

THE HIVE



FAMILY OWNED & OPERATED

TO START

Fall Flatbread **V**

cinnamon, cream cheese, peaches, arugula, pomegranate seeds, candied pecans, California honey balsamic gastrique **18**

Crispy Chicken Wings

house brined, baked then fried, tossed in your choice of sauce or chef dry rub served with ranch or blue cheese **18**

Honey Brussels Sprouts & Bacon *

crispy fried brussels sprouts tossed with bacon, candied walnuts, feta cheese and drizzle with calabrian chili Hawaiian honey **14**

Calamari Misto

crispy fried calamari, green beans, cauliflower, jalapenos and lemons, served with citrus sambal cream sauce **20**

Ahi Tuna Tower *

4 oz ahi tuna poke, avocado, citrus purple rice and quinoa, pineapple salsa, microgreens, Hawaiian honey caviar fried won-ton chips, sriracha, wasabi aioli, soy glaze **24**

Chicken Lettuce Wraps

lettuce cups filled with sweet, spicy & tangy slaw, crushed won-ton strips, soy herb chicken breast **18**

Stuffed Portobello *

roasted portobello stuffed with artichoke hearts, bell peppers and cream cheese, lettuce, tomato, lemon butter sauce **16**

SALADS & SOUPS

all salads served with your choice of dressing.

ranch, blue cheese, Caesar, balsamic vinaigrette, Italian, champagne vinaigrette

Side Salad

choice of Caesar or Hive salad **8**

Chopped Caesar *

cold & crunchy romaine, Caesar dressing, parmesan cheese, parmesan crusted crostini style croutons **18**

Traditional Cobb Salad

chicken, bacon, hard-boiled egg, tomato, avocado, blue cheese on top of romaine and iceberg lettuces **24**

Autumn Harvest Salad

spring mix tossed in California honey balsamic vinaigrette, butternut squash, beets, candied walnuts, pomegranate seeds, Asian pear **16**

Ahi Poke Salad

ahi, avocado, green onion, spring mix, mandarin oranges, cucumbers, fried rice bowl, Japanese chili apple vinaigrette **25**

Steak Salad

6 oz New York steak, spring mix, cherry tomato, cucumber, blue cheese, onion strings **24**

Chickpea Minestrone

onions, carrots, celery, chickpeas and kale in tomato broth **6 | 10**

Soup Du Jour

chef's choice soup of the day **6 | 10**

BETWEEN THE BUNS

all sandwiches and burgers served with a choice of fries, sweet potato fries or a house side salad. all burgers can be substituted with portobello.

Gourmet Honey Turkey Melt

focaccia bread toasted with garlic & herb butter, mozzarella cheese, Montana honey mustard, pesto, mayonaise, Hive-smoked turkey breast, spinach **20**

The Hive Burger

½ beef patty, choice of cheese, lettuce, tomato, onion, Hive-made pickles, Hive spread **20**

Chef's Bacon Jalapeno Blue Brie Burger

½ pound beef patty, California honey mustard, Hive-made pickled jalapenos, arugula, tomatoes, bacon, blue brie cheese, onion strings **24**

Portobello Mushroom Burger **V**

roasted portobello stuffed with artichoke hearts, bell peppers, cream cheese, lettuce, tomato garlic confit, garlic aioli **24**

Gourmet Grilled Cheese **V**

focaccia toasted with our garlic herb butter, gruyere, fontina, gouda, cheddar and jack cheeses, tomato and garlic confit, spinach **18**



VEGETARIAN



CONTAINS HONEY



CAN BE VEGETARIAN
OR GLUTEN FREE

ENTREES

PASTA

Chef's Lasagna

6 hour bolognese, ricotta cheese, spinach, fresh mozzarella, garlic served with marinara, alfredo and basil pesto and garlic bread **30**

Rigatoni Amatriciana

pancetta, cherry tomatoes, calabrian chilis, fresh basil, garlic, grana padano served with garlic bread **32**

Shrimp Scampi

7 prawns, garlic, shallots, artichoke hearts, spinach, capers, lemon butter cream sauce served with garlic bread **34**

Autumn Gnocchi

butternut squash, beets, Hive-made gnocchi tossed in a pistachio sage brown butter sauce topped with pomegranate seeds, parmesan cheese, fried prosciutto **30**

Pumpkin Risotto

fresh thyme, white wine, butter, pumpkin, California honey, parmesan cheese, topped with crispy bacon, cranberries, and black pepper **28**

SEAFOOD & POULTRY

Grilled Southwest ½ Chicken 🐝

served with sweet potato hash, peppers, onions, jalapeno, bacon and baby kale, with a citrus California honey sambal cream sauce topped with a roasted corn and black bean salsa **32**

Hawaiian Honey Miso Salmon 🐝

7 oz togarashi spiced and grilled salmon, with a honey miso sauce, sauteed baby bok choy, scallion cake and blistered shashito peppers, Hawaiian honey caviar **35**

Chicken & Waffles 🐝

Belgium savory waffle, fried chicken thigh and whole wing, citrus ricotta, kale tossed in a California honey vinaigrette, orange honey marmalade, citrus and honey apple slaw, topped with bacon and drizzled with California honey agave syrup **28**

Honey Walnut Shrimp 🐝

8 succulent tempura fried shrimp, served over purple rice and quinoa, topped with bell pepper, onions, garlic, asparagus tips and microgreens with an Hawaiian honey caviar and bee pollen **30**

STEAK

Grilled Choice Certified Angus Beef New York

10 oz New York strip, sauteed green beans and carrots, mashed potatoes **42**

Grilled Choice Certified Angus Beef Ribeye 🐝

12 oz ribeye, with OHB Montana honey, red wine jus, grilled asparagus, duck fat fried fingerling potatoes **50**

SIDES

Duck Fat Fried Potatoes

crispy fingerling potatoes tossed in garlic, duck fat and parmesan cheese, garlic aioli **16**

Creamy Mac & Cheese

8 oz cavatappi pasta, garlic, gruyere, fontina, gouda, cheddar, jack cheese, with panko parmesan gremolata **16** | add bacon **18**

French Fries | Sweet Potato Fries | Onion Rings

choice of sauce **8**

Asparagus

grilled asparagus with a honey balsamic gastrique **9**

Honey Brussels & Bacon 🐝

crispy fried brussels sprouts, feta cheese, bacon and calabrian chili honey **10**

FOR THE KIDS

Spaghetti

choice of marinara, alfredo or butter parmesan noodles **14**

Kids Burger

½ pound beef patty, ketchup, fries or side of fruit **15**

Chicken Strips

6 oz Hive-made chicken breast breaded and fried served with fries or side of fruit **14**

Grilled Cheese

toasted sourdough with cheddar cheese, jack cheese served with fries or side of fruit **13**

Mac & Cheese

6 oz cavatappi pasta, creamy cheddar cheese sauce **12**

* THESE ITEMS CAN BE COOKED TO ORDER. PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS AS NOT ALL INGREDIENTS ARE LISTED. CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS. INDIVIDUALS WITH CERTAIN UNDERLYING HEALTH CONDITIONS MAY BE AT HIGHER RISK.