

OPENING ACTS

SIGNATURE

MOZZARELLA CHEESE FLATBREAD

MARGARITA 2.0

tangy bruschetta tomatoes
and fresh basil 11.5

WE MEAT AGAIN

marinara sauce, pepperoni,
bacon, ham, italian sausage and
ground beef 15

SHIITAKE HITS THE FAN

mixed mushrooms, caramelized onion,
goat cheese with a balsamic glaze 14

CHICKEN CLUB

grilled chicken, avocado, tomato,
bacon with a ranch drizzle 15

SUPREME

marinara sauce, pepperoni, sausage,
red onion, green bell peppers, black
olives and mushrooms
15.5

CHICKEN WINGS

jumbo fried chicken wings
tossed in your choice of buffalo
or housemade beer bbq sauce
with celery sticks and a side
of ranch 12.5

PICKLE FRIES

coated in a corn masa batter
with a cucumber ranch dressing 9

HUMMUS & DIPPERS

fresh made hummus with veggie
mix and crispy flatbread strips
for dipping 9

CRISPY CALAMARI

crunchy battered calamari
served with spicy lemon aioli 13

PRETZEL BITES

hot, soft pretzels served with
a side of honey mustard dip 7

BATTERED WHOLE MILK MOZZARELLA STIX

served with marinara 9.5

MAPLE GLAZE BRUSSELS SPROUTS

fresh roasted brussels sprouts
with pan-seared bacon and
topped with a reduced maple
and balsamic glaze 9

TEMPURA SHRIMP

lightly battered shrimp served
with a sweet citrus chili sauce 12

GARLIC PUB FRIES

all-natural fries tossed in garlic
and shredded parmesan with
ranch dip on the side 9

AHI POKE

yellow fin ahi tuna tossed
in house poke sauce with crispy
wonton chips, pickled ginger
and wasabi 14.5

FRESH GREENS

IMPERIAL CAESAR

chopped romaine hearts, caesar
dressing, fresh baked croutons and
parmesan cheese 9 add grilled
chicken 7 add grilled salmon 8

WEDGE CRISP

cold iceberg lettuce wedge drizzled
with bleu cheese dressing and
topped with applewood smoked
bacon, diced roma tomatoes, red
onions and bleu cheese crumbles 8

SHRIMP LOUIE

wild caught shrimp, avocado,
cucumber, tomato, black olives
and hard-boiled egg on a bed
of chopped iceberg lettuce
with 1000 island dressing and
cocktail sauce on the side 16

SIMPLY SALMON SALAD

grilled salmon, mixed greens,
avocado, tomato and carrots
with red wine vinaigrette 16

BUFFALO CHICKEN SALAD

buffalo fried chicken, cheddar
cheese, fresh pico de gallo on
chopped romaine hearts tossed
in ranch dressing topped with
fried onions 13.5

SESAME GINGER SALAD

fresh salad mix of kohlrabi, napa
cabbage, sprouts, kale, brussels
sprouts, broccoli and red cabbage
topped with your choice of grilled
chicken or Ahi. Black sesame seeds
and won ton strips
Chicken 15.5 | Ahi 16.5

HOP CREEK

COBB SALAD

grilled chicken, cherry tomatoes,
english cucumber, applewood
smoked bacon, bleu cheese
crumbles, hard-boiled egg and
dressing of your choice 15.5

GOTTA ADD ITS

mixed green salad with choice
of dressing, half of a caesar
or mini wedge crisp 4.5

SOUP OF THE DAY by the cup 5

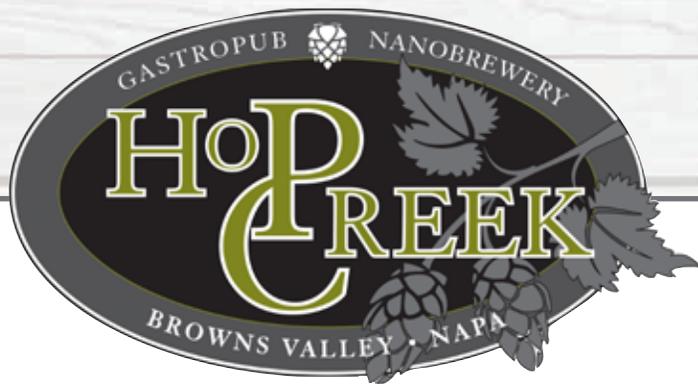
BASKET OF CHEESY GARLIC BREAD 5.5

SAVE ROOM FOR A

SWEET STANDING OVATION

FUDGE BROWNIE SUNDAE 8.75

HOUSEMADE CHEESECAKE 8



PUB BURGERS

premium niman ranch *beef burgers served on a fresh golden pain de mie bun with your choice of side: french fries, fruit, seasonal veggies, sweet potato or garlic mashers. sub a caesar or mixed green salad 1 sub garlic fries 1
 make a brunch burger by adding a fresh free-range local fried egg 1.5
 black bean veggie patty may be substituted on any burger

ALL-AMERICAN PUB BURGER

crisp lettuce, tomato, red onion and pickle 14 add cheddar, provolone, bleu cheese, pepper jack or swiss cheese 1 ea add bacon, avocado or mushrooms 1.5 ea

PATTY MELT

cheddar and swiss cheeses, caramelized onions, 1000 island on grilled sourdough bread 14.5

BREW'SED BLACK 'N' BLEU BURGER

blackened cajun seasoned burger patty, applewood smoked bacon, bleu cheese, tomato, red onion and mayonnaise 15

SPICY JALAPEÑO BURGER

crispy fried jalapeños, spicy ghost pepper jack cheese, red onion, lettuce and tomato with jalapeño aioli spread 15

WESTERN BBQ BACON CHEESEBURGER

applewood smoked bacon, cheddar, house bbq sauce, crunchy fried onions, lettuce and tomato 15.5

CALIFORNIA TURKEY BURGER

lean ground turkey patty with swiss cheese, avocado, crisp spinach, onion, tomato and a drizzle of ranch dressing 15

MAIN EVENTS

SIGNATURE

ALE-BATTERED COD

beer-battered deep-fried cod with french fries and spicy tartar (2 pc) 13 (3 pc) 16

FRENCH BEEF DIP

premium thin-sliced roasted beef, provolone cheese and caramelized onion on a french roll with creamy horseradish and au jus on the side 17

BLTB

applewood smoked bacon, lettuce, tomato, mayo and more bacon on toasted sourdough 13.5

GRILLED FISH TACOS

blackened grilled cod, jalapeño aioli, and shaved cabbage slaw in citrus vinaigrette. served with crisp tortilla chips, pico de gallo and guacamole 14 substitute shrimp 15

SALMON CLUB

fresh grilled salmon filet on a focaccia roll with green leaf lettuce, tomato, bacon and a tangy sweet relish spread 17

PULLED PORK

beer braised pulled pork coated in house bbq sauce, served on a sweet king's hawaiian roll topped with slaw and crispy onion strings 13.5

CHICKEN PESTO SANDWICH

chicken breast, provolone cheese, sun-dried tomatoes, pesto aioli, onion and green leaf lettuce on a ciabatta sandwich roll 13.5

CLASSIC REUBEN

thin sliced slow roasted corned beef melted swiss cheese, sauerkraut, dijon mustard and 1000 island served on toasted marble rye 14.5

PORTABELLA VEGGIE SANDWICH

grilled portabella mushroom cap topped with roasted veggies and provolone cheese on a focaccia sandwich roll 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 1.5

GRILLED ATLANTIC SALMON

served with grilled pineapple, seasonal veggies and choice of side 19

sandwiches served with your choice of side: french fries, fruit, seasonal veggies, sweet potato or garlic mashers. sub a caesar or mixed green salad 1 sub garlic fries 1

FOUNTAIN SODAS & MORE

pepsi, diet pepsi, sierra mist, ginger ale, dr pepper, mug root beer, lipton ice black tea, raspberry ice tea, lemonade, arnold palmer, coffee, hot tea 2.75
 san pellegrino 3