



MENU

STARTERS

Wicked Good Traditional Bone-In Wings \$8.99 for 6 • \$16.99 for 12

hot, mild, Jamaican jerk, Thai sweet chili, barbecue or honey mustard or dust them with old bay, barbecue spice or garlic parmesan. served with ranch or blue cheese dressing, celery, carrots

Hand-Breaded Boneless Chicken Wings • \$9.99

boneless wings tossed in your favorite wing sauce served with ranch or blue cheese dressing, celery, carrots

Hand-Breaded Cheese Fritters • \$9.99

Samuel Adams lager battered and breaded, seasoned mozzarella cheese, marinara sauce for dunking

Beer Mussels • \$10.99

one pound of tender mussels sautéed with garlic, red pepper, caramelized onions, Saison style beer, served with grilled garlic bread

HH Quesadilla • \$10.99

served with sour cream, guacamole and house-made salsa, choice of grilled chicken, bacon, cheddar cheese **or** smoked brisket, peppers and onions, cheddar cheese **or** mushrooms, peppers and onions, cheddar cheese

Basket of House made Thick Cut Onion Rings • \$8.99

Samuel Adams lager battered and fried golden, served with chipotle ranch sauce

SHAREABLE APPS

Bavarian Pretzels • \$10.99

bavarian style pretzels buttered and salted, served with lager mustard and HH cheese sauce

Barbecue Tater Tots • \$10.99

tater tots tossed with bbq spice, chopped bacon, HH cheese sauce, salsa, barbecue sauce and sour cream

Nachos 99 • \$12.99

fresh fried nachos topped with your choice of pulled pork **or** buffalo chicken **or** brisket chili, HH cheese sauce, house-made salsa, jalapenos, scallions, shredded cheese, shaved lettuce, guacamole, sour cream

Blue Cheese Potato Chips • \$8.99

fresh fried local Maine potato chips, creamy blue cheese fondue, salsa, scallion

Quebec Poutine • \$9.99

1 pound of crispy hand-cut fries topped with house made duck gravy, cheese curds and herbs

SOUPS

Traditional New England Clam Chowder • \$6.99

99 Brisket Chili • \$6.99

griddled corn bread, house-made salsa and sour cream

Baked Onion and Ale Soup • \$6.99

topped with a toasted brioche, Swiss, provolone, parmesan cheeses, crispy onion straws

SALADS

add grilled chicken **or** buffalo chicken **or** shrimp scampi **or** salmon **or** marinated steak to your dinner salad \$5.99

Grill Salad • \$10.99

romaine lettuce, house-smoked bacon, maple walnuts, pickled red onions, cherry tomatoes, carrots, cheddar cheese, garlic crostini, Dijon buttermilk dressing

Caesar • \$10.99

crisp romaine lettuce, roasted pepper and olive tapenade, aged parmesan, garlic crostini, house-made Caesar dressing

HH Cobb • \$12.99

crisp chopped lettuce, bacon, cherry tomatoes, avocado, corn and roasted peppers, blue cheese, chopped eggs, shaved red onion, garlic crostini, parmesan peppercorn dressing

Hollywood Style Greek Salad • \$10.99

crisp romaine, shaved cucumbers, scallion, cherry tomatoes, olives, grilled red onion, parmesan chips, garlic crostini, Greek feta dressing

Chef Salad • \$13.99

crisp garden greens, ham and turkey, cheddar cheese, cherry tomatoes, shaved cucumbers, bell peppers, carrots, broccoli, pickled red onions, cherry tomatoes, garlic crostini, choice of dressing

Apple Salad • \$10.99

crisp garden greens, cherry tomatoes, red delicious and granny smith apples, dried cranberries, maple walnuts, shaved red onions, feta cheese, garlic crostini, apple cider honey vinaigrette

BURGERS

8 oz fresh Angus beef patty grilled to perfection served on a toasted brioche bun served with your choice of one regular side
add smoked bacon \$2
grilled chicken or veggie patty available for substitution \$1

All American Burger • \$13.99

choice of cheese, shaved lettuce, tomato, onion

Blue Cheese Mushroom Burger • \$14.99

blue cheese, sautéed mushrooms

Pub Burger • \$14.99

provolone cheese, bacon and caramelized onion jam, jalapenos, Dijon mustard

Barbecue Burger • \$14.99

cheddar cheese, house-made onion rings, barbecue sauce, chipotle ranch

Steakhouse Burger • \$14.99

cheddar cheese, crispy onion straws, mushrooms, house steak sauce

**COMPLETE YOUR MEAL WITH ONE
OF OUR 99 DIFFERENT BREWS!**

ASK YOUR SERVER FOR DETAILS.



MENU

HANDHELDS

Grilled Ham and Cheese • \$12.99

cheddar, American, Swiss cheeses served melted on garlic buttered Texas toast with double smoked ham and roma tomatoes

Toasted Italian Bomb • \$13.99

toasted hero roll filled with salami, pepperoni, capicola, provolone, shaved lettuce, tomatoes and red onions, Italian vinegar and oil dressing

Toasted Hollywood Club • \$14.99

turkey, ham, bacon, cheddar, jack served on toasted multi-grain bread with leaf lettuce, tomato, durkee mustard

BLTA • \$13.99

house-smoked bacon, spinach, roma tomato and avocado on multi-grain bread, garlic mayo

Belgian Pulled Pork Sandwich • \$13.99

house-smoked pulled sweet and spicy glazed pork, served on a toasted brioche roll with cheddar cheese, onion crisps and spicy pickles

Black and Tan Corned Beef Reuben • \$13.99

corned beef slowly braised in Guinness, served on marble rye bread with home-made Lager braised sauerkraut, Swiss cheese and thousand island dressing

Brisket Sandwich • \$13.99

tender house-smoked beef brisket served on garlic buttered Brioche with caramelized onions, barbecue sauce

Grilled Steak Sandwich • \$14.99

grilled flat iron steak served on a toasted baguette, chopped caramelized onion and peppers, provolone cheese, horseradish mayonnaise

Crispy Homestyle Fried Chicken • \$13.99

fried chicken breast on a toasted brioche roll served two ways: cheddar cheese, bacon, shaved lettuce and tomato **or** buffalo sauce, blue cheese, shaved lettuce and tomato

California Chicken • \$14.99

jack cheese, shaved lettuce, guacamole, house-made salsa, spicy pickles, mayonnaise

Sam Adams Beer Battered Haddock Hoagie • \$14.99

Sam Adams beer battered fresh haddock served on a toasted hoagie style roll, shaved lettuce, shaved onions, tomatoes, served with traditional tartar sauce

Fried Fish Tacos • \$14.99

Sam Adams beer battered fresh haddock served open-faced on tortillas with chipotle ranch, shaved lettuce, house-made salsa, red onions

Grilled Vegetable Caprese • \$12.99

grilled marinated zucchini, squash, tri colored peppers and fresh mozzarella toasted on Ciabatta and topped with tomatoes, shaved red onion, spring mix and balsamic pesto dressing

GRILL IT...

our steaks are grilled to perfection and served with roasted garlic Stout butter, grilled onions and mushrooms, house-made steak sauce served with steakhouse rolls and your choice of two regular sides

Twin 6 oz Flat-Iron Steaks • \$21.99

10 oz New York Strip • \$24.99

12 oz Ribeye • \$26.99

Twin Grilled Smoked Pork Chops • \$19.99

rosemary and lemon brined, smoked and then grilled 6 oz pork chops, honey bourbon glaze

Barbecued Grilled Chicken • \$19.99

beer-brined chicken, toasted cornbread, house-made barbecue sauce

Honey Butter Grilled Salmon • \$21.99

grilled salmon, blonde ale honey butter, crisp leeks

DINNERS

served with steakhouse rolls

House Smoked Baby Backs ½ Rack • \$17.99 Full Rack • \$24.99

tender in-house smoked pork baby back ribs, choice of two sides

Grilled Chicken and Broccoli Alfredo • \$17.99

grilled chicken sautéed with fresh broccoli, tomatoes, cracked pepper bacon and linguine pasta tossed in a creamy Jack's Abby Light Lager alfredo, choice of one side

Chicken Pot Pie • \$17.99

chicken stew, mashed potatoes, flaky pastry crust, choice of one side

Sam Adams Beer Battered Haddock • \$21.99

malt vinegar, tartar, grilled lemon, choice of two sides

Shrimp Scampi • \$22.99

jumbo shrimp sautéed scampi style over linguine, choice of one side

Regular Sides • \$2.99

- baked potato
- hand-cut fries
- sweet potato fries
- tater tots
- mashed potatoes
- daily vegetable
- house-made chips
- cole slaw
- caesar salad
- fruit salad
- garden salad

Deluxe Sides \$3.99

- mac and cheese
- onion rings
- loaded potato (baked, mashed potato, hand-cut fries or tots topped with cheese, bacon, sour cream and scallion)

Dressings

- dijon buttermilk
- french
- parmesan peppercorn
- buttermilk ranch
- apple cider honey vinaigrette
- blue cheese
- thousand island
- greek feta dressing
- champagne vinaigrette
- balsamic pesto

SAVE SOME ROOM...

House-made Cheesecake • \$7.99

whipped cream and strawberry topping

Guinness Infused Molten Chocolate Cake • \$7.99

dark chocolate sauce, toffee crunch

Featured Desserts or Cheesecake • \$7.99

our chef's daily creations, please ask