WEEKEND BREAKFAST

BISCUITS AND GRAVY
Three flakey biscuits with sausage country style gravy served with bacon strip and sausage link 10

BREAKFAST BURRITO
Scrambled eggs, hash browns, sausage crumbles and cheddar cheese topped with sour cream and pico de gallo, with fresh guacamole on the side 10.5

EGGS BENEDICT
Jumbo fresh Model Bakery English muffins, ham, poached eggs and hollandaise sauce with a cup of fruit 12

BREAKFAST FLATBREAD PIZZA
Flatbread topped with red sauce, scrambled eggs, mozzarella and cheddar cheese, sausage and Applewood smoked bacon 12.5

TWO EGGS with MORE
Two eggs any style served with choice of bacon or sausage links, hash browns and toast 10.25

FRENCH TOAST STRIPS & BERRIES
Crunchy french toast strips with fresh berries, whipped cream and powdered sugar 11

OMELET OF THE DAY
Chef's choice of omelet served with hash browns and toasts 10.5

DRINKS TO GET YOU HOPPIN'

MIMOSA BY THE CARAFE
A full carafe of champagne infused with premium orange juice 19

CREEKSIDE GREEN CHILI BLOODY MARY
Doubled up with St George Green Chili and Seagram's vodkas 10

WE USE LOCAL FREE RANGE EGGS • EGG WHITES MAY BE SUBSTITUTED ON ANY ITEM

KIDS BREAKFAST

CHOOSE ANY HALF SIZED BREAKFAST ITEM 6.5

Breakfast served until noon Saturday and Sunday

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 & basalmic 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

AHI POKE Yellow Fin Ahi tuna, crispy wontons, pickled ginger, and wasabi 13

GARLIC PUB FRIES Fresh garliced fries sprinkled with shredded parmesan and ranch on the side 8.50

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 San Pellegrino 3.00
Lipton Ice Black Tea, Raspberry Ice Tea, Lemonade, Arnold Palmer, Coffee 2.75

Pub Burgers

All Burgers served on a fresh golden pain de mie bun with your choice of side: French Fries, Seasonal Veggies, Sweet Potato or Garlic Mashers *PREMIUM NIMAN RANCH NATURAL GRASS FED BEEF

Sub a Caesar or Mixed Green Salad with your choice of dressing 1 Sub Garlic Fries 1

ALL AMERICAN PUB BURGER * Crisp lettuce, tomato, pickle 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

Main Events

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

SIGNATURE ALE BATTERED COD Beer battered & deep fried cod with French Fries and spicy tartar
2 PIECE FISH 12 3 PIECE FISH 15

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 on a ciabatta french roll with 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 house bbq sauce, severed on a sweet King's Hawaiian Roll topped with slaw and crispy onion strings 13

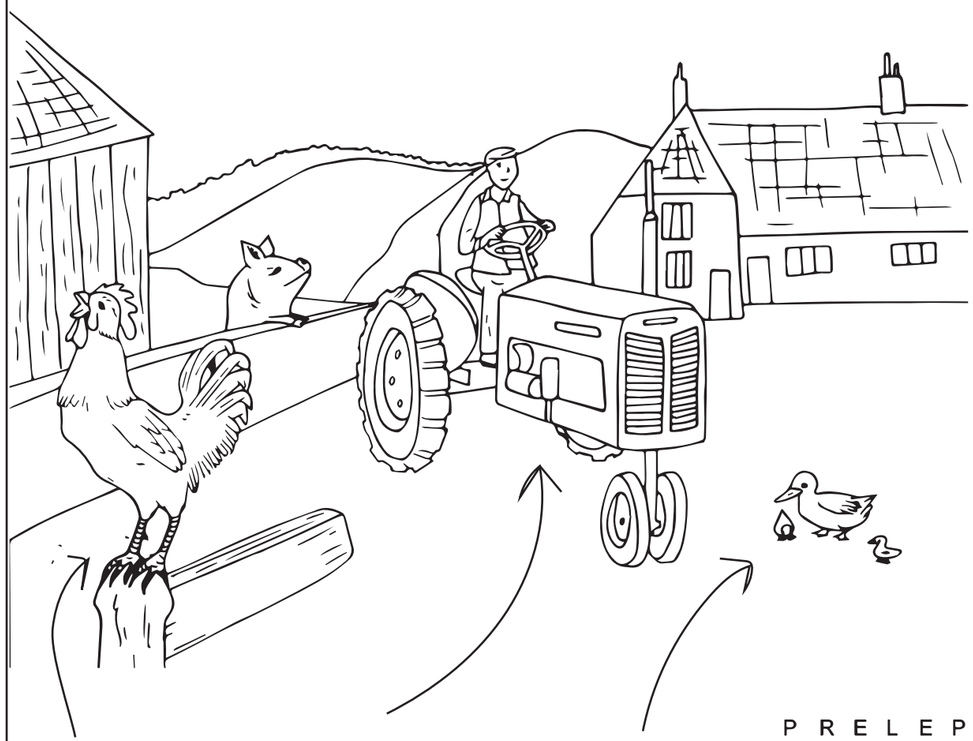
GRANNY'S HOMESTYLE MAC & CHEESE A tasty, super creamy, super cheesy childhood favorite topped with toasted house bread crumbs 8.50 add bacon bits 1.50

Grilled Atlantic Salmon Served with middle eastern couscous & quinoa, seasonal veggies and fresh grilled pineapple 17.50

SWEET STANDING OVATIONS

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



COLOR US IN!

COLOR IN YOUR FAVORITE?

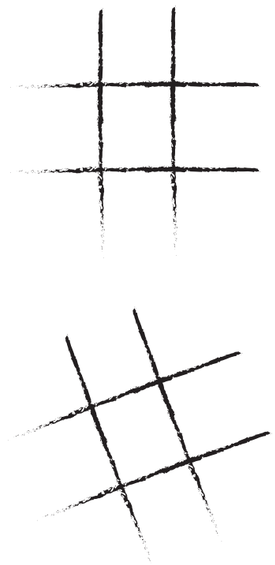
LION

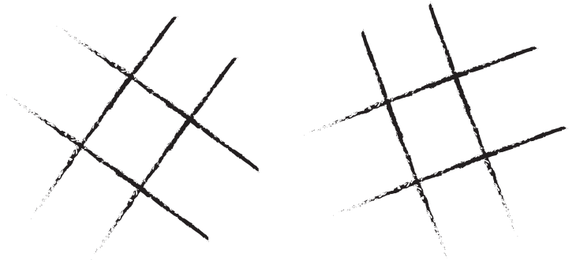
P R E L E P H A N T L G O
D O H G O R I L L A N A E
C L R E P I P A R B E Z L
T M C H I M P A N Z E E E
A O E L I D O C O R C L G
L N N E E N P N P G G L D
G K I O F C O U G A R E R
O E P L T F T C E O P T A
H Y U A I L A O E N O Z P
T I C F G E M R R R O S O
R O R F E I U N I R O I E
A I O U R N S I I G A S L
W P P B A N E Y H A R P O

Buffalo
Chimpanzee
Cougar
Crocodile
Eagle
Elephant
Gazelle
Giraffe
Gorilla
Hippopotamus
Hyena
Leopard
Lion
Mongoose
Monkey
Parrot
Porcupine
Rhinoceros
Tiger
Warthog
Zebra

HOPCREEK

TIC TAC TOE





HELP BUNNY GET TO RABBIT!

KIDS MENU

CHILDREN'S CHOICE - $6.25

SIDE OPTIONS

French fries, veggies, carrot sticks with ranch, fresh fruit, sweet potato or garlic mashers.

HOP CREEK CHICKEN STRIPS

Crunchy coated tender chicken breast served with a side of ranch and choice of side.

MINI BURGER

Niman Ranch natural grass fed beef lil burger and choice of side.
add cheese .50

GRILLED CHEESE SANDWICH

Toasted sourdough with mild chedder cheese and choice of side.

MAC & CHEESY

A classic super creamy, super cheesy favorite with choice of side.
add bacon bits .75

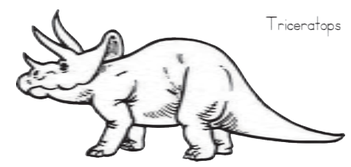
CHILDREN'S BEVERAGE - $1.25

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Dr. Pepper, Mug Root Beer, Raspberry Iced Tea, Lemonade with complimentary refills, Milk, Apple Juice, Orange Juice, Pineapple Juice

KIDS SUNDAE - $2.50

KIDS ROOT BEER FLOAT - $3.50

KIDS ICE CREAM SCOOP - $2.00



PINT BEERS ON TAP

CELEBRATING FINE CALIFORNIA CRAFT BREWERIES

Hop Creek Patio Pounder Summer Ale: A light-bodied easy drinking California ale. Brewed for appeal to session and light beer lovers. Crisp & cold with a clean finish *4.5% ABV Napa Valley* 5

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 *4.7% ABV Fort Bragg CA* 6

Lost Coast Alleycat Amber: A full-flavored amber ale made with roasted caramel malt. Richly colored and medium-bodied, Alleycat is an assertive blend of malts with a sprightly cascade of hops *5.5% ABV Eureka CA* 6

Sierra Nevada Oktoberfest 2016: This authentic version of a festival style Marzen beer has rich malt complexity, but with a noticeable spicy hop character from the use of the nearly forgotten Record hop varietal *6% ABV Chico CA* 6

Lagunitas Lil' Sumpin Ale: Smooth and silky with a nice wheatly-esque-ishness..A truly unique style featuring a strong hop finish on a silky body *7.5% ABV Petaluma CA* 6.5

Dust Bowl Brewing Co. Hops Of Wrath: Citrus and floral notes are upfront, and an assertive, yet not overpowering, bitterness balances the malt base on this American IPA *6.6% ABV Turlock CA* 6

Firestone Walker Lubonic Distortion Revolution No.002 IPA: An ever-evolving mix of experimental hops, designed to deliver mind-blowing flavors that break the rules with each new batch *5.9% ABV Paso Robles CA* 6

Knee Deep Brewing Co. Breaking Bud: Old school meets new school in this fresh approach to the classic IPA with newer tropical fruit hop flavors and aromas of Mosaic hops *6.5% ABV Auburn CA* 6.5

Stone Delicious IPA: Lemondrop and El Dorado hops provide plenty of fruity citrus character and a hop zing that sings on the pallet. A cutting modern day IPA for everyone *7.7% ABV Escondido CA* 6.75

Bear Republic Racer 5: This hoppy American IPA is a full bodied beer brewed with malted barley, wheat, and crystal malts *7.5% ABV Healdsburg CA* 6.5

Heretic Evil Cousin: West Coast Imperial IPA. This beer is a bold, in-your-face hop monster *8% ABV Fairfield CA* 7

Drake's Dry Stout: A favorite at Drake's Barrel House amongst the staff and brewers, a dry Irish stout comprised of 2-Row malt, roasted barley, and chocolate malts served on nitrogen for a creamy mouthfeel *4.8% ABV San Leandro CA* 6

BOTTLED BEERS

Firestone Walker 805: American Blonde Ale, aroma and taste of clean bready malt, fruity yeast esters, and light citrus notes. *Deep golden color, 4.7% ABV* 5.75

Trumer Pils : German Style Pilsner, distinct hops flavor, high carbonation & light body. *Clear light yellow color, 4.8% ABV* 5.75

Stella Artois: Euro Pale Lager. *Bright yellow color, 5.0% ABV* 5.75

Sudwerk Hefe-Weizen: Hints of banana & clove, balanced with citric sharp wheat notes. *Straw color, 4.7% ABV* 5.75

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

Anderson Valley Briney Melon Gose: Subtle watermelon flavors and aromas with gentle additions of sea salt create a refreshing tart harmony between the acidity and fruity sweetness leading to clean, dry finish. *Hazed yellow color, 4.2% ABV* 5.75

Deschutes Fresh Squeezed IPA: A juicy citrus and grapefruit flavor profile. *Amber color, 6.4% ABV* 6

Green Flash Tangerine Soul Style IPA: Tangerine zest carries throughout this American IPA, accented by bright, floral, tropical flavors & a juicy finish. Brewed with American malts and a blend of Citra & Cascade hops. *Hazy orange color, 6.5% ABV* 6

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

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* 5.75

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* 7

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* 5.75

Lost Coast Downtown Brown: English Brown Ale, a smooth, full-bodied nut brown ale, lightly hopped with a hint of roasted and crystal malts. *Dark brown color, 5.0% ABV* 5.75

Founders Robust Porter: No absence of hops gives Founders' robust porter the full flavor you deserve and expect. Cozy like velvet. *Opaque black color, 6.5% ABV* 6.25

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

Ace Hard Pumpkin Cider: A seasonal favorite full of rich flavor perfect for pumpkin lovers. *Orange color, 5.0 ABV* 6

Coors Light 4.25 **Bud Light** 4.25 **Budweiser** 4.25 **Corona** 5.5 **Michelob Ultra** 4.25 **St Pauli N/A** 4.25

WINES BY THE GLASS & BOTTLE

Sauvignon Blanc:

Gauthier Cellars ***Yountville*** **7/26**

Joel Gott ***CA*** **8/30**

Flora Springs ***Napa Valley*** **12/46**

Chardonnay:

Hess Shirtail Creek ***Monterey*** **7/26**

Black Stallion ***Napa*** **10/38**

Artesa ***Carneros*** **13/50**

Rose of Pinot Noir:

Starmont ***Carneros*** **11/42**

Sangiovese Rose:

Goosecross ***CA*** **10/38**

Pinot Grigio:

Goosecross ***Suisun Valley*** **10/38**

King Estate ***Willamette Valley*** **11/42**

Pinot Noir:

Hanh ***SLH*** **12/46**

Angle ***Sonoma Coast*** ***13/50***

Complicated ***Sonoma Coast*** **34**

Cabernet Sauvignon:

Raymond "R Collection" ***Napa*** **7/26**

Joel Gott ***CA*** **11/42**

Zinfandel: Artezin ***Mendocino*** **9/34**

Gauthier ***Sonoma Valley*** **12/46**

Marietta Cellars Old Vine Zin ***Geyserville*** **9/34**

Michael-Scott ***Napa/Sonoma*** **12/46**

Merlot: Previous ***Napa Valley*** **12/46**

Sparkling:

Villa Sandi Prosecco 7/26

Domaine Carneros Brut 12/49