



HOP CITY

TAVERN + MARKET

SHAREABLES

Crispy Brussels Sprouts secret sauce, aged gouda	9.
Sticky Wings sweet n' spicy orange mustard sauce, blue cheese dip	10.
Fried Chicken Sliders hawaiian rolls, cornflake crusted, spicy dill pickles, mayo	9.
Halibut Fish Tacos shredder slaw, pickled shallots, chipotle crema Add house salad for \$3.	(2) 11. (3) 16.
Chili Cheese Fries American cheese sauce, Mama lil's	12.

SOUP & SALADS

Soup of the Day	cup 6. / bowl 9.
IPA Chili sour cream, pepper jack, green onions	cup 6. / bowl 9.
House Salad mixed greens, creamy apple cider vinaigrette, pecans	8.
The Shredder brussels sprouts, kale, radicchio, medjool dates, toasted almonds, pecorino, spicy lemon vinaigrette	10.
It's Greek to Me romaine, cucumber, red onion, kalamata olives, feta, garlic flatbread, falafel, green tahini dressing	12.
Julius Caesar romaine, crispy prosciutto, parmesan fricos, house garlic croutons	11.
Add Chicken	6.
Add Prawns	8.
Add Flank Steak	9.

BOARDS

Little Board olympia provisions salumi, prosciutto cotto, artisan cheese, grain mustard, pickled shallots, olives, fruit, fig jam, crackers	12.	Big Board olympia provisions salumi & pate, prosciutto cotto, artisan cheeses, grain mustard, pickled shallots, olives, fruit, fig jam, crackers	19.
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FLATBREADS

Margherita plum tomato sauce, fresh mozzarella, roasted garlic, basil	16.
Spicy Salami + Sausage plum tomato sauce, mozzarella, mama lill's peppers, parmesan	17.
Prosciutto + Fig garlic oil, mozzarella, goat cheese, aged balsamic, arugula, pecorino	16.
Smoked Chicken herb and garlic mascarpone, mozzarella, feta, roasted garlic, roasted red peppers, capers	17.

BURGERS & SANDWICHES

served with garlic or sweet potato fries; sub crispy brussels sprouts for \$2.

Stuff Cheeseburger* american cheese, bacon jam, special sauce, spicy dill pickles *add bacon or avocado for \$2	16.
Portobello Mushroom & Black Bean Burger* gruyere, pickled shallots, tomato, arugula, mayo, brioche bun	16.
Pimento Cheese Chicken Sandwich iceberg, pretzel roll	15.
Classic Reuben pastrami, smoke and kale kraut, gruyere, thousand island, rye	16.
Salami Panini pepperonata, aged gouda, arugula, ciabatta	15.

MAIN PLATES

Halibut Fish n' Chips garlic or sweet potato fries, house tartar sauce, lemon	19.	Chili Mac n' Cheese sour cream, frito crumbs, green onions	18.
Power Lunch Trio cup of soup or house salad salami panini or fish of the day cookie to go	18.	Dish of the Day chef's daily inspiration—inquire with server	AQ



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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

Avid Cider Co Blackberry Cider Bend, OR 6.2% ABV

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

Hopworks Urban Brewery HUB IPA Portland, OR 6.6% ABV, 75 IBU

Fort George City of Dreams Pale Ale Astoria, OR 5.5% ABV, 40 IBU

10 Barrel Raspberry Crush Sour Bend, OR 6.5% ABV, 7 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

Manhattan 13.
maker's mark, sweet vermouth, angostura

Classic Martini 13.
hendicks or ciroc, dry vermouth

Moscow Mule 12.
ketel one, lime, ginger beer

Old Fashioned 14.
maker's mark, demerara, orange, bitters

Negroni 13.
aviation gin, campari, sweet vermouth

Daiquiri 13.
bacardi, lime, simple syrup

HOPCITY ORIGINALS

Lady Mandarin 13.
absolut mandarin, triple sec, lemon juice

Mint Cucumber Gimlet 14.
hendricks gin, lime juice, simple syrup, mint, cucumber

Honey French 75 14.
Hendricks gin, domaine st. michelle brut, lemon juice, honey

Cherry Bomb 14.
bacardi, grenadine, lime, soda

Mint Whiskey Sour 14.
maker's mark, simple syrup, mint, lemon

Spicy Cucumber Margarita 14.
tequila blanco, triple sec, lemon, lime, agave, jalapeño, cucumber

WINE

WHITE WINE

5oz 8oz BTL

Sparkling Domaine Ste Michelle, Brut, WA 10. 40.

Sparkling Rosé Wycliff, CA 12. 48.

Pinot Gris Erath, OR 11. / 15. / 44.

Rosé Stoller, Willamette Valley, OR 12. / 16. / 48.

Chardonnay Rodney Strong "Chalk Hill", CA 13. / 17. / 52.

Chardonnay Willamette Valley Vineyards, OR 14. / 18. / 56.

Riesling Pacific Rim, WA 10. / 14. / 40.

Sauvignon Blanc Seven Hills, Columbia Valley, WA 13. / 17. / 52.

RED WINE

5oz 8oz BTL

Pinot Noir Coeur de Terre, OR 15. / 19. / 60.

Pinot Noir Portlandia, OR 14. / 18. / 56.

Merlot Columbia Valley, WA 11. / 15. / 44.

Cabernet Sauvignon Indian Wells, WA 13. / 17. / 52.

Malbec Terraza Alto, Argentina 13. / 17. / 52.

Red Blend Columbia Valley, WA 12. / 16. / 48.

Syrah Chateau Ste Michelle, WA 13. / 17. / 52.