

starters

- VOLCANO SHRIMP- \$15
CONTAINS PEANUT
- MAC & CHEESE BITES- \$11
- FRIED PICKLES- \$9
with ranch
- FRIED CALAMARI- \$13
with marinara
- MOZZARELLA STICKS- \$10
- PIGS IN A BLANKET- \$10
with marinara
- BUFFALO CAULIFLOWER BITES- \$9
with blue cheese
- BUTTERMILK CHICKEN TENDERS- \$11
with honey mustard
- CHICKEN SKEWERS- \$13
with peanut dip
CONTAINS PEANUT
- SPINACH & ARTICHOKE DIP- \$12
- HATFIELDS SAMPLER- \$26
wings, mozzarella sticks, pigs in a blanket
french fries, onion rings
with ranch, blue cheese and marinara
- SLIDERS-
beef- \$13
cheese, lettuce, tomato, hatfields sauce
- brisket- \$13
onion ring, house bbq sauce
- buttermilk chicken- \$11
cabbage coleslaw, hatfields sauce
- bbq pulled pork- \$11
cabbage coleslaw, house bbq
- FRIED MUSHROOMS- \$9
with ranch

wings

spicy buffalo, sweet chili,
mild buffalo, jack daniels bbq, dry rub

BONE-IN

9 wings- \$13

BONELESS

12 wings- \$13

HATFIELDS

ON BELL BOULEVARD

south of bell

- QUESADILLA- \$11
2 cheeses
with pico de gallo and sour cream
chicken +4 shrimp +6 steak +7
- TACOS- \$11
lettuce, cheese, pico de gallo, guacamole
chicken +4 shrimp +6 fried fish +3 steak +7
- SIZZLING FAJITAS- \$16
grilled spanish onions and pepper medley, beans,
rice, flour tortillas
with sour cream and guacamole
chicken +4 shrimp +6 steak +7
- NACHOS- \$11
corn tortilla chips, cheddar, pickled jalapenos, sour
cream, pico de gallo and guacamole
chili +2 chicken +4 shrimp +6 steak +7

salads

- HOUSE SALAD- \$10
romaine, arugula, shallots, cherry tomatoes,
parmesan, sunflower seeds, lemon oil vinaigrette
chicken +4 shrimp +6 steak +7
- TACO SALAD- \$13
romaine, onions, tomatoes, beans, corn in a taco
shell
chili +2 chicken +4 shrimp +6 steak +7
- CAESAR THREE WAYS- \$10
romaine, croutons, caesar dressing
chicken +4 shrimp +6 steak +7

mains

- all entrees come
with house salad
- STEAK FRITES- \$29
skirt steak and homemade fries
in a shallot butter sauce
- BOLOGNESE- \$21
traditional with linguine pasta
finished with parmesan and basil
- GRILLED SALMON- \$24
white wine, lemon, garlic & shallots
with garlic mashed potatoes and mixed veggies
- FRIED CHICKEN DINNER- \$20
marinated buttermilk chicken tossed in flour
mix with elote (corn on the cob with chipotle
and parmesan) and mac & cheese

sides

- ELOTE- \$9
corn on the cob
with chipotle and parmesan
with garlic aioli
- HOMEMADE FRIES- \$7
- TATER TOTS- \$7
- SWEET POTATO FRIES- \$9
- TRUFFLE FRIES- \$13
- ONION RINGS \$7
- SAUTEED VEGGIES- \$10
cheese, bacon, scallions and sour cream
- MAC & CHEESE- \$13
LOADED FRIES- \$10
cheese, bacon, scallions and sour cream
- LOADED TOTS- \$10
cheese, bacon, scallions and sour cream

sandwiches

SERVED WITH SEASONED FRIES
SIDE SALAD +2
SAUTEED VEGGIES +3

- CRACKED CHICKEN- \$14
cabbage coleslaw and chipotle aioli
on a brioche bun
- PULLED PORK- \$16
cabbage coleslaw and house bbq
on a brioche bun
- HANGOVER WRAP- \$15
2 eggs, crumbled bacon, melted cheddar
with salsa & sour cream
- GRILLED CHEESE- \$11
cheddar and mozzarella
on texas toast
bacon +2
- SMASHBURGER- \$15; DBL- \$19
beef patty with american cheese, lettuce, tomato
bacon +2 pulled pork +2
caramelized onions +2
- SABRETT HOT DOG- \$6
with homemade fries

* AN AUTOMATIC GRATUITY OF 18% WILL BE ADDED
TO TABLES OF 6 OR MORE PATRONS

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS