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# HASHES & BREWS

## DINNER MENU

### BEVERAGES:

Coffee, Hot Tea, Iced Tea, Lemonade, Sodas, Hot Cocoa \$3.85

**MILK** \$4.75  
Assorted Juices - Cranberry, pineapple, tomato, apple \$4.75

Fresh squeezed orange juice or grapefruit juice \$7.50

### BOTTLED BEERS: \$6

Bud Light  
Corona  
Heineken  
Heineken 00 (N/A)  
Modelo Especial  
Negra Modelo  
Apple Cider

### WHITE WINE:

Oyster Bay, Chardonnay, New Zealand 11 | 33  
Chardonnay, Butter, CA 12 | 41  
Pinot Grigio, Mezzacorona, Italy 11 | 35  
Riesling, Wente, Livermore 10 | 35  
Sauvignon Blanc, Josh Cellars, North Coast 10 | 35  
Prosecco, Mionetto, Italy 12 | 39  
14 Hands Rose, Columbia Valley 10 | 35

### RED WINE:

Merlot, Josh Cellars, North Coast 12 | 37  
Zinfandel, 7 Deadly Zins, Lodi 11 | 37  
Cabernet, Josh Cellars, North Coast 13 | 37  
Pinot Noir, Meiomi, CA 14 | 47

### DINNER COCKTAILS: \$14

**MEDITERRANEAN FIG MULE** - Figenza fig infused vodka, lime, ginger beer  
**SALTED PINEAPPLE SOMBRERO** - Hornitos plata tequila, pineapple liqueur, sea salt, lime, agave, pineapple juice  
**FAT PIG** - Bacon washed makers mark bourbon, bitters, cherry liqueur, orange zest, black pepper  
**SMOKED MAPLE MANHATTAN** - Knob creek smoked maple bourbon, alessio chinato vermouth, aztec chocolate bitters  
**PREACH TO ME PEACH** - Stillhouse peach whiskey, lemonade, peach liqueur, lime  
**BLACKBERRY LEMON DROP** - Ketel one, lemon juice, triple sec, blackberries, simple syrup  
**BLOOD ORANGE MULE** - Effen Blood Orange Vodka, fresh lime and ginger beer with a splash of orange juice  
**LYCHEE MARTINI** - Absolut Vodka, Lychee liqueur, Lychee juice, simple syrup  
**La La Paloma** - 21 seed cucumber jalapeno tequila, splash of lime, watermelon juice, ginger beer, sweet & sour with a tahini salted rim.  
**La Fresa Fresca** - Strawberry vodka, lemon juice, watermelon liqueur, soda water



### STARTERS:

**FRIED CALAMARI** - Fried light and crisp. Served with cocktail and tartar sauce \$19.50  
**CHICKEN SOUVLAKI SKEWERS** - Greek marinated Souvlaki served with homemade garlic cucumber tzatziki \$16.50  
**SPINACH & ARTICHOKE DIP** - Spinach, artichoke hearts, garlic & a mixture of cheeses served with tortilla chips \$15.95  
**BUFFALO WINGS** - Your choice of buffalo sauce or BBQ sauce served with ranch dressing, celery and carrot sticks \$15.50  
**CRAB CAKES** - Our house made crab cakes served with orange zest grand marnier sauce \$17.95  
**SWEET POTATO FRIES** - Served with chipotle ranch \$8.95  
**GARLIC FRIES** - Our delicious fries tossed with garlic and parmesan \$9.95  
**HAYSTACK FRIES** - Granulated garlic, scallions, with balsamic drizzle \$10.95  
**SLIDERS** - All natural beef patty, lettuce, tomato, red onions, and mayo. Add cheese \$1.50 \$14.95  
**GYRO SLIDERS** - Grilled pita, beef & lamb gyro meat, smothered in tzatziki sauce, red onion, tomato & cucumber \$14.95  
**TATER TOTS** - Our signature tots fried to a golden brown and served with chipotle ranch \$13.95  
**CAJUN TOTS** - Our signature tots fried to a golden brown with cajun spices and served with chipotle ranch \$13.95  
**LOADED TOTS** - Topped with jack, cheddar, nacho cheese, bacon and chives. Served with chipotle ranch \$15.95  
**LOADED NACHOS** - Crisp tortilla chips with a melted blend of cheeses, tomatoes, red onions, guacamole, salsa fresca, sour cream and jalapeños. Add Chicken \$5.00, add Steak \$6.00 \$15.95  
**BEER BATTERED ONION RINGS** - Crispy golden onion rings served with chipotle ranch \$13.95  
**BRUSCHETTA** - Ripe tomato, garlic, basil, olive oil over grilled bread \$14.95  
**SHROOMSCHETTA** - Sautéed mushrooms, thyme, garlic, and creme fraiche over grilled bread \$14.95  
**CHICKEN POTSTICKERS** - Chicken and veggie topped with green onions, carrots, and sesame seeds served with soy sauce \$14.95  
**GRILLED ZUCCHINI** - Topped with homemade marinara sauce and feta cheese \$14.95  
**PARMESAN CRUSTED CHICKEN QUESADILLA** - Parmesan crusted tortilla filled with chicken, caramelized apples, white onions, jack and cheddar cheeses \$16.95

### SALADS:

**GREEK SALAD** - Chopped lettuce, tomato, cucumber, red onion, kalamata olives, bell peppers, feta cheese with olive oil and vinegar \$17.75  
**FRESH SALMON SALAD** - Fresh salmon, avocado, tomatoes, red onions, served on mixed greens with balsamic vinaigrette dressing \$25.95  
**FRIED CHICKEN SALAD** - Chopped lettuce, caramelized walnuts, green apple, cheddar cheese, tomatoes, ranch dressing topped with our homemade fried chicken \$18.95  
**COBB SALAD** - Turkey, gorgonzola, cheddar cheese, tomato, red onions, avocado, bacon, chopped lettuce, blue cheese dressing \$17.95  
**CHICKEN & WALNUT SALAD** - Baby spring greens, gorgonzola, dried cranberries, caramelized walnuts, bacon, tomatoes, balsamic vinaigrette \$18.95  
**SKIRT STEAK SALAD** - Skirt steak served over mixed greens, bacon bits, gorgonzola, tomatoes, avocado, blue cheese dressing \$25.95  
**CRAB CAKE SALAD** - Homemade crab cakes on a bed of spring mix with cucumber, tomatoes, red onions, and choice of dressing \$20.95  
**CBC SALAD** - Homemade corned beef, served over mixed greens, red onions, jack cheese, croutons with a house made spicy honey mustard \$18.95  
**TACO SALAD** - Chopped lettuce, grilled chicken, refried beans, black beans, tomatoes, jack and cheddar cheese, sour cream, avocado, guacamole, red onion and salsa. Tossed with chipotle ranch and served in a flour tortilla shell. Substitute steak \$6.00 \$20.95  
**CALAMARI CAESAR SALAD** - light fried and crisp calamari tossed in parmesan cheese. Served on romaine lettuce with homemade caesar dressing and topped with croutons \$20.95

**SIGNATURE HASHES:** Topped with two eggs any style and served with a biscuit*\*All H&B potatoes seasoned and served with bell peppers and onions*

MEXICAN HASH - H&B potatoes, chorizo, white onions, bell pepper, jalapeño, queso fresco, salsa and sour cream	\$17.95
GREEK HASH - H&B potatoes, gyro meat, tomato, white onions, feta cheese and oregano	\$17.95
IRISH HASH - H&B potatoes, corned beef, red onions, jack cheese, parsley and creamy horseradish	\$17.95
MONTEREY HASH - H&B potatoes, smoked salmon, scallions, topped with cream cheese, dill, capers, red and white onions	\$21.95
VEGGIE HASH - H&B potatoes, mushrooms, spinach, asparagus, tomato, avocado, white onions, jack cheese Topped with scrambled egg whites, sour cream & chives	\$17.95
CHICKEN HASH - H&B potatoes, chicken, garlic, white onions, asparagus and rosemary	\$17.95
WESTERN HASH - H&B potatoes, natural angus ground beef, white onions, tomato, spinach, cheddar cheese	\$17.95
PHILLY HASH - H&B potatoes, skirt steak, white onions, bell peppers, mushrooms and jack cheese	\$21.95
LINGUICA HASH - H&B potatoes, diced linguica, onion, tomato, oregano and cheddar cheese	\$17.95

**SANDWICHES:** Served with fries, potato salad or soup of the day\**\*Sub sweet potato fries, onion rings, or tater tots \$1.50 Garlic fries \$2.50*

CLUB - Turkey, bacon, lettuce, tomato, mayo served on white toast	\$16.95
B.B.L.T. - Bacon, lettuce, tomato, mayo and more bacon served on white toast	\$15.95
TURKEY MELT - Turkey, bacon, avocado, tomato, and jack cheese on grilled sourdough	\$16.95
GRILLED CHEESE - Cheddar, jack cheese, on grilled sourdough	\$14.25
FRIED CHICKEN - Fried chicken, cheddar cheese, tomato, red onions, lettuce, and chipotle mayo on a french roll	\$18.95
STEAK - Grilled skirt steak, jack cheese and grilled white onions served on a french roll	\$24.95
GORGONZOLA CHICKEN MELT - Chicken breast, gorgonzola, and grilled white onions served on grilled sourdough	\$17.95
CHIPOTLE CHICKEN - Chicken breast, avocado, lettuce, tomato, cheddar cheese, and chipotle mayo on a hamburger bun	\$17.50
CORNED BEEF - Corned beef, swiss cheese, thousand island on grilled rye	\$17.95
REUBEN - Corned beef, swiss cheese, sauerkraut, and thousand island on grilled rye	\$17.95
VEGGIE REUBEN - Spinach, red onions, mushrooms, sauerkraut, swiss cheese, thousand island on grilled rye	\$16.95
CHICKEN PHILLY - Thin sliced grilled chicken with sautéed mushrooms, white onions, bell peppers and jack cheese on a french roll	\$17.95
CAJUN CHICKEN - Cajun spiced chicken breast with bacon, swiss cheese, grilled white onions, lettuce, tomato & mayo on a french roll	\$17.95
CRAB CAKE - Served on grilled sourdough with cheddar cheese and chipotle ranch	\$19.95
STEAK PHILLY - Grilled steak, mushrooms, white onions, green peppers and jack cheese on a french roll	\$20.95

**BURGERS:** Half pound, Harris Ranch, natural angus beef patty, served with fries, potato salad, or soup of the day.\**\*Sub sweet potato fries, onion rings, or tater tots \$1.50 Garlic fries \$2.50*

CHEESEBURGER - Cheddar cheese, lettuce, tomato, red onion, mayo	\$16.95
MUSHROOM - Bacon, swiss cheese, mushrooms, mayo	\$17.95
SANTE FE - Queso fresco, red onions, jalapeños, tomato, avocado & sour cream	\$17.95
CAJUN - Gorgonzola cheese crumbles, grilled white onions, cajun seasoning, and spicy	\$17.95
WILD WEST - Bacon, cheddar cheese, and BBQ sauce	\$17.95
CALI BURGER - Bacon, cheddar cheese, avocado, mayo	\$17.95
PATTY MELT - Swiss cheese, grilled white onions, thousand island on rye	\$17.95
HAWAIIAN BURGER - Teriyaki-glazed patty, bacon, swiss cheese and grilled pineapple	\$17.95
MY BIG FAT GREEK BURGER - lettuce, tomato, red onions, feta, tzatziki sauce	\$17.95
GARDEN BURGER - Lettuce, tomato, red onions, mayo	\$15.95

**SIDES:**

FRENCH FRIES	\$7.00
MASHED POTATOES	\$6.00
HOUSE SALAD	\$6.00
CUP OF SOUP	\$6.00

**LOW CARB ENTREES:**

SKIRT STEAK - Marinated skirt steak, sautéed spinach, white onions and mushrooms	\$26.95
BROILED CHICKEN BREAST - Served with sautéed spinach, white onions and mushrooms	\$20.95
SALMON - Served with sautéed spinach, white onions and mushrooms	\$26.95

**SPECIALTY ENTREES:** \*All entrees served with choice of seasonal vegetables or sautéed spinach & choice of jasmine white rice, mashed potatoes or french fries.

* NEW YORK STEAK - New York steak charbroiled to perfection - topped with sautéed mushrooms and gravy.	\$26.95
* SKIRT STEAK - Marinated skirt steak	\$28.95
* CHICKEN FRIED STEAK - Served with a biscuit and our homemade country gravy	\$20.25
* WHISKEY PEPPERCORN PORK CHOPS - Topped with whiskey sauce	\$23.95
* CAJUN PORK CHOPS - Two center cut pork chops	\$22.95
* FRIED CHICKEN - Served with a biscuit	\$20.50
* SALMON PICCATA - Lemon butter caper sauce	\$26.95
* CHICKEN SCALLOPINI - Tomatoes, mushrooms, garlic, shallots, and a splash of white wine	\$20.95
* CHICKEN MASSISMO - Boneless chicken breast sautéed with mushrooms, tomatoes, spinach and garlic in a creamy alfredo sauce	\$20.95
* CHICKEN BELLINI - Boneless chicken breast sautéed with asparagus, zucchini, mushrooms, and peas in a lemon butter sauce.	\$20.95
* CHICKEN MARSALA with PORTOBELLO - With portobello mushrooms	\$20.95
* LEMON CHICKEN PICCATA - Lemon butter caper sauce	\$20.95
* CHICKEN TERIYAKI - Teriyaki glazed chicken breast topped with pineapple, sesame seeds and green onions	\$20.95
* CHICKEN SOUVLAKI PLATE - Marinated chicken skewers	\$19.95
CHICKEN PARMESAN - Served with spaghetti topped with our homemade marinara sauce	\$22.95
JAMBALAYA - Cajun sausage, shrimp and chicken sautéed with bell peppers, onions and mushrooms in a spicy cream sauce. Served over steamed white rice.	\$23.95
SHRIMP SCAMPI PASTA - Fettuccine pasta topped with shrimp, diced tomatoes, red onions, mushrooms, and chives, sautéed with white wine, garlic and lemon butter scampi sauce.	\$23.95
SPAGHETTI CARBONARA - Applewood smoked bacon, green peas, mushrooms, in a garlic Parmesan cream sauce	\$20.95
SUN-DRIED TOMATO PESTO PASTA - Chicken breast, sun-dried tomato, spinach, feta cheese, in a pesto cream sauce	\$20.95
PASTA FRESCA - Fettuccine pasta tossed with zucchini, tomatoes, asparagus, broccoli, bell peppers, sun-dried tomatoes, kalamata olives, garlic, olive oil, parmesan cheese and a hint of alfredo sauce.	\$20.95
* TERIYAKI SALMON - Fresh salmon grilled to perfection, topped with pineapple, sesame seeds, green onions, smothered with Teriyaki glaze	\$26.95