

HOP SOCIAL

GRILL

SEASONAL FEATURE SHEET

Appetizers

NEW ORLEANS PRAWNS

tiger prawns, coconut milk, red peppers, shallots, creole seasoning 14.99

VEGAS ROLL

crab, avocado, cucumber, rolled tightly in nori, rice, tempura battered and fried. served with soy glaze and sriracha aioli 14.99

Entrées

HAWAIIAN WAGYU BURGER*

grilled wagyu, maple glazed bacon, grilled pineapple, white cheddar cheese, bbq sauce, garlic aioli, sweet heat pickles, pub bun. 17.99

MAHI MAHI TACOS*

grilled mahi, pineapple mango salsa, sriracha aioli, cabbage, pickled onions, wild rice 16.99

SOUTHWEST PRAWN BOWL*

santa fe black beans, wild rice, avocado, cotija cheese, tomato, corn salsa, pico de gallo, cilantro, tortilla chips, sour cream, cilantro lime vinaigrette 18.99

STUFFED CHICKEN*

double stuffed chicken, provolone, mozzarella, spinach, topped with caper cream sauce. alfredo pancetta pasta, asparagus 22.99

CABERNET TENDERLOIN TIPS*

cabernet balsamic demi-glace, mushrooms, buttermilk mashed potatoes, seasonal vegetables 25.99

Dessert

BREAD PUDDING

warm bread pudding, southern comfort caramel sauce. topped with vanilla ice cream 9.29

Cocktails

CACTUS FLOWER

dulce dorado honey vanilla tequila, blood orange purée, tonic, ginger beer 9.75

SPICED BLACKBERRY MOJITO

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

*consuming raw or under-cooked meats or seafood may increase your risk of food borne illness