



Appetizers & Accompaniments

Zucchini Chips

Panko crusted, deep fried, pesto aioli
Small – 5 Medium – 9.5 Large – 14.5

Beer Cheese Fries

House fries, bacon crumbles, Golden Nugget Cream Ale beer cheese sauce, fried egg, green onions - 12

Hoppy Nachos

Tortilla chips, cheddar & jack, pico de gallo, green onions, olives, black beans, salsa, sour cream – 11.5

Add crumbled bacon – 2.5

Add chicken, sirloin, bison, or carnitas – 4.5

Fried Calamari

Lightly seasoned, cocktail sauce, red pepper aioli, lemon wedge

Small – 6.5 Medium – 12 Large – 18

Monthly Slider

Ask your server about this month's featured slider – 5 ea.

Blackened Ahi

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

Jalapeno Poppers

Fresh jalapenos, cream cheese, green onions, jack, cheddar & bacon aioli

Small – 4.5 Medium – 8 Large – 12

Hoppy Wings

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

Small – 5 Medium – 9.5 Large – 14.5

Bruschetta

➤ **Smoked Salmon:** Cucumber, dill 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

➤ **BBQ:** Cheddar & jack, bacon bits, red onion, BBQ sauce – 7

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

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

➤ **Beer Cheese:** Red onions, sauerkraut, Golden Nugget Cream Ale beer cheese sauce – 7

All items on this page are discounted

(\$1 off small, \$1.5 off medium, & \$2 off 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 – 5 To Share – 9

Sriracha Cashews

House roasted, sriracha-sesame cashews

Side – 5 To Share – 9

Carrots & Celery

Bleu cheese dressing

Side – 4 To Share – 7

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

Charred Corn Salad

Corn, avocado, black beans, jalapenos, tomato, cilantro, seasoning, lime juice

Side – 5 To Share – 9

Mashed Potatoes

Skin-on, cheddar cheese
Side – 5 To Share – 9

Cilantro-Lime Rice

Side – 5 To Share – 9

Black Beans

Side – 5 To Share – 9

Sautéed Veggies

Seasonal selection, garlic, olive oil

Side – 6 To Share – 11

Beer Cheese Sauce

Golden Nugget Cream Ale, cheddar & jack – 2

“There’s a crack in everything, that’s how the light gets in”

- Leonard Cohen



Salads

Add chicken, prawns, or sliced sirloin to any salad or pasta – 4.5 or
Add grilled bistro steak or salmon fillet to any salad or pasta – 6 or
Turn any regular size salad into a wrap with either fries or chips for the price of a large salad!

Hoppy Chopped

Romaine, tomato, bacon, cheddar & jack, green onion, sunflower seeds, golden raisins, hard-boiled egg, croutons, choice of dressing – 9.5/14 (reg/lg)
Dressings - *Ranch, Bleu Cheese, Garlic Basil Vinaigrette, Asian-zing, Caesar, 1,000 Island, or Oil & Vinegar*

Steak Salad

Grilled bistro steak, mixed greens, red onion, dried cranberries, bleu cheese crumbles, heirloom cherry tomato, garlic basil vinaigrette – 10.5/15

Blackened Ahi Salad

Blackened and seared-rare Yellowfin tuna, mixed greens, heirloom cherry tomatoes, cucumber slices, sesame seeds, garlic basil vinaigrette – 12/16.5

Chicken Bahn Mi

Spiced chicken breast, mixed greens, fresh cilantro, cucumber, quick-pickled carrots, onion, and jalapenos, sriracha aioli – 10/14.5

Asian-zing Chicken

Grilled chicken breast, mixed greens, sriracha cashews, edamame, avocado, red cabbage, carrot, cucumber, sesame seeds, Asian-zing dressing – 10/14.5

Pastas

Add chicken, prawns, or sliced sirloin – 4.5 or
Add grilled bistro steak or salmon fillet – 6

Pesto Primavera

Fresh corn, zucchini, heirloom cherry tomatoes, and fresh mozzarella tossed in pesto sauce over penne – 12

Spicy Steak Fettuccine

Sliced bistro steak, sundried tomatoes, onions, and asparagus in a spicy cream sauce over fettuccine – 16

Salmon Spaghetti

Fresh asparagus and diced salmon sautéed in a white wine, lemon, and garlic butter sauce over spaghetti topped with parmesan – 17

Entrees

Fish & Chips

Beer battered cod, house fries, tartar sauce – 14

Burrito

Flour tortilla, black beans, white rice, cheddar & jack, salsa verde, tortilla chips, salsa – 12
Add chicken, sliced sirloin, ground bison, prawns, or carnitas – 4.5

Bistro Steak

Grilled and sliced bistro steak, chimichurri sauce, charred corn salad – 16

Ribs & Chips

Half or full rack. Spicy BBQ sauce, house fries – 16/26

Fish Tacos

Corn tortillas, blackened snapper, chimichurri, cabbage, sriracha aioli, tortilla chips, salsa – 14

Chili Garlic Salmon

Sautéed salmon fillet, chili garlic-soy sauce, white rice, asparagus spears – 18

“There is no exercise better for the heart than reaching down and lifting people up.” – John Holmes



Sandwiches

All sandwiches are served with either French fries or kettle chips made from fresh, never-frozen, hand-cut Kennebec potatoes.

You may substitute other sides for an additional charge.

Salmon BLT

Grilled salmon, bacon, lettuce, tomato, red pepper aioli on toasted ciabatta – 16

Pesto Grilled Cheese

Avocado, sliced tomato, mozzarella, jack, basil pesto sauce on grilled wheat – 12

Reuben

Corned beef, Swiss, sauerkraut, 1000 island on grilled marble rye – 15

Chicken Pita

Diced chicken breast, mixed greens, diced tomato, green onions, cheddar & jack, black olive in a wheat pita – 14

Steak Sandwich

Bistro steak, mixed greens, sriracha aioli on garlic buttered ciabatta – 15

Cuban Grilled Cheese

Pulled pork, sliced ham, jack, yellow mustard, pickle slices on grilled sourdough – 14

Philly Cheese

Sliced sirloin, bell pepper, onion, provolone on French baguette – 15

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

Gouda Club

Turkey, bacon, gouda, tomato, lettuce, jalapeno aioli on toasted sourdough – 15

Hoppy Burger

Signature red pepper aioli, lettuce, tomato, pickle on a toasted roll – 14

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

Whole Grain Pizza

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

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

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

Veggie

Pesto sauce, portabella mushroom, diced tomato, spinach, red onion – 16

BBQ Chicken

Spicy BBQ sauce, chicken, green onion, bacon & pineapple – 17

Classic Combo

Marinara, pepperoni, Italian sausage, mushroom, black olive & red onion – 18

Margherita

Fresh mozzarella, garlic, basil, tomato, parmesan & virgin olive oil – 15



Build Your Own Pizza

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

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 - 2 each

Pepperoni	Grilled Chicken	Bacon	Andouille Sausage
	Italian Sausage	Ham	

Toppings – 1 each

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

“Kind words can be short and easy to speak, but their echoes are endless.” – Mother Teresa

Important Information

- 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
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Google+ -	plus.google.com/+HoppyBrewingCompany
YouTube -	youtube.com/hoppybeertube



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.