



HOP CITY

TAVERN + MARKET

SMALL PLATES

Crispy Brussels Sprouts secret sauce, aged gouda	7.
Fried Chicken Sliders hawaiian rolls, cornflake crusted, spicy dill pickles, mayo	8.
Bacon Wrapped Dates goat cheese, honey	7.
Sticky Wings sweet n' spicy orange mustard sauce, blue cheese dip	9.
Scotch Egg lamb sausage, chimichurri aioli	7.
Halibut Fish Tacos shredder slaw, pickled onions, chipotle crema	11.
Tavern Fries confit chicken, creamy black pepper gravy, pepper bacon, cheddar cheese curds	8.

SOUP & SALADS

Soup of the Day	cup 5. bowl 8.
House Salad mixed greens, goat cheese, balsamic vinaigrette	6.
The Shredder brussels sprouts, kale, radicchio, medjool dates, toasted almonds, pecorino, spicy lemon vinaigrette	9.
Its Greek to Me romaine, heirloom tomatoes, cucumber, red onion, feta, garlic flatbread, falafel, green tahini dressing	11.
The Kernel butter lettuce, heirloom tomatoes, grilled corn, radish, avocado, cucumber yogurt dressing	10.
Add Chicken	6.
Add Prawns	8.
Add Flank Steak	9.
Add Wild Salmon	9.

BOARDS

Little olympia provisions salumi & sweetheart ham, whiskey cheddar, grain mustard, pickled onions, olives, fruit, crackers	12.	Big olympia provisions salumi, sweetheart ham & pork rillettes, whiskey cheddar, rogue smoked blue cheese, grain mustard, pickled onions, olives, fruit, crackers	19.
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FLATBREADS

Prosciutto & Asparagus mascarpone, mozzarella, artichokes, arugula	15.	Margherita plum tomato sauce, fresh mozzarella, roasted garlic, basil	14.
Astoria dungeness crab, bay shrimp, bacon, tomato, leeks, mozzarella & goat cheese, tarragon pesto	17.	Salami & Sausage plum tomato sauce, mozzarella, mushrooms, parmesan	15.

MAIN PLATES

Halibut Fish N' Chips cajun or sweet potato fries, house tartar sauce, lemon	19.	Steak Frites roasted tomato butter, cajun fries	20.
Chicken N' Biscuit Pot Pie confit chicken, herb béchamel, peas, carrots, pearl onions, cheddar biscuit crust	15.	Grilled Wild King Salmon corn, asparagus, fava beans, heirloom tomatoes, basil butter	21.

BURGERS & SANDWICHES

served with cajun fries or sweet potato fries

HopCity Burger* american cheese, tomato, spicy dill pickles, shredded lettuce, special sauce	16.	Buffalo Chicken Sandwich red onion, tomato, pepperoncini, butter lettuce, blue cheese spread, ciabatta	14.
Quinoa & Black Bean Burger smashed avocado, red onion, tomato, butter lettuce	15.	Heirloom BLT grilled rustic sourdough, pepper bacon, butter lettuce, chimichurri aioli	14.



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DRAFT BEER

	Pint	7.00		Pint	7.00
Stella Artois Pilsner Belgium, Germany 5.2% ABV, 25 IBU			10 Barrel Cucumber Sour Bend, OR 5% ABV, 4 IBU		
Atlas Blackberry Cider Bend, OR 6.2% ABV			Ninkasi Prismatic Juicy IPA Eugene, OR 5.9% ABV, 36 IBU		
Blue Moon Wheat Golden, CO 5.4% ABV, 9 IBU			10 Barrel Joe IPA Bend, OR 6.9% ABV, 70 IBU		
King Pin Double Red Ale Portland, OR 7.5% ABV, 65 IBU			Elysian SuperFuzz Blood Orange Pale Seattle, WA 6.4% ABV, 45 IBU		
Rippin Northwest Ale Sunriver, OR 6% ABV, 50 IBU			Kiwanda Pre-Prohibition Cream Ale Oregon Coast 5.4% ABV, 25 IBU		
Breakside Pilsner Portland, OR 5% ABV, 28 IBU			Ecliptic Porter Portland, OR 5.2% ABV, 39 IBU		

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

CLASSICS

HOPCITY ORIGINALS

Moscow Mule Smirnoff Vodka, lime juice, ginger beer	11.00	Maple Bourbon Old Fashioned Knob Creek, maple syrup, Angostura Bitters	14.00
Old Fashioned Makers Mark, orange, cherry, sugar, bitters, soda water	14.00	Watermelon Mule Absolut Vodka, lime juice, ginger beer, simple syrup, watermelon	12.00
Negroni Aviation gin, Sweet Vermouth, Campari	13.00	Mint Whiskey Sour Makers Mark, simple syrup, mint, lemon juice	14.00
Daquiri Myers Platinum Rum, lime juice, simple syrup	13.00	Spicy Cucumber Margarita 1800 Silver Tequila, Triple Sec, lemon juice, lime juice, agave, jalapeno, cucumber	14.00

WINE

WHITE WINE	5oz	8oz	RED WINE	5oz	8oz
Sparkling Domaine Ste Michelle, Brut, WA	10.00		Pinot Noir Coeur de Terre, OR	15.00	19.00
Sparkling Wycliff, Rosé, CA	12.00		Pinot Noir Portlandia, OR	14.00	18.00
Pinot Gris Erath, OR	11.00	15.00	Merlot Columbia Valley, WA	11.00	15.00
Rosé Stoller, Willamette Valley, OR	12.00	16.00	Cabernet Sauvignon Indian Wells, WA	13.00	17.00
Chardonnay Rodney Strong "Chalk Hill" CA	13.00	17.00	Malbec Terraza Alto, Argentina	13.00	17.00
Chardonnay Willamette Valley, OR	14.00	18.00	Red Blend Columbia Valley, WA	12.00	16.00
Riesling Pacific Rim, WA	10.00	14.00	Syrah Chateau Ste Michelle, WA	13.00	17.00
Sauvignon Blanc Seven Hills, Columbia Valley, WA	13.00	17.00			