

Hoppy Brewing Company



Brunch Menu

(Open 10:00 AM)
Sat, Sun, & Mon Holidays

Breakfast
(Available until 3:30 pm)

Loaded French Toast

Topped with cinnamon mascarpone, mixed berry compote, powdered sugar – 10

Cinnamon Roll Pancakes

Buttermilk pancakes with a buttery cinnamon sugar swirl and cream cheese glaze – 9

California Omelet

Filled with bacon crumbles and melted cheese. Topped with pico de gallo and avocado. Served with toast – 12

Breakfast Burrito

Flour tortilla filled with carnitas, scrambled eggs, black beans and melted cheese topped with salsa verde, pico de gallo, and sour cream – 14

Hangover Burger

A half-pound Angus patty, egg, pepper jack, lettuce, tomato, bacon aioli, hash browns – 15

Benedicts

Classic: Sliced ham, poached eggs, English muffin, Hoppy Face™ hollandaise, paprika, hash browns – 13

Smoked Salmon: Sliced smoked salmon, poached eggs, English muffin, asparagus, Hoppy Face™ hollandaise, hash browns – 14

Fried Chicken: Crispy fried chicken, poached eggs, English muffin, Spicy Hoppy Face™ hollandaise, hash browns – 15

Steak: Sliced bistro steak, poached eggs, English muffin, Spicy Hoppy Face™ hollandaise, hash browns – 15

Hoppy Breakfast

Bacon, ham, or sausage, two eggs, hash browns, toast – 12
Sub Carnitas, Salmon Filet or 1/3 Rack of Ribs – 4.5

Hoppy Sides

Bacon – 4
Ham – 4
Sausage – 4

1 Egg – 2
Toast – 2
Pancake – 2

Cup of Fruit – 5
Hollandaise Sauce – 1
Hash Browns – 4

"The price of inaction is far greater than the cost of making a mistake." – Meister Eckhart



Appetizers & Accompaniments

Jalapeno Poppers

Cream cheese, bacon, green onion, jack, cheddar & bacon aioli

Small – 4.5 Medium – 8 Large – 12

Brewer Skins

Carnitas, melted cheddar & jack, salsa verde, pico de gallo, and sour cream

Small – 6 Medium – 11.5 Large – 17.5

Hoppy Nachos

Tortilla chips, cheddar, jack, pico de gallo, green onion, olives, beans, salsa, sour cream – 10

Add crumbled bacon – 2.5

Add chicken, sirloin, bison, or carnitas – 4.5

Fried Calamari

Cocktail sauce & red pepper aioli

Small – 6 Medium – 11.5 Large – 17.5

Hoppy Wings

Regular buffalo, super-hot, Caribbean jerk, bbq, or spicy bbq. Carrots, celery, bleu cheese

Small – 5 Medium – 9.5 Large – 14.5

Bruschetta

➤ **Smoked Salmon:** Cucumber, cream cheese spread, capers, red onion

➤ **Caprese:** heirloom cherry tomatoes, fresh mozzarella, basil, balsamic

Small – 6 Medium – 11.5 Large – 17.5

Bison Dogs

➤ **Hoppy:** Cream cheese, red pepper aioli & pico de gallo – 7

➤ **Bahn Mi:** Cilantro, cucumber, sriracha aioli, pickled jalapeno & carrots – 7

➤ **Jalapeno:** Jalapeno, jalapeno aioli, sauerkraut, cheddar & jack – 7

Above items are discounted (\$1 small, \$1.5 medium, & \$2 large) during Hoppy Hour

Hoppy Hour = Daily 3:00 – 6:00pm & all day Monday

Late Night Hoppy Hour = Sun – Wed 9:30 – 11:00pm & Thu – Sat 10:30 – midnight

House Fries *or* Kettle Chips

Small – 4.5 Medium – 7 Large – 10

Loaded – 3 or Garlic Parmesan – 1

House Salad

Classic Caesar or Mixed greens

Appetizer – 6 Regular – 8.5 Large – 11.5

Soup Du Jour

Two house made soups offered daily

Choice of cup or bowl – 4/6

Soup & House Salad combo – 9/11

Cole Slaw

Cabbage, green apple, golden raisins, carrot

Side – 4 To Share – 8

Curried Cous Cous

Dried cranberries, mango, green onions

Side – 4 To Share – 8

Black Beans

Side – 4 To Share – 8

Cilantro-Lime Rice

Side – 4 To Share – 8

Sautéed Veggies

Seasonal selection, garlic, olive oil

Side – 5 To Share – 10

Sriracha Cashews

House roasted, sriracha-sesame cashews

Side – 5 To Share – 10

Carrots & Celery

Blue cheese dressing

Side – 4 To Share – 8

Side of Dips

Red pepper aioli, jalapeno aioli, bacon aioli, ranch – 2



Pub Plates

Ribs & Chips

Spicy BBQ sauce, fries – 15/24

Burrito

Flour tortilla, black beans, white rice, melted cheese, salsa verde, tortilla chips – 10

Add chicken, sliced sirloin, ground bison, prawns, or carnitas – 4.5

Fish & Chips

Cod, fries, tartar sauce – 12

Grilled Salmon

Grilled, smoked sugar marinated, sockeye salmon filet, sautéed seasonal pesto vegetables – 15

“Knowledge speaks, but wisdom listens.” – Jimi Hendrix



Salads

Add chicken, prawns or sliced sirloin to any salad or pasta for – 4.5 or

Add grilled bistro steak or salmon to any salad or pasta for – 6 or

Get any salad as a wrap in a spinach tortilla – 2

Steak Salad

Mixed greens, red onion, dried cranberries, blue cheese crumbles, heirloom cherry tomato, grilled bistro steak, garlic basil vinaigrette – 10/14.5

Ahi Poke Bowl

Yellowfin poke, rice, cucumber, cabbage, edamame, avocado, carrot, green onion, sriracha aioli drizzle – 11/15.5

Sockeye Salmon

Baby spinach blend, heirloom cherry tomato, feta, & citrus lime vinaigrette – 11/15.5

Asian-zing Chicken

Mixed greens, sriracha cashews, edamame, avocado, red cabbage, carrot, cucumber, sesame seeds & Asian-zing dressing – 9.5/14

Hoppy Chopped

Romaine, tomato, bacon, cheddar, jack, green onion, sunflower seeds, raisins, egg, croutons & choice of dressing – 9/13.5

Dressings - *Ranch, Bleu Cheese, Garlic Basil Vinaigrette, Asian-zing, Caesar, 1,000 Island, Citrus Vinaigrette, or Oil & Vinegar*

“Life is really simple, but we insist on making it complicated.” – Confucius



Sandwiches

Tuna Salad

MSC certified Skip Jack tuna salad, tomato and lettuce on toasted wheat – 5/9

Mediterranean Grilled Cheese

Grilled sourdough, melted mozzarella and feta cheeses, sliced tomato, black olives, red onion, sautéed garlic, spinach, and basil – 9

Reuben

Corned beef, Swiss, sauerkraut, 1000 island on grilled marble rye – 11

Chicken Pita

Jalapeno aioli, mixed greens, diced chicken breast, tomato, green onions, jack, cheddar, olive in a wheat pita – 10

Steak Sandwich

Bistro steak, mixed greens, sriracha aioli on garlic buttered ciabatta – 11

Pulled Pork

Pulled pork, BBQ sauce, fresh jalapenos, cole slaw on a toasted Hawaiian bun – 11

Philly Cheese

Sliced sirloin, bell pepper, onion, provolone on French baguette – 11

You may substitute sliced chicken breast or diced portabella mushrooms for sirloin

Gouda Club

Turkey, bacon, tomato, lettuce, gouda, jalapeno aioli on toasted sourdough – 11

Hoppy Burger

Signature red pepper aioli, lettuce, tomato, pickle on a Hawaiian roll – 10

Veggie – 1/4 lb vegan burger

Turkey – 1/3 lb ground turkey

Bison – 1/3 lb iron rich Bison

Beef – 1/2 lb freshly ground Angus

Each additional item is \$1 (unless otherwise noted) & may be added to other items also

Jack Cheese

Cheddar Cheese

Pepper Jack Cheese

Swiss Cheese

Gouda Cheese

Bleu Cheese Crumbles

Provolone Cheese

Red Onion – 0.5

Roasted Pepper – 0.5

Mushrooms – 1.5

Jalapeno Peppers – 0.5

Cajun Spices – 0.5

Avocado – 2

'Black & Bleu' – 1.5

Bacon (2) – 2.5

Extra Patty – 5

A recommended 18% gratuity is added to parties of 8 or more, and they will receive one check.

While payment of gratuity is not mandatory, it is appreciated.



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NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.