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HASHES & BREWS

DINNER MENU

Coffee, Hot Tea, Iced Tea, Lemonade, Sodas, Hot Cocoa	\$4.50
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Assorted Juices - Cranberry, pineapple, tomatoe, apple	\$5.75
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Fresh squeezed orange juice or grapefruit juice	\$7.50
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Bud Light
Corona
Heineken
Heineken 00 (N/A)
Modelo Especial
Negra Modelo
Apple Cider

Oyster Bay, Chardonnay, New Zealand	12 33
Chardonnay, Butter, CA	14 40
Pinot Grigio, Mezzacorona, Italy	13 38
Sauvignon Blanc, Josh Cellars, North	14 38
Coast Prosecco, Mionetto, Italy	13 44
House Special Rose'	12 38

Merlot, Josh Cellars, North Coast	14	40
Zinfandel, 7 Deadly Zins, Lodi	13	38
Cabernet, Josh Cellars, North Coast	14	40

MEDITERRANEAN FIG MULE – Figena 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



FRIED CALAMARI – Fried light and crisp. Served with cocktail and tartar sauce	\$22.95
CHICKEN SOUVLAKI SKEWERS – Greek marinated Souvlaki served with homemade garlic cucumber tzatziki	\$18.00
BUFFALO WINGS – Your choice of buffalo sauce or BBQ sauce served with ranch dressing, celery and carrot sticks	\$16.95
CRAB CAKES – Our house made crab cakes served with orange zest grand marnier sauce	\$19.95
SWEET POTATO FRIES – Served with chipotle ranch	\$8.95
GARLIC FRIES – Our delicious fries tossed with garlic and parmesan	\$9.95
GYRO SLIDERS - Grilled pita, beef & lamb gyro meat, smothered in tzatziki sauce, red onion, tomato & cucumber	\$16.95
TATER TOTS – Our signature tots fried to a golden brown and served with chipotle ranch	\$12.95
CAJUN TOTS – Our signature tots fried to a golden brown with cajun spices and served with chipotle ranch	\$14.95
LOADED TOTS – Topped with jack, cheddar, nacho cheese, bacon and chives. Served with chipotle ranch	\$17.95
LOADED NACHOS – Crisp tortilla chips with a melted blend of cheeses, tomatoes, red onions, guacamole, salsa fresca, sour cream and jalapeños <i>Add Chicken \$7.00, add Steak \$8</i>	\$17.95
BEER BATTERED ONION RINGS – Crispy golden onion rings served with chipotle ranch	\$14.95
BRUSCHETTA – Ripe tomato, garlic, basil, olive oil over grilled bread	\$15.95
SHROOMSCHETTA – Sautéed mushrooms, thyme, garlic, and creme fraiche over grilled bread	\$15.95
CHICKEN POTSTICKERS – Chicken and veggie topped with green onions, carrots, and sesame seeds served with soy sauce	\$15.95
GRILLED ZUCCHINI – Topped with homemade marinara sauce and feta cheese	\$15.95

CHICKEN STRAWBERRY SALAD - Spring mix, walnuts, cranberries, red onions, feta cheese, strawberries, balsamic vinaigrette dressing	\$21.95
CHINESE CHICKEN SALAD - Chicken, lettuce, cabbage, carrots, sesame dressing, rice noodles, water chestnuts, orange slice, cilantro, onion	\$21.95
CHICKEN CAESAR SALAD - Romaine lettuce, chicken, topped with croutons, homeade caesar dressing & shredded parmesan cheese	\$19.95
GREEK SALAD - Chopped lettuce, tomato, cucumber, red onion, kalamata olives, bell peppers, feta cheese with olive oil and vinegar	\$18.95
FRESH SALMON SALAD - Fresh salmon, avocado, tomatoes, red onions, served on mixed greens with balsamic vinaigrette dressing	\$27.95
FRIED CHICKEN SALAD - Chopped lettuce, caramelized walnuts, green apple, cheddar cheese, tomatoes, ranch dressing topped with our homemade fried chicken	\$19.95
COBB SALAD - Turkey, gorgonzola, cheddar cheese, tomato, red onions, avocado, bacon, chopped lettuce, blue cheese dressing	\$18.95
CHICKEN & WALNUT SALAD - Baby spring greens, gorgonzola, dried cranberries, caramelized walnuts, bacon, tomatoes, balsamic vinaigrette	\$19.95
SKIRT STEAK SALAD - Skirt steak served over mixed greens, bacon bits, gorgonzola, tomatoes, avocado, blue cheese dressing	\$28.00
CRAB CAKE SALAD - Homemade crab cakes on a bed of spring mix with cucumber, tomatoes, red onions, and choice of dressing	\$21.95
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 <i>Substitute steak \$8.00</i>	\$23.95
CALAMARI CAESAR SALAD - light fried and crisp calamari tossed in parmesan cheese. Served on romaine lettuce with homemade caesar dressing and topped with croutons	\$23.95

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	\$19.95
GREEK HASH – H&B potatoes, gyro meat, tomato, white onions, feta cheese and oregano	\$19.95
IRISH HASH – H&B potatoes, corned beef, red onions, jack cheese, parsley and creamy horseradish	\$19.95
MONTEREY HASH – H&B potatoes, smoked salmon, scallions, topped with cream cheese, dill, capers, red and white onions	\$23.95
VEGGIE HASH – H&B potatoes, mushrooms, spinach, asparagus, tomato, avocado, white onions, jack cheese Topped with scrambled egg whites, sour cream & chives	\$19.95
CHICKEN HASH – H&B potatoes, chicken, garlic, white onions, asparagus and rosemary	\$19.95
WESTERN HASH – H&B potatoes, natural angus ground beef, white onions, tomato, spinach, cheddar cheese	\$19.95
PHILLY HASH – H&B potatoes, skirt steak, white onions, bell peppers, mushrooms and jack cheese	\$23.95
LINGUICA HASH - H&B potatoes, diced linguica, onion, tomato, oregano and cheddar cheese	\$19.95

SANDWICHES: Served with fries, potato salad or soup of the day*
*Sub sweet potato fries, onion rings, or tatertots \$2.50 Garlic fries \$3.00

CLUB – Turkey, bacon, lettuce, tomato, mayo served on white toast	\$18.95
B.B.L.T. – Bacon, lettuce, tomato, mayo and more bacon served on white toast	\$17.95
TURKEY MELT – Turkey, bacon, avocado, tomato, and jack cheese on grilled sourdough	\$17.95
GRILLED CHEESE – Cheddar, jack cheese, on grilled sourdough	\$15.25
FRIED CHICKEN – Fried chicken, cheddar cheese, tomato, red onions, lettuce, and chipotle mayo on a french roll	\$19.95
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	\$18.95
CHIPOTLE CHICKEN – Chicken breast, avocado, lettuce, tomato, cheddar cheese, and chipotle mayo on a hamburger bun	\$18.50
CORNERED BEEF – Corned beef, swiss cheese, thousand island on grilled rye	\$18.95
REUBEN – Corned beef, swiss cheese, sauerkraut, and thousand island on grilled rye	\$18.95
VEGGIE REUBEN – Spinach, red onions, mushrooms, sauerkraut, swiss cheese, thousand island on grilled rye	\$17.95
CHICKEN PHILLY – Thin sliced grilled chicken with sautéed mushrooms, white onions, bell peppers and jack cheese on a french roll	\$18.95
CAJUN CHICKEN – Cajun spiced chicken breast with bacon, swiss cheese, grilled white onions, lettuce, tomato & mayo on a french roll	\$18.95
CRAB CAKE – Served on grilled sourdough with cheddar cheese and chipotle ranch	\$21.95
STEAK PHILLY – Grilled steak, mushrooms, white onions, green peppers and jack cheese on a french roll	\$22.95

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 \$2.50 Garlic fries \$3.00

CHEESEBURGER – Cheddar cheese, lettuce, tomato, red onion, mayo	\$17.95
MUSHROOM – Bacon, swiss cheese, mushrooms, mayo	\$18.95
SANTE FE – Queso fresco, red onions, jalapeños, tomato, avocado & sour cream	\$18.95
CAJUN – Gorgonzola cheese crumbles, grilled white onions, cajun seasoning, and spicy	\$18.95
WILD WEST – Bacon, cheddar cheese, and BBQ sauce	\$18.95
CALI BURGER – Bacon, cheddar cheese, avocado, mayo	\$18.95
PATTY MELT – Swiss cheese, grilled white onions, thousand island on rye	\$18.95
HAWAIIAN BURGER – Teriyaki-glazed patty, bacon, swiss cheese and grilled pineapple	\$18.95
MY BIG FAT GREEK BURGER – lettuce, tomato, red onions, feta, tzatziki sauce	\$18.95
GARDEN BURGER – Lettuce, tomato, red onions, mayo	\$17.95

SIDES:

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

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

LOW CARB: SKIRT STEAK – Marinated skirt steak, sautéed spinach, white onions and mushrooms	\$29.95
LOW CARB: BROILED CHICKEN BREAST – Served with sautéed spinach, white onions and mushrooms	\$22.95
LOW CARB: SALMON – Served with sautéed spinach, white onions and mushrooms	\$28.95
LINGUINE SEAFOOD SAUTE - Tiger prawns, Salmon, Scallops in a rich lemon butter garlic sauce	\$26.95
CHICKEN ALFREDO PASTA - Grilled chicken breast sauteed in a rich creamy alfredo sauce	\$23.95
MEDITERANEAN CHEESE RAVIOLI - Sauteed with tomatoes, spinach, olives, garlic topped with Marinara sauce & Feta cheese	\$21.95

* NEW YORK STEAK – New York steak charbroiled to perfection - topped with sautéed mushrooms and gravy.	\$28.95
* SKIRT STEAK – Marinated skirt steak	\$29.95
* CHICKEN FRIED STEAK – Served with a biscuit and our homemade country gravy	\$22.95
* 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	\$22.95
* SALMON PICCATA – Lemon butter caper sauce	\$28.95
* CHICKEN SCALLOPINI – Tomatoes, mushrooms, garlic, shallots, and a splash of white wine	\$22.95
* CHICKEN MASSISMO – Boneless chicken breast sautéed with mushrooms, tomatoes, spinach and garlic in a creamy alfredo sauce	\$22.95
* CHICKEN BELLINI – Boneless chicken breast sautéed with asparagus, zucchini, mushrooms, and peas in a lemon butter sauce.	\$22.95
* CHICKEN MARSALA with PORTOBELLO – With portobello mushrooms	\$22.95
* LEMON CHICKEN PICCATA – Lemon butter caper sauce	\$22.95
* CHICKEN TERIYAKI – Teriyaki glazed chicken breast topped with pineapple, sesame seeds and green onions	\$22.95
* CHICKEN SOUVLAKI PLATE – Marinated chicken skewers	\$20.95
CHICKEN PARMESAN – Served with spaghetti topped with our homemade marinara sauce	\$23.95
JAMBALAYA – Cajun sausage, shrimp and chicken sautéed with bell peppers, onions and mushrooms in a spicy cream sauce. Served over steamed white rice.	\$25.95
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	\$22.95
SUN-DRIED TOMATO PESTO PASTA – Chicken breast, sun-dried tomato, spinach, feta cheese, in a pesto cream sauce	\$23.95
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.	\$21.95
* TERIYAKI SALMON - Fresh salmon grilled to perfection, topped with pineapple, sesame seeds, green onions, smothered with Teriyaki glaze	\$28.95

