

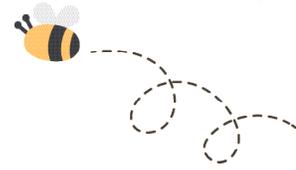


SMOKEHOUSE, TACOS, SLIDERS AND MORE

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

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

www.beehivehsv.com



STARTERS AND SIDES

STUFFED MUSHROOMS

\$9

Baby portabella mushrooms filled with our house made spinach dip.

SMOKED POTATO SKINS

\$10

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

BUFFALO CHICKEN DIP

\$10

Our house smoked chicken combined with Buffalo sauce and cheese into a smoky creamy dip.

YOUR CHOICE NACHOS

\$12

Our house made tortilla chips covered with our special cheese sauce with your choice of brisket, pulled pork, chicken or a combination topped with fresh pico and jalapenos served with sour cream and in house made salsa

SALADS

SPINACH SALAD

\$10

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



TACOS (MINIMUM 3 PER ORDER, MIX AND MATCH)

SHRIMP **\$4.75**

Sautéed chili lime shrimp taco served with fresh mango salsa

SMOKED BRISKET **\$4.00**

Chopped smokehouse stout brisket topped with fresh pico.

PORK BELLY **\$3.75**

Confit pork belly tossed in a sweet chili sauce topped with fresh slaw

PULLED PORK **\$3.75**

Our smoked Pulled Pork cooked in BBQ sauce with pickled onions and cotija cheese

CHICKEN FAJITA **\$3.75**

Spicy grilled chicken with onions and peppers topped with cotija cheese

GRILLED CORVINA FISH **\$4.75**

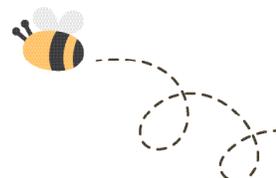
Blackened Corvina topped a mango salsa with lime.

CARNE ASADA STEAK **\$4.75**

Grilled steak with diced onions and cilantro.

VEGETARIAN **\$3.50**

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



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

FLATBREADS

BBQ BRISKET

\$15

Crispy flatbread topped with our smoked brisket, house made BBQ sauce, red onion and melted house cheese blend.

CHICKEN AND SPINACH

\$14

Crispy flatbread topped with our house made spinach dip, chicken, tomatoes, and feta cheese and cooked to perfection

MARGARITA FLATBREAD

\$12

Margarita flatbread topped with house made marinara fresh tomatoes and buffalo motz finished with our house grown basil

SMOKEHOUSE SPECIAL

\$16

Smoke House special topped with house made BBQ sauce smoked chicken, pulled pork and smoked brisket, red onion and topped with coleslaw



SLIDERS (MINIMUM 3 PER ORDER)

AMERICAN

\$4.25

Classic beef slider topped with bacon and sharp cheddar cheese served with BBQ ranch.

MUSHROOM SWISS

\$4.35

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

CHICKEN CORDON BLEU

\$4.35

Grilled chicken topped with ham and swiss cheese.

BEEF BRISKET

\$4.75

Smoked Beef Brisket served with our selection of house made sauces topped with diced onions and cheddar.

PULLED PORK

\$4.35

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



SMOKEHOUSE (AVAILABILITY LIMITED)

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

SMOKED BRISKET **\$12**

In house smoked Beef Brisket.

SMOKED SAUSAGE **\$14**

Extra juicy double smoked sausage.

PULLED PORK **\$12**

Smoked Pork Shoulder hand pulled.

ST. LOUIS RIBS **\$16**

4 large St. Louis style dry rubbed smoked ribs.

BBQ COMBO **\$20**

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

SMOKED CHICKEN PLATE **\$13**

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

SMOKED REUBEN SANDWICH **\$11**

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 **\$12**

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

BUFFALO CHICKEN MAC **\$12**

Creamy Mac with our buffalo sauce, pulled smoked chicken, chopped celery and onions topped with mozzarella.

BBQ AND CHEDDAR **\$13**

A mix of our house smoked brisket with sauteed purple onions topped with monterrey jack cheese and our house made BBQ sauce.

BLACKENED SHRIMP **\$13**

Creamy mac with blackened shrimp and bacon topped with cheddar and parmesan.

DESSERTS

BEEHIVE BROWNIE CAKE **\$7**

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

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

CHOCOLATE PECAN PIE **\$8**

LOBLOLLY ICE CREAM **\$4**

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





BUZZY BZZZ'S JAZZ SUNDAY MENU

STUFFED MUSHROOMS

\$9

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

BUFFALO CHICKEN DIP

\$10

Our house smoked chicken combined with Buffalo sauce and cheese into a smoky creamy dip.

CHICKEN AND SPINACH FLATBREAD

\$14

Crispy flatbread topped with our smoked chicken, tomatoes, spinach and artichokes topped with mozzarella cheese.

BEEHIVE BBQ BRISKET AND CHEDDAR

\$12

Our house smoked brisket, melted cheddar cheese on toasted sourdough bread. Served with Baked Beans.





Valid Tuesday through Saturday 1-4 PM



BUZZY BZZZ'S BAR MENU

SMOKED CORNED BEEF SANDWICH **\$10**

Fresh from our smoker Corned Beef on Rye bread served with potato salad.

LEMON BASIL, BUFFALO OR CHICKEN SPINACH FLATBREADS **\$12**

Crispy flatbread topped with great fresh ingredients.

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 bacon, green onion and cheddar cheese accompanied with creamy chipotle ranch and sour cream.



Beer : \$1 off Draft, \$1 off Bottles, \$3 off Pitchers

Wine: \$1 Off House Wine

Spirits: \$1 off Well Drinks





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

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.





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

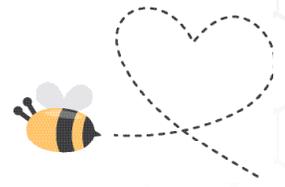
(CALIFORNIA) Crushed blackberry, wild herbs, and burned chocolate aromas on the nose of this bottle, with a bright blackberry jam flavor on the palate and medium acidity.

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.





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 Rocktoen 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.

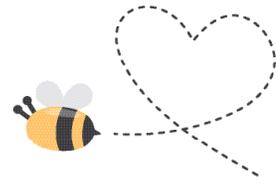
ROCKSTAR

\$8

A refreshing blend of Rocktown Vodka, passionfruit and vanilla



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)

\$6

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

