



Salads

Hop House Mixed Greens / \$17.99

Spring Mix Greens, pickled cranberries, blackberries, spiced pumpkin seeds, house-made Honey Thyme Vinaigrette

Caesar / \$18.99

Romaine lettuce, bacon, croutons, Parmesan cheese, house-made Garlic Caesar dressing

Add to any salad: Crispy Chicken, Pork Belly Burnt Ends, or Shaved Steak \$8.95



Soft Pretzel / \$12.99

Warm Soft Pretzel, butter and salt brushed, Hot Queso Cheese Dip

Brussel Sprouts & Pork Belly / \$13.99

Crispy Brussel Sprouts, Burnt Ends Pork Belly, Avocado Dipping Sauce

Buffalo Chicken Dip / \$15.99

Served hot: creamy, cheesy buffalo chicken goodness, hot pretzel & nacho chips for dipping

Smoked Brisket Antojitos / \$15.99

Brisket, seasoned cream cheese, candied jalapenos, avocado sour cream: Served warm

Montreal Smoked Meat Sliders / \$16.99

3 smoked meat sliders, local gourmet hot honey mustard & sweet pickles

Appetizers



Nachos

Game Day Nachos / \$19.99

Piled High house nacho chips, fried jalapeños, mixed cheese, pico de gallo, pickled onions, sour cream

Ultimate Hop House Nacho / \$24.99

Piled high house made nacho chips, spiced black bean salsa, mixed cheese, pico de gallo, pickled onions, sour cream

Nacho Add-ons - Crispy Chicken, Pork Belly Burnt Ends, Smoked Brisket or Shaved Steak - add \$8.95, 2 proteins \$14.95

Wings Wings Chicken Wings!

\$19.99 (1 lb) / \$34.99 (2 lbs)

Crispy Naked Chicken Wings with Carrot Sticks. Blue Cheese or Ranch dip.

Choice of Sauce: Classic Buffalo, Honey Garlic, Honey Sriracha, Mango Habanero, Maple BBQ Dry Rub: Salt & Pepper, Dry Cajun



3 soft shell tacos per order - Served with House Nachos with Queso Dip

Pork Belly / \$19.99

crispy pork belly, pineapple salsa, avocado, habanero aioli, green onions

Caribbean Fish / \$19.99

Caribbean Spiced White Fish, purple Cabbage, pico de gallo, cilantro lime crema

Shaved Steak / \$19.99

Seasoned steak, sauteed onions & peppers, caramelized onions, sour cream

Mexican Chicken Taco / \$19.99

Seasoned pulled Chicken, fresh avocado, corn & black bean salsa, purple cabbage, cilantro pickled peppers, lime crema

Tacos

Southern Style Mains

Served with Fries, Coleslaw, Classic Pork and Beans

Nashville Hot Chicken / \$24.99

Crispy Chicken Breast, purple cabbage slaw, sweet pickles, cajun aioli

Smoked Brisket / \$24.99

1/2 lb slow smoked brisket, Coleslaw, Horseradish Mayo

Cheese Steak / \$24.99

1/2 lb Shaved Steak, Smoked provolone, sauteed peppers & onions

Montreal Smoked Meat / \$24.99

1/2 lb Montreal Smoked Meat, Local hot Honey Mustard, Marble Rye Bread, Moshie Pickle

Sandwiches Piled High



BBQ Baby Back Rib Dinner

\$24.99 (Half Rack) / \$34.99 (Full Rack)

Served with fries, coleslaw, classic pork and beans, and cornbread

Pick Hop House's very own BBQ sauce!: Tragically Maple Whiskey, Smoked Jalapeno Apple, Peach Barrel Reserve, Big Kansas Smokey. Available for purchase by the bottle: \$9.99 - Dad will love you forever!

Genuine Tennessee Broasters Fried Chicken Dinner

Served with Fries, Classic Pork & Beans, Coleslaw, Cornbread: 2pc \$17.99, 3pc \$22.99, 4pc \$24.99 8pc bucket \$59.99

Chicken Tenders Dinner / \$19.99 (3pc) / \$24.99 (5pc)

Served with Fries, Coleslaw, Cornbread

Pork Belly Truffle Mac & Cheese / \$24.99

cavatappi pasta, black truffle, crispy pork belly, 3 cheese blend, parmesan planko crust

Dessert

New York Cheesecake / \$9.99

Oreo Cheese Cake / \$9.99

Reese Cheesecake / \$9.99

Cheesecake Dessert Board / \$24.99 (all 3 desserts)





Hop House Originals

White Lotus / \$11.99

Tag vodka, lychee liqueur, simple syrup, lemon, pineapple, dehydrated lemon

Strawberry Situation / \$11.99

Ciroc Red Berry vodka, simple syrup, lime, muddled strawberries, dehydrated

Tropic Thunder / \$11.99

Spiced rum, Elderflower liqueur, simple syrup, lemon, peach, muddled strawberries, lime slice, pineapple leaf, dehydrated lime

First Class Fling / \$12.99

Barnburner rye, Aperol, Amaro, simple syrup, lemon, passionfruit, lemon slice

Bitter Intentions / \$12.99

Finlandia grapefruit vodka, Campari, Cointreau, muddled raspberries, simple syrup, grapefruit, dehydrated grapefruit

Spill the Tea / \$12.99

Bombay gin, Peach Schnapps, Elderflower liqueur, simple syrup, lemon, earl grey tea, muddled blueberries, lemon slice

Espresso Martini / \$14.99

Espresso, vanilla vodka, Espresso Baileys, Kahlua, espresso beans

Summer Spaghett / \$15.99

Corona, Aperol, lime wedge

Rabbit Classics

Black Sabbath / \$9.99

Ciroc Berry vodka, lemon, blackberry syrup, dehydrated lemon

Rabbit Sour / \$9.99

Barnburner rye, lime, simple syrup, red wine float, dehydrated lime

Rabbit Rickey / \$9.99

Bombay gin, lemon, lime, simple syrup, muddled cucumber, cucumber slice

Blame it on the Marg's

Classic Marg / \$12.99

Hornitos reposado tequila, Cointreau, lime, lemon, simple syrup, salt rim, dehydrated lime

Jalapeno Marg / \$12.99

Hornitos reposado tequila, Cointreau, lime, lemon, simple syrup, muddled jalapenos, salt rim, lime & jalapeno slice

The Italian Marg / \$12.99

Hornitos Reposado tequila, Aperol, pineapple, lime, salt rim, lime slice

Patron Margarita Tree / \$59.99

Your dream team of classic, jalapeno, Italian, and blueberry margaritas



The Caesar Bar

Hop House Caesar / \$14.99

TAG infused with garlic, dill, peppercorn, and liquid smoke, Frank's Red Hot, Worcestershire, pickle juice, salt & pepper, Clamato. Topped with a pickled bean, lemon, lime, cucumber, and mini pepperette skewer.

Mott's Clamato Caesars / \$9.99

(458ml Tall Can) Original, pickled bean, extra spicy, the works

Zero-Proof Cocktails

Blush Hour / \$11.99

0.0 % gin, simple syrup, pear nectar, lime, muddled strawberries, dehydrated lime

Strawberry Sin / \$11.99

0.0% gin, lemon, simple syrup, muddled strawberries, topped with soda and dehydrated lemon

Catalina Wine Mixer / \$11.99

0.0% red or white wine, simple syrup, orange, lemon, peach, topped with

Beer Flights

AVAILABLE UNTIL 10PM

The Lager Lineup / \$13.99

Cracked Canoe light lager, Amsterdam 3 Speed lager, Beau's Lug tread lagered ale, Harp lager, Mill St.100th Meridian amber lager

Tart & Hazy / \$15.99

Phillips Dino Sour, Bellwood's Jelly King Sour, Muskoka Pineapple Ninja wheat ale, Hoegaarden, Mill St. Citrus Wheat

IPA's / \$15.99

Goose Island IPA, Amsterdam Boneshaker, Moosehead East Coast IPA, Mill St. Hazy Phaze IPA, Beaus Wondercrush

The Orchard Sampler / \$15.99

Magners Cider, Brickworks 1904 Dry Cider, Okanagan Harvest Pear Cider, Thornbury Blueberry Elderflower Craft Cider, No Boats on Sunday Peach Cider

International Flight / \$17.99

Pilsner Urquell, Modelo, Stella Artois, Peroni, Asahi

Punch Bowls

Sangria / \$59.99

Red or white wine, Peach Schnapps, triple sec, orange, pineapple, simple syrup, prosecco, topped with soda and fresh fruit

Rosé Refresher / \$59.99

Bombay gin, raspberry liqueur, simple syrup, lime, lemon, grapefruit, peach nectar, topped with rosé wine, strawberries & lemon slices

Non-Alcoholic Beverages

Fountain Pop / \$3.99

Juice / \$6.99

Red Bull / \$6.99

Budweiser Zero / \$7.99

Corona Cero / \$8.99

Michelob Ultra Zero / \$7.99

Peroni 0.0% / \$8.99

Wine

Barone Montalto Pinot Grigio (Italy) 6oz 9.99 / 9oz 14.99 / BTL 39.99

Vineland Estates Rose (Niagara) 6oz 11.99 / 9oz 17.99 / BTL 44.99

TA Wines Cabernet Merlot (Niagara) 6oz 11.99 / 9oz 17.99 / BTL 44.99

Martini & Rossi Asti Sparkling (Italy) Glass 13.99 / BTL 54.99

THE LOCKER ROOM: SCAN TO VIEW BEER, BACK BAR, & SELTZERS

