



# HOP CITY

TAVERN + MARKET

## SMALL PLATES

<b>Crispy Brussels Sprouts</b> secret sauce, aged gouda	7
<b>Chorizo &amp; Queso Nachos</b> housemade chorizo, pepper jack cheese sauce, tortilla chips, pickled onions, green onion, sriracha	9
<b>Smoked Pulled Pork Sliders</b> JD BBQ sauce, shredder slaw, potato rolls Pair with 10 Barrel Joe IPA	2 for 9 7
<b>Bacon Wrapped Dates</b> goat cheese, honey	7
<b>BBQ Wings</b> JD BBQ sauce, buttermilk dipping sauce, celery	9
<b>Pub Pretzel</b> pimento cheese dip, whole grain mustard	6.50
<b>Crispy Fish Tacos</b> crispy cod, shredder slaw, pickled onions, chipotle crema	2 for 9

## SOUP & SALADS

<b>Soup of the Day</b>	cup 5 bowl 8
<b>HCT House Salad</b> mixed greens, cider vinaigrette, blue cheese crumbles, almonds	6
<b>The Shredder</b> Brussels sprouts, kale, radicchio, medjool dates, toasted almonds, pecorino, spicy lemon vinaigrette	9
<b>Its Greek to Me</b> romaine, green tahini dressing, grape tomatoes, Kalamata olives, red onion, falafel, feta, garlic flatbread	10
Add Chicken	6
Add Prawns	8
Add Flank Steak	9

## REFRESHMENTS

<b>Seasonal Infused Iced Tea</b>	5
<b>Brew Dr. Kombucha</b>	4.50
<b>Raspberry Lemonade</b>	4

## FLATBREADS

<b>Spicy Bacon</b> mozzarella, goat cheese, Mama Lil's peppers, bacon, honey, arugula Pair with Blue Moon Wheat	14.95 7	<b>Margherita</b> plum tomatoes sauce, fresh mozzarella, garlic, basil Pair with Stella	14.25 7
<b>Astoria</b> Dungeness crab, bay shrimp, bacon, tomato, leeks, mozzarella & goat cheese, tarragon pesto	16.25	<b>Salami &amp; Sausage</b> Plum tomato sauce, mozzarella, salami, fennel garlic sausage mushrooms Pair with Full Sail Amber Ale	15.25 7

## MAIN PLATES

<b>Full Sail Amber Ale Halibut Fish N' Chips</b> garlic parmesan or sweet potato fries, house tartar sauce Pair with Full Sail Amber Ale	18.50 7	<b>Flank Steak* &amp; Fries</b> béarnaise butter, parmesan garlic fries	19.95
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## BURGERS & SANDWICHES

served with parmesan garlic fries or sweet potato fries

<b>HopCity Burger*</b> American cheese, tomatoes, bread & butter pickles, shredded lettuce, special sauce, potato bun Pair with Breakside Pilsner	15.50 7	<b>HCT Chicken Club</b> bacon, Swiss, baby arugula, mostarda, mayonnaise, ciabatta Pair with 10 Barrel Joe IPA	14.50 7
<b>Quinoa &amp; Black Bean Burger</b> smashed avocado, red onion, tomato, butter lettuce, potato bun Pair with HUB Organic IPA	14.50 7	<b>Grind City</b> smoked turkey, capicola, salami, Swiss, pepperoncini, tomatoes, arugula, spicy oil, ciabatta	13.95

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## DRAFT BEER

	Pint	7.00		Pint	7.00
<b>Stella Artois</b>			<b>Seasonal Draft</b>		
<b>Seasonal Cider</b>			<b>Ninkasi Prismatic Juicy IPA</b>		
<b>Blue Moon Wheat</b>			<b>10 Barrel Joe IPA</b>		
<b>Full Sail Amber Ale</b>			<b>Breakside Stay West IPA</b>		
<b>Deschutes Mirror Pond Pale Ale</b>			<b>HUB Organic IPA</b>		
<b>Breakside Pilsner</b>			<b>Ecliptic Porter</b>		

**Beer Flight Paddle** Try a taste of 5 of our local Micro Brews 16.00

## HOPCITY COCKTAILS

<b>Bridgetown Cooler</b> New Amsterdam Gin, lime juice, simple syrup, cucumber, and mint	13.00	<b>Maple Bourbon Old Fashioned</b> Knob Creek, maple syrup, Angostura Bitters	14.00
<b>Tequila Honeysuckle</b> Sauza Silver, honey syrup, and lime juice	12.00	<b>Paloma</b> 1800 Silver Tequila, agave nectar, lime juice, red grapefruit juice, club soda	13.00
<b>The Parasol</b> Champagne, Aperol, St-Germain Elderflower, honey syrup, and lime juice	13.00	<b>The Bee Sting</b> Jim Beam, Fireball, honey syrup, and lime juice	14.00

## WINE

WHITE WINE	5oz	8oz	RED WINE	5oz	8oz
<b>Sparkling</b> Domaine Ste Michelle, Brut, WA	10.00		<b>Pinot Noir</b> Coeur de Terre, OR	15.00	19.00
<b>Sparkling</b> Wycliff, Brut Rosé, CA	12.00		<b>Pinot Noir</b> Portlandia, OR	14.00	18.00
<b>Pinot Gris</b> Erath, OR	11.00	15.00	<b>Pinot Noir</b> Elouan, OR	13.00	17.00
<b>Pinot Blanc</b> Ponzi, OR	14.00	18.00	<b>Merlot</b> Columbia Winery, WA	11.00	15.00
<b>Chardonnay</b> Rodney Strong "Chalk Hill" CA	13.00	17.00	<b>Cabernet Sauvignon</b> Indian Wells, WA	13.00	17.00
<b>Chardonnay</b> Willamette Valley Vineyards, OR	14.00	18.00	<b>Malbec</b> Terraza Alto, Argentina	13.00	17.00
<b>Chardonnay</b> Columbia Winery, WA	11.00	15.00	<b>Red Blend</b> Columbia Winery, WA	12.00	16.00
<b>Riesling</b> Pacific Rim, WA	10.00	14.00	<b>Red Blend</b> The Dreaming Tree, CA	13.00	17.00
<b>Sauvignon Blanc</b> Matetic EQ, Chile	13.00	17.00	<b>Syrah</b> Chateau Ste Michelle, WA	12.00	16.00