



WINTER 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

GF **Chopped** - Local Mixed Greens, Hard-Boiled Egg, Bacon, Heirloom Cherry Tomatoes, Bleu Cheese, Pickled Red Onions, Black Beans, Ranch dressing - 11/14

V **GF** **Beet** - Red & Yellow Beets, Mandarin Orange, Goat Cheese, Microgreens, Pistachios, Lemon Vinaigrette - 12/15

V **GF** **Apple Endive** - Watercress, Bleu Cheese Crumbles, Candied Pecans, White Wine Vinaigrette - 12/15

V **Caesar** - Romaine, Focaccia Croutons, Parmesan Cheese, Caesar Dressing - 13/16

tt **Ahi Poke Bowl** - Raw, Diced Yellowfin Tuna in Ginger-Soy Sauce, Cucumber, Red Cabbage, Edamame, Avocado, Carrot, Scallions, Sesame Seeds, 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)

tt **Build a Railyard Burger** - Half pound of fresh ground Angus (*or Impossible Burger +2*), Choice of Cheese, Butter Lettuce, Tomato, Red Onion, Dill Pickle, Signature Red Pepper Aioli on a Toasted Brioche Bun - 16

tt **West Coast Philly** - Sliced Sirloin or Chicken Breast, Bell Pepper, Onion, Provolone on a Toasted French Roll - 16

Smokestack Reuben - Pastrami, Swiss, Sauerkraut, Pickle, 1000 Island on Toasted Marble Rye - 16

Italian Sub - Salami, Prosciutto, Pepperoni, Romaine Lettuce, Tomato, Red Onion, Pepperoncini, Red Wine Vinaigrette, on a Toasted French Roll - 16

Fried Chicken - Chicken Thigh, Dill Pickles, Cabbage Slaw, Sriracha Aioli, on a Toasted Brioche Bun - 16

Entrees - some tools needed

GF **tt** **Top Sirloin Baseball Cut** - 10 oz Angus Top Sirloin, Grilled to Order, Mashed Red Potatoes, Seasonal Vegetables, Garlic Herb Butter - 34

Braised Bison Short Rib - Braised in Hoppy's Amber Ale, Mashed Red Potatoes, Seasonal Vegetables, Pan Gravy - 28

GF **Pan Seared Salmon** - Atlantic Salmon, Artichoke Puree, Sautéed Swiss Chard, Pistachio Gremolata - 28

GF **Roasted Pork Chop** - 10 oz Bone-in Pork Chop, Mashed Red Potatoes, Fried Brussel Sprouts, Maple Honey Glaze - 24

Chicken Parmesan - Pan Fried Chicken Breast, Marinara, Fresh Mozzarella, Basil, Seasonal Vegetables - 22

Fish & Chips - House Beer Battered Cod, Cabbage Slaw, House Fries, Tartar Sauce, Grilled Lemon - 18

Fettuccine Alfredo - Parmesan Cream Sauce, Spinach, Cherry Tomatoes, Garlic Bread - 19 Chicken or Shrimp - 23

Desserts - sugar and spice

V **Apple Pie Cheesecake** - Fresh Whipped Cream, Caramel Sauce - 8

V **Berry Bread Pudding** - Creme Anglaise - 8

V **Chocolate Chip Pizookie** - Vanilla Bean Ice Cream - 8

Kids - little mini-me meals

V **PB & Jelly** - Peanut Butter, House Jelly, Fries or Fruit - 6

V **Mini Balls of Mac** - Panko coated Macaroni with House Cheese Sauce, Fries or Fruit - 8

Chicken Tenders - Ranch, Fries or Fruit - 6

Cheeseburger - Meat & Cheese, Fries or Fruit - 8

Pizza - Cheese or Pepperoni - 8

Grilled Cheese - Sourdough, Cheddar & Provolone, Fries or Fruit - 7

Sides - 5

Soup du Jour
Cabbage Slaw
Mashed Potatoes

French Fries
Seasonal Salad
Seasonal Veggies

Kettle Chips
Carrots & Celery
Fresh Fruit

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"Everybody's got to believe in something. I believe I'll have another beer." ~ W.C. Fields

"The hard part about being a bartender is figuring out who is drunk and who is just stupid." ~ Richard Braunschtein

more food