



# SUMMER DAILY FEATURES (CONT)

Served Daily Sun-Wed from 11am-9:00pm & Thu-Sat from 11am-10:00pm  
(Excluding Weekends & Monday Holidays during Brunch service)

## Salads – grass & stuff

- Chopped** – Local Mixed Greens, Hard-Boiled Egg, Bacon, Heirloom Cherry Tomatoes, Bleu Cheese, Pickled Red Onions, Black Beans, Ranch dressing – 10/13
- Strawberry Fields** – Local Mixed Greens, Strawberries, Goat Cheese, Candied Pecans, Mandarin Orange, Poppy Seed Vinaigrette – 13/16
- Caprese** – Local Heirloom Tomatoes, Fresh Mozzarella, Basil Aioli, Microgreens, Extra Virgin Olive Oil, Balsamic Glaze – 10/13
- Watermelon Feta** – Watermelon, Cucumber, Feta Cheese, Red Onion, Mint, White Balsamic Vinaigrette – 12/15
- ++ Ahi Poke Bowl** – Raw, Diced Yellowfin Tuna in Ginger-Soy Sauce, Jasmine Rice, Cucumber, Red Cabbage, Edamame, Avocado, Carrot, Scallions, Sriracha Aioli Drizzle – 15/18

## Sandwiches – things between bread

*(These items come with House Fries or Kettle Chips)*

*(You may substitute other sides for an additional charge)*

- ++ Build a Railyard Burger** - Half pound of fresh ground Angus, Choice of Cheese, Butter Lettuce, Tomato, Red Onion, Dill Pickle, Signature Red Pepper Aioli on a Toasted Brioche Roll – 15
- ++ West Coast Philly** - Sliced Sirloin or Chicken Breast, Bell Pepper, Onion, Provolone on French Baguette - 15
- Smokestack Reuben** - Pastrami, Swiss, Sauerkraut, Pickle, 1000 Island on Grilled Marble Rye - 15
- Turkey Club** – Applewood Smoked Bacon, Butter Lettuce, Tomato, Avocado Aioli, Focaccia - 15
- Fried Chicken** – Dill Pickles, Cabbage Slaw, Sriracha Aioli, Brioche Bun - 15

## Entrées – some tools needed

- ++ Bistro Filet** – 8oz Angus, Twice Baked Potato, Grilled Asparagus, Peppercorn Cream Sauce - 24
- Smoked Beef Brisket** – 10oz Angus, Twice Baked Potato, Grilled Asparagus, Cider BBQ Sauce - 28
- Pan Seared Mahi Mahi** – Cilantro Lime Jasmine Rice, Mango-Pineapple Salsa - 21
- Pork Porterhouse** – Fingerling Potatoes, Cherry Tomatoes, Asparagus, Pearl Onions, Pan Jus - 26
- Fish & Chips** – House Beer Battered Cod, Cabbage Slaw, House Fries, Tartar Sauce, Grilled Lemon - 17
- Ginger Garlic Chicken** – Leg-Thigh Quarters, Yogurt Marinade, Cilantro Lime Jasmine Rice - 18
- Shrimp Diablo** – Linguini Pasta, Spicy Tomato Sauce, Spinach, Basil, Focaccia Garlic Bread - 16

## Desserts – sugar and spice

- Stone Fruit Tart** – Vanilla Ice Cream - 8
- Key Lime Cheesecake** – House Whipped Cream, Lime Zest - 8
- Smores Pudding** – Marshmallow Fluff, Graham Cracker - 8

## Kids – little mini-me meals

- PB & J** – Creamy Peanut Butter and Jelly Sandwich - 6
- Alfredo** – Grilled Chicken, Béchamel Cheese Blend, Ditalini Pasta - 8
- Spaghetti-O's** – Ditalini Pasta, Tomato Sauce - 6
- Cheeseburger** – Meat & Cheese - 8

**Pizza** – Cheese or Pepperoni - 8

- Grilled Cheese** – Sourdough, Cheddar & Provolone - 7

## Sides - 5

- |                     |                  |                  |
|---------------------|------------------|------------------|
| Soup du Jour        | French Fries     | Kettle Chips     |
| Cole Slaw           | Seasonal Salad   | Carrots & Celery |
| Fingerling Potatoes | Seasonal Veggies | Fresh Fruit      |

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916.451.HOPPY (4677) – Reservations or Catering & Events

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"The man who does not read good books has no advantage over the man who can't read them." - Mark Twain

"They always say time changes things, but you actually have to change them yourself." - Andy Warhol

more food