbles. Served with tortilla chips 15.5

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

Sweet & salty with a peppery bite 13

### CAJUN GATOR BITES

Wild-caught Florida gator lightly battered & fried tossed with Cajun spices & zesty dipping sauce 16.5

### BAVARIAN PRETZEL STICKS

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

### FRIED PICKLES <sup>V</sup>

Thick cut & lightly fried. Served with homemade ranch 11

### BREADED CHEESE CURDS <sup>V</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 spent grain crackers & veggies 15

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

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

### CHICKEN TENDERS

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

### MARGHERITA FLATBREAD <sup>V</sup>

Heirloom grape tomatoes, fresh mozzarella, fresh basil 12

### WILD MUSHROOM FLATBREAD <sup>V</sup>

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



### 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

Filet Beef Tips + 11 | Crawfish Cake + 6

Canaveral Shrimp + 10

Smoked Turkey Breast + 7 | Smoked Brisket + 12

Smoked Pork + 7

### SMOKEY TOMATO COBB

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

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

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

### CAESAR

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

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

Fresh spring mix, cucumbers, heirloom grape tomatoes & red onion. *Choice of dressing* 10



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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# 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

## BRISKET BURGER

Topped with smoked brisket, cheddar cheese, & bistro sauce. Lettuce, tomato, onion, & pickle 20

## RINGER BURGER

Aged white cheddar cheese, hickory-smoked bacon, beer-battered onion rings, O-ring sauce, lettuce & tomato 19.5

## HnBURGER

Classic & simple. 8 oz patty grilled to desired temperature, with choice of cheese 18

## TENDERLOIN MEDALLION SANDWICH

Blackened beef tenderloin medallions on toasted kaiser with roasted pepper coulis, arugula, tomato and topped with crumbled gorgonzola & caramelized onions 19

## FRENCH DIP

Slow roasted top round, provolone, horseradish cream sauce, fresh parsley on a toasted hoagie. Served with a side of au jus 18

## BACON BOURBON JAM CHICKEN SANDWICH

Grilled chicken breast topped with bacon bourbon jam on toasted kaiser roll. Brie cheese, lettuce, tomato & onion 19

## PULLED PORK SANDWICH

House-smoked pork butt piled high on a toasted kaiser bun, served with fries, coleslaw & tangy BBQ sauce 17.5

## BRISKET GRILLED CHEESE

House-smoked brisket, melted cheddar, caramelized onions & bistro sauce on Texas toast 20.5 **Double meat + 4**

## HnB CLUB

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



# ENTREES

## BLACKENED CHICKEN LINGUINE

Linguine pasta tossed with spicy roasted garlic & parmesan cream sauce, blistered grape tomatoes, fresh basil & seared blackened chicken breast 21

**Substitute Filet Beef Tips + 8 | Canaveral Shrimp + 5**

## PULLED PORK PLATTER

8 oz of smoked pork, choice of 2 regular sides & Texas toast 24

## BRISKET PLATTER

8 oz of smoked brisket, choice of 2 regular sides & Texas toast 33

## DRUNKEN CHICKEN

Fried smothered in roasted jalapeños & aged white cheddar cheese sauce topped with crumbled bacon & crispy fried onions. Choice of 2 regular sides 22

## PEPPERCORN CRUSTED FILET <sup>GF</sup>

8oz seared *Mr. Pink's Porter* Demi-Glace. Choice of 2 regular sides 36

**Add Wild Mushrooms + 5**

**Canaveral Shrimp + 10**

**Crawfish Cake + 6**

## 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 | Coleslaw | 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

Florida Style Gumbo | Bacon Braised Brussel Sprouts

# Desserts

## CHOCOLATE CHIP COOKIE SKILLET

A la mode & perfect for sharing! 11

## SEASONAL FRUIT COBLER

Rotating fruits with a scoop of vanilla ice cream 12



**BUY THE KITCHEN A ROUND!**

**\$15**

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