



Famous for aged hand-cut. USDA choice beef (domestic of course) and the freshest seafood available served proudly with our award-winning, handcrafted beers

HOPS STARTERS

Every meal at Hops starts with our complimentary fresh-baked, honey butter croissants.

HOPS STICKERS

Asian pork dumplings pan seared with Hops ale. Served with Ponzu dipping sauce 5.99

FRIED CALAMARI TSUNAMI

Tender strips of calamari lightly dusted and fried to a crisp golden brown. Served with roasted poblano sauce. 6.99

WALKER'S WOOD SHRIMP

Jumbo grilled Gulf shrimp served on toasted garlic panini bread with Hops original Walker's Wood sauce. 6.99

HICKORY-SMOKED ATLANTIC SALMON

Served chilled with remoulade sauce and toasted panini bread. 8.49

SHANGHAI SPARERIBS

Smoked and seasoned with Hops spices then tossed with sesame seeds and Shanghai BBQ sauce 7.99

CRISPY CHICKEN TENDERS

Buttermilk dipped, hand breaded and lightly fried Served with homemade honey mustard sauce 5.99

LOADED NACHOS

Monterey Jack, cheddar cheese tomatoes and sliced jalapenos layered on tortilla chips with Hops fresh-made salsa. Served with meaty chili 6.99

KEY WEST LETTUCE CUPS

Diced chicken, mangoes, pineapple, jicama, crimini mushrooms and cilantro, glazed and served with cooling lettuce cups and sweet & sour orange peel sauce 7.99

THE GRILLHOUSE

All Grillhouse selections except chicken and ribs are accompanied by a Hops side and your choice of house or Caesar salad. Add 5 delicious grilled jumbo shrimp to any entree / 6.00

THE BREWMASTER STEAK

Hops signature, aged, hand-cut USDA choice top sirloin. Fresh and seasoned, grilled to perfection. 9 oz. / 11.99 12 oz. / 13.99

JAMAICAN TOP SIRLOIN

12-oz. aged, hand-cut USDA choice top sirloin marinated in a tropical blend of pineapple, soy and ginger. An incredibly fresh and flavorful steak. 14.99

SMOKED, ROASTED 8 GRILLED CHICKEN

Generously seasoned half chicken hickory smoked, slow roasted & grill finished. Served with pineapple Ponzu sauce, rice and vegetables. 10.99

WORLD-CLASS PORK CHOPS

Two center-cut bone-in pork chops grilled with sweet and savory maple Bourbon glaze 12.99

BABY BACK RIBS

American ribs - seared hickory smoked slow roasted finished on the grill and basted with Hops honey BBQ sauce Served with French fries and coleslaw Full Rack 15.99 Half Rack 11.99

CHOICE FILET MIGNON

8-oz tender aged center cut by hand, USDA choice filet Fresh and seasoned impeccably grilled. 17.99

SMOKED PRIME RIB

An incredibly flavorful prime rib, slow hickory smoked and roasted bone-in...truly a Hops original Served with home-made creamy horseradish sauce and au jus. Available after 4 P.M. 17.99

HOPS SPECIALTIES

BRAISED BEEF SHORT RIBS

Braised and baked savory short ribs topped with onion crisps and served with homemade mashed potatoes 15.99

CRISPY CHICKEN TENDERS

Buttermilk dipped, hand breaded and lightly fried. Served with honey mustard sauce, French fries and coleslaw. 8.99

WALKER'S WOOD SHRIMP PLATTER

Two skewers of lightly seasoned jumbo Gulf shrimp grilled and served with Walker's Wood sauce, rice and seasonal vegetables. 14.99

WALKER'S WOOD SHRIMP & SALMON

Lightly seasoned and grilled jumbo Gulf shrimp with fresh, grilled Atlantic salmon served with Walker's Wood sauce, rice and seasonal vegetables 14.99

NORTH ATLANTIC SALMON

Lightly seasoned and grilled fresh salmon filet topped with lemon butter sauce. Served with rice and seasonal vegetables 13.99

JAMAICAN CHICKEN

Flavorful grilled chicken breast marinated in pineapple, ginger and soy. Served on a bed of rice with fresh vegetables. 8.99

HOPS SIGNATURE PASTA

Penne pasta sauteed with fresh garden vegetables. tossed in a light cream sauce and served with toasted panini bread. 9.99
With roasted chicken and apple wood smoked bacon / 10.99

FRESH CATCH SELECTED DAILY

Lightly seasoned and grilled, topped with lemon butter sauce. Served with rice and seasonal vegetables. 15.99

● Consuming raw or undercooked meats or seafood can increase the risk of illness. Consumers are recommended to order seafood and other food items thoroughly cooked

LUNCH SPECIALS Served until 4 P.M.

NORTH ATLANTIC SALMON

Lightly seasoned and grilled fresh salmon luncheon filet topped with lemon butter sauce. Served with rice and seasonal vegetables. 7.99

SMOKED, ROASTED & GRILLED CHICKEN

Generously seasoned 1/4 chicken hickory smoked, slow roasted and grill finished. Served with rice, seasonal vegetables and pineapple Ponzu sauce. 6.99

WORLD-CLASS PORK CHOP

Bone-in pork chop grilled with maple bourbon glaze. Served with homestyle mashed potatoes and seasonal vegetables 7.99

GRILLED CHOPPED STEAK

Seasoned and topped with sauteed onions gravy and crispy tumbleweed onions. Served with homestyle mashed potatoes and seasonal vegetables 6.99

FRESH TOSSED SALADS

CHINESE CHICKEN SALAD

Napa cabbage, seasoned chicken, cilantro, sprouts, pineapple, mango, rice noodles, sesame seeds and scallions tossed in a Chinese vinaigrette. 7.99

CLASSIC CAESAR SALAD

Crisp Romaine lettuce hand tossed and topped with a baked Parmesan cheese crisp. 6.99
With Grilled Chicken / 8.49 With Smoked Salmon / 9.49

NAPA VALLEY SPINACH SALAD

Spoon leaf spinach, grilled onion, chopped egg, apple wood smoked bacon, candied pecans, shiitake mushrooms served with pinot noir shallot vinaigrette and tossed with savory short ribs without the bones, of course! 12.99

HOPS CHOPPED CHICKEN SALAD

Diced peppers, tomatoes, avocado, apple wood smoked bacon, grilled corn, chicken and red onions tossed with our zesty BBC2 Ranch dressing and topped with a crisp tortilla tumbleweed. 9.99

CONTEMPORARY COBB SALAD

Crisp field greens topped with our buttermilk dipped, lightly fried tenders, fresh Roma tomatoes, avocado, peppers and onions, roasted corn, cucumbers and Blue Cheese crumbles. Served with Buttermilk Ranch 8.99

SIDE CAESAR OR HOUSE SALAD

Crisp house salad with your choice of dressing or side Caesar salad 2.99 With any other selection / 1.99

SIGNATURE SOUPS

BAKED POTATO SOUP

Creamy soup made with chunks of potato, sweet onion and smoked bacon. Topped with grated cheese, bacon and chives. Crock 2.99

SAVORY FRENCH ONION SOUP

Baked with slow-roasted short ribs, topped with crusted panini, Swiss and Parmesan cheese Crock 4.99

SOUP, SALAD OR BAKED POTATO

Choose from two or three of your favorites - Crock of Hops signature baked potato soup, house or Caesar side salad or baked potato Pick 2 / 4.99 Pick 3 / 6.99

SANDWICHES & BURGERS

Served with crisp French fries

SMOKED PRIME RIB SANDWICH

Thinly sliced, slow hickory-smoked prime rib with caramelized onions. Served on a toasted onion roll with remoulade sauce and au jus on the side. 11.99

GRILLED CHICKEN SANDWICH

Tender grilled chicken breast topped with Swiss cheese, BBQ sauce, lettuce and tomato, served on a toasted potato bun 6.99 With apple wood smoked bacon / 7.99

CHICKEN SCALOPPINI CLUB

Parmesan sesame breaded and lightly fried tenders on toasted panini bread with apple wood smoked bacon, lettuce, tomato, onion and roasted poblano sauce. 7.99

FRESH CATCH SANDWICH

Seasoned and grilled fresh fish filet topped with remoulade sauce. Served on a toasted potato bun with coleslaw. 10.99

AMERICAN BURGER

Thick and juicy USDA ground chuck grilled and topped with cheddar cheese, lettuce, tomato and mayonnaise served on a toasted potato bun 6.99
With apple wood smoked bacon / 7.99

BLUE CHEESE BURGER

USDA fresh ground chuck seasoned, grilled and topped with Blue Cheese crumbles, lettuce and vine ripened tomato. Served on a toasted potato bun. 6.99

HOMEMADE DESSERTS

KEY LIME PIE

Homemade tangy key lime pie baked into a graham cracker crust. 4.99

CHOCOLATE SOMETHING!

Rich chocolate fudge brownie, served with vanilla bean ice cream, chocolate and caramel sauces, topped with fresh whipped cream. 3.99

FRESH BAKED APPLE CRUNCH

Baked apple pie covered with nutty cinnamon topping, served with vanilla bean ice cream, crowned with fresh whipped cream and presented in a martini glass. 3.99

HOPS SIDES

• Homestyle Mashed Potatoes • French Fries • Baked Russet Potato • Broccoli • Seasonal Vegetables • Blackbeans & Rice • Coleslaw 1.99 each

BEVERAGES

Made-from-scratch Old Fashioned Root Beer • Tea / Raspberry or Regular • Colombian Coffee ground in-house • Milkshakes • Floats

