



# DRINK MENU

## BYWAY DRAFT

**PNW GOLDEN MANE** | CREAM ALE | 5.9% ABV | 19 IBU  
10 OZ. \$4.50 | 16 OZ. \$6.50 | CROWLER \$12.50

**STOSH** | UNFILTERED POLISH PILSNER | 4.5% ABV | 28 IBU  
10 OZ. \$4.00 | 16 OZ. \$6.00 | CROWLER \$10.50

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

**ES IST BROTZEIT!** | MARZEN | 5.5% ABV | 20 IBU  
10 OZ. \$4.00 | 16 OZ. \$6.00 | CROWLER \$10.50

**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** | WEST COAST 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

**PUMPKIN SPICE ESPRESSO MARTINI** | COCKTAIL OF THE MONTH | \$10

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

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

**MANHATTAN** | WIDOW JANE PARADIGM RYE, CINZANO  
1757 SWEET VERMOUTH, BYWAY HOUSE BITTERS, CHERRY  
SIMPLE SYRUP, FILTHY CHERRY GARNISH | \$14

**CUCUMBER MARTINI** | TANQUERAY LONDON DRY GIN, ST.  
GERMAINE ELDERFLOWER LIQUEUR, FRESH VICTOR  
CUCUMBER & LIME, LIME GARNISH | \$13

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

## MOCKTAIL

ADD VODKA OR RUM \$4

**SUNSET COLADA** | \$7  
MANGO-PINEAPPLE- COCONUT LEMONADE, CLUB SODA,  
LEMON GARNISH

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

**TOPPLING GOLIATH** | NECTARON DRY HOP PSEUDO SUE  
PALE ALE | 5.8% ABV | 13 OZ. \$10

**TOPPLING GOLIATH** | CARAMEL APPLE FANDANGO  
FRUITED SOUR | 6.2% ABV | 8 OZ. \$10

**SHIPYARD BREWING** | SMASHED PUMPKIN | IMPERIAL  
PUMPKIN ALE | 9% ABV | 26 IBU | 13 OZ. \$10

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

**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

## WINE

**STEMMARI** | MOSCATO | GLASS \$7 | BOTTLE \$24

**BENVOLIO** | PINOT GRIGIO | GLASS \$6 | BOTTLE \$21

**MURPHY-GOODE** | CHARDONNAY | GLASS \$7 | BOTTLE \$24

**CARMEL ROAD** | PINOT NOIR | GLASS \$9 | BOTTLE \$30

**MURPHY-GOODE** | CABERNET SAUVIGNON | GLASS \$7 | BOTTLE \$24

**ROSCATO** | SWEET RED | GLASS \$7 | BOTTLE \$24

## MANIC MEADERY

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

**CYSER** | A BLEND OF 10 VARIETIES OF APPLES W/ ORANGE  
BLOSSOM HONEY | 14% ABV | 2 OZ. \$5 | 5 OZ. \$10

## SINGLE-MIXER COCKTAILS | \$8

### LIQUOR

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\**



# FOOD MENU

## KITCHEN HOURS

MON - THURS: 11AM - 8:30PM

FRI - SAT: 11AM - 9:30PM

SUN: 11AM - 7:30PM

## APPETIZERS

### 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

### POUTINE | \$15.00

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

### 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. Add side salad for \$4.*

### HANDS DOWN | \$18.00

#### SANDWICH OF THE MONTH

Shredded Short Rib, Chipotle Aioli, Whipped Truffle Ricotta, Fried Onions, Potato Bun

### 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

### POPPA PUMP | \$17.00

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

## ENTRÉES

### HEADING SOUTH | \$18.00

#### TACO OF THE MONTH

(3) Smoked Beef Brisket Tacos, Miso-Glazed Carrots, Texas BBQ, Queso Fresco, Cilantro, Flour Tortilla, Lime Wedges

### 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, Ramen Noodles, Medicine Broth, Veggie Mix, Akuma's Blood Sauce, Green Onions

## WEEKDAY SPECIALS

### WING TUESDAY

5 wings and any (1) Byway beer for \$11  
Sauce of the Month: Buffalo BBQ

### 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

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.*