



SMALL PLATES

Scotch Egg crispy fennel garlic sausage, beer mustard	7
Corn Doggies Nathan's all beef hot dog, beer mustard, special sauce, ketchup	7
Crispy Brussels Sprouts secret sauce, aged gouda	6
Tavern Fries salsa verde braised pork, Beecher's cheese curds	8.50
Buffalo Chicken Nachos potato chips, grilled buffalo chicken, blue cheese cream sauce, Frank's drizzle, green onions	9
Pub Pretzel warm Guinness & smoked cheddar cheese sauce, beer mustard	6.50
Smoked Pulled Pork Sliders Jack Daniels bbq sauce, shredder slaw, potato rolls	9
Hot Wings spicy cherry bbq sauce	9
The Big Board Olympia Provisions salumi, artisan cheese, bacon wrapped dates, castelvetroano olives, fruit, fig jam, lavash crackers	15.95
Crispy Calamari preserved lemons, Mama Lil's peppers, special sauce	12
Bacon Wrapped Dates goat cheese, honey	6
HCT House Salad mixed greens, salsa verde vinaigrette, ricotta solada	6
Creamy Tomato Basil Soup grilled cheese crouton	7
Soup of the Day	8



*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness
For your convenience an 18% Automatic Gratuity will be added to parties of 6 or more

FLATBREADS

Margherita 13.25
plum tomato sauce, fresh mozzarella, roasted garlic, basil

Astoria 16.25
Oregon Dungeness crab, bay shrimp, bacon, tomato, leeks, mozzarella & goat cheese, tarragon pesto

Salami & Sausage 15.25
plum tomato sauce, mozzarella, fennel garlic sausage, Olympia Provisions salumi, Mama Lil's peppers, herbs

Spicy Bacon Flatbread 14.95
mozzarella, goat cheese, Mama Lil's peppers, bacon, honey, arugula

SANDWICHES

proudly serving wagyu beef burgers & meatloaf, served with pub fries, sweet fries, cup of soup, fruit or HCT salad

HCT Chicken Club 14.50
Bacon, Swiss, baby arugula, mostarda, mayonnaise, ciabatta

The Loafer 13.50
beef & bacon meatloaf, bread & butter pickles, butter lettuce, special sauce, toasted sourdough bread

Hop City Burger* 14.95
American cheese, tomatoes, bread & butter pickles, shredded lettuce, special sauce, potato bun
ADD FRIED EGG* 2.00

Lamb Burger* 15.95
beef, lamb & bacon burger, fried egg, frizzled onions, baby arugula, chimichurri aioli, potato bun

MAIN PLATES

HUB IPA Mac N' Cheese 15.25
bacon, cheddar, parmesan

Widmer Hefe Halibut Fish N' Chips 18.50
pub or sweet potato fries, house tartar sauce, malt vinegar

Dungeness Crab Pot Pie 18.95
peas, mushrooms, leeks, herbs

Grilled Steelhead 22
wild mushroom vinaigrette, mushroom risotto, cipollini onions, kale

Grilled New York Steak* 29
gorgonzola fondue, Brussels sprouts, butternut & pepper bacon, creamy polenta

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SALADS

The Shredder 8

Brussels sprouts, kale, radicchio, Medjool dates, toasted almonds, pecorino, spicy lemon vinaigrette

Beet It 9.50

kale, golden beets, apples, farro, walnuts, maple citrus vinaigrette, ricotta solada

Fall in Italy 10.25

baby spinach, roasted tomatoes & cauliflower, chickpeas, Kalamata olives, salsa verde vinaigrette, pecorino

Put an Egg On It* 10.50

frisee, endive, fennel, pepper bacon, poached egg, warm Brown Butter Dijon vinaigrette

ADD GRILLED CHICKEN 6
ADD GRILLED PRAWNS or STEELHEAD 8



DRAFT BEER & CIDER

Anthem Cider
Bud Light
Widmer Hefeweizen
Full Sail Amber Ale
Deschutes Mirror Pond Pale Ale
Double Mountain Vaporizer Pale Ale
Bridgeport Kingpin Double Red Ale
Double Mountain IRA
10 Barrel Joe IPA
Bridgeport IPA
HUB Organic IPA
10 Barrel S1nist0r Black Ale

PINT 23.OZ
 6.50 8.00

Beer Flight Paddle

Try a taste of 5 of our local Micro Brews

13.00

WHITE WINE

Sparkling Domaine St. Michelle, Brut, WA
Pinot Gris Erath, OR
Pinot Blanc Ponzi, OR
Chardonnay Rodney Strong 'Chalk Hill' CA
Chardonnay Willamette Valley Vineyards, OR
Pinot Noir Rosé Seven of Hearts, OR
Riesling Pacific Rim, WA

GLASS GLASS + ½

9.00 10.50 14.00 11.00 12.00 13.00 10.00
 14.50 18.00 15.00 17.00 17.00 14.00

RED WINE

Pinot Noir Coeur de Terre, OR
Pinot Noir Portlandia, OR
Pinot Noir Elouan, OR
Merlot Columbia Winery, WA
Cabernet Sauvignon Indian Wells, WA
Malbec Terrazas Alto, Argentina
Red Blend The Dreaming Tree, CA
Syrah Saviah Cellars, The Jack, OR

GLASS GLASS + ½

14.00 14.00 13.00 11.00 13.00 13.00 13.00 11.00
 18.00 18.00 17.00 15.00 17.00 17.00 17.00 15.00

HOPCITY COCKTAILS

Am Radio 10.00
 New Amsterdam gin, triple sec, fresh citrus, agave, splash of Widmere Hefe

Hey Eugene! 11.00
 Jim Beam bourbon, St. Elizabeth allspice dram, hibiscus syrup, lemon

Learning How To Smile 12.00
 Smirnoff vodka, white crème de cacao, blackberries, basil, citrus

Nevermind 11.50
 Meyers's dark rum, St. Elizabeth allspice dram, fig-infused sweet vermouth, lemon, splash of club soda

Rox In The Box 12.75
 Maker's Mark bourbon, Aperol, sweet vermouth, orange bitters

Lithium 11.00
 Avion silver tequila, yellow chartreuse, fresh lime, agave, dark cherries

Corduroy 11.75
 Absolut Citron vodka, cinnamon, lemon, ginger ale

Last Kiss 11.50
Bacardi Superior rum, Cointreau, almond syrup, lime, hard cider

