

# HOP SOCIAL

## GRILL



### Appetizers

- ARTICHOKE, SPINACH & CHEESE DIP**  
cotija, monterey jack 13.99
- CALIFORNIA ROLL**  
crab, avocado, cucumber 11.99
- SPICY TUNA ROLL\***  
soy glaze, wasabi, sriracha aioli 13.99
- AHI POKE NACHOS\***  
wonton chips, sriracha aioli, mango, red onion, avocado 13.99
- CRISPY BUTTERMILK CHICKEN TENDERLOINS**  
ranch, bbq sauce 13.99
- SALT & PEPPER CALAMARI**  
hand cut, onions, sriracha aioli 14.99

- HOT SCRATCH MADE DONUTS**  
ricotta, vanilla, cinnamon, house-made caramel sauce 5.99
- SOFT BAKED PRETZELS**  
roasted jalapeño fondue 13.99
- CHILE VERDE NACHOS**  
pulled pork, tomatoes, black beans, avocado corn salsa, cheddar, crema 14.99
- FRIED BRUSSELS SPROUTS**  
sriracha aioli, red peppers, parmesan 10.99
- WAGYU BEEF SLIDERS\***  
smoked gouda, bourbon onions, arugula, tomatoes, garlic aioli 14.99



### The Grill

steaks are USDA upper choice, 28 day aged, hand selected

- GRILLED ATLANTIC SALMON\***  
quinoa basmati rice, seasonal vegetables 24.99
- GRILLED RIB EYE\***  
14 oz. aged rib eye, buttermilk mashed potatoes, seasonal vegetables 37.99
- TOP SIRLOIN STEAK\***  
10 oz. aged sirloin, garlic sautéed mushrooms, buttermilk mashed potatoes, seasonal vegetables 27.99
- FILET MIGNON\***  
7 oz. aged center cut tenderloin, demi-glace, buttermilk mashed potatoes, seasonal vegetables 36.99



### BOWLS, SALADS & SOUP

- STRAWBERRY, PEAR & APPLE SALAD\*\***  
wild organic arugula, grapes, gorgonzola, candied walnuts, char-grilled chicken breast, lemon vinaigrette 16.99
- GRILLED CHICKEN COBB**  
smoked bacon, tomatoes, avocado, egg, bleu cheese crumbles, bleu cheese dressing 16.99
- AHI POKE BOWL\***  
ahi tuna, sweet chili, sambal, sticky rice, mixed greens, mango, avocado, onions 16.99
- SALMON HARVEST BOWL\*\***  
arugula, goat cheese, brussels sprouts, apple, bing cherries, diced almonds, butternut squash, whole grain mustard vinaigrette 16.99
- SANTA FE SALMON SALAD\***  
blackened salmon, bbq sauce, avocado corn salsa, tortilla strips, chipotle ranch 16.99
- GRILLED CHICKEN CAESAR**  
romaine, parmesan, garlic croutons 15.99
- GRILLED STEAK SALAD\***  
grilled romaine hearts, flash fried brussels sprouts, heirloom tomatoes, parmesan, lemon caesar dressing 18.99
- STARTER SALADS & SOUP**  
house salad 7.49  
caesar salad 7.99  
pear & gorgonzola salad 7.99\*\*  
scratch made soup cup 6.49 / bowl 7.99

## SANDWICHES &

served with fresh hand cut fries

- GRILLED TURKEY BLT**  
maple pepper bacon, white cheddar, avocado, rustic white bread 15.99
- REUBEN**  
corned beef, swiss, sauerkraut, thousand island, marble rye bread 17.99
- FRENCH DIP**  
roasted sirloin, white cheddar, au jus 18.99
- SPICY HONEY CHICKEN SANDWICH**  
honey butter, sweet heat pickles, coleslaw, tomato, sweet peppers, sriracha aioli 16.99
- GRILLED CHICKEN**  
monterey jack, smoked bacon, lettuce, tomato, onion, garlic aioli, ciabatta bun 15.99

## BURGERS

- CHEESEBURGER\***  
bermuda onion, lettuce, tomato, scratch made sauce (choice of cheddar, swiss, or pepperjack) 15.99
- BBQ BACON CHEESEBURGER\***  
house bbq sauce, cheddar, smoked bacon, onion, lettuce, tomato, garlic aioli 17.99
- WAGYU BEEF BURGER\***  
goat cheese, fig spread, arugula, tomato, crispy onions, garlic aioli 17.99
- JALAPEÑO BURGER\***  
pepper jack cheese, crispy onion, sriracha aioli, jalapeño, guacamole 16.99
- PB&J BURGER\***  
peanut butter, jalapeño grape jelly, cheddar, crispy onions 15.99
- GRASS FED BISON BURGER\***  
cheddar, lettuce, tomato, onion, scratch made sauce - America's original red meat - an extra lean, more flavorful alternative to beef or chicken 17.99
- IMPOSSIBLE BURGER™**  
plant based protein burger, mustard aioli, garlic aioli, monterey jack, avocado, lettuce, tomato, onion 16.99



### Wok Inspired

- ORANGE CHICKEN**  
szechuan chili peppers, onions, garlic, orange sauce, white rice 17.99
- KUNG PAO CHICKEN\*\***  
peanuts, garlic, szechuan chili peppers, green onions, white rice 17.99

all burgers are a half pound of  
USDA fresh ground chuck

served with fresh hand cut fries

Locally Sourced, Scratch Made

\*Items are served raw or undercooked. Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness.  
\*\*recipe may contain nuts. For those who have food allergies, please inform your server, we will help with any necessary changes.



# 52 CRAFT BEERS ON TAP

## FLIGHTS

CAN'T DECIDE? YOU DON'T HAVE TO! BEER FLIGHTS AVAILABLE. PICK YOUR TOP 5 TAP CHOICES

### BLONDE & LAGERS

**FIRST LIGHT LAGER - LUMBERYARD BREWING**  
clean, crisp, hop-spicy flavor | flagstaff, az 4.2% abv

**SUNSPOT GOLD - SANTAN BREWING COMPANY**  
golden ale | chandler, az 4.1% abv

**KOFFEE KÖLSCH - HUSS BREWING CO**  
roasted caramel, hazelnut coffee beans | tempe, az 4.7% abv

**SCOTTSDALE BLONDE - HUSS BREWING CO**  
sweet finish, german style kölsch | tempe, az 4.7% abv

**STRAWBERRY BLONDE - THAT BREWERY**  
smooth, strawberry | pine, az 5.2% abv

### CREAM ALE

**CALI CREAMIN - MOTHER EARTH BREWING CO**  
honey, vanilla, earthy | vista, ca 5.4% abv

### IPA

**CITRAZONA - BARRIO BREWING CO**  
citrus ipa, tangerine finish | tuscon, az 6.6% abv

**FRESH SQUEEZED - DESCHUTES BREWING**  
heavy helping of citrus, mosaic hops | bend, or 6% abv

**\*SPELLBINDER - WREN HOUSE BREWING**  
citra, mosaic hops, tangerine | phoenix, az 7% abv

**HAZY IPA - GREAT DIVIDE BREWING CO**  
citrus hops, papaya, mango | denver, co 6.2% abv

**\*TOWER STATION - MOTHER ROAD BREWING CO**  
unfiltered ipa, tangerine, pineapple | flagstaff, az 7.3% abv

**\*MOONJUICE IPA - SANTAN BREWING COMPANY**  
peach, apricot, tropical fruit | chandler, az 7.3% abv

**FATEFUL IPA - FATE BREWING**  
west-coast style ipa | scottsdale, az 6.6% abv

**CHURCH MUSIC - THE SHOPPE**  
pineapple, juicy | tempe, az 6.7% abv

**WARRIOR HAZY - GREENWOOD BREWING**  
dry hopped, light haze | phoenix, az 6.8% abv

### WHEAT

**HUMPHREY'S HEFE - LUMBERYARD BREWING**  
unfiltered, cloves and bananas | flagstaff, az 5.6% abv

**PAPAGO ORANGE BLOSSOM - HUSS BREWING CO**  
citrus, vanilla finish | tempe, az 5% abv

**BIG BLUE VAN - COLLEGE STREET BREWHOUSE**  
blueberry, vanilla, wheat beer | lake havasu, az 5.4% abv

**JOY BUS WOW - FOUR PEAKS BREWING COMPANY**  
bright, citrus, vanilla and apricot | tempe, az 5% abv

### AMBER

**OAK CREEK AMBER - OAK CREEK BREWING**  
smooth, caramel malt | sedona, az 5% abv

**EPICENTER - SANTAN BREWING COMPANY**  
copper hue, malt, lightly sweet | chandler, az 5.5% abv

### RED

**KILT LIFTER - FOUR PEAKS BREWING CO**  
scottish style ale | tempe, az 6% abv

**SALIDA DEL SOL - SENTINEL PEAK BREWING COMPANY**  
mexican vienna amber | tucson, az 5.2% abv

### BELGIAN

**BLUE MOON BELGIAN WHITE**  
unfiltered, citrus | golden, co 5.4% abv

### BROWN ALE

**NUT BROWN ALE - OAK CREEK BREWING**  
nutty malt | sedona, az 5.5% abv

### PALE ALE

**8TH STREET - FOUR PEAKS BREWING COMPANY**  
earthy, floral, caramel malt | tempe, az 4.9% abv

### STOUT & PORTER

**GUINNESS**  
the irish classic | ireland 4.2% abv

**PAPAGO COCONUT JOE - HUSS BREWING CO**  
vanilla, coconut, coffee | tempe, az 5.5% abv

### CIDER & SELTZER & SOUR

**WYDER PEAR - VERMONT CIDER CO**  
light, crisp, pear | canada 4% abv

**\*COSMIC CRISP - 2 TOWNS CIDERHOUSE**  
bold, crisp, apple | corvallis, or 8.0% abv

**SUNSET SOUR - PHX BEER CO**  
tart, cherry, raspberry | phoenix, az 5.3% abv

### ROTATING

lumberyard | santan | huss | that brewery | mother earth |  
barrio | deschutes | ninkasi | great divide | mother road |  
fate | the shoppe | greenwood | throne | college street |  
four peaks | oak creek | sentinel peak | breckenridge |  
belching beaver | vermont cider | 2 towns | phx beer |  
12 west | flying basset | wren house | firetruck | tombstone |  
flagstaff | borderlands | dark sky | wanderlust | north mountain |  
sedona | goldwater | arizona wilderness | state 48 | wicked rain |

### BOTTLES & CANS

omission ipa | omission lager | corona | corona lite | budweiser |  
heineken | miller lite | michelob ultra



\*beers 7% abv and over are served in a 13oz imperial glass\*