

Hours:

Everyday - 11am - 9pm
Winter hours may vary with weather conditions.

Website:

www.thehollar.com

Phone:

(505) 471-4821

Email:

thehollar@hotmail.com



Executive Chef / Owners:

Josh & Chelsea Novak

Sous Chef:

Richard Fenstermaker

Our food is fresh and cooked to order so please allow added time for us to prepare your food.

Please let your server know if you have any allergies.

2.00 charge for split plates.
1.00 for extra plate

Starters

FRIED OKRA

Bite-sized bits of okra piled high with our house-made ranch for dipping 6.75

BRUSCHETTA

Our take on the Italian classic. Served with toasted bread and pita, made for dipping 8.85

FRIED PICKLES

A generous amount of dill pickle chips, battered, fried and made to order, served with ranch 6.75

SWEET POTATO FRIES

7.50

CHIPS & SALSA

4.50

FRIED SHRIMP

10 shrimp with cocktail, tartar and lemon 13.75

SEARED AHI TUNA

A generously sized tuna steak served with fruit and wasabi mayo 11.75



FRIED GREEN TOMATOES**

A house specialty, green tomatoes, battered and fried, served with lavender béchamel sauce 8.25



CHILE CHEESE FRIES

Your choice: red or green chile 8.75

TOMATO CAPRESE SALAD**

Grilled green tomatoes stacked with goat cheese on a bed of greens 9.40

Salads

Generous portions of organic spring mix with fresh fruits and vegetables!

HOUSE SALAD

Organic spring mix served with cucumbers, cherry tomatoes and seasonal fruit 6.75

NICOISE SALAD

Served with seared ahi tuna 19.25

WARM GOAT CHEESE SALAD*

Served with roasted bell peppers 15.00
Add chicken or shrimp 5.00

CHEF SALAD

Served with turkey, ham and cheese 13.75
add chicken or shrimp 5.00

CRISPY CHICKEN OR SHRIMP SALAD

14.00 Chicken
15.50 Shrimp

SAUTÉED TEMPEH SALAD

14.25 extra shrimp 5.00

FRIED GREEN TOMATO SALAD**

13.75 add chicken or shrimp 5.00

Sides

FRIED OKRA 3.50 **MASHED POTATOES** 3.50 dinner only

CHEESE GRITS 3.50 **SPICY COLESLAW** 3.50

FRIES/ SWEET FF 3.50/5.50 **CHIPS N SALSA** 3.50

Sandwiches

All sandwiches served on GMO FREE Hoagie roll and come with your choice of side. Substitute a side salad or sweet potato fries for 2.00. Gluten free roll for 2.00

SEARED AHI TUNA STEAK SANDWICH

Sesame-encrusted ahi tuna with ginger, coleslaw and wasabi mayo 14.00

PO BOY

Your choice of crispy shrimp or our house specialty fried green tomatoes, topped with spicy coleslaw

Shrimp - 12.85

Fried Green Tomatoes** - 11.85

ITALIAN SUB

Prosciutto, turkey, ham, salami and provolone 12.75
Add bruschetta 2.00

TUNA FISH SUB

9.00 Add cheese 2.00

TURKEY & SWISS

9.75 Add bacon 2.00

HAM & SWISS

9.75 Add bacon 2.00

ROASTED BELL PEPPER SUB* **

Roasted red bell peppers, goat cheese and tomato 12.75 Add chicken 5.00

TURKEY MELT

Turkey with green chile, mushrooms and Swiss 12.25 Add bacon 2.00

GRILLED CHICKEN SANDWICH*

Chicken with green chile and goat cheese* 13.85

GREEN TOMATO BLT**

Served with chipotle mayo 12.75

BUFFALO CHICKEN SANDWICH

Chicken with bleu cheese, lettuce, tomato* and ranch 12.75

Half-Pound

All burgers are served on a biscuit, but a pretzel roll is available if requested, also served with choice of side.

Buffalo is supplied by Lamonts Buffalo.
Substitute side salad or sweet potato fries for an additional 2.00 Gluten Free roll 2.00

HOLLAR BURGER

Veggie or Beef 11.25 Buffalo 15.25

HOLLAR CHEESEBURGER

Veggie or Beef 11.75 Buffalo 15.75

HOLLAR BACON CHEESEBURGER

Veggie or Beef 12.50 Buffalo 16.50

PROSCIUTTO & PROVOLONE

Veggie or Beef 13.50 Buffalo 17.50

GREEN CHILE & SWISS

Veggie or Beef 12.75 Buffalo 16.75

MUSHROOMS & SWISS

Veggie or Beef 12.75 Buffalo 16.75

GRILLED ONIONS, BBQ SAUCE & CHEDDAR

Veggie or Beef 12.75 Buffalo 16.75

GREEN CHILE & LOCAL GOAT CHEESE*

Veggie or Beef 14.00 Buffalo 18.00

BLUE CHEESE & MUSHROOMS

Veggie or Beef 13.50 Buffalo 17.50

RARE - cool and red throughout
MEDIUM RARE - warm & red center
MEDIUM - warm and pink center
MEDIUM WELL - trace of pink
WELL DONE - no pink

Beverages

COKE, DIET COKE, SPRITE, LEMONAIDE,
DR. PEPPER, FRUIT PUNCH,
DIET DR. PEPPER, GINGER ALE
2.75

ORGANIC ICED TEA & SWEET TEA
3.50

HOT TEA, COFFEE, DECAF
3.00

ALL-NATURAL, LOCAL ROOT BEER
3.50

ORANGE JUICE, MILK,
ARNOLD PALMER, SPARKLING WATER
4.00

WATER

Local water is unpleasant, therefore we have high-quality water delivered for cooking and drinking.

Desserts

Life is better with sweets!
We offer an eclectic array of sweets.
Our desserts are subject to change
on a daily basis.
Ask you server about today's selections!

ROOT BEER FLOAT

Made with all-natural locally bought root beer
6.00



Entree

CORONA BATTERED FISH & CHIPS

Two large pieces of cod served with French fries,
cocktail sauce and tartar sauce 11.00

CRISPY SHRIMP & GRITS

A pile of cheese grits, crispy fried shrimp, fresh
vegetables and our lavender béchamel sauce 15.50
add Green Chile 2.00 add Chicken 5.00

CRISPY CHICKEN & GRITS

Fried boneless chicken with cheese grits, fresh
vegetables and lavender béchamel sauce 13.50
add Green Chile 2.00 add Shrimp 5.00

FRIED GREEN TOMATOES & GRITS**

Our famous fried green tomatoes served with
cheese grits, fresh vegetables and our lavender
béchamel sauce 14.25 add green chile 2.00

PORK BISCUITS

Two split biscuits loaded with our house-made,
seasoned pulled pork 10.50 add cheese 2.00

HOLLAR WINGS

Your choice of hot, chipotle hot, lemon pepper,
BBQ or chipotle BBQ, served with fries 11.00

CHICKEN BISCUITS

Two split biscuits with crispy chicken and
prosciutto 11.75 add Cheese 2.00

ITEMS IN BOX ARE AVAILABLE @5PM OCEAN SCALLOPS

Seared scallops served with corn fritters, sautéed
vegetables and lavender béchamel sauce 19.00

BRAISED PORK TENDERLOIN

Seasoned tenderloin served with mashed potatoes,
sautéed vegetables & smothered with our own
house-made bordelaise sauce 17.75

STACKED SHRIMP OR TEMPEH

Sautéed shrimp or tempeh stacked high, layered
with cheese grits and fried green tomatoes**

Shrimp 21.75

Tempeh 19.00 Can be prepared vegan

New Mexican

Served with your choice of side, sour cream,
Salsa and red or green chile.

QUESADILLA

Choose one of the following, mushrooms, pork, beef,
chicken. Shrimp for \$3 more or local buffalo for \$4,
with local cheese and green chile 13.25

CHILE RELLENOS

Fried New Mexico poblano peppers stuffed with
cheese and smothered with choice of chile 13.00

GARGANTUAN BURRITO

Black beans, local cheese and choose one of the
following, mushroom, pulled braised pork, ground
beef, grilled chicken. Local buffalo \$4 more, or shrimp
for \$3, topped with chile 13.75

CHILE RELLENOS BURRITO

Black Beans, local goat cheese* and topped with
chile 15.50



House Specialty Favorites!



* All Goat cheese is supplied locally. When available.

** All tomatoes supplied by Growing Opportunities