

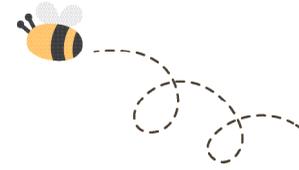


# SMALL PLATES, TACOS, SLIDERS AND MORE

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

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501-777-8176 | 220 MINORCA ROAD, HOT SPRINGS VILLAGE  
[www.beehivehsv.com](http://www.beehivehsv.com)



## SMALL PLATES AND SIDES

### **HUMMUS** **\$8**

Fresh housemade hummus topped with a mediterranean tempanade served with our fresh baked tortilla strips

### **POT STICKERS** **\$10**

Classic grilled Asian pork pot stickers with ginger lime ponzu sauce

### **ROASTED CAULIFLOWER** **\$10**

Roasted fresh cauliflower with signature chermoula sauce for dipping

### **MEXICAN STREET CORN** **\$9**

3 mini corn cobettes grilled and topped with mexican spices

### **TERIYAKI CHICKEN BITES** **\$11**

Grilled chicken with grilled pineapple salsa and a teriyaki glaze

### **STUFFED MUSHROOMS** **\$9**

Baby portabella mushrooms filled with our house made spinach dip.

### **POTATO SKINS** **\$10**

Twice Baked Potato skins topped with bacon, green onion and cheddar cheese accompanied with creamy chipotle ranch and sour cream.

## SALADS

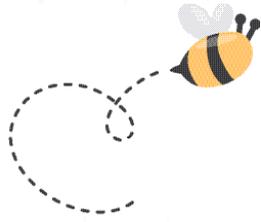
### **SPINACH SALAD** **\$11**

A refreshing salad of spinach, craisins, walnuts, pickled onions with feta cheese. Raspberry Vinaigrette or Ginger Lime Vinaigrette **Add Chicken \$3 or Shrimp \$5**

\*Some items served raw or undercooked. Consuming raw or undercooked eggs, poultry, meats, seafood, or shellfish may increase your risk of foodborne illness

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## TACOS (MINIMUM 3 PER ORDER, MIX AND MATCH)

### **BLACKENED SHRIMP AND SMOKED SAUSAGE** **\$4.75**

Blackened Shrimp and Smoked Sausage topped with creole sauce piquant

### **PORK BELLY** **\$4.25**

Confit Pork Belly tossed in a hoisin BBQ sauce and topped with fresh asian slaw

### **CHICKEN TIKA MARSALA** **\$3.75**

Spicy Indian style Chicken with fresh cucumber, red onions and topped with tzaziki sauce

### **JERK GRILLED MAHI** **\$4.75**

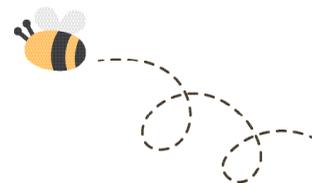
Spicy Jerk Grilled Mahi Mahi topped a mango salsa with lime.

### **STEAK ARGENTINE** **\$4.75**

Grilled Steak with diced onions topped with house made chimichurri sauce.

### **VEGETARIAN** **\$3.50**

Fresh roasted corn, roasted poblano peppers and zuchinni topped with a chiptole crema.



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# FLATBREADS

## **GREEK**

**\$15**

Greek Gyro (pork and chicken) Flatbread with Olive Tapenade, Feta, Red Onion, Tomatoes and Tzatziki

## **CHICKEN SALSA NEGRO**

**\$15**

Grilled Chicken with Black Beans, Corn and Poblano Cream Salsa Verde

## **CHICKEN APPLE SAUSAGE**

**\$15**

Arugula and Goat Cheese Flatbread with Apples and Grilled Chicken Apple Sausage

## **MARGARITA FLATBREAD**

**\$12**

Margarita flatbread topped with garlic basil oil, fresh tomatoes, buffalo mozzarella and finished with pesto and balsamic glaze



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# SLIDERS (MINIMUM 3 PER ORDER, MIX AND MATCH)



## **AMERICAN**

**\$4.25**

Classic 100% Angus beef slider topped with bacon jam and sharp cheddar cheese

## **MUSHROOM SWISS**

**\$4.35**

Sauteed Baby Bella mushrooms atop 100% Angus beef with aged swiss cheese and roasted garlic aioli

## **PORTABELLO MUSHROOM**

**\$3.75**

Grilled Portabello mushroom with roasted garlic aioli

## **REUBEN**

**\$4.75**

Smoked Corned Beef served with swiss cheese, saurkraut, and honey mustard sauce

## **PORK BELLY**

**\$4.75**

Ponzu Sweet Chili Glazed Pork Belly with Ginger Lime Slaw

## **MEDITERRANEAN TURKEY**

**\$4.50**

Grilled Ground Turkey burger with a mediterranean flair served with greek style tzaziki sauce



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# SKILLETS

*Served in a cast iron skillet with Rustic French Bread, perfect for sharing*

**BURRATA AND GARLIC TOMATOES** **\$10**

Burrata and Ricotta Cheese Dip with Blistered Tomatos and Roasted Whole Garlic

**GRILLED BBQ SHRIMP** **\$14**

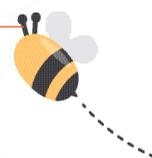
BBQ grilled shrimp with a New Orleans style BBQ sauce

**CHORIZO CHEESE DIP** **\$10**

Spicy Chorizo sausage in a delicious cheesy sauce

**SMOKED FISH DIP** **\$12**

Fresh smoked fish in a classic south florida style dip



# DESSERTS

**BEEHIVE BROWNIE CAKE** **\$7**

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

**MELODY'S FAMOUS CARROT CAKE** **\$8**

**LOBLOLLY ICE CREAM** **\$4**

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

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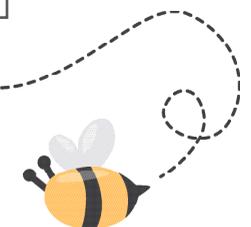
# BEER, WINE, COCKTAILS

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# 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

## BLACK APPLE HIBISCUS CIDER

\$5/\$12

**(Black Apple, Springdale AR)** A Semi-dry Hibiscus infused cider, lending a radiant red hue and characteristic berry-packed zip with crisp clean citrus and alluring floral aromas. ABV 6.9%, No IBU

## 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%

## SUPERIOR 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

## BLU GOLDEN LAGER

\$5/\$12

**(Diamond Bear, Little Rock)** A crisp, golden lager with a southern accent. A hint of caramel and a restrained hop presence give this little lady a dry, crisp finish. ABV 4.4% IBU 22

## 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%

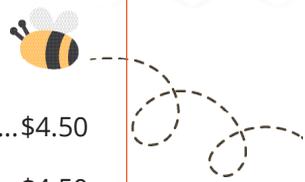


**Get a Tasting Flight with 6 of our fantastic craft beers - \$10**

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## BY THE BOTTLE



Michelob Ultra.....\$3.50	Heineken.....\$4.00	Stella Artois.....\$4.50
Miller Lite.....\$3.50	Strongbow Cider.....\$4.00	Dogfish Head 60 Min IPA.\$4.50
Bud Light/ Budweiser.....\$3.50	Sierra Nevada Pale Ale.....\$4.00	Guinness.....\$4.50
Coors Light.....\$3.50	Corona.....\$4.00	High Noon Seltzers.....\$4.00
Smirnoff Ice.....\$3.50	Yeungling.....\$4.00	- Black Cherry, Watermelon, Pineapple, Grapefruit
Henieken 0.0 (NA).....\$3.50	Blue Moon.....\$4.00	

## WINE

### HOUSE WINES

#### **ENJOY OUR LESSE - FITCH HOUSE WINE**

**\$6 A GLASS | \$19 A BOTTLE**

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

### WHITE WINES

#### **TUSSOCK JUMPER MOSCATO**

**\$9/\$27**

**(SPAIN)** Bright lemon colour with a light pearliness. Youthful with pronounced fruit and floral reminiscent of mandarin peel. Sweet lusciousness and refreshing airy bubbles.

#### **PRA VINERA CHARDONNAY**

**\$8/\$24**

**(CALIFORNIA)** Autumnmaple leaves, caramel, and toasted oak with baked golden apples, vanilla and coconut. Medium-bodied with balanced flavors.

#### **TUSSOCK JUMPER SAUVIGNON BLANC**

**\$8/\$24**

**(NEW ZEALAND)** Vibrant fruit characteristics of melon and blackcurrant balanced with fresh citrus notes. Full and lively palate with ripe tropical fruit and balanced with a dry, crisp finish.



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## LA MARCA PROSECCO SPLIT

\$10

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

## TUSSOCK JUMPER PINOT GRIGIO

\$8/\$24

**(Italy)** Clear, straw yellow colour Apple and pineapple aromas. A light bodied wine with a pleasantly soft palate and a long finish.

## TUSSOCK JUMPER RIESLING

\$8/\$24

**(GERMANY)** Delicate lemon and melon aromas, fresh and clean palate with an excellent balance of intense fruit.



## BERINGER WHITE ZINFANDEL

\$7/\$21

**(CALIFORNIA)** Fresh and delicious with berry-like fruit flavors and aromas of citrus and honeydew.

## RED WINES

## CONFIDENTIAL RESERVA RED BLEND

\$10/\$28

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

## PARIS VALLEY ROAD CABERNET SAVIGNON

\$10/\$28

**(CALIFORNIA)** Crushed blackberry, wild herbs, and burned chocolate aromas on the nose of this bottle, with a bright blackberry jam flavor on the palate and medium acidity.

## LAYER CAKE SHIRAZ

\$10/\$28

**(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.



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# SPECIALTIES

## **STRAWBERRY LEMON DROP**

**\$9**

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

## **BLUE COLLAR VACATION**

**\$9**

Work hard, play hard with this coconut and spiced rum cocktail with a dash of bitters and pineapple juice.

## **BLUEBERRY GIMLET**

**\$8**

Muddled blueberries with Rocktown Vodka and fresh lime juice



## **BEE STING**

**\$8**

Our local Rocktown Bourbon with bitters, lemon juice finished with cold tonic!

## **WATERMELON MOJITO**

**\$9**

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

## **ROCKSTAR**

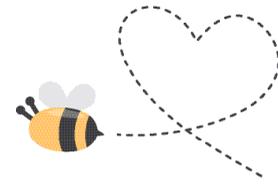
**\$8**

A refreshing blend of Rocktown Vodka, passionfruit and vanilla

*Ask about new seasonal specialty cocktails!*

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# 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

## **ROCKTOWN COFFEE AND ESPRESSO**

**\$12**

Rocktown Coffee Liquor 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)**

**\$8**

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



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