MEET THE LOCALS

16 Oz Pint Glass
Civil Life, Brown [6] 4.8% ABV
Old Bakery Brewery, English Style Porter [6] 5.6% ABV
Schlafly Summer, Lager [6] 4.7% ABV
Schlafly Flagship, Pale Ale [5] 4.4% ABV
Urban Chestnut Zwickel, Lager [6] 5.2% ABV
Urban Chestnut Winged Nut, Chestnut Ale [6] 5.4% ABV
Big Muddy, Saluki Dunkeldog [6] 5.4% ABV
4204 Brewing, Pecan Brown [6] 5.9% ABV

12 Oz Belgium Tulip Glass
4 Hands Divided Sky IPA, American IPA [6] 6.5% ABV

WORLDWIDE

16 Oz Pint Glass
Strongbow, Apple Cider [6] 5.3% ABV
Peroni, Italian Lager [6] 4.7% ABV
Modelo Especial, Mexican Lager [5] 4.4% ABV
Paulaner, German Hefe-Weizen [6] 5.5% ABV

AMERICAN

16 Oz Pint Glass
Abita Purple Haze, Raspberry Lager [7] 4.2% ABV
Big Sky Moose Drool, Brown Ale [6] 5.1% ABV
Big Sky Moose Drool, Brown Ale [6] 5.1% ABV
5 Lizard, Passion-Fruit Wheat [7] 4.3% ABV
Avery White Rascal, Wheat [7] 5.6% ABV
Dogfish Head 60 Minute, IPA [6] 6.0% ABV
Dogfish Head Seasonal, Ask Us! [7]
Leinenkugel Seasonal, Ask Us! [5]
Blue Moon, Belgian Style Wheat Ale [5] 5.4% ABV
Deschutes River Ale, Blond Ale [6] 4% ABV
Oskar Blues Momma’s Little Yella Pils, Pilsner [6] 5.4% ABV
Stag... Because we like it. [4] 5.2% ABV

12 Oz Belgium Tulip Glass
Stone Ruination, Double IPA [7] 8.5% ABV
Sierra Nevada Torpedo, Extra IPA [5] 7.2% ABV
Founders Dirty Bastard, Scotch Ale [6] 8.5% ABV
Boulevard Tank 7, Saison/Ale [6] 8.5% ABV
Ballast Point, Grapefruit Sculpin IPA [7] 7.0% ABV
Left Hand Nitro, Milk Stout [7] 6.0% ABV
Ommegang, Hennepin Farmhouse Ale [6] 7.7% ABV

BOTTLE LIST $4 - $6
Bud, Bud Light, Michelob Ultra, Coors Light, Miller Lite, Kraftig Light, Heineken, Amstel Light, Corona, Dos Equis, Angry Orchard, Guinness Cans, Sam Adams, Dale’s Pale Ale, Newcastle, Redds Apple, Goose Island 312, New Belgium Fat Tire, O’Fallon 5-Day IPA, Boulevard Unfiltered Wheat, Sierra Nevada Pale Ale
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 JULIEP
Every day is the Kentucky Derby with this powerful combination of Buffalo Trace Bourbon and fresh mint.

DEEP SOUTH
A necessary preparation for the football game, this southern classic of Bacardi Dark Rum and juices is sweet and strong - just like everything else south of the Mason-Dixon.

MIDNIGHT IN THE GARDEN OF GOOD AND EVIL
This deceitfully powerful combination of fresh strawberries, Jose Cuervo Tequila and Cointreau will give you just the amount of voodoo you need to make it to midnight.

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

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CANYON ROAD - WHITE ZINFANDEL</td>
<td>$5.00  $20.00</td>
</tr>
<tr>
<td>OTTO’S CONSTANT DREAM - SAUVIGNON BLANC</td>
<td>$7.00  $28.00</td>
</tr>
<tr>
<td>LAGARIA - PINOT GRIGIO</td>
<td>$6.00  $24.00</td>
</tr>
<tr>
<td>DUCKHORN DECOY - CHARDONNAY</td>
<td>$6.00  $32.00</td>
</tr>
<tr>
<td>STORYPOINT - CHARDONNAY</td>
<td>$6.00  $24.00</td>
</tr>
<tr>
<td>KENDALL JACKSON CHARDONNAY 1/2 BOTTLE</td>
<td>$6.50  $15.00</td>
</tr>
<tr>
<td>KUNG FU GIRL - RIESLING</td>
<td>$6.00  $26.00</td>
</tr>
<tr>
<td>ELECTRA - MOSCATO</td>
<td>$6.00  $24.00</td>
</tr>
<tr>
<td>CATENA VISTA FLORES - MALBEC</td>
<td>$6.50  $28.00</td>
</tr>
<tr>
<td>THE CRUSHER - MERLOT</td>
<td>$6.00  $24.00</td>
</tr>
<tr>
<td>AVALON CABERNET SAUVIGNON</td>
<td>$6.00  $28.00</td>
</tr>
<tr>
<td>DYNAMITE - CABERNET SAUVIGNON</td>
<td>$6.00  $28.00</td>
</tr>
<tr>
<td>CYCLES GLADIATOR - PINOT NOIR</td>
<td>$6.00  $24.00</td>
</tr>
<tr>
<td>LA CREMA - PINOT NOIR</td>
<td>$6.00  $34.00</td>
</tr>
<tr>
<td>CAYMUS CONUNDRUM - RED BLEND</td>
<td>$6.00  $32.00</td>
</tr>
<tr>
<td>BLACK INK RED BLEND</td>
<td>$7.00  $28.00</td>
</tr>
<tr>
<td>FREEMARK ABBEY - CABERNET SAUVIGNON</td>
<td>$6.00  $55.00</td>
</tr>
</tbody>
</table>
SOUTHERN BITES

FRIED OKRA ........................................... [6]
Crisply fried cornmeal-battered okra, served with house made garlic ranch dipping sauce.

TOTS AND CHEESE ............................... [5]
A pile of crispy tater tots covered in our five-cheese sauce.

DEVILED EGGS ..................................... [6]
A half-dozen, fresh deviled eggs done in three different styles; classic, bacon, and pickled shrimp topped. Perfect for the table to share.

FRIED GREEN TOMATOES .................... [6]
Fresh, green vine tomatoes, breaded in cornmeal, fried to a crisp perfection, and served with pickled jalapeños on a bed of our creamy coleslaw with garlic ranch. Served Hot.

PRETZEL BITES .................................... [8]
House-made pretzels with a five-cheese craft beer sauce.

CRAFT BEER-BATTERED LOADED TWISTED FRIES .................. [9]
A heap of twisted fried potatoes, topped with burnt ends, our five-cheese sauce and crunchy bacon.

FRIED PICKLES .................................... [6]
Crunchy pickles breaded in cornmeal and fried crispy brown. Served with garlic ranch dressing.

PICKLED SHRIMP ................................. [9]
Jumbo shrimp, pickled in-house and served with a Creole dipping sauce.

BEER-BRAISED MUSSELS ....................... [8]
1 lb. mussels braised with craft beer and topped with bacon, andouille sausage, tomatoes and finished with whole butter.

SMOKEHOUSE SLIDER TRIO .................. [7]
Three delicious sliders, individually filled with smoked brisket, adobo pork, and peppered turkey.

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.

MINI CHICKEN & WAFFLES .................... [8]
Four mini pecan waffles, topped with waffle-battered chicken tenders and served with chipotle-maple syrup.

SMOKED WINGS ............................... [6 for 6] [12 for 10]
Dry-rubbed, smoked, and finished in our wood burning oven before being tossed in your favorite sauce: Buffalo Habanero, Blueberry Chipotle, BBQ, Carolina Mustard. Healthy never tasted so good.

CHIPOTLE CHICKEN NACHOS ................. [8]
Stacked tortillas piled with grilled, chipotle chicken, five-cheese sauce, fresh salsa, iceberg lettuce, guacamole, house-pickled jalapeños, and drizzled in our signature BBQ and cilantro cream sauces.

WAFFLED CHICKEN TENDERS .................. [8]
White meat chicken tenderloins dipped in waffle batter and fried crispy. Served with house-made honey mustard dipping sauce.
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 ........................................... [9]
Mixed greens, crunchy noodles, cranberries, pineapple, sliced almonds, red onion,
fresh tomatoes, and Mandarin oranges. Choice of dressing.

ANGRY COBB ........................................................... [9]
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 .............................................. [9]
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]
Fresh romaine tossed in anchovy Caesar dressing, fresh Parmesan, and biscuit croutons,
topped with grilled chicken and a fried egg.

SMOKEHOUSE SALAD ............................................. [10]
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 ................................ [12]
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

VEGETABLE BEEF

HOP HOUSE STEW

SOUP OF THE DAY
HEREFORD BURGERS
All burgers are two 5-ounce hand-crushed patties
Served with Craft Beer-Battered Twisted Fries or Tater Tots

CLASSIC DOUBLE TAVERN BURGER ........................................... [8.5]
Lightly seasoned and grilled with American cheese and served with the works.
Add bacon [1].

AVOCADO BURGER ................................................................. [9.5]
Pepper jack cheese, crispy bacon, fresh avocado, onion, romaine lettuce, and fresh tomato.

WHISTLE STOP BURGER ......................................................... [9.5]
Fried green tomatoes, fresh lettuce, cilantro cream, and melted pepper jack cheese.

CAROLINA BURGER ............................................................... [9.5]
Piled with adobo-smoked pork, sharp cheddar, creamy coleslaw, house-made BBQ sauce, and served with the works.

SUNNY-SIDE BURGER ......................................................... [9.5]
Topped with crispy bacon and American cheese, and then finished with a fried egg.

SOUTHWEST BURGER ........................................................... [9]
Layered with grilled onion, poblano peppers. Topped with melted, pepper jack cheese, fresh salsa and drizzled in cilantro cream.

WILD MUSHROOM BURGER .................................................... [9.5]
Grilled onions and a sautéed trio of Shiitake, Portobella and Button mushrooms, and covered in smoked Gouda

BEALE STREET TACOS
Served with Craft Beer-Battered Twisted Fries or Tater Tots

ADOBO PORK TACOS ................. [8.5]
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 .......... [8.5]
Three flour tortillas filled with fried avocado, black beans, crisp lettuce, and topped with fresh salsa, and house-made guacamole.

CHIPOTLE CHICKEN TACOS ....... [9.5]
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 ................. [10.5]
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 ............ [12.5]
Three flour tortillas filled with crispy fried shrimp, beer-battered and coated in our dynamite-breading, topped with pineapple salsa, red cabbage slaw and drizzled with cilantro cream.

BRISKET TACOS ................. [10.5]
Three flour tortillas filled with smoked brisket, caramelized onions, poblano peppers, fresh salsa, black beans, pickled jalapeños, and cilantro cream.
CLASSIC PULLED PORK ................... [8]
Smoked-adobo pork on a brioche bun, topped with creamy coleslaw, and drizzled in house-made BBQ sauce.

PEPPERED-TURKEY BBQ ............... [9.5]
Smoked, pepper-crusted turkey, with fresh lettuce, tomato, and onion, on a brioche bun, drizzled in our signature BBQ sauce.

CHOPPED BRISKET SAMMICH ....... [9.5]
Hereford-smoked brisket stacked on a brioche roll, and topped with fresh lettuce, tomato, onion and drizzled with our BBQ sauce.

PIG & EGG SANDWICH ................. [9.5]
Smoked, pulled-pork and thick bacon, layered on a brioche bun; topped with fried egg and spicy mayo.

COD PO' BOY ............................ [9.5]
A fresh baguette filled with wild-caught cod, fried and served with creamy slaw, fresh tomato, onion, crispy lettuce, and cilantro cream.

CHIPOTLE CHICKEN ................. [9.5]
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 .......................... [9.5]
Smoked, pepper-crusted 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, and adobo pork piled high on a brioche bun, with fresh lettuce, onion, tomato and drizzled in Carolina mustard.

SHRIMP PO' BOY ..................... [12.5]
A fresh baguette, stuffed with spicy-fried shrimp, red cabbage slaw, fresh tomato, onion, crispy lettuce, and cilantro cream.
**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** ................................................................. [9.5]

**VEGETARIAN** .......................................................... [10.5]
Topped with grilled asparagus and diced tomato.

**SMOKED** ........................................................................ [10.5]
Topped with adobo-smoked pork, pickled onions and jalapeños, and drizzled in BBQ.

**GRILLED** ........................................................................ [12.5]
Topped with grilled chicken and crispy bacon.

**LOBSTER MAC** ............................................................... [15]
Topped with loads of fresh lobster and crunchy bread crumbs.

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**QUATTRO FORMAGGI PIZZA** .......... [8.5]
A blend of four cheeses, fire-baked on our spicy tomato sauce with a perfect crust on top.

**PEPPERONI PIZZA** ......................... [9.5]
A blend of four cheeses fire baked on our spicy tomato sauce and pepperoni.

**VEGAN PIZZA** ................................. [9.5]
Simple, crusty delight, coated in virgin olive oil and sea salt, topped with baby greens, and drizzled with balsamic vinegar.

**BBQ CHICKEN PIZZA** ...................... [10.5]
Chipotle-grilled chicken breast, red onions, our signature BBQ sauce, and smoked Gouda with a fresh cilantro cream drizzle.

**CHIPOTLE CHICKEN PIZZA** ............ [10.5]
Spicy tomato sauce, chipotle chicken breast, poblano peppers and three cheese blend.

**DEVINE SWINE PIZZA** ................. [10.5]
A trifecta of andouille sausage, crispy bacon, and smoked pork baked on spicy tomato sauce and three cheese blend.

**WILD MUSHROOM PIZZA** ............ [10.5]
Portobello, Shiitake, and Button mushrooms, spicy alfredo sauce and smoked Gouda.

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**SMOKEHOUSE PIZZA** .................... [10.5]
The very best of the smokehouse, including brisket and pulled pork, baked on our signature BBQ sauce and three cheese blend.

**JAMBALAYA PIZZA** ....................... [13.5]
Spicy tomato and three cheese blend, topped with andouille sausage, grilled chicken, spicy shrimp, diced onion and poblano pepper.

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**CHIPOTLE ALFREDO PASTA** ....... [10]
Cavatappi noodles, spicy alfredo sauce, topped with three cheese blend baked in a cast-iron skillet.

**MUSHROOM PASTA** ...................... [13]
Cavatappi noodles, spicy alfredo sauce, topped with chipotle chicken breast and wild mushrooms.

**LOBSTER AND SHRIMP PASTA** ...... [17]
Cavatappi noodles, spicy alfredo sauce, topped with lobster and jumbo shrimp.

**BURNT END PASTA** ..................... [11]
Cavatappi noodles, spicy alfredo sauce, topped with burnt ends.
EARTH & SURF

Served with Your Choice of Two Sides

CHIPOTLE CHICKEN ........................................... [13]
Chipotle-marinated grilled chicken, topped with fresh salsa, cilantro cream, pickled onion and jalapeño.

DOUBLE CHOPS .................................................. [17]
Farm-raised, frenched-pork chops; grilled and finished with a blueberry-habañero sauce.

WILD-CAUGHT SALMON .......................... [17]
Chipotle-marinated, wild salmon, lightly grilled, topped with pineapple salsa & drizzled in Beurre Blanc.

TENDERLOIN TIPS ........................................ [17]
USDA Choice, aged filet tips, grilled and served with sautéed wild mushrooms, white onion and bacon.

SHRIMP AND GRITS ..................................... [17]
Heaps of spicy sautéed shrimp and andouille sausage atop smoked gouda and jalapeño grits. Drizzled in cilantro cream.

CENTER-CUT RIB EYE ................................. [21]
12 oz. marbled Hereford rib eye, seasoned lightly with sea salt and cracked pepper. Served with house-made mustard sauce.

FILET MIGNON 10 OZ ........................... [23]
USDA Choice, aged Filet Mignon, seasoned lightly with sea salt and cracked pepper. Served with house-made mustard sauce.

PEPPERED FILET 10 OZ ............................. [24]
USDA Choice, aged Filet Mignon rolled in cracked pepper and served with house-made mustard sauce.

FILET AND LOBSTER OSCAR .................... [23]
5 oz filet heaped with fresh lobster and drizzled in a lemon butter sauce.

DYNAMITE-FRIED

DYNAMITE-FRIED

One-half 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.

WILD COD .............. [11]
Wild-caught Alaskan cod, beer-battered and coated in our dynamite breading.

CHICKEN & WAFFLE .... [12]
A sweet and savory classic, with waffle-battered chicken tenderloins, pressure-fried crisp, and served over a hot waffle. Drizzled with chipotle-maple syrup.

WAFFLE BATTERED TENDERS ....... [12]
How about a heaping portion of our fresh chicken tenderloins, waffle-battered and pressure-fried.

GULF SHRIMP .......... [17]
Jumbo gulf shrimp, beer-battered and coated in our dynamite-breading; fried to crispy perfection. Served with our spicy cocktail 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 ............................................ [13] OR BURNT ENDS [14]
(While they last) Certified Hereford brisket, dry-rubbed and smoked for twelve hours. Served with Hop House BBQ sauce.

ADOBO-SMOKED PULLED PORK .................... [8]
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 .................. [13]
All-natural turkey breast rubbed with cracked pepper and seasonings, smoked for twelve hours, and topped with signature BBQ sauce.

PICK TWO ........................................ [15]
You’re in charge; choose any two of your smokehouse favorites.

PICK THREE ........................................ [17]
It will be easier of you tell us what you don’t want; choose any three of your smokehouse favorites.
BRAISED-BEEF &
CHIPOTLE MEATLOAF ........................ [14]
Bacon wrapped chipotle meatloaf and beer-braised roast beef.

GRILLED CHICKEN & CHOPS ............ [16]
Chipotle-marinated, grilled chicken and a frenched-pork chop with blueberry-chipotle sauce.

FRIED CHICKEN & RIBS ................... [17]
Fried chicken breast & a half rack of smoked ribs.

FILET & FRIED CHICKEN .................. [17]
5 oz Filet Mignon and pressure-fried dynamite chicken.

FILET & CHOP ............................... [19]
5 oz Filet Mignon and a frenched-pork chop with blueberry-habañero sauce.

SAUMON AND SHRIMP .................... [19]
Grilled, wild-caught salmon and four jumbo beer-battered fried shrimp, served with our spicy cocktail sauce.

FILET & SHRIMP ........................................ [19]
5 oz Filet Mignon and four jumbo beer-battered fried shrimp, served with our spicy cocktail sauce.

CHIPOTLE MEATLOAF ........................................ [11]
Onions, chilies, all-natural ground beef wrapped in bacon, topped with house BBQ sauce.

BEER-BRAISED ROAST BEEF ............... [12]
Brasied with Stag Beer, cooked fork tender, topped with mushrooms, onions, beer au jus.

SMOTHERED NY STRIP ............................ [14]
8oz USDA choice strip, topped with caramelized onions, mushrooms, bacon beer gravy.

COMFORT CLASSICS
Served with Your Choice of Two Sides

TENEXAS CATTLEMAN'S EARLY-BIRD
Monday - Friday/2:30pm - 4:30pm

$10
5 oz. Filet Mignon or 8 oz. New York Strip, Loaded Baked Potato & 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
## EXPRESS LUNCH MENU

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

### SOUP AND SALAD [.8]

Choose a Salad:
- HOP HOUSE SALAD, CLASSIC CAESAR, OR SPINACH SALAD

### SOUP AND ENTREE SALAD [.95]

**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.

### SMOKEHOUSE SALAD

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

### CRISPY-FRIED CHICKEN

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

**DRESSINGS:** Garlic Ranch, Honey Mustard, Balsamic Vinaigrette, Caesar

Choose a Soup:
- SHRIMP BISQUE
- VEGETABLE BEEF
- HOP HOUSE STEW
- SOUP OF THE DAY

### ALL-AMERICAN BREAKFAST [.7]

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

**BLT** [.7]
Thick-cut bacon, crisp lettuce, & fresh tomato, & served on country white bread with spicy mayo.

**HOT BROWN** [.8]
Country white toast, peppered turkey, roma tomatoes, bacon, house-made cheese sauce.

### THREE CHEESE GRIDDLE & SOUP [.7]

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

**HOP HOUSE HORSESHOE** [.8]
Country white toast, topped with your choice of meat (two hamburgers, brisket, or pulled pork), topped with twisted fries and house-made cheese sauce.

### DYNAMITE-FRIED CHICKEN [.8] ALL WHITE [.10]
One half dynamite fried chicken served with your choice of two sides.

**ADOBO-SMOKE PULLED PORK PLATTER** [.7]
Served with your choice of two sides.

**PEPPERED TURKEY PLATTER** [.8]
Served with your choice of two sides.

**CHOPPED BRISKET PLATTER** [.9]
Served with your choice of two sides.

**WAFFLE-BATTERED CHICKEN TENDERS** [.8]
Served with craft beer-battered twisted fries and creamy slaw.

**WILD-CAUGHT DYNAMITE COD** [.8]
Served with craft beer-battered twisted fries and creamy slaw.

### CHICKEN AND WAFFLES [.8.5]
Served with your choice of two sides.

**CHIPOTLE-GRILLED CHICKEN** [.8.5]
Served with your choice of two sides.

**CHIPOTLE MEATLOAF** [.9]
Onions, chiles, all natural ground beef wrapped in bacon, topped with house BBQ sauce.

**BEER-BRAISED ROAST BEEF** [.10]
Braised with Stag Beer, cooked fork tender, topped with mushrooms, onions, beer au jus & choice of two sides.

**SMOTHERED NY STRIP STEAK** [.11]
8oz USDA choice strip, topped with caramelized onions, mushrooms, bacon beer gravy & choice of two sides.