

# 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 4.99

## 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 9.95

### PRICKLY PEAR MARGARITA

tequila, prickly pear purée, lemon juice,  
grand marnier float, tajin rim 11.50

### IRISH TRAIL

irish whiskey, lemon lime,  
splash of berry, big block cube 10.50

### SALTED CARAMEL MARTINI

caramel salted vodka, bailey's, cream 11.00

### MOSCOW MULE

vodka, mint, limes, ginger beer 11.00

### CAMELBACK

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

### HUCKLEBERRY COSMO

huckleberry vodka, cranberry juice,  
lime, sweet & sour 11.00

### POMEGRANATE SANGRÍA

red wine, citrus, pomegranate purée 11.00

### SPICY MARGARITA

spicy heat margarita, citrus 11.50

### SPICED BLACKBERRY MOJITO

captain morgan spiced rum, blackberry purée,  
soda, lime, mint 11.50

### MOROCCAN COFFEE

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

### TROPICAL SANGRÍA

citrus, passionfruit, raspberry,  
pinot grigio 11.00

### HOP SOCIAL OLD FASHIONED

maker's mark, earl grey simple syrup,  
orange bitters, block ice 12.50

### 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

### BLOOD ORANGE MOJITO

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

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