

HOP SOCIAL GRILL

HAPPY HOUR

everyday 3 - 6 & 9:00 - close

WAGYU BEEF SLIDERS*

smoked gouda, bourbon onions, arugula,
tomatoes, garlic aioli 8.99

FRESH HAND CUT FRIES

served with scratch made chipotle
buttermilk dipping sauce 4.99

FISH TACOS

pacific cod, chipotle ranch
dressed cabbage, pico de gallo 7.99

CALIFORNIA ROLL

crab, avocado, cucumber 7.99

CRISPY BUTTERMILK CHICKEN TENDERLOINS

ranch, bbq sauce 8.99

SMOKED GOUDA & ROASTED JALEPEÑO FONDUE

warm pretzels, 8th street pale ale smoked
gouda fondue 7.99

AHI POKE NACHOS*

wonton chips, sriracha aioli,
mango, red onion, avocado 7.99

ARTICHOKE, SPINACH & CHEESE DIP

cotija cheese, monterey jack,
tortilla chips 6.99

CAESAR SALAD

romaine, parmesan, croutons 4.99

SPICY MAC & CHEESE

italian spicy sausage, cayenne pepper,
gorgonzola, cheddar, monterey jack, parmesan 7.99

SALT AND PEPPER CALAMARI

hand cut, onions,
sriracha aioli 8.99

FLASHED FRIED BRUSSELS SPROUTS

red peppers, parmesan, sriacha aioli 6.99

STEAK BITES*

beef tenderloin, spring greens 9.99

KUNG PAO LETTUCE WRAP**

chicken, red pepper flakes, peanuts,
iceberg lettuce 6.99

SCRATCH MADE SOUP

bowl 4.99

CHEESEBURGER*

cheddar, bermuda onion, lettuce,
tomato, scratch made sauce 8.99

HOT SCRATCH MADE DONUTS

ricotta, vanilla, cinnamon,
house-made caramel sauce 3.99

FROM THE BAR

everyday 3 - 6 & 9:00 - close

\$7.00 margarita

\$7.00 well drinks

\$7.00 featured wine

\$1 off craft beer pints

minimum beverage purchase of \$3.79 required. no substitutions.
not available for take-out, must be consumed on premises.
happy hour not available on major holidays.

* Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

** Recipe contains nuts. For those who have food allergies, please inform your server; we will be happy to discuss any necessary changes.

FLIGHTS

can't decide? you don't have to!
beer flights available. pick your top 5 tap choices 11.95

CRAFT INSPIRED

SNAKEBITE

red ale, cider 7.50

COPPERBACK

smoky bourbon, lemonade, stella 9.25

MANDARIN MOON

belgian white beer, mandarin vodka 9.50

HEFE SUNRISE

unfiltered wheat beer, lemonade 7.00

CORONA RITA

infused margarita, crisp beer 10.50

BLACK & TAN

dark meets light 7.50

MARTINIS & C

PASSIONFRUIT SPRITZER

vodka, passionfruit purée, cranberry juice,
sparkling wine, sugar rim 8.95

DESERT BLACKBERRY COOLER

gin, blackberry purée, lemon,
triple sec 9.50

IRISH TRAIL

irish whiskey, lemon lime,
splash of berry, big block cube 9.50

SALTED CARAMEL MARTINI

caramel salted vodka, bailey's, cream 10.25

MOSCOW MULE

vodka, mint, limes, ginger beer 10.00

CAMELBACK

spiced rum, citrus, sweet chambord,
sprite, big block cube 10.00

HUCKLEBERRY COSMO

huckleberry vodka, cranberry juice,
lime, sweet & sour 10.50

POMEGRANATE SANGRÍA

red wine, citrus, pomegranate purée 10.50

SPICY MARGARITA

spicy heat margarita, citrus 10.50

BLOOD ORANGE MOJITO

bacardi rum, mint, simple syrup,
blood orange juice, lime juice 10.50

MOROCCAN COFFEE

151 rum, kahlúa, baileys irish cream, coffee
and fresh whipped cream 10.50

TROPICAL SANGRÍA

citrus, passionfruit, raspberry,
pinot grigio 10.50

CACTUS FLOWER

dulce dorado honey vanilla tequila, blood orange
purée, tonic, ginger beer 10.00

COPPER RITA

premium tequila, grand marnier 11.50

FRUIT DROP

vodka, fruit purée, lemon 10.00
(passionfruit, blackberry, raspberry or mango)

HST BLOODY MARY

vodka, house-made bloody mix 9.75

PEAR COSMO

pear vodka, pear purée, lime, cranberry 10.25

SPICED BLACKBERRY MOJITO

captain morgan spiced rum, blackberry purée,
soda, lime, mint 10.50

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