



DRINK MENU

BYWAY DRAFT

ORANGE IS THE NEW WHEAT | *ORANGE WHEAT ALE*
5% ABV | 20 IBU | 10 OZ. \$4.50 | 16 OZ. \$6.50
CROWLER \$12.50

SHINOBI NITRO | *NITRO EXPORT STOUT* | 6% ABV | 35 IBU
10 OZ. \$4.50 | 16 OZ. \$6.50
2023 GABF STOUT SILVER MEDAL WINNER

AURUM GALAXIA | *HAZY IPA* | 7.9% ABV | 50 IBU
10 OZ. \$5 | 13 OZ. \$7 | CROWLER \$15

CHI.P.A. | *AMERICAN IPA* | 6.5% ABV | 65 IBU | 10 OZ. \$4.50
16 OZ. \$6.50 | CROWLER \$12.50

BYWAY TO HELL | *DOUBLE IPA* | 9% ABV | 85 IBU | 10 OZ. \$5
13 OZ. \$7 | CROWLER \$15

BYWAY IMPERIAL STOUT | 9% ABV | 50 IBU | 8 OZ. \$9

BYWAY DRAFT COCKTAILS

STRAWBERRY LEMONADE | TITO'S VODKA, LEMONADE,
STRAWBERRY PURÉE, LEMON GARNISH | \$10

SPICY MARGARITA | ASTRAL TEQUILA, MANGO PURÉE, SOUR
MIX, JALAPEÑO, LIME GARNISH, TAJIN RIM | \$10

MAI TAI | CAPTAIN MORGAN WHITE RUM, BLACK RUM &
PINEAPPLE RUM, ALMOND ORGEAT, DEMARARA SIMPLE
SYRUP, TRIPLE SEC, CHERRY GARNISH | \$10

OLD FASHIONED | BASIL HAYDEN BOURBON, ORANGE
BITTERS, COCOA BITTERS, DARK BROWN SUGAR & DEMERARA
SIMPLE SYRUP, ORANGE PEEL GARNISH | \$13

CUCUMBER MARTINI | TANQUERAY LONDON DRY GIN, ST.
GERMAINE ELDERFLOWER LIQUEUR, CUCUMBER & LIME
SIMPLE SYRUP | \$13

"THE CADDY" MARGARITA | CASAMIGOS REPOSADO
TEQUILA, GRAND MARNIER, LIME JUICE, SIMPLE SYRUP, LIME
GARNISH, SALT RIM | \$14

LIQUOR SLUSHY | \$9 INQUIRE FOR ROTATING FLAVORS

SINGLE-MIXER COCKTAILS

LIQUOR | \$8

TITO'S VODKA

MAKER'S MARK BOURBON WHISKY

TANQUERAY GIN

CAPTAIN MORGAN SPICED RUM

MIXER

COCA COLA

DIET COKE

SPRITE

CLUB SODA

TONIC WATER

CRANBERRY JUICE

LEMONADE

**ALL COCKTAILS SERVED ON THE ROCKS AND
MUST HAVE A MIXER, NO SHOTS, NO DOUBLES**

HAPPY HOUR (2PM-5PM) SPECIALS

MONDAY

\$5 BYWAY

DRAFT BEER

WEDNESDAY

\$5 GLASSES OF WINE

\$7 COCKTAIL OF THE

MONTH

FRIDAY

\$5 LIQUOR SLUSHY

\$7 DRAFT

COCKTAILS

GUEST DRAFT

CIDERBOYS | STRAWBERRY MAGIC | *APPLE-STRAWBERRY
CIDER* | 5% ABV | 13 OZ. \$7

MANIC MEADERY | TRAVERSE CHERRY | *CIDER*
6.9% ABV | 13 OZ. \$9

TOPPLING GOLIATH | MUNICH WEISS | *HEFEWEIZEN*
5.8% ABV | 13 OZ. \$7

TOPPLING GOLIATH | PSEUDO SUE | *PALE ALE*
5.8% ABV | 13 OZ. \$7

TOPPLING GOLIATH | KING SUE | *DOUBLE HAZY IPA*
7.8% ABV | 100 IBU | 13 OZ. \$9

FOUNDERS BREWING CO. | RÜBÆUS | *RASPBERRY ALE*
5.7% ABV | 15 IBU | 13 OZ. \$7

FOUNDERS BREWING CO. | SOLID GOLD | *LAGER*
4.4% ABV | 20 IBU | 16 OZ. \$5

OLD NATION BREWING | BOSS TWEED | *DOUBLE HAZY IPA*
9.3% ABV | 68 IBU | 13 OZ. \$9

FOUR FATHERS BREWING | WHEELHOUSE | *IMPERIAL COFFEE
STOUT* | 10.25% ABV | 8 OZ. \$10

OFF SQUARE BREWING | BROTHERHOOD BREW
AMERICAN IPA | 6.3% ABV | 35 IBU | 16 OZ. \$7

PERENNIAL ARTISAN ALES | SPICED ABRAXAS | *IMPERIAL
STOUT W/ ANCHO CHILIS, CACAO NIBS, CINNAMON, & VANILLA*
12% ABV | 8 OZ. \$15

WINE

STEMMARI MOSCATO
\$7 | \$24

CARMEL ROAD PINOT NOIR
\$9 | \$30

BENVOLIO PINOT GRIGIO
\$6 | \$21

MURPHY-GOODE
CABERNET SAUVIGNON
\$7 | \$24

MURPHY-GOODE CHARDONNAY
\$7 | \$24

ROSCATO SWEET RED
\$7 | \$24

MANIC MEADERY

BAM! PEANUT BUTTER & JAM | CONCORD GRAPE JAM &
ROASTED PEANUTS | 13% ABV | 2 OZ. \$5 | 5 OZ. \$10

ELLIOT | BLUEBERRY | 15.1% ABV | 2 OZ. \$8 | 5 OZ. \$16

MOCKTAIL

SUNSET COLADA | \$7

MANGO-PINEAPPLE- COCONUT LEMONADE, CLUB SODA,
LEMON GARNISH

ADD VODKA OR RUM \$4

COCKTAIL OF THE MONTH

VODKA PINEAPPLE LEMONADE | TITO'S VODKA,
PINEAPPLE JUICE, LEMONADE, LEMON GARNISH | \$10



FOOD MENU

KITCHEN HOURS

MON - THURS: 11AM - 8:30PM

FRI - SAT: 11AM - 9:30PM

SUN: 11AM - 7:30PM

APPETIZERS

POUTINE | \$15.00

Cheese Curds, Shredded Pork, Fries, House Gravy, Poached Egg, Fried Jalapeños

PRETZEL | \$11.00

(3) Pretzel Sticks, House Cheese Sauce & Stone-Ground Mustard

FRIES | \$8.00

Battered Fries, Garlic Butter, Parmesan, Salt, Fresh Cracked Pepper

BROTATO FRIES | \$12.00

Battered Fries, Jalapeño-Cheddar Cheese Sauce, Chipotle Crema, Applewood-Smoked Bacon Bits, Green Onions

BROCCOLI CHEDDAR SOUP

Topped w/ Applewood-Smoked Bacon Bits, Served w/ Oyster Crackers

ROTATING SOUP

Ask Your Server About Our Soup of the Day

CUP \$5

BOWL \$8

SOUP & SALAD | \$12.00

One Cup of Soup and A Half Order of The Hatchet or Caesar Kale Salad
Add Chicken for \$2

WINGS (7) | \$14.00

Chicken Wings, Buttermilk Dressing, Cabbage Slaw | *Choice of:*
Dragon's Blood, HawkBBQ, Monthly Sauce

QUESA-BIRRIA | \$17.00

Birria Quesadilla, Short Rib, Chihuahua Cheese, Yellow Onion, Cilantro, Side of Consommé

COLIN EAT CHICKEN | NACHOS | 16.00 🔥

Corn Tortilla Chips, Chicken Tinga, Pickled Jalapeños, Pickled Onions, Jalapeño-Cheddar Cheese Sauce, Roasted Corn Salsa, Chipotle Crema, Cilantro

THE HATCHET SALAD | \$15.00

Romaine, Macaroni, Onions, Tomato, Cucumber, Applewood-Smoked Bacon, Grilled Chicken, Chihuahua Cheese, Toasted Garlic Breadcrumbs, Maple-Citrus Vinaigrette

CAESAR KALE SALAD | \$12.00

Massaged Kale, House Caesar, Roasted Chickpeas, Shredded Parmesan, Toasted Garlic Breadcrumbs | *Add Chicken for \$4*

DOOM RIDER | FLATBREAD | \$17.00

Grilled Chicken, Applewood-Smoked Bacon, Bell Peppers, Red Onion, HawkBBQ, Chihuahua Cheese, Maple-Apricot Syrup, Cilantro, Gluten Free Cauliflower Crust

SANDWICHES

All sandwiches are served with a side of our house seasoned chips. *Add Fries for \$2. Add Garlic Parmesan Fries for \$3.*

THE LAST NERVE | \$15.00

SANDWICH OF THE MONTH

Fontina & Mozzarella Cheese, Blackberry Jam, Bacon, Tomato, Arugula, Basil, Sourdough Bread

EXECUTIONER'S SONG | \$18.00 🔥

House Roast Beef, Horseradish Mayo, Spicy Giardiniera, Toasted Grinder Roll, Au Jus
Add Mozzarella for \$2

THE OG | \$17.50

2 Stacked 4 oz. Smash Patties, Bacon-Onion Jam, White Cheddar Cheese, Brioche Bun
Add A Third Smash Patty for \$5

B.U.R.G.E.R. | \$16.50

2 Stacked 4 oz. Smash Patties, American Cheese, Lettuce, Tomato, Onion, Sweet Pickles, Brioche Bun | *Add A Third Smash Patty for \$5*

LONESTAR | \$16.50

Grilled Chicken Breast, Avocado Puree, Applewood-Smoked Bacon, Lettuce, Tomato, Pickled Onions, Roasted Garlic Mayo, Multigrain Bread

KEEP ROLLIN' | \$25.00

Cold-Water Lobster, Celery, Lobster Mayo, Applewood-Smoked Bacon Bits, Diced Tomatoes, Pickled Mustard Seeds, Toasted Garlic Breadcrumbs, Micro-Arugula, Garlic-Buttered New England Roll

POPPA PUMP | \$17.00

Jalapeño-Cranberry Chicken Salad, Applewood-Smoked Bacon, Tomato, Rocket Arugula, Croissant

ENTRÉES

BAD MOON | \$19.00 🔥

TACO OF THE MONTH

(3) Beef Bulgogi Tacos, Gochujang Aioli, Don Ed Sauce (Avocado-Jalapeño Salsa), Arugula, Elotes Slaw, Fried Onions, Corn Tortillas

BOUND 2 | \$20.00

Penne Pasta, Butter-Garlic Sautéed Shrimp, Sundried Tomatoes, Garlic-Parmesan White Sauce, Red Pepper Flakes, Lemon Wedge

GAMMA 7 | \$18.00 🔥

(5) Pan-Seared Chicken Potstickers, Medicine Broth, Veggie Mix, Akuma's Blood Sauce, Green Onions

WEEKDAY SPECIALS

WING TUESDAY

5 wings and any (1) Byway beer for \$11
Mango-Habanero, Topped w/ Hot Cheeto Dust

TACO THURSDAY

3 tacos and any (1) Byway beer for \$15
See Entrées for Taco of the Month

DESSERT

STOP SAJN | \$9.00

Chocolate Chip Cookie Skillet, Vanilla Ice Cream, Caramel Sauce, Chocolate Ganache

HIGH HOPES | \$9.00

Basque Cheesecake, Raspberry Compote

Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Parties of 8 or more are subject to an auto gratuity of 20%. We charge a 4% Credit Card Fee for all card transactions. This fee is removed when paying with cash.