



## SIGNATURE SKILLET

CHOICE OF EGG SKILLET WITH SIDE OF FRUIT SALAD OR TOTS

\$12.00

### BACON ONION FRESNO

egg, bacon, onion, pickled fresno, shredded mozzarella, parm-romano, the blend 293 cal

### GREEK

egg, roasted red pepper, spinach, kalamata olive, feta cheese, shredded mozzarella, the blend 295 cal

### VEGGIE

egg, mushroom, onion, grape tomato, spinach, shredded mozzarella, parm-romano, the blend 270 cal

## SIDES

\*INDIVIDUAL PRICING

### TATER TOTS

\$1.50 200 cal

### FRUIT SALAD

\$2.50 77 cal



## GRAB & GO

\*INDIVIDUAL PRICING

### KIND BAR

\$2.50 160 - 200 cal

### BLUEBERRY MUFFIN

\$3.50 620 cal

### CHOCOLATE CHIP MUFFIN

\$3.50 710 cal

### BANANA NUT MUFFIN

\$3.50 690 cal

### CHOBANI STRAWBERRY GREEK YOGURT

\$2.50 90 cal

### BANANA

\$1.25 110 cal

### APPLE

\$1.25 95 cal

### ORANGE

\$1.25 60 cal



## AMERICANO

\$3.00

## CAPPUCCINO

\$3.50

## DRIP COFFEE

\$2.25

## ESPRESSO

\$3.00

## LATTE

\$3.75

## & WATER

\$2.75

## HOT TEA

\$2.50

## JUICE

\$2.50

**BREAKFAST IS BETTER WITH US.**



## DRAFT \$8 pints

Tap	Brewery	Beer	ABV	Location
#1	Narragansett	Hive Lager (American Lager)	5.0%	Narragansett, RI
#2	Sam Adams	Summer Ale (American Ale)	5.3%	Boston, MA
#3	Hellbender	Ignite IPA (American IPA)	6.5%	Washington, DC
#4	Allagash	White (Witbier)	5.2%	Portland, ME
#5	Grupo Modelo	Modelo (Mexican Lager)	4.4%	Mexico City, MX
#6	Atlas Brew	Blood Orange (Gose)	4.4%	Washington, DC
#7	Atlas Brew	Ponzi (Hazy IPA)	7.3%	Washington, DC
#8	Atlas Brew	Bullpen Pilsner (Pilsner)	4.8%	Washington, DC

## CAN \$8 regular

LOCAL	DOMESTIC	IMPORTED
Anxo Cidre Blanc // Full Transparency P.O.G Ballast Point Sculpin // 3 Star Peppercorn Saison	Fat Tire // Founders All Day // Angry Orchard Peach Mango // Bevy Long Drink Citrus	Corona // Peroni // Heineken // Guinness

## WINE \$8 glass / \$28 bottle

Sparkling  
Rosé  
Pinot Grigio  
Sauvignon Blanc  
Chardonnay  
Pinot Noir  
Cabernet Sauvignon  
Merlot

## HAPPY HOUR

Sunday - Thursday 3pm - 6pm

Hive Lager - \$4  
Mixed Drinks - \$5  
Wine by the glass - \$5

## COCKTAILS

**HOUSE ROSEMARY G+T - 10**  
spring 44 gin, rosemary syrup,  
tonic, lemon.

**JALAPENO "MARG" - 10**  
chacho jalapeno aguardiente,  
simple syrup, lime juice.

**LONG ISLAND LOCAL - 16**  
spring 44 vodka, cotton &  
reed rum, one eight gin, one  
eight triple sec, tequila, cola.

**CUP O' FUN - 10**  
tito's vodka, limoncello, ginger  
berry lemonade.

**PALOMA - 10**  
tequila, grapefruit simple syrup,  
soda water.

**HIVE RUM PUNCH - 10**  
cotton & reed rum, fruit punch,  
lime juice.

**BARREL AGED NEGRONI - 14**  
spring 44 gin, vermouth, red  
bitters, orange juice.

**GOLDEN HOUR - 10**  
spring 44 vodka, don ciccio  
mandarinetto, lime, electric  
orange soda.

**BARREL AGED MANHATTAN - 14**  
redemption rye whiskey,  
vermouth, chocolate bitters,  
bitters.

**STRAWBERRY DAIQUIRI - 10**  
cotton & reed rum, strawberry  
simple syrup, lime juice.

## &pizza \$10.79

**NEW G**  
classic tomato, fresh mozzarella,  
special t sauce, basil.

**WHITE**  
parm-romano sauce, fresh  
mozzarella, special t sauce, truffle  
ranch, black cracked pepper.

**AMERICAN HONEY**  
spicy tomato, fresh mozzarella,  
pepperoni, arugula, goat cheese,  
hot honey, red pepper flakes.

**MAVERICK**  
classic tomato, fresh mozzarella,  
salami, pepperoni, italian sausage,  
basil pesto, parmesan-romano.

**DIRTY BIRD**  
parm-romano sauce, shredded  
mozzarella, chicken, jalapeno  
peppers, buffalo sauce, ranch  
dressing, crumbled blue cheese.

**BUFFALO 66**  
spicy tomato, fresh mozzarella,  
special t sauce, pepperoni,  
pickled fresno chilis, red pepper  
flakes.

20% GRATUITY WILL BE ADDED TO ALL PARTIES 8 OR MORE

WANT TO KNOW MORE? text #hivemenu to us at 200-03 for more info about the menu.