



THE HIVE MENU

204 W Main St.
St. Charles, IL 60174
(630) 549-0268
www.Thehivestc.com

SHAREABLES

DIP DUO.....13

PICK TWO

ADD EXTRA DIP.....5

~TRADITIONAL GUACAMOLE

~PICO DE GALLO

~CHEESE DIP- MELTED CHIHUAHUA CHEESE/CHORIZO/POBLANO PEPPERS

~JALAPENO POPPER DIP- MELTED CREAM CHEESE/JALAPENOS/BACON

~ELOTE-CORN/JALAPENO/CILANTRO/MAYO/ABORRO CHILIS/
CHIHUAHUA CHEESE.

POTACHOS..... 9

ADD CHICKEN \$2/BBQ PORK OR STEAK \$4

HOUSEMADE POTATO CHIPS LOADED WITH QUESO, PICO DE GALLO
AND GUACAMOLE.

\$2 SUB TOTS, FRIES OR SWEET POTATO FRIES OR \$1 TORTILLA CHIPS

SHRIMP AND FISH CEVICHE BRUSCHETTA16

SHRIMP AND FISH CEVICHE ON TOAST
POINTS/CILANTRO GARNISH.

CHICKEN TENDERS.....11

HAND BREADED CHICKEN TENDERS.

SERVED WITH SIDE OF HONEY MUSTARD.

BACON WRAPPED SHRIMP.....14

JUMBO SHRIMP WRAPPED IN APPLEWOOD
SMOKED BACON/SPICY SLAW/TAJIN SAUCE
HOUSE HONEY SAUCE

FRIED SHRIMP.....14

JUMBO FRIED SHRIMP
SIRACHA AIOLI/SPICY SLAW

PORTOBELLO PUB FRIES.....11

DEEP FRIED PORTOBELLO MUSHROOMS
SIDE OF CHIPOTLE AIOLI.

WINGS

6 WINGS.....8

8 WINGS.....12

12 WINGS.....16

BONELESS 12

ALL WINGS COME WITH CARROTS
AND CELERY/CHOICE OF RANCH
OR BLUE CHEESE

SAUCES: BUFFALO, BBQ, MANGO
HABANERO, SIGNATURE HONEY
AND BUFFALO GARLIC

SLIDERS

BBQ PORK

SHREDDED PORK/BBQ
SAUCE/CRISPY ONIONS STRAWS

BURGERS

BURGER-AMERICAN CHEESE/RED
ONIONS/PICKLE CHIPS/HOUSE BURGER
SAUCE. (BURGER COOKED TO MED)

STEAK

STEAK-BLUE CHEESE CRUMBLES/GRILLED
ONIONS (STEAK COOKED TO MED)

REUBAN

CORNED BEEF/SAUERKRAUT
THOUSAND ISLAND

15

CHEESE

CURDS

10

SERVED WITH RANCH AND
MARINARA
SUB OTHER FLAVORS.....2

CHEESE CURD

FLIGHT

CLASSIC WISCONSIN
CHEDDAR/JALAPENO
GARLIC

NO SUBSTITUTIONS PLEASE

13

FLATBREADS

14

BBQ Chicken

GRILLED CHICKEN/RED ONIONS
GOUDA/AVOCADO/BACON
HONEY BBQ DRIZZLE/ARUGULA
CILANTRO/SIDE OF RANCH

Cheeseburger

GROUND BEEF/CHEDDAR CHEESE
BACON/CARAMELIZED ONIONS
KETCHUP/MUSTARD/PICKLES
TOMATO.

Truffle Mushroom

PORTOBELLO MUSHROOMS
GRILLED ONIONS/PROVOLONE
DRIZZLED TRUFFLE AIOLI
GREEN ONIONS.

SALADS

DRESSING: RANCH, BLUE CHEESE, HONEY MUSTARD, BALSAMIC
VINAIGRETTE, HOUSE CAESAR, GREEK VINAIGRETTE, CILANTRO LIME
VINAIGRETTE, THOUSAND ISLAND.
ADD CHICKEN \$2/SHRIMP OR STEAK \$4

CAESAR SALAD.....10

ROMAINE LETTUCE WITH HOUSE MADE
CROUTONS/PARMESAN CHEESE.
TOSSED IN OUR HOUSE CAESAR DRESSING.

HARVEST SALAD.....11

MIXED GREENS/CANDIED WALNUTS/DRIED CRANBERRIES
GORGONZOLA/GREEN APPLE
SERVED WITH BALSAMIC VINAIGRETTE ON THE SIDE

SOUTHWEST SALAD.....11

MIXED GREENS/CORN/BLACK BEANS/AVOCADO
RED ONION/CHERRY TOMATOS/TORTILLA STRIPS
SERVED WITH CILANTRO LIME VINAIGRETTE ON THE SIDE

GREEK SALAD.....11

MIXED GREENS/CHERRY TOMATOS/CUCUMBER
RED ONION/KALAMATA OLIVES/FETA/GREEN BELL PEPPERS
PEPPERONCINIS/SERVED WITH GREEK DRESSING ON THE SIDE.

SOUPS

SOUP OF THE DAY.....CUP/4 BOWL/7

FRENCH ONION.....CUP/4 BOWL/7

CREAMY TOMATO.....CUP/4 BOWL/7

CHILI(SEASONAL).....BOWL/9

FOLLOW US ON
IG AND FACEBOOK!
@THEHIVESTC

MENU CRAFTED BY MICHAEL
ASHTON, CARLOS ARELLANES AND
KITCHEN TEAM

ENTREES

CAJUN PASTA.....14

FETTUCCHINE PASTA COOKED IN A CREAMY CAJUN SAUCE/RED PEPPERS/ONIONS/PARMESAN CHEESE GARLIC BREAD.

ADD CHICKEN \$2/SHRIMP OR STEAK \$4

JAMBALAYA.....17

SHRIMP/CHICKEN/CHORIZO/PEPPERS/ONIONS. TOSSED IN A SPICY CREOLE SAUCE

PINEAPPLE STEAK.....26

12OZ DOMINON STEAK/GRILLED PINEAPPLE SLICES/SAUTEED MIXED PEPPERS/ONIONS SIDE OF AVOCADO SALAD.

FISH AND CHIPS.....16

FRIED WHITE FISH/FRENCH FRIES/SPICY COLE SLAW/TARTAR SAUCE/LEMON WEDGE

SURF AND TURF.....28

12OZ DOMINON STEAK OR 2 CHICKEN BREASTS SIDE OF CREAMY GARLIC SHRIMP THYME - ROSEMARY ROASTED RED POTATOS

BURGERS

SERVED ON HOUSE BRIOCHE WITH HOUSE MADE POTATO CHIPS.

SUB SALAD/SOUP/FRIES/TOTS \$1.5

MAC & CHEESE/SWEET POTATO FRIES/AVOCADO SALAD \$2

SUB BLACK BEAN VEGGIE BURGER \$2

SUB GLUTEN FREE OR PRETZEL BUN \$2

WESTERN BURGER.....15

8OZ BURGER PATTY/CHEDDAR CHEESE/BACON CRISPY ONION STRINGS/TOMATO/BBQ SAUCE.

STINGER BURGER.....15

8OZ BURGER PATTY/PEPPER JACK CHEESE/FRIED EGG/ BACON/TOMATO/CHIPOTLE AIOLI.

PATTY MELT.....14

8OZ BURGER PATTY/SWISS CHEESE/GRILLED ONIONS/HOUSE BURGER SAUCE/ON TEXAS TOAST.

VEGGIE BURGER.....16.5

BLACK BEAN PATTY/TOMATO/AVOCADO ARUGULA/CHIPOTLE AIOLI.

BYO BURGER

SERVED WITH LETTUCE, TOMATO AND RAW ONION.

CHEESE: AMERICAN/GORGONZOLA/SWISS/ WHITE CHEDDAR/PROVOLONE/PEPPER JACK \$.25CENTS BRIE OR GOUDA \$1

TOPPINGS: APPLE-WOOD BACON/CARAMELIZED ONIONS/SAUTEED MUSHROOMS/ONION STRINGS SPICY COLESLAW/GIARDINERA \$.50CENTS ADD EGG \$1/AVOCADO \$1.25

SPREADS: CHIPOTLE AIOLI/TRUFFLE AIOLI MAYO/GIARDINERA AIOLI \$.25CENTS GUACAMOLE \$2

13

HANDHELDS

SERVED WITH HOUSE MADE POTATO CHIPS.

SUB SALAD/SOUP/FRIES/TOTS \$1.5

MAC & CHEESE/SWEET POTATO FRIES/AVOCADO SALAD \$2

THE HIVE BYO CHICKEN

SERVED WITH LETTUCE TOMATO ON HOUSE BRIOCHE OR AS A WRAP. GLUTEN FREE OR PRETZEL BUN \$2

CRISPY OR GRILLED

DUNK IT: BUFFALO/NASHVILLE/BBQ SIGNATURE HONEY SAUCE.

CHEESE: AMERICAN/GORGONZOLA/SWISS/WHITE CHEDDAR/PROVOLONE/PEPPER JACK \$.25CENTS BRIE OR GOUDA \$1

TOPPINGS: APPLE-WOOD BACON/CARAMELIZED ONIONS SAUTEED MUSHROOMS/ONION STRINGS/SPICY COLESLAW/GIARDINERA \$.50CENTS EGG \$1/AVOCADO \$1.25

SPREADS: CHIPOTLE AIOLI/TRUFFLE AIOLI MAYO/GIARDINERA AIOLI \$.25CENTS GUACAMOLE \$2

13

REUBEN MELT.....15

OUR IN-HOUSE SLOW COOKED CORNED BEEF/SWISS CHEESE/ SAUERKRAUT/1000 ISLAND/ON MARBLE RYE BREAD.

THE HIVE GRILLED CHEESE.....12

CHEDDAR/GOUDA CHEESE/ON TEXAS TOAST/GARLIC AIOLI SERVED WITH A DIPPING SIZE OF CREAMY TOMATO SOUP.

ADD TOMATO \$1/AVOCADO \$1.25

BACON, HAM AND TURKEY \$2

THE HIVE STEAK SANDWICH.....27

12OZ WET AGED STRIP STEAK/BRIE CHEESE/GRILLED CHERRY TOMATOS AND ONIONS/PESTO SAUCE/TRUFFLE AIOLI SERVED ON A HOAGIE ROLL

BLT.....12

LOADS OF BACON/LETTUCE/TOMATO/MAYO.

ADD CHEESE \$1

BBQ PORK SANDWICH.....15

SLOW COOKED PORK/HOUSE MADE BBQ SAUCE/ONION STRINGS ON HOUSE BRIOCHE/SIDE SPICY SLAW.

SIDES

HOUSE MADE CHIPS.....4

SIDE SALAD.....5

FRIES.....5

TOTS.....5

SWEET POTATO FRIES.....6

MAC AND CHEESE.....6

AVOCADO SALAD.....7

DESSERTS

LAVA CAKE.....8

EARTH CUP.....7

DOUGHNUTS.....8

SCOOP OF ICE CREAM.....2

MAKE IT A CHOCOLATE AND CARAMEL SUNDAE \$4

SEASONAL DESSERT.....9

TACOS

SERVED WITH A SIDE OF CILANTRO LIME RICE AND BEANS.

CORN OR FLOUR TORTILLAS

SUB VEGGIE OPTION \$2

Sub Fried Fish or Shrimp \$4

14

STEAK

MARINATED STEAK TOPPED WITH CILANTRO/ONION CHIHUAHUA CHEESE

TINGA CHICKEN

TINGA CHICKEN PICO DE GALLO CHIPOTLE AIOLI DRIZZLE

SWEET POTATO

ADD CHORIZO \$2 SLICED JALAPENOS AVOCADO SLAW

WIFI PASSWORD: GetBuzzed

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.