



SMOKEHOUSE, TACOS, SLIDERS AND MORE

TUESDAY-THURSDAY: 4-10 P.M. | FRIDAY-SATURDAY: 4-11 P.M.

501-777-8176 | 220 MINORCA ROAD, HOT SPRINGS VILLAGE

www.beehivehsv.com

SALADS AND SIDES



FALL FRUIT SALAD **\$10**

A refreshing salad of mixed greens, cranberries, mandarin oranges, and topped with blue cheese. *Add Chicken \$3 or Shrimp \$5*

STUFFED MUSHROOMS **\$8**

Baby portabella mushrooms filled with our house made spinach artichoke dip.

SMOKED POTATO SKINS **\$9**

Smokehouse Twice Baked Potato skins topped with cheddar cheese accompanied with creamy chipotle ranch and sour cream.

POTATO SALAD/BAKED BEANS/COLESLAW **\$2.50**

A cup of our housemade loaded potato salad, smoker baked beans or fresh coleslaw.

SOUP OF THE DAY **\$5/CUP \$8/BOWL**

Ask your server for today's selection!



NACHOS AND QUESADILLAS

CHILI LIME CHICKEN NACHOS **\$10**

Marinated chicken grilled with chilis and lime topped with onions and cheese over our crispy baked tortilla chips. Served with our fresh salsa and sour cream.

BBQ CHICKEN QUESADILLA **\$12**

Our house smoked chicken combined with house BBQ sauce, onions, peppers, and cheese. Served with our fresh salsa and sour cream.

VEGETABLE QUESADILLA **\$10**

A mix of fresh peppers, mushrooms, spinach, black beans, corn, onions and cheese.

CHICKEN QUESADILLA **\$12**

Smoked chicken with a mix of fresh peppers, black beans, spinach, mushrooms, onions and cheese.



TACOS (MINIMUM 3 PER ORDER)



SHRIMP

\$3.75

Sautéed shrimp tacos served with a cilantro lime slaw.

SMOKED BRISKET

\$3.50

Sliced smokehouse brisket with a honey Sriracha slaw.

PORK BELLY

\$2.75

Confit pork belly tossed in a sweet chili sauce topped with honey ginger slaw.

PULLED PORK

\$2.75

Our smoked Pulled Pork served with traditional slaw and our Maple Bourbon BBQ Sauce.

CHICKEN FAJITA

\$2.75

Spicy grilled chicken with onions and peppers, served with cheddar cheese.

GRILLED FISH

\$3.99

Grilled Corvina topped with a black bean and pineapple salsa.



FLATBREADS

LEMON BASIL CHICKEN

\$10

Crispy flatbread topped with chicken, basil and mozzarella with a creamy lemon garlic sauce.

MARGARITA

\$10

Ripe tomatoes and fresh marinara atop our crispy flatbread with mozzarella cheese and fresh house grown basil.

BBQ BRISKET

\$12

Fresh naan-style flatbread topped with our smoked brisket, house made BBQ sauce, red onion and melted mozzarella.





SLIDERS (MINIMUM 3 PER ORDER)

AMERICAN

\$3.50

Classic beef slider topped with bacon and sharp cheddar cheese.

MUSHROOM SWISS

\$3.85

Sauteed Baby Bella mushrooms atop 100% Angus beef smothered with aged swiss cheese.

AU POIVRE

\$3.85

Black peppercorn crusted beef slider topped with caramelized onions and blue cheese.

BEEF BRISKET

\$3.85

Smoked Beef Brisket served with our selection of house made sauces.

PULLED PORK

\$3.75

Smoked Pulled Pork topped with a traditional slaw perfect for pairing with our Maple Bourbon BBQ Sauce.



SMOKEHOUSE (AVAILABILITY LIMITED)

Served with your choice of 4 house made sauces, potato salad, BBQ beans and toasted sourdough

SMOKED BRISKET

\$11

In house smoked Beef Brisket.

SMOKED SAUSAGE

\$10

Extra juicy double smoked sausage.

PULLED PORK

\$10

Smoked Pork Shoulder hand pulled.

ST. LOUIS RIBS

\$12

4 large St. Louis style dry rubbed smoked ribs.





SMOKEHOUSE (AVAILABILITY LIMITED)

Served with your choice of 4 house made sauces, potato salad, BBQ beans and toasted sourdough

BBQ COMBO

\$14

Brisket, Pulled Pork, Sausage and 1 of our St. Louis Ribs.

SMOKED CHICKEN PLATE

\$12

A full 1/2 chicken smoked to perfection with your choice of any of our house made sauces.

SMOKED REUBEN SANDWICH

\$10

Our new smoked corned beef reuben sandwich with house made sauerkraut and a smoky chipotle sauce served on rye bread.

FAMOUS MAC AND CHEESE



Served in a cast iron skillet, perfect for sharing

TRADITIONAL CHEDDAR CHEESE

\$9

A four cheese blend house made sauce topped with sharp cheddar and topped with toasted panko crumbs.

PORK BELLY AND MONTEREY

\$10

We take our house made cheese sauce and blend it with monterey jack cheese and crispy smoked pork belly.

SMOKED CHICKEN MAC

\$11

Creamy Mac with our pulled smoked chicken. Like chicken with alfredo sauce.

BBQ AND CHEDDAR

\$12

A mix of our house smoked meats with sauteed onions topped with cheddar cheese and our house made BBQ sauce.





DESSERTS

BEEHIVE BROWNIE CAKE

\$7

Home-made dark chocolate brownie cake, served with Vanilla ice cream.

MELODY'S FAMOUS CARROT CAKE

\$7

BOURBON PECAN PIE

\$7

LOBLOLLY ICE CREAM

\$4

Ask about our current flavors! Served with one of our great Beehive Cookies (extra cookies \$1.50 ea)





BEER, WINE, COCKTAILS

TUESDAY-THURSDAY: 4-10 P.M. | FRIDAY-SATURDAY: 4-11 P.M.

501-777-8176 | 220 MINORCA ROAD, HOT SPRINGS VILLAGE

www.beehivehsv.com

BEER



10-PT BOCK

\$5/\$12

(Bubba Brews, Bonnerdale) Medium amber-style lager. Malty and smooth with a sweet finish. ABV 6.3%, IBU 27

SKULLCRUSHER IPA

\$5/\$12

(Bubba Brews, Bonnerdale) Named after the Cossatot River, the Skullcrusher IPA is an American-style IPA with a malty body and bitter finish. ABV 6.4%, IBU 24

KILLER IRISH RED

\$5/\$12

(Superior, Hot Springs) Delicious, rusty and beautiful looking unfiltered red ale with rich flavor. ABV 6.4%, IBU 24

BLUEWING BLUEBERRY WHEAT

\$5/\$12

(Flyway, NLR) American wheat with blueberries added after fermentation for a refreshing experience. ABV 4.9%, IBU 20

OZARK CREAM STOUT

\$5.50/\$12.50

(Ozark, Rogers) Full-bodied and accessible. Notes of dark chocolate, coffee and caramel with a tasty finish. ABV 5.3%

MADDEN'S NO. 1

\$5/\$12

(Superior, Hot Springs) Prohibition -style pilsner brewed with Hot Springs' natural spring water, made famous by notorious gangster Owney Madden. ABV 5%, IBU 8

LOST FORTY HONEY BOCK

\$5/\$12

(Little Rock) A full-bodied beer naturally sweetened with Arkansas Honey for a smooth, creamy complexity. ABV 6.3%

THE POLLINATOR

\$5/\$12

(Stud Duck Brewing, Lonsdale) Our newest beer brewed especially for the Beehive Hangout. Tastes of sweet southern tea in the summertime. ABV 6.3%

Get a Tasting Flight with 6 of our fantastic craft beers - \$10



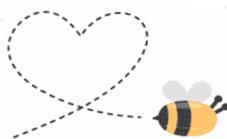
BY THE BOTTLE



| | | | | | |
|----------------------------|--------|------------------------------|--------|---------------------------|--------|
| Michelob Ultra..... | \$3.50 | Heineken..... | \$4.00 | Stella Artois..... | \$4.50 |
| Miller Lite | \$3.50 | Angry Orchard..... | \$4.00 | Abita Purple Haze | \$4.50 |
| Bud Light/ Budweiser | \$3.50 | Sierra Nevada Pale Ale | \$4.00 | Sweetwater 420..... | \$4.50 |
| Coors Light..... | \$3.50 | Corona..... | \$4.00 | Dogfish Head 60 Min IPA . | \$4.50 |
| Smirnoff Ice | \$3.50 | | | Guinness | \$4.50 |
| Coors (non-alcohol) | \$3.50 | | | | |

WINE

HOUSE WINES



ENJOY OUR PROVERB HOUSE WINE

\$5 A GLASS | \$18 A BOTTLE

Chardonnay, Sauvignon Blanc, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Merlot, Rose

WHITE WINES

VILLA POZZI MOSCATO

\$7/\$20

(2018, ITALY) Fresh aromas of tropical fruits which leave a sweet but clean finish.

JOEL GOTT SAUVIGNON BLANC

\$8/\$24

(2019, CA) Aromas of pineapple, mango and peach with citrus notes. On the palate, the wine opens with ripe, tropical fruit flavors followed by crisp, refreshing acidity on the mid-palate and a long, clean, balanced finish.

WILLIAM HILL CHARDONNAY

\$8/\$24

(2018, CA) Ripe fruit flavors of melon, mandarin orange, peach and tropical fruit, supported by complex notes of citrus blossom and brown spice.





LA MARCA PROSECCO

\$8/\$25

(ITALY) A fresh sparkling wine with a vibrant bouquet of apple, white peach and honeysuckle.

BARONE FINI PINOT GRIGIO

\$9/\$25

(Italy) Dry and crisp with characteristic almond overtones, this 100% varietal wine features lively fruit flavors and a smooth finish.

FOLIE A DEAX PINOT GRIS

\$9/\$25

(Sonoma Coast) Lively aromas of white peach, honeysuckle, citrus and perfumed pear, framed by a palate of tropical fruit, honey and spice, atop a crisp, clean finish.

CHATEAU ST. MICHELLE RIESLING

\$9/\$25

(Columbia Valley, WA) Inviting and easy to drink with flavors of white peach, apricot, pear and zesty grapefruit.



PROPHECY ROSE

\$7/\$25

(2018, FRANCE) Showcases the best of the south of France, delicate and bright with layers of fresh strawberries, raspberries and a hint of white peach.

RED WINES

LOUIS MARTINI 2015 CAB. SAUVIGNON

\$9/\$27

(CA) Plush notes of cherry cobbler and wild blackberries backed by hints of cedar and fresh herbs. Full-bodied and elegant Cabernet.

7 MOONS RED BLEND

\$8/\$24

(CA) Taste syrah, merlot, petite sirah, zinfandel, cabernet sauvignon, malbec, grenache blended in perfect harmony.

LAYER CAKE SHIRAZ

\$9/\$28

(South Australia) Dark, dense and creamy, complex aromas of black plum, Bing cherry, blackberry and pepper. This is one inky Shiraz; an explosion of dark, super ripe, wild blackberry, with a touch of cigar box finishing with a melange of exotic spices.





CHATEAU ST. JEAN PINOT NOIR

\$7/\$25

(CA) This is a classic Pinot Noir with bright aromas of cherry, ripe strawberry, and subtle baking spice. The inviting aromas lead to a smooth mouthfeel with flavors of juicy ripe fruit, vanilla and spice notes.

ROSCATO

\$8/\$26

(Lombardy, Italy) An irresistible, delicately sweet, gently fizzy red wine from the northern Italian region of Lombardy.

DOWS LATE BOTTLE VINTAGE PORT

\$8

(2011, PORTUGAL) Aromatic and floral with an excellent balance of fruit, tannin, and acidity. Tastes of fresh green figs and chocolate.

SPECIALTIES



STRAWBERRY LEMON DROP

\$9

Refreshing cocktail made with Rocktown Vodka, fresh strawberry puree and hand-squeezed lemon juice.

PECAN BOURBON MARTINI

\$10

Rocktown Bourbon cream blended with Praline liquor shaken until smooth and topped with toasted pecans and whipped cream.

BASIL SMASH

\$9

Made with our own house grown Basil, this refreshing drink combines basil with New Holland Gin and lime juice for a refreshing cocktail

SPANISH GIN AND TONIC

\$9

New Holland Gin infused with fresh basil, blueberries, and lemon juice. Our version of the classic Gin & Tonic with a twist!

WATERMELON MOJITO

\$9

Rocktown Watermelon Vodka with fresh mint, fresh lime juice and sparkling soda.

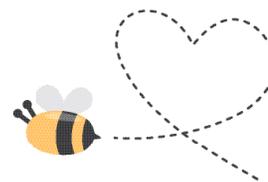
DIRTY ARNOLD PALMER

\$8

Rocktown Vodka with fresh iced tea, sprite, and lemon juice.



ADULT MILKSHAKES



PEANUT BUTTER WHISKEY

\$12

Peanut Butter Whiskey infused shake topped with crushed Butterfinger and whipped Cream!

BUTTER PECAN LIQUOR

\$12

Vanilla Ice Cream mixed with Praline liquor, butter pecan syrup, topped with toasted pecans

KAHLUA AND ESPRESSO

\$12

Kahlua infused shake topped with espresso powder from Red Light Roastery in Hot Springs.

OREO AND BAILEYS

\$12

A chocolately shake made with Baileys Irish Cream. Topped with crushed Oreos.

NON-ALCOHOLIC (ANY FLAVOR)

\$6

Any of our milkshakes above without the alcohol. Not as much fun but full of flavor!

