



Appetizers & Accompaniments

Jalapeno Poppers

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

Small – 4.5 Medium – 8 Large – 12

Fried Chicken Slider

Nashville seasoned, lettuce, pickle, spicy aioli on a toasted slider bun – 5

Carnitas Potato 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 onions, olives, black 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

Tacos

- **Ahi Poke:** cabbage, cilantro, sprouts, Yuzu aioli – 5
- **Carnitas:** cilantro, white onion, salsa verde, queso fresco – 5
- **Portabella or Carne Asada:** lettuce, pico de gallo, queso fresco – 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

Deviled Eggs

Ask your server about our currently featured recipe – 5

Bruschetta

- **Smoked Salmon:** Cucumber, cream cheese spread, capers, red onion
- **Caprese:** Heirloom cherry tomatoes, fresh mozzarella, basil, balsamic glaze

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

Blackened Ahi

Cayenne pepper & peppercorn seared yellowfin tuna, wasabi slaw – 12

Tuna Cakes

Jalapeno, cilantro & lemon tuna cakes over mixed greens with Yuzu aioli drizzle

Small – 6 Medium – 11.5 Large – 17.5

Items on this page 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

← This logo indicates the items that are available during Late Night Hoppy Hour



House Salad

Classic Caesar or Mixed greens

Appetizer – 6 Regular – 8.5 Large – 11.5

House Fries *or* Kettle Chips

Small – 4.5 Medium – 7 Large – 10

Loaded – 3 *or* Garlic & Parmesan – 1

Cole Slaw

Cabbage, green apple, golden raisins, carrot

Side – 4 To Share – 8

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

Soup Du Jour

Two house made soups offered daily.

Choice of cup or bowl – 4/6

Soup & House Salad combo – 9/11

Curried Cous Cous

Dried cranberries, mango, green onions

Side – 4 To Share – 8

Mashed Potatoes

Skin-on, cheddar cheese

Side – 4 To Share – 8

Cilantro-Lime Rice

Side – 4 To Share – 8

Black Beans

Side – 4 To Share – 8

Sautéed Veggies

Seasonal selection, garlic, olive oil

Side – 5 To Share – 10

Baked Potato

Available after 4:30 – 4



Salads

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

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

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

Steak Salad

Mixed greens, red onion, dried cranberries, bleu 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*



Pastas

Fettuccine Creole

Andouille sausage, chicken, bell peppers, onions, spicy cream sauce – 16

Mushroom Ravioli

Baby spinach, heirloom cherry tomato, sliced portabella mushrooms, walnuts, basil pesto, parmesan – 13

Chicken Piccata

Chicken breast, artichoke hearts, and capers in a white wine, lemon butter sauce over spaghetti – 15



Pub Plates

Ribs & Chips

Spicy BBQ sauce, fries – 15/24

Burrito

Flour tortilla, black beans, white rice, jack, cheddar, salsa verde, tortilla chips – 10
Add chicken, sliced sirloin, ground bison, prawns, or carnitas – 4.5

Thai Mahi Mahi

Thai coconut and red curry sauce over cilantro-lime rice – 16

Fish & Chips

Cod, fries, tartar sauce – 12

Bistro Steak

Pan-cooked bistro steak, red wine mushroom sauce, cheddar mashed potatoes – 16

Grilled Salmon

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

"A wise man is he who does not grieve for the things which he has not, but rejoices for those which he has." - Epictetus



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

Bison – 1/3 lb iron rich Bison

Turkey – 1/3 lb ground turkey

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

******* Pizza available after 4:30pm daily *******



Whole Grain Pizza

Pick from one of our 12" personal specialty pizzas listed below

***** Please allow extra time for us to craft your personal pie *****

Veggie

Portabella mushroom, sundried tomato, spinach, red onion, parmesan, garlic, virgin olive oil & balsamic reduction – 15

BBQ Chicken

Spicy BBQ sauce, chicken, green onion, bacon & pineapple – 16

Classic Combo

Marinara, pepperoni, italian sausage, mushroom, black olive & red onion – 17

Margherita

Fresh mozzarella, garlic, basil, tomato, parmesan & virgin olive oil – 14



Build Your Own Pizza

Hoppy Pizza 12" whole grain & shredded mozzarella – 13

Pick a Sauce

Spicy BBQ, Fresh Garlic & Virgin Olive Oil, Pesto, or Traditional Marinara

Choose some Meat - 1.5 each

Pepperoni	Grilled Chicken	Bacon	Andouille Sausage
	Italian Sausage	Ham	

Toppings – 1 each

Goat or Feta Cheese	Fresh Mozzarella	Pineapple	Portabella Mushrooms
Mixed Bell Peppers	Fresh Spinach	Sliced Tomato	Button Mushrooms

Additional Toppings - 0.5 each

Black Olives	Fresh Basil	Jalapeno Peppers	Diced Tomato
Fresh Garlic	Green Onion	Red Onion	Pepperoncini

"The hardest thing in life is to know which bridge to cross and which to burn." - Russell



Rules

- Separate Checks:** Parties of 8 or more will receive *only one* check, and a recommended 18% gratuity will *automatically* be added. While payment of gratuity is not mandatory, it is appreciated.
- Right to Refuse Service:** We reserve the right to refuse service to anyone regardless of gender, religion, age, physical condition, physical size, who you know, who you are, or who you think you are!
- Splits:** Most items may be split, some for an additional charge, and some may not be split. *Split orders must be cooked the same.*
- Wine Bottles:** To ensure quality control, all wine bottles will be opened at the bar. Corkage fee is - 15.
- Open Tabs:** Customers who give the bartender their credit cards, and forget to close out their tabs will be subject to a 20% gratuity added to the tab.
- Find Us & Follow Us:**
- Instagram - [instagram.com/HoppyBrewing](https://www.instagram.com/HoppyBrewing)
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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.