



# DRINK MENU

## CRAFT COCKTAILS

### VODKA LEMONADE \$8

Add Fruit Purée \$1 (Strawberry, Pineapple, or Mango)

### BYWAY MARGARITA \$14

Casamigos Reposado Tequila, Cointreau, Fresh Victor Mexican Lime & Agave, Grand Marnier Float, Salt Rim, Lime Wedge Add Fruit Purée \$1 (Strawberry, Pineapple, or Mango)

### SPICY MARGARITA \$10

Astral Tequila, Mango Purée, Fresh Victor Jalapeno & Lime, Tajin Rim, Lime Wedge

### COSMOPOLITAN \$13

Absolut Citron, Cointreau, Cranberry Juice, Lime Juice, Orange Peel Garnish

### OAK BARREL MANHATTAN \$15

Bulleit Bourbon, Carpano Antica Sweet Vermouth, Byway House Bitters, Cherry Simple, Cherry Garnish

### OLD FASHIONED \$13

Basil Hayden Bourbon, Orange Bitters, Cocoa Bitters, Dark Brown Sugar & Demerara Simple Syrup, Orange Peel Garnish

## COCKTAILS \$8

TITO'S VODKA	COKE	CRANBERRY
BEEFEATER GIN	DIET COKE	CLUB SODA
MAKER'S MARK BOURBON WHISKY	SPRITE	TONIC WATER
CAPTAIN MORGAN SPICED RUM		

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

## MOCKTAIL

### SUNSET COLADA \$5

Mango-Pineapple-Coconut Lemonade, Club Soda, Lemon Garnish | Add Vodka or Rum \$4

## WINE

### STEMMARI

Moscato  
Glass \$7 | Bottle \$24

### BENVOLIO

Pinot Grigio  
Glass \$6 | Bottle \$21

### MURPHY-GOODE

Chardonnay  
Glass \$7 | Bottle \$24

### MURPHY-GOODE

Cabernet Sauvignon  
Glass \$7 | Bottle \$24

### CARMEL ROAD

Pinot Noir  
Glass \$9 | Bottle \$30

### ROSCATO

Sweet Red  
Glass \$7 | Bottle \$24

## BYWAY DRAFT

### PNW GOLDEN MANE | CREAM ALE

6.3% ABV | 19 IBU | 10 oz. \$4.50 | 16 oz. \$6.50 | Crowler \$12.50

### ORANGE IS THE NEW WHEAT | ORANGE WHEAT ALE

5% ABV | 20 IBU | 10 oz. \$4.50 | 16 oz. \$6.50 | Crowler \$12.50

### RARE EAGLE | WHITE STOUT W/ COFFEE & CHOCOLATE

7.7% ABV | 65 IBU | 10 oz. \$5 | 13 oz. \$7 | Crowler \$15

### CHI.P.A. | AMERICAN IPA

6% ABV | 65 IBU | 10 oz. \$4.50 | 16oz. \$6.50 | Crowler \$12.50

### OAT STREET | PORTER

5.6% ABV | 26 IBU | 10 oz. \$4.50 | 16oz. \$6.50 | Crowler \$12.50

### SONNY DAY | AMERICAN WHEAT

5% ABV | 20 IBU | 10 oz. \$4 | 16oz. \$6 | Crowler \$12.50

### TROPICAL HELL | DOUBLE IPA

7.5% ABV | 71 IBU | 10 oz. \$5 | 13oz. \$7 | Crowler \$15

### RASPBERRY SOUR | FRUITED WHEAT SOUR

4.5% ABV | 4 IBU | 8oz. \$8 | Crowler \$20

### SUNDAY MORNING BREAKFAST | BA IMPERIAL STOUT

French Toast | 10% ABV | 10 IBU | 8 oz. \$8 | Crowler \$20

### MIDNIGHT RASPBERRY | BA IMPERIAL STOUT

Chocolate Raspberry | 10% ABV | 10 IBU | 8 oz. \$8 | Crowler \$20

## GUEST DRAFT

### CIDERBOYS

Strawberry Magic | Apple-Strawberry Cider | 5% ABV | 13 oz. \$7

### AVERY BREWING

White Rascal | Belgian-Style White Ale | 5.6% ABV | 13 oz. \$7

### FOUNDERS BREWING CO.

Rübæus | Raspberry Ale | 5.7% ABV | 15 IBU | 13 oz. \$7

### PHASE THREE BREWING

Nectar: Strawberry & Pineapple | Fruited Smoothie Sour | 5.4% ABV | 8 oz. \$9

### TOPPLING GOLIATH

Dragon Fandango | Fruited Sour w/ Mango, Passionfruit, Dragonfruit  
4.2% ABV | 8 oz. \$11

### TOPPLING GOLIATH

Summer Sue | Citrus Ale | 5.2% ABV | 13 oz. \$7

### PRAIRIE ARTISAN ALES

Bomb! | Imperial Stout Aged on Coffee, Cacao Nibs, Vanilla Beans, and Ancho Chili Peppers | 12% ABV | 65 IBU | 8 oz. \$13

---

## APPETIZERS

---

**PRETZEL** \$11

(3) Pretzel Sticks, House Cheese Sauce

**FRIES** \$8

Battered Fries, Garlic Butter, Parmesan, Salt, Fresh Cracked Pepper \*Fried in Beef Tallow\*

**CHICKEN WINGS** \$14

(7) Chicken Wings, Buttermilk Dressing, Cabbage Slaw | Choice of: HawkBBQ, Dragon's Blood (Sweet & Spicy Red Chili Sesame), OR Soy-Citrus Spiced, Tossed in Thai Peanut Sauce

**POUTINE** \$15

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

**ROUNABOUT** \$12

Fried Cheese Curds, Miso Ranch, Unagi Sauce, Toasted Sesame Seeds, Green Onions

**QUESA-BIRRIA** \$17

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

**BILLY RAY** 🔥 \$17

Nachos: Mojo Pork, Smoked Gouda Cheese Sauce, Pico De Gallo, Pickled Jalapeños, Cotija Cheese, Don Ed Sauce (Jalapeño-Avocado Salsa) Chipotle-Lime Crema, Corn Tortilla Chips

---

## SOUP / SALAD

---

**BROCCOLI CHEDDAR SOUP** \$5/\$8

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

**ROTATING SOUP** \$5/\$8

Ask your server about our Soup of the Day

**THE HATCHET SALAD** \$15

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

**SOUP & SALAD** \$12

One Cup of Soup & Half Order of The Hatchet

---

## FLATBREADS

---

Please allow 10-15 minutes.

**ON THE TURNING AWAY** \$18  
**FOTM**

Ground Italian Sausage, Pepperoni, Bacon Bits, Roasted Red Pepper-Tomato Sauce, Chihuahua Cheese, Parmesan, Whipped Ricotta, Chipotle Hot Honey, GF Cauliflower Crust

**DOOM RIDER** \$17

Grilled Chicken, Applewood-Smoked Bacon, Bell Peppers, Red Onion, Hawk BBQ, Chihuahua Cheese, Maple-Apricot Syrup, Cilantro, GF Cauliflower Crust

---

## SANDWICHES

---

All sandwiches are served with a side of our house seasoned chips. *Substitute Chips For: Fries \$2, Garlic Parmesan Fries \$3, Side Salad \$4, or Soup Cup \$4*

**FAT CHOPS | SOTM** \$19

Smoked Pulled Pork, Chipotle Slaw, Garlic-Herb Mayo, Katsu Sauce, Crispy Cajun Shoestring Potatoes, Ciabatta Bun

**EXECUTIONER'S SONG** 🔥 \$18

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

**THE O.G.** \$17.50

2 Stacked 4 oz. Smash Patties, Bacon-Onion Jam, White Cheddar Cheese, Brioche Bun - *Add 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 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

---

## ENTREES

---

**KNIVES OUT | TACOS OTM** \$19

(3) Smoky Carne Asada Skirt Steak Tacos, Pickled Red Onion, Charred Tomato, Avocado Puree, Charred Lime Crema, Queso Fresco, Cilantro, Corn Tortilla

**BOUND 2** 🔥 \$20

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

---

## DESSERT

---

Please allow 15-20 minutes.

**STOP SAJN** \$9

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

---

## SPECIALS

---

**WING TUESDAY**

(5) Chicken Wings & (1) Byway Beer for \$15  
*Choice of: HawkBBQ, Dragon's Blood, or Soy-Citrus Spiced, Tossed in Thai Peanut*

**TACO THURSDAY**

(1) Free Byway Beer w/ Monthly Taco Purchase. *See Entrées for Taco of the Month*



**KITCHEN HOURS:**

MON - THURS: 11 AM - 8:30 PM

FRI - SAT: 11 AM - 9:30 PM

SUN: 11 AM - 7:30 PM

---

*Our fryers utilize beef tallow. 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.*