

THE HIVE HAPPY HOUR

Monday - Thursday 4pm - 6pm

COCKTAILS

Bicycle Messenger 11

avua cachaca, st. germaine, aperol, grapefruit, and honey

X Marks the Spot 11

coconut infused planteray rum, hibiscus tincture, demerara

The Compass 11

new amsterdam gin, genepy, cucumber, jalapeno, and lime

Rosie Posie 9

sloe gin, Avua, lavender, hibiscus, lemon

Aperol Spritz 9

aperol, blancs de blancs, and club soda

Paper Plane 11

old forester bourbon, aperol, amaro nonino, and lemon

Belly Flop 9

pbr and a pour of old gran dad bib

EATS

Sweet and Spicy Fries 8

local honey, cayenne and marash pepper

Pimento Cheese 8

bacon jam and toasted white bread

Spiced White Bean Hummus 9

lemon vinaigrette, crispy seeds, and cilantro

Mixed Lettuce 8

spiced black walnuts and sorghum vinaigrette

The Hive Burger* 18

pimento cheese, tomato jam, b&b pickles, and fries

WINE BY THE BOTTLE

WHITES

Domaine La Cadeniere, Rose 45

provence, france, 2024

Louis Latour, Ardeche, Chardonnay 40

rhone valley, france, 2022

13 Celsius, Sauvignon Blanc 40

marlborough, new zealand, 2023

REDS

Oraison, Grenache/Syrah/Mourvedre 40

rhone, france, 2020

Rickshaw Pinot Noir 45

sonoma, california, 2020

Sebastiani, Cabernet Sauvignon 45

sonoma, california, 2022

BEER

Ozark Beer Co. & The Hive at 21c 7

Hefeweizen benefitting chefscycle, brewed exclusively for The Hive

Modelito 2

7oz bottle of Modelo

Our full wine, cocktail, and spirits lists are available, just ask your bartender

*Consuming raw or undercooked eggs, fish, pork and beef may result in foodborne illness.

Please alert your server to any food allergies as not all ingredients are listed.

@TheHiveBentonville