



## Pint Draft Beers:

**North Coast: Scrimshaw Pilsner** – Brewed in the finest European tradition using Munich malt and Hallertauer and Tettnang hops, a crisp, clean palate, and a dry finish. *Pale Straw color, 4.7% ABV \$6.00*

**Deschutes: Fresh Squeezed** – IPA, a juicy citrus and grapefruit flavor profile. *Amber color, 6.4% ABV \$6.00*

**Heretic: Evil Cousin** – West coast imperial IPA. This beer is a bold, in-your-face hop monster. *Clear dark yellow/orange color, 8% ABV \$7.00*

**Firestone Walker: 805** – American Blonde Ale, Aroma and taste of clean bready malt, fruity yeast esters, and light citrus notes. *Golden yellow color, 4.7% ABV \$6.00*

**Sierra Nevada: Pale Ale** – Classic pale ale. The fragrant bouquet and spicy flavor are the results of the generous use of the best Cascade hops. *Amber color, 5.6% ABV \$6.00*

**Lagunitas: Lil' Sumpin Sumpin Ale** – Smooth and silky with a nice wheatly-esque-ishness..A truly unique style featuring a strong hop finish on a silky body. *Light amber color, 7.5% ABV \$6.50*

**TrumerPils** – German Style Pilsner, distinct hops flavor, high carbonation and light body. *Clear light yellow color, 4.8% ABV \$6.00*

**Bear Republic: Racer 5** – This hoppy American IPA is a full bodied beer brewed with malted barley, wheat, and crystal malts. *Golden color, 7.5% ABV \$6.50*

**Sierra Nevada: Beer Camp Tropical IPA** – This new equatorial IPA features intense hop varieties bursting with aromas reminiscent of island fruit, including notes of mango, papaya and bitter orange, for a tropical take on the IPA. *Reddish golden color, 6.7% ABV \$6.00*

**Track 7: Daylight Amber** – Upfront bitterness of an IPA, but that bitterness fades into a malty body influenced by caramel and toasted flavors, which are more typical of an Amber. *Orange amber color, 6.25% ABV \$6.00*

**10 Barrel Brewing Co.: Apocalypse IPA** – A Northwest American-Style IPA. Fruity and citrusy hop aroma shines, with hints of pine resin. *Deep Golden Color, 6.8% ABV \$6.00*

**Guinness Stout** – Sweet smelling with a coffee and malty nose Flavor: Perfect balance of bitter and sweet with malt and roast characters. *Distinctively dark color, 4.2% ABV \$6.00*

## Bottled Beers:

**Sierra Nevada: Celebration Ale** – Famous for its intense citrus and pine aromas, Celebration is bold and intense, featuring Cascade, Centennial and Chinook hops. *Dark amber color, 6.8% ABV \$5.75*

**Anchor: Porter** – Rich chocolate, toffee and coffee flavors, and full-bodied smoothness. *Deep black color, 5.6% ABV \$6.50*

**Ballast Point: Grapefruit Sculpin IPA** – The latest take on their signature IPA, It showcases bright flavors and aromas of apricot, peach, mango & lemon. *Golden color, 7.0% ABV \$6.50*

**Sudwerk: Hefe-Weizen** – Hints of banana clove and bubblegum, balanced citric sharp wheat notes. *Straw color, 4.7% ABV \$5.75*

## Bottled Beers Continued:

**Green Flash: West Coast IPA** – Double IPA, Simcoe for tropical and grapefruit zest, Columbus for hop pungency, Centennial for pine notes, Citra for citrus zest and Cascade for floral aroma with layered flavors. *Orange/Copper color, 8.1% ABV \$6.50*

**Lagunitas: IPA** – A well-rounded, highly drinkable IPA. A bit of Caramel Malt barley provides the richness that mellows out the twang of the hops. *Clear tan color, 6.2% ABV \$5.75*

**Sonoma Cider: “Pitchfork” Pear** – Refreshing hard apple cider, but with a distinctly pear accent and a creamy mouth feel that maintains cider integrity while adding a whole new dimension. *Golden color, 6.0% ABV \$8*

**Anderson Valley: Blood Orange Gose** – Tart, refreshing wheat ale that is kettle-soured. Tangy citrus notes that complement the champagne-like flavors. *Orange color, 4.2% ABV \$5.75*

**Stella Artois** – Euro Pale Lager. *Bright yellow color, 5.0% ABV \$5.75*

**Rubicon: Monkey Knife Fight** – American style pale ale made with 2-row malt, crystal malts, and Mt. Hood hops and dry-hopped with Cascade hops for that perfect balance. *Amber color, 5.4% ABV \$5.75*

**Drake’s: 1500 Pale Ale** – American style with a slightly "dusty" malt aroma, with some citrus oil underneath. *Golden to light orange color, 5.5% ABV \$5.75*

**Lost Coast: Tangerine** – Refreshing citrus ale, combines Lost Coast Harvest Wheat with natural tangerine flavors. *Amber color, 5.0% ABV \$5.75*

**North Coast: Old Rasputin** – Russian Imperial Stout. Bittersweet chocolate, sweet malt undertones with a coffee finish. *Dark brown/black color, 9.0% ABV \$8.00*

**Stone: IPA** – Explodes with citrusy, piney hop flavors and aromas, all balanced by a subtle malt character. *Copper color, 6.9% ABV \$5.75*

**Coors Light** \$4.25 **Bud Light** \$4.25 **Budweiser** \$4.25 **Corona** \$5.50 **St Pauli N/A** \$4.25

**Chimay Red** \$14 **Chimay White** \$14.50 **Chimay Blue** \$15.50

## WINES BY THE GLASS & BOTTLE:

**Sauvignon Blanc**–Joel Gott CA 8/30 Flora Springs Napa Valley 14/52 Vinoce Napa Valley 14/54

**Chardonnay**–Hess Shiretail Creek Monterey 7/26 Artesa Carneros 13/50 Black Stallion Napa 10/38

**Pinot Grigio**–MacMurray Pinot Gris Russian River 9/36

**Viognier**–Miner Oakville 11/42

**Pinot Noir**–Hanh SLH 12/46 Complicated Sonoma Coast 34

**Cabernet Sauvignon**–Raymond “R Collection” Napa 7/26 Joel Gott CA 11/42 Black Stallion Napa 45

**Cabernet Sauvignon/Merlot Blend**–Taken Napa 50

**Merlot**–Twenty Rows Napa 13/50 Leaping Horse CA 7/26

**Zinfandel**–Artezin Mendocino 9/34 Rancho Zabaco Heritage Vines Sonoma 11/42

**Sparkling**–Zardetto Prosecco “Private Cuvee” 7/26 Domaine Carneros Brut 12/49



## SOFT OPENING SNEAK PEEK MENU

### Opening Acts

**CHICKEN WINGS** Jumbo chicken wings fried crisp and tossed in buffalo or house-made beer bbq sauce, with celery sticks and a side of ranch 11

**MAPLE GLAZE BRUSSELS SPROUTS** Fresh roasted Brussels sprouts with pan seared bacon and topped with a reduced maple glaze 8.50

**HOP CREEK NACHO PLATTER** Fresh fried corn chips topped with shredded cheddar and pepper jack, black beans, fresh pico de gallo, jalapenos, and sour cream drizzle 9.50 add pulled pork or chicken 4

**PRETZEL BITES** Hot, soft pretzels served with a side of honey mustard dip 7

**CRISPY CALAMARI** Freshly fried calamari served with spicy lemon aioli 11.50

**HOUSE FRIED CHICKEN STRIPS** Mary's Free Range Chicken breast seasoned and fried, served with choice of dipping sauce 11.50

### Fresh Greens

**IMPERIAL CAESAR** Chopped romaine hearts, Caesar dressing, fresh baked croutons, and parmesan cheese 8.50 add grilled chicken 5 add grilled salmon 7

**HOP CREEK COBB** Grape tomatoes, English cucumber, applewood smoked bacon, bleu cheese crumbles, grilled chicken, deviled egg, and dressing of your choice 14

**WEDGE CRISP** Cold iceberg lettuce wedge drizzled with bleu cheese dressing and topped with applewood smoked bacon, diced tomatoes, red onions, and bleu cheese crumbles 7.50

**BUFFALO CHICKEN SALAD** Chopped romaine hearts, buffalo chicken, cheddar cheese, fresh pico de gallo, tossed in ranch dressing topped with red onion rings 12

**SIMPLY SALMON SALAD** Grilled salmon, mixed greens, avocado, tomato and crunchy carrots with red wine vinaigrette 15.50

**GOTTA ADD IT FRESH GREEN SIDE SALADS** 4.50

Mixed Green Salad with choice of dressing, Half of a Caesar, Mini Wedge Crisp

### FOUNTAIN SODA & MORE:

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Dr Pepper, Mug Root Beer 2.75

Lipton Ice Black Tea, Raspberry Ice Tea, Lemonade, Arnold Palmer, Coffee 2.75

## Pub Burgers

All Burgers come with French Fries or sub Seasonal Veggies, Sweet Potato or Garlic Mashers  
Sub a Mixed Green Salad with your choice of dressing 1

**ALL AMERICAN PUB BURGER** \*Crisp lettuce, tomato, pickle, and mayonnaise 12.50 add cheddar, provolone, bleu cheese, pepper jack or swiss 1ea add bacon, avocado, or mushrooms 1.50ea

**'BREW'SED BLACK 'N' BLEU BURGER\*** Cajun blackened seasoned grilled burger, applewood smoked bacon, bleu cheese, tomato, red onion, mayonnaise 14

**SPICY JALAPENO BURGER** \*Jalapeno aioli, crispy fried jalapenos, red onion, lettuce, and tomatoes with pepper jack cheese, jalapeno aioli 14

**PORTABELLA VEGGIE BURGER** Portabella mushroom cap stuffed with sautéed veggies and topped with provolone cheese on focaccia bread 12

**CALIFORNIA TURKEY BURGER** Lean ground turkey patty with swiss cheese, avocado, crisp spinach, onion, tomato and a drizzle of ranch 14

MAKE ANY BRUNCH BURGER BY ADDING A FRESH LOCAL RANGE FREE FRIED EGG 1.50

\*PREMIUM NIMAN RANCH NATURAL GRASS FED BEEF

## Main Events

Sandwiches served with your choice of French Fries, Seasonal Veggies, Sweet Potato or Garlic Mashers  
Sub a Mixed Green Salad with your choice of dressing 1

**SIGNATURE ALE BATTERED COD** Beer battered & deep fried cod with French Fries and spicy tartar 12

**GRILLED FISH TACOS** Blackened grilled cod, jalapeno aioli, and shaved cabbage slaw in a citrus vinaigrette. Served with crisp tortilla chips, pico de gallo and guacamole 12

**FRENCH BEEF DIP** Premium roasted beef, provolone cheese, grilled beer onions, creamy horseradish and au jus on the side 16

**BLTB** Applewood smoked bacon, lettuce, tomato, mayo, and more bacon on sliced sourdough 12

**PULLED PORK** Beer braised slow cooked pork coated in bbq sauce and severed on a sweet King's Hawaiian Roll topped with slaw and crispy onion strings 13

**GRANNY'S HOMESTYLE MAC & CHEESE** A tasty, super creamy, super cheesy childhood favorite topped with toasted house bread crumbs 8.50 add bacon bits 1.50

**Braised Pork Shank** Tender braised pork shanks with sweet potato or garlic mashed potato and seasonal veggies 21

**Grilled Atlantic Salmon** Served with middle eastern couscous & quinoa, seasonal veggies and fresh grilled pineapple 19

**SWEET POTATO MAPLE LAYERED CHEESECAKE** – Cinnamon cheesecake baked on a buttery graham cracker crust topped with sweet potato spiced cake and iced with cream cheese maple topping 8.25

**CHOCOLATE CARAMEL BROWNIE SUNDAE** – House made brownie in caramel and chocolate drizzle with vanilla bean ice cream topped with whipped cream 8.75