

MEET THE LOCALS

16 Oz Pint Glass

Civil Life, Brown [6.5]
4.8% ABV

Old Bakery Brewery,
English Style Porter [6.5]
5.6% ABV

Schlaflly Flagship, Pale Ale [5.5]
4.4% ABV

Urban Chestnut Zwickel, Lager [6]
5.2% ABV

Urban Chestnut Schnickelfritz, Weissbier [6]
4.8% ABV

Big Muddy, Saluki Dunkeldog [6.5]
5.4% ABV

4204 Brewing, Pecan Brown [6.5]
5.9% ABV

12 Oz Belgium Tulip Glass

4 Hands Divided Sky IPA,
American IPA [6.5]
6.5% ABV

Mother's Lil' Helper American IPA [6]
7% ABV

Craft Beer of the Day, Ask Us [6.5]

WORLDWIDE

16 Oz Pint Glass

Strongbow, Apple Cider [6.5]
5.3% ABV

Peroni, Italian Lager [6.5]
4.7% ABV

Modelo Especial, Mexican Lager [5.5]
4.4% ABV

Paulaner, German Hefe-Weizen [6.5]
5.5% ABV

AMERICAN

16 Oz Pint Glass

Abita Purple Haze, Raspberry Lager [7.5]
4.2%

Alaskan, Amber Ale [6.5]
5.3 ABV

Lagunitas, IPA [7]
6.2% ABV

Big Sky Moose Drool, Brown Ale [6.5]
5.1% ABV

5 Lizard, Passion-Fruit Wheat [7.5]
4.3% ABV

Avery White Rascal, Wheat [7.5]
5.6% ABV

Dogfish Head 60 Minute, IPA [6.5]
6.0% ABV

Leinenkugel Seasonal, Ask Us! [6]

Blue Moon, Belgian Style Wheat Ale [5.5]
5.4% ABV

Deschutes Mirror Pond, American Pale Ale [6.5]
4% ABV

Oskar Blues Momma's Little Yella Pills, Pilsner [6.5]
5.4% ABV

Stag... Because we like it. [4]
5.2% ABV

12 Oz Belgium Tulip Glass

Stone Fear Movie Lions, Double IPA [8]
8.5% ABV

Boulevard Bourbon Barrel Quad, Belgian Quadrupel [8]
11.8% ABV

Boulevard Tank 7, Saison/Ale [6.5]
8.5% ABV

Ballast Point, Grapefruit Sculpin IPA [7.5]
7.0% ABV

Left Hand Nitro, Milk Stout [7.5]
6.0% ABV

Firestone Walker, Union Jack IPA [7]
7.5% ABV

BOTTLE & CAN LIST \$4 - \$6

Bud, Bud Light, Michelob Ultra, Coors Light, Miller Lite, Heineken, Amstel Light, Corona, Dos Equis, Angry Orchard, Guinness Cans, Sweetwater 420, Sam Adams, Dale's Pale Ale, Newcastle, Redds Apple, Goose Island 312, New Belgium Fat Tire, O'Fallon 5-Day IPA, Shiner Bock, Revolution Anti-Hero IPA

SOUTHERN BITES



DEVILED EGGS[6]

A half-dozen fresh deviled eggs done in two different styles; classic and bacon. Perfect for the table to share.

FRIED GREEN TOMATOES[7]

Fresh, green vine tomatoes, breaded in cornmeal, fried to a crisp perfection, and served with pickled jalapeños, and garlic ranch. Served Hot.

PRETZEL BITES[8]

House-made pretzels with a five-cheese craft beer sauce.

FRIED PICKLES [6]

Crunchy pickles breaded in cornmeal and fried crispy brown. Served with garlic ranch dressing.

BACON WRAPPED SHRIMP [10]

Bacon wrapped shrimp cooked in our wood-fired oven served with pineapple and chile glaze.

MINI CHICKEN & WAFFLES [8]

Four mini waffles, topped with waffle-battered chicken tenders and served with chipotle-maple syrup and pecans.

WAFFLED CHICKEN TENDERS [8]

White meat chicken tenderloins dipped in waffle batter and fried crispy. Served with house-made honey mustard dipping sauce.

STUFFED PIG [7]

Potato skins stuffed with pulled pork, crisp bacon, andouille sausage, and cheddar cheese. Finished with cilantro cream.

FRIED OKRA [6]

Crispy fried cornmeal-battered okra, served with house made garlic ranch dipping sauce.

SMOKED WINGS [6 for 8] [12 for 12]

Dry-rubbed, smoked, and flash-fried to a crispy perfection before being tossed in your favorite sauce: Buffalo-Habañero, Blueberry-Chipotle, BBQ, or Carolina Mustard. Best overall wing winner at Wingfest.

LOADED TWISTED & NACHOS

TWISTED PIG [7]

A heap of twister fries topped with pulled pork, crisp bacon, and our five cheese sauce. Drizzled with BBQ sauce.

TWISTED CHICKEN [7]

A heap of twister fries topped with chipotle chicken, crisp bacon, and our five cheese sauce. Drizzled with BBQ sauce.

TWISTED ORIGINAL [9]

A heap of twister fries topped with burnt ends, crisp bacon, and our five cheese sauce. Drizzled with BBQ sauce.

ADOBO SMOKED PORK NACHOS [8]

Stacked tortillas piled with adobo-smoked pork, five-cheese sauce, fresh salsa, iceberg lettuce, guacamole, house-pickled jalapeños, and drizzled in our signature BBQ and cilantro cream sauces.

CHIPOTLE CHICKEN NACHOS [8]

Stacked tortillas piled high with chipotle chicken, our five cheese sauce, fresh salsa, guacamole, pickled jalapeños, and finished with BBQ sauce and cilantro cream.

VEGETARIAN NACHOS [7]

Crisp tortillas topped with five-cheese sauce, lettuce, salsa, guacamole, black beans, jalapeños, corn, pickled cabbage, onions, and a dollop of sour cream.



BETWEEN THE BREAD



Served with One Side.

CLASSIC PULLED PORK [9]

Smoked-adobo pork on a brioche bun, topped with creamy coleslaw, and drizzled with our signature BBQ sauce.

PEPPERED TURKEY BBQ [10]

Smoked, pepper-crust turkey, with fresh lettuce, tomato, and onion, on a brioche bun, drizzled in our signature BBQ sauce.

BRISKET SANDWICH [11]

Smoked-Hereford brisket stacked on a brioche roll, with fresh lettuce, tomato, onion and drizzled with our signature BBQ sauce.

PIG & EGG SANDWICH [10]

Smoked, pulled-pork and thick bacon, layered on a brioche bun; topped with fried egg and spicy aioli.

COD PO'BOY [10]

A fresh baguette filled with wild-caught cod, fried and served with creamy slaw, fresh tomato, onion, crispy lettuce, and cilantro cream.

CHIPOTLE CHICKEN [10]

Marinated-chicken breast, grilled to perfection and served on a brioche bun, with crispy lettuce, pickled jalapeños, tomato, fresh salsa, house-made guacamole, and drizzled in cilantro cream.

THE CLUB [10]

Smoked, pepper-crust turkey, crispy bacon, smoked Gouda, fresh lettuce, and tomato. Served traditionally on country white toast with whipped mayo.

HOP HOUSE SANDWICH [11]

Our signature sandwich offers the best of our smokehouse, with brisket, peppered turkey, adobo pork piled high on a brioche bun, with fresh lettuce, onion, tomato served with a side of Carolina mustard.

SHRIMP PO'BOY [14]

A fresh baguette, stuffed with spicy-fried shrimp, red cabbage slaw, fresh tomato, onion, crispy lettuce, and cilantro cream.

COMMUNITY SIDES

You don't have to share, but your whole table will be glad if you do!

CRAFT BEER-BATTERED TWISTED FRIES [2.5]

BAKED BEANS [2.5]

PICKLE BEETS [3]

CREAMY COLESLAW [3]

FIVE CHEESE MAC & CHEESE [3]

SMASHED POTATOES WITH BEER & BACON GRAVY [3]

SMOKED GOUDA & GRITS [3.5]

JAMBALAYA [3]

VEGETABLE OF THE DAY [4]

FRIED BRUSSELS SPROUTS WITH CANDIED BACON [3]

FRESH SEASONAL FRUIT [3]

CUCUMBER TOMATO SALAD [3]



HEREFORD BURGERS

All burgers are two 5-ounce hand-crushed patties
Served with One Side.

CLASSIC DOUBLE TAVERN BURGER [9]

Lightly seasoned and grilled with American cheese and served with the works. Add bacon [1].

AVOCADO BURGER [10.5]

Pepper jack cheese, crispy bacon, fresh avocado, onion, fresh lettuce, and fresh tomato.

WHISTLE STOP BURGER [10.5]

Fried green tomatoes, fresh lettuce, cilantro cream, and melted pepper jack cheese.

CAROLINA BURGER [10.5]

Filed with adobo-smoked pork, sharp cheddar, our signature BBQ sauce, and served with the works and a side of creamy coleslaw.

SUNNY-SIDE BURGER [10]

Topped with crispy bacon and American cheese, and then finished with a fried egg.

SOUTHWEST BURGER [10]

Layered with grilled onion, poblano peppers. Topped with melted, pepper jack cheese, fresh salsa and drizzled in cilantro cream.

WILD MUSHROOM BURGER [10]

Grilled onions and a sautéed trio of Shiitake, Portobella and Button mushrooms, and covered in smoked Gouda.

BEALE STREET TACOS

Served with One Side.

ADOBO PORK TACOS [10]

Three flour tortillas filled with smoked pork, red cabbage slaw, pickled onion, black beans, and fresh lettuce. Drizzled with our signature BBQ and cilantro cream sauces.

FRIED AVOCADO TACOS [10]

Three flour tortillas filled with fried avocado, black beans, crisp lettuce, and topped with fresh salsa, and house-made guacamole.

CHIPOTLE CHICKEN TACOS [11]

Three flour tortillas filled with chipotle marinated grilled chicken, poblano peppers, red cabbage slaw, sharp cheddar, onion, tomato, house-made guacamole, cilantro cream and fresh salsa.

BAJA FISH TACOS [12]

Three flour tortillas filled with wild-caught cod, pineapple salsa, red cabbage slaw, pickled jalapeños, and drizzled with cilantro cream. Your choice of blackened or fried.

CRISPY SHRIMP TACOS [14]

Three flour tortillas filled with dynamite shrimp, pineapple salsa, red cabbage slaw, pickled jalapeños, and drizzled with cilantro cream. Your choice of blackened or fried.

BRISKET TACOS [13]

Three flour tortillas filled with smoked brisket, caramelized onions, poblano peppers, fresh salsa, black beans, pickled jalapeños, and cilantro cream.





CATERING MENU

1214 Central Park Drive
O'Fallon, IL 62269
618-726-2740

PARTY PACKS

Serves 20-25 People

CHICKEN PACK	[100]
32 pc Breast & Wing / Two Sides / Rolls	
PULLED PORK PACK	[120]
7 Pounds Pulled Pork / Two Sides / Rolls	
SMOKED TURKEY PACK	[130]
7 Pounds Smoked Turkey / Two Sides / Rolls	
BRISKET PACK	[150]
7 Pounds Brisket / Two Sides / Rolls	
CHICKEN AND MAC-N-CHEESE PACK	[110]
32 pcs Breast & Wing / Full Pan Mac-n-Cheese / Salad / Rolls	
CHICKEN AND SMOKED TURKEY PACK	[170]
32 pcs Breast & Wing / 7 Pounds Smoked Turkey / Two Sides / Rolls	
CHICKEN AND PULLED PORK	[160]
32 pc Breast & Wing / 7 Pound Pulled Pork / Two Sides / Rolls	
CHICKEN AND BRISKET PACK	[180]
32 pc Breast & Wing / 7 Pound Brisket / Two Sides / Rolls	

COMMUNITY SIDES

	SINGLE ORDER	PINT	QUART	HALF PAN	FULL PAN
TEXAS TWISTERS	[3]	[6]	[10]	[25]	[45]
TATOR TOTS	[3]	[6]	[10]	[25]	[45]
PICKLED BEETS	[3]	[6]	[10]	[25]	[45]
COLESLAW	[3]	[6]	[10]	[25]	[45]
SMASHED POTATOES AND GRAVY	[3]	[6]	[10]	[25]	[45]
GOUDA AND JALAPEÑO GRITS	[3]	[6]	[10]	[10]	[45]
GREEN BEANS WITH ONIONS & BACON	[3]	[6]	[10]	[25]	[45]
FRIED BRUSSEL SPROUTS	[4]	[8]	[12]	[30]	[60]
MAC-N-CHEESE	[4]	[8]	[12]	[30]	[60]

CRAFT COCKTAIL LIST

[6.50]

BLUEBERRY SMASH

This refreshing treat combines fresh blueberries muddled with citrus and mint, combined with Pearl Blueberry Vodka and subtle St. Germaine for a classic Georgia treat.

GINGER PEACH SWEET TEA

Pearl Peach Vodka and Domaine de Canton combined with peaches and iced tea to form this drink straight from the veranda on a southern plantation.

STRAWBERRY BASIL LEMONADE

The best thing to happen to lemonade since Arnold Palmer, this crisp cocktail combines fresh strawberries and basil with Pearl Strawberry Vodka and tart lemonade for a deliciously sweet and sour treat.

CLASSIC MINT JULEP

Every day is the Kentucky Derby with this powerful combination of Buffalo Trace Bourbon and fresh mint.

SOUTH OF TH BORDER

Our take on a Latin standard, with Exotico Tequila, Cointreau, honey habanero, fresh lime and sour mix.

COOL AS CUCUMBER

Stay cool and refreshed with this combination of Pearl Cucumber Vodka, basil, fresh cucumber, squeezed lime, and club soda.

MIKE'S HARD DAY

Are you celebrating the fact that you got through the whole day without resorting to violence? Good for you! You deserve this strong twist on a classic; hand crushed orange and cherry are dropped with bitters and sugar, and then topped with 100 Proof Midnight Moonshine and club soda.

WINE LIST



CANYON ROAD - WHITE ZINFANDEL	\$5.00	\$20.00
MUSSEL BAY - SAUVIGNON BLANC	\$7.00	\$28.00
LAGARIA - PINOT GRIGIO	\$6.50	\$24.00
DUCKHORN DECOY - CHARDONNAY		\$32.00
STORYPOINT - CHARDONNAY	\$6.00	\$24.00
KENDALL JACKSON - CHARDONNAY, 1/2 BOTTLE		\$15.00
KUNG FU GIRL - RIESLING	\$7.00	\$28.00
ELECTRA - MOSCATO	\$6.50	\$24.00
CATENA VISTA FLORES - MALBEC	\$6.50	\$28.00
THE CRUSHER - MERLOT	\$7.00	\$24.00
AYALON CABERNET SAUVIGNON	\$6.50	\$28.00
DYNAMITE - CABERNET SAUVIGNON		\$28.00
CYCLES GLADIATOR - PINOT NOIR	\$6.50	\$24.00
LA CREMA - PINOT NOIR		\$34.00
CAYMUS CONUNDRUM - RED BLEND		\$32.00
BLACK IN - RED BLEND	\$7.00	\$28.00
FREEMARK ABBEY - CABERNET SAUVIGNON		\$55.00
MASCHIO- PROSECCO 187M	\$8.00	

EARTH & SURF

Served with Your Choice of Two Sides

CHIPOTLE CHICKEN[14]

Chipotle-marinated grilled chicken, topped with fresh salsa, cilantro cream, pickled onion and jalapeño.

DOUBLE CHOPS[18]

Farm-raised, Frenched-pork chops; grilled and finished with a blueberry-chipotle sauce.

WILD CAUGHT SALMON[18]

Chipotle-marinated wild salmon, lightly grilled, topped with pineapple salsa & drizzled in Beurre Blanc.

SMOTHERED CHOPPED STEAK [14]

Cuts of rib eye and filet ground in-house, topped with wild mushrooms, onion, and bacon beer gravy.

SHRIMP AND GRITS[18]

Heaps of spicy sautéed shrimp and andouille sausage atop smoked Gouda and jalapeño grits. Drizzled in shrimp bisque.

CHIPOTLE MEATLOAF [13]

Onions, chilies and all-natural ground beef wrapped in bacon, topped with our signature BBQ sauce.

CENTER-CUT RIBEYE[24]

12 oz. marbled Hereford ribeye, seasoned lightly with sea salt and cracked pepper. Served with house-made mustard sauce.

FILET MIGNON 10 OZ [25]

USDA Choice, aged filet mignon, seasoned lightly with sea salt and cracked pepper. Served with house-made mustard sauce.

SMOKEHOUSE CLASSICS

Served with Your Choice of Two Sides

BABY BACK RIBS [HALF-15] [FULL-21]

Our meaty slabs of all natural pork are dry-rubbed and smoked in-house to a crispy, tender perfection before being finished on the grill with our signature BBQ sauce.

TEXAS BRISKET OR BURNT ENDS. . . . [15]

(WHILE IT LASTS) Certified Hereford brisket, dry-rubbed and smoked for twelve hours. Served with our signature BBQ sauce.

ADOBO-SMOKED PULLED PORK [10]

Our all natural pork shoulders are marinated, rubbed, and smoked for twelve hours to achieve this tender, juicy favorite. Served with our signature BBQ sauce.

PEPPER-CRUSTED SMOKED TURKEY . [14]

All-natural turkey breast rubbed with cracked pepper and seasonings, smoked, and topped with our signature BBQ sauce.

PICK TWO[16]

You're in charge; choose any two of your smokehouse favorites.

PICK THREE[18]

It will be easier if you tell us what you don't want; choose any three of your smokehouse favorites.

DYNAMITE FRIED

Served with Your Choice of Two Sides

DYNAMITE FRIED CHICKEN [15]

Half white chicken, marinated for 24 hours, rolled in our spiced-dynamite breading, and then pressure-fried to create our chicken's crispy crust and inconceivably juicy meat.

SPICY WILD COD [14]

Wild-caught Alaskan cod, beer-battered and coated in our dynamite breading.

CHICKEN AND WAFFLE..... [14]

A sweet and savory classic, with waffle-battered chicken tenderloins, pressure-fried crisp, and served over a hot waffle. Drizzled with maple syrup.

WAFFLE BATTERED TENDERS[14]

How about a heaping portion of our fresh chicken tenderloins, waffle-battered and pressure-fried.

SPICY GULF SHRIMP[18]

Jumbo gulf shrimp, beer-battered and coated in our dynamite-breading; fried to crispy perfection. Served with our spicy cocktail sauce.

DYNAMITE - FRIED CHICKEN FAMILY MEALS

All Chicken Family Meals are served with Two Sides & Rolls



	WINGS	WHITE	BREAST
6-PC FAMILY MEAL	16	20	30
8-PC FAMILY MEAL	20	24	34
12-PC FAMILY MEAL	30	35	44
16-PC FAMILY MEAL	36	41	51

HOP HOUSE FAVORITE FAMILY MEALS

CHICKEN AND MAC-N-CHEESE	[35]
8 pc Breast & Wing / Half Gallon Mac & Cheese / Salad / Rolls	
CHICKEN PULLED PORK MEAL	[40]
8 pc Breast & Wing / Two Pounds Pulled Pork / Two Sides / Rolls	
PULLED PORK FAMILY MEAL	[30]
Two Pounds of Pulled Pork / Two Sides / Rolls	
CHICKEN AND SMOKED TURKEY MEAL	[45]
8 pcs Breast & Wing / Two Pound Turkey / Two Sides / Rolls	
SMOKED TURKEY FAMILY MEAL	[35]
Two Pounds of Smoked Turkey / Two Sides / Rolls	
CHICKEN AND RIBS	[60]
8 pc Chicken / 2 Full Rack of Baby Back Ribs / Two Sides / Rolls	
FAMILY RIB MEAL	[50]
2 Full Rack of Baby Back Ribs / Two Sides / Rolls	
CHICKEN AND BRISKET	[50]
8 pcs Breast & Wing / Two Pounds of Brisket / Two Sides / Rolls	
BRISKET FAMILY MEAL	[40]
Two Pounds of Brisket / Two Sides / Rolls	
DYNAMITE - FRIED CHICKEN	BREAST [3] ... WING [1.50]
PULLED PORK	6.00 / HALF POUND
SMOKED TURKEY	7.00 / HALF POUND
BRISKET	8.00 / HALF POUND
FULL RACK OF RIBS20 EACH

EXPRESS LUNCH MENU

Served Monday-Friday 11am to 4pm - Menu Available to Seniors All Day

SOUP AND SALAD [8.5]

Choose a Salad:

HOP HOUSE SALAD, CLASSIC CAESAR, OR SPINACH SALAD

SOUP AND SALAD ENTREE [10]

ANGRY COBB

Chopped greens topped with peppered-turkey, deviled egg, fresh tomato, house-pickled jalapeños bacon, avocado, and crumbled bleu cheese. Choice of dressing.

HEN & EGG CAESAR

Fresh romaine tossed in anchovy Caesar dressing, fresh Parmesan, and biscuit croutons, topped with grilled chicken and a fried egg.

ANGRY COBB

Chopped greens topped with peppered-turkey, deviled egg, fresh tomato, house-pickled jalapeños bacon, avocado, and crumbled bleu cheese. Choice of dressing.

HEN & EGG CAESAR

Fresh romaine tossed in anchovy Caesar dressing, fresh Parmesan, and biscuit croutons, topped with grilled chicken and a fried egg. Choice of dressing.

DRESSING: Garlic Ranch, Honey Mustard, Balsamic Vinaigrette, Caesar

Choose a Soup

SHRIMP BISQUE

HOP HOUSE STEW

HOP HOUSE CHILI

SOUP OF THE DAY

ALL-AMERICAN BREAKFAST [10]

Hearty morning classic of fried egg and thick-sliced bacon, topped with American cheese and served on country white bread.

HOP HOUSE HORSESHOE [9]

Country white toast, topped with your choice of meat (two hamburgers, brisket, or pulled pork), topped with twisted fries and house-made cheese sauce.

BLT [8]

Thick-cut bacon, crisp lettuce, & fresh tomato served on country white bread with spicy mayo.

HOT BROWN [9]

Country white toast, peppered turkey, roma tomatoes, bacon, house-made cheese sauce.

THREE CHEESE GRIDDLE AND SOUP [8]

A triecta of cheeses, melted gooey on thick country white toast, served with a cup of your choice of soup.

DYNAMITE-FRIED CHICKEN [10]

One half white chicken served with your choice of two sides.

PEPPERED TURKEY PLATTER [10]

Served with your choice of two sides.

SLICED BRISKET PLATTER [10]

Served with your choice of two sides.

WAFFLE-BATTERED CHICKEN TENDERS [9]

Served with your choice of two sides.

WILD-CAUGHT SPICY COD. [10]

Served with your choice of two sides.

ADOBO-SMOKED PULLED PORK PLATTER [9]

Served with your choice of two sides.

CHICKEN AND WAFFLES. [9]

Served with your choice of two sides.

CHIPOTLE-GRILLED CHICKEN [9]

Served with your choice of two sides.

NASHVILLE HOT CHICKEN [10]

Quarter white chicken basted with Nashville Hot Cayenne Sauce, served over white bread with pickles.

CHIPOTLE MEATLOAF [10]

Onions, chiles and all natural ground beef wrapped in bacon, topped with our signature BBQ sauce.

SMOTHERED CHOPPED STEAK [10]

Cuts of rib eye and filet, ground in-house, topped with wild mushrooms, onions and bacon-beer gravy.

FILET MIGNON STEAK TIPS [13]

USDA Choice aged filet mignon, seasoned with sea salt, cracked pepper, topped with wild mushrooms, onion and crispy bacon.

PERFECT PAIRS

Served with Your Choice of Two Sides

GRILLED CHICKEN & CHOPS [19]

Chipotle-marinated, grilled chicken and a frenched-pork chop with blueberry-chipotle sauce.

FRIED CHICKEN & RIBS [20]

Quarter white chicken & a half rack of smoked ribs.

FILET & FRIED CHICKEN [20]

5 oz Filet Mignon and pressure-fried dynamite quarter white chicken.

FILET & SHRIMP [22]

5 oz Filet Mignon and four jumbo dynamite fried shrimp, served with our spicy cocktail sauce.

FILET & CHOP.....[21]

5 oz Filet Mignon and a frenched-pork chop with blueberry-chipotle sauce.

SALMON & SHRIMP [22]

Grilled, wild-caught salmon and four jumbo dynamite fried shrimp, served with our spicy cocktail sauce.

FILET & LOBSTER OSCAR [27]

5 oz Filet Mignon topped with a grilled lobster tail, served on a bed of grits with brussel sprouts and drizzled with lemon butter sauce.

JAMBALAYA

CHICKEN JAMBALAYA... [19]

Marinated grilled chicken breast served over a spicy rice and tomato sauce with peppers, onions, and Andouille sausage. Drizzled with chipotle aioli.

SHRIMP JAMBALAYA.... [18]

Marinated sautéed jumbo shrimp served over spicy rice and tomato sauce with peppers, onions, and Andouille sausage. Drizzled with chipotle aioli.

THE KITCHEN SINK.... [21]

Marinated sautéed jumbo shrimp, grilled lobster tail, and chicken served over a spicy rice and tomato sauce with peppers, onions, and Andouille sausage. Drizzled with chipotle aioli.

TEXAS CATTLEMAN'S EARLY-BIRD

Monday - Friday/2:30pm - 4:30pm

\$11

5 oz. Filet Mignon or
8 oz. Frenched Pork Chop,
Choice of Side & Giant Salad

HAPPY HOUR SPECIALS

Monday-Thursday/4pm-7pm/Bar &
Patio ONLY
1/2 Off All Specialty
Wood-Fired Pizzas



\$5

Craft Cocktails, Craft Beer &
All Wine Glasses

FRESH SALADS



HOP HOUSE SALAD [SIDE-5] [DINNER-8]

Mixed greens tossed with deviled egg, crispy bacon, cheddar cheese, fresh tomatoes, red onion and biscuit croutons. Choice of dressing.

CLASSIC CAESAR [SIDE-5] [DINNER-8]

Fresh romaine, tossed in our anchovy Caesar dressing, fresh Parmesan, and biscuit croutons.

SPINACH SALAD [SIDE-5] [DINNER-8]

Fresh baby spinach, crunchy Asian noodles, cranberries, pineapple, sliced almonds, red onion, fresh tomatoes, and Mandarin oranges. Choice of dressing.

CITRUS CHICKEN SALAD [10.5]

Grilled chicken over mixed greens, crunchy noodles, cranberries, pineapple, sliced almonds, red onion, fresh tomatoes, and Mandarin oranges. Choice of dressing.

ANGRY COBB [10.5]

Chopped greens topped with peppered-turkey, deviled egg, fresh tomatoes, house pickled jalapeños, bacon, avocado, and crumbled bleu cheese. Choice of dressing.

CRISPY-FRIED CHICKEN [10.5]

Waffle-breaded, fried chicken over mixed greens tossed with deviled eggs, bacon, fresh tomatoes, sharp cheddar cheese, and red onion. Choice of dressing.

HEN & EGG CAESAR [10.5]

Fresh romaine tossed in anchovy Caesar dressing, fresh Parmesan, and biscuit croutons, topped with grilled chicken and a fried egg.

SMOKEHOUSE SALAD [12]

Hearty greens topped with heaps of pulled pork, peppered-turkey and smoked brisket, served with avocado, cucumber, black beans, corn and tortilla chips. Dressed with fresh salsa.

WILD-CAUGHT SALMON SALAD [14]

Grilled, wild-caught salmon over chopped greens, tossed with avocado, cucumber, black beans, corn and tortilla chips. Served with fresh salsa or choice of dressing.

DRESSINGS: Garlic Ranch, Honey Mustard, Balsamic Vinaigrette, Citrus Vinaigrette, Caesar, Honey French

SOUPS



SHRIMP BISQUE

Cup [3] Bowl [5]

SOUP OF THE DAY

Cup [3] Bowl [5]

HOP HOUSE CHILI

Cup [3] Bowl [5]

HOP HOUSE STEW

Cup [3] Bowl [5]

WOOD-FIRED



WOOD-FIRED MAC & CHEESE

Cavatappi pasta oozing with five cheeses and baked in a cast-iron skillet in our wood-fired oven for a perfect crusty top.

CLASSIC [10]

VEGETARIAN [11]

Topped with grilled asparagus and diced tomato.

SMOKED [12]

Topped with adobo-smoked pork, pickled onions and jalapeños, and drizzled in our signature BBQ.

GRILLED [13]

Topped with grilled chicken and crispy bacon.

LOBSTER MAC [16]

Topped with fresh grilled lobster tail, and lemon butter sauce.

FOUR CHEESE PIZZA [10]

A blend of four cheeses, fire-baked on our spicy tomato sauce with a perfect crust on top.

PEPPERONI & SAUSAGE PIZZA [12]

A blend of four cheeses fire baked on our tomato sauce, Italian sausage, and pepperoni.

VEGAN PIZZA [11]

Simple, crusty delight, coated in virgin olive oil and sea salt, topped with baby greens, and drizzled with balsamic vinegar.

BBQ CHICKEN PIZZA [12]

Chipotle-grilled chicken breast, red onions, our signature BBQ sauce, and smoked Gouda with a fresh cilantro cream drizzle.

BUFFALO CHICKEN PIZZA [12]

Grilled chicken, bacon, four cheese blends on buffalo habanero sauce, drizzled in garlic ranch.

DEVINE SWINE PIZZA [12]

Trifecta of andouille sausage, crispy bacon, and smoked pork baked on spicy tomato sauce and three cheese blend.

SPINACH AND WILD MUSHROOM PIZZA [12]

Sautéed spinach, mushrooms, onion and garlic, topped with a three-cheese blend, on a bed of spicy tomato sauce.

SMOKEHOUSE PIZZA [12]

The very best of the smokehouse, including brisket and pulled pork, baked on our signature BBQ sauce and three cheese blend.

JAMBALAYA PIZZA [14]

Spicy tomato and three cheese blend, topped with andouille sausage, grilled chicken, spicy shrimp, diced onion and poblano pepper.