



# HOP CITY

## TAVERN + MARKET

### SMALL PLATES

<b>Crispy Brussels Sprouts</b> secret sauce, aged gouda	7.
<b>Sticky Wings</b> sweet n' spicy orange mustard sauce, blue cheese dip	10.
<b>Fried Chicken Sliders</b> hawaiian rolls, cornflake crusted, spicy dill pickles, mayo	8.
<b>Bacon Wrapped Dates</b> goat cheese, honey	6.
<b>Halibut Fish Tacos</b> shredder slaw, pickled onions, chipotle crema	11.
<b>Big Board</b> olympia provisions salumi, country pate, brie, seasonal cheese, prosciutto, grain mustard, pickled onions, olives, fruit, crackers	19.

### SOUP & SALADS

<b>Soup of the Day</b>	cup 5. bowl 8.
<b>House Salad</b> mixed greens, goat cheese, almonds, balsamic vinaigrette	7.
<b>The Shredder</b> brussels sprouts, kale, radicchio, medjool dates, toasted almonds, pecorino, spicy lemon vinaigrette	9.
<b>It's Greek to Me</b> romaine, cucumber, red onion, kalamata olives, feta, garlic flatbread, falafel, green tahini dressing	12.
<b>Julius Caesar</b> romaine, crispy prosciutto, house parmesan croutons, pecorino	11.
Add Chicken	6.
Add Prawns	8.
Add Flank Steak	9.

### FLATBREADS

<b>Margherita</b> plum tomato sauce, fresh mozzarella, roasted garlic, basil	15.	<b>Prosciutto &amp; Fig</b> garlic oil, mozzarella, goat cheese, roasted onions, aged balsamic, arugula, pecorino	16.
<b>Spicy Salami &amp; Sausage</b> plum tomato sauce, mozzarella, Mama Lill's peppers, parmesan	17.		

### MAIN PLATES

<b>12oz New York Strip Steak*</b> grilled asparagus, roasted potatoes, boursin butter	24.	<b>Flank Steak Frites*</b> boursin butter, fries	20.
<b>Halibut Fish N' Chips</b> cajun waffle fries, plain or sweet potato fries, house tartar sauce, lemon	19.		

### BURGERS & SANDWICHES

served with cajun waffle fries, plain fries or sweet potato fries

<b>The Famous "Sofia Burgara" Burger*</b> smoked cheddar, grilled onions, tomatoes, pickled jalapeno, arugula, garlic aioli, pretzel bun <i>*as featured during Portland Burger Week</i>	16.	<b>Hop City Burger*</b> american cheese, tomato, shredded lettuce, spicy pickles, special sauce, brioche bun <i>*add bacon or avocado for \$2</i> <i>*substitute house made Black Bean Quinoa Burger for \$2</i>	15.
<b>Poblano Chicken Sandwich</b> butter lettuce, tomato, red onion, pickled jalapeno, bacon, pepper jack cheese, roasted poblano aioli, ciabatta	15.		



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### DRAFT BEER 7.

**Stella Artois Pilsner** Belgium, Germany 5.2% ABV, 25 IBU

**Breakside Pilsner** Portland, OR 5.2% ABV, 9 IBU

**Portland Cider Company Cranberry Cider** Portland, OR 6.0% ABV

**Blue Moon Wheat** Golden, CO 5.4% ABV, 9 IBU

**King Pin Double Red Ale** Portland, OR 7.5% ABV, 65 IBU

**Rippin Northwest Ale** Sunriver, OR 6.0% ABV, 50 IBU

**10 Barrel Pray For Snow Winter Ale** Bend, OR 7.0% ABV, 75 IBU

**Ninkasi Prismatic Juicy IPA** Eugene, OR 5.9% ABV, 36 IBU

**10 Barrel Joe IPA** Bend, OR 6.9% ABV, 70 IBU

**Seasonal Draft**

**Kiwanda Pre-Prohibition Cream Ale** Oregon Coast 5.4% ABV, 25 IBU

**Ecliptic Porter** Portland, OR 5.2% ABV, 39 IBU

**Beer Flight Paddle** Try a taste of 5 of our local Micro Brews 16.

### CLASSICS

<b>Manhattan</b> bourbon or rye, sweet vermouth, angostura	13.
<b>Classic Martini</b> gin or vodka, dry vermouth	13.
<b>Moscow Mule</b> vodka, lime, ginger beer	12.
<b>Old Fashioned</b> maker's mark, demerara, orange, bitters	14.
<b>Negroni</b> aviation gin, campari, sweet vermouth	13.
<b>Daiquiri</b> rum, lime, simple syrup	13.

### HOPCITY ORIGINALS

<b>Apple Pie</b> fireball, absolut vanilla, apple juice, cinnamon sugar rim	13.
<b>Rosemary Cucumber Gimlet</b> hendricks gin, lime juice, simple syrup, rosemary, cucumber	14.
<b>Honey French 75</b> Hendricks gin, domaine st. michelle brut, lemon juice, honey	14.
<b>Maple Bourbon Old Fashioned</b> knob creek, maple syrup, angostura	14.
<b>Mint Whiskey Sour</b> maker's mark, simple syrup, mint, lemon	14.
<b>Spicy Cucumber Margarita</b> tequila blanco, triple sec, lemon, lime, agave, jalapeño, cucumber	14.

### WINE

#### WHITE WINE

5oz 8oz BTL

<b>Sparkling</b> Domaine Ste Michelle, Brut, WA	10.		40.
<b>Sparkling Rosé</b> Wycliff, CA	12.		48.
<b>Pinot Gris</b> Erath, OR	11. /	15. /	44.
<b>Rosé</b> Stoller, Willamette Valley, OR	12. /	16. /	48.
<b>Chardonnay</b> Rodney Strong "Chalk Hill", CA	13. /	17. /	52.
<b>Chardonnay</b> Willamette Valley Vineyards, OR	14. /	18. /	56.
<b>Riesling</b> Pacific Rim, WA	10. /	14. /	40.
<b>Sauvignon Blanc</b> Seven Hills, Columbia Valley, WA	13. /	17. /	52.

#### RED WINE

5oz 8oz BTL

<b>Pinot Noir</b> Coeur de Terre, OR	15. /	19. /	60.
<b>Pinot Noir</b> Portlandia, OR	14. /	18. /	56.
<b>Merlot</b> Columbia Valley, WA	11. /	15. /	44.
<b>Cabernet Sauvignon</b> Indian Wells, WA	13. /	17. /	52.
<b>Malbec</b> Terraza Alto, Argentina	13. /	17. /	52.
<b>Red Blend</b> Columbia Valley, WA	12. /	16. /	48.
<b>Syrah</b> Chateau Ste Michelle, WA	13. /	17. /	52.