



WINTER DAILY FEATURES (CONT)

Served Daily Sun-Wed from 11:30am-9:00pm & Thu-Sat from 11:30am-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 - 12/15

V **GF** **Farm Greens** - Mixed Greens, Heirloom Cherry Tomatoes, Herb Mix, Carrots, Celery, Asparagus, Parmesan Tuiles, Red Wine Vinaigrette - 12/15

Caesar - Romaine Hearts, Anchovies, Six-Minute Egg, Sourdough Garlic Croutons, Sliced Parmesan, Caesar Dressing - 14/17

Add Grilled Chicken, Sautéed Shrimp, Sliced Sirloin, or Smoked Salmon +4

Ahi Poke Bowl - Raw, Diced Yellowfin Tuna in Ginger-Soy Sauce, Sweet Sticky White Rice, Edamame, Avocado, Bean Sprouts, Seaweed Scallions, Sesame Seeds, Micro Cilantro, 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

V **Veggie-Wedgie** - Oven Roasted Sweet Potato, Grilled & Marinated Red Onion, Goat Cheese Spread, Arugula, Toasted Pistachios, on warm Focaccia - 16

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

Choice of Buffalo, Hot Buffalo, BBQ, or Spicy BBQ sauce

Entrees - some tools needed

GF **tt** **Prime NY Steak** - 10 oz Stock Yards Angus, Grilled to Order, topped with Bleu Cheese Mustard Butter, Garlic Mashed Red Potatoes, seasonal Grilled Vegetables - 38

GF **Smoked Brisket** - Dry-rubbed 10 oz sliced Stock Yards Angus, Black Bean Chili, Deep-fried Brussels Sprouts with Spicy Honey, Lime Zest - 34

Bison Short Ribs - Durham Ranch Bison Braised in Hoppy's Amber Ale, Garlic Mashed Red Potatoes, Seasonal Vegetables, Au Jus Pan Gravy - 32

GF **Pan Seared Salmon** - 6 oz Atlantic Salmon, Cilantro Chimichurri, Couscous, Baby Carrots - 32

Grilled Pork Chop - 10 oz Bone-in Berkshire Pork Chop grilled to order, Mashed Red Potatoes with Au Jus Gravy, Deep-fried Brussels Sprouts Spicy Honey, Lime Zest - 28

Fish & Chips - 6oz House Beer Battered Cod, Cabbage Slaw, House Fries, Tartar Sauce, Grilled Lemon - 19

V **"Spaghetti"** - Angel Hair Pasta and Spicy Marinara Sauce, Garlic Bread - 18
Add Grilled Chicken, Sautéed Shrimp, Sliced Sirloin, or Smoked Salmon +4

Desserts - sugar and spice

V **Mixed Berry Cheesecake** - New York Style Cheesecake with a warm Mixed Berry Compote - 8

V **Arroz Con Leche** - Bowl of warm Rice Pudding topped with Cinnamon - 8

V **Chocolate Chip Pizookie** - Warm with a scoop of Vanilla Bean Ice Cream - 8

Kids - little mini-me meals

V **PB & Jelly** - Peanut Butter, House Jelly, Fries or Fruit - 7

V **Mini Spaghetti** - Pasta, Marinara, Buttered Bread - 7

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

V **Cup of Mac** - Macaroni with House Cheese Sauce, Panko Breadcrumbs, Fries or Fruit - 8

Chicken Tenders - Ranch, Fries or Fruit - 8

Cheeseburger - Meat & Cheese, Fries or Fruit - 8

Pizza - 6" Cheese or Pepperoni - 8

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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JAN-21

"If you're not failing every now and again, it's a sign you're not doing anything very innovative." - Woody Allen

"The greatest mistake you can make in life is to be continually fearing you will make one." - Elbert Hubbard

more food