

BEVERAGES

MIX & MATCH BUCKETS (5 BEERS)

DOMESTIC BUCKET • 19

Choose any combination of Budweiser, Bud Lt, Miller Lt, Coors Lt, Rolling Rock & PBR

IMPORT BUCKET • 26

Choose any combination of Heineken, Dos Equis, Corona, Modello, Red Stripe & Labatt Blue

IPA BUCKET • 29

Choose any combination of Bell's Two Hearted, Upland Dragonfly, New Belgium Voodoo Ranger & Fat Head's Head Hunter

BEER FLIGHT • 9

Select any four 5oz Samples from draft list

TAILGATE COCKTAILS

SEASONAL SANGRIA • 9

Seasons best fruits blended with one of our house wines

99 MARGARITA • 12

Patron Silver, Grand Marnier & Lemon Lime Sour Mix

LOADED PALMER • 8

Absolut, Lemonade & Sweet Tea

CURVE BALL • 10

Hennessey, Ginger Ale, Lime Juice & Simple Syrup

TAILGATE PUNCH • 12

Gin, Vodka, Triple Sec, Rum, Peach Schnapps, Blue Curacao & Red Bull

SMALL PLATES

CHIX TENDERS • 10

Hand-Breaded, Buttermilk-Dipped Chicken Tenderloins

POTATO SKINS • 10

Smoked Bacon / Aged Blended Cheddar Cheese / Green Onion / Sour Cream

CHICKEN QUESADILLA • 11

Grilled Chicken / Crispy Flour Tortilla Cheddar-Jack Cheese / Jalapeños / Guacamole / Fresca Pico De Gallo / Sour Cream

DRUNKEN NACHOS • 9.50

Fresca Tomato Pico De Gallo / Guacamole / Sour Cream / Hops 99 Beer Cheese / Green Onion / Jalapeños / Grilled Chicken 13 / Texas Chili & Cheddar 12

BELGIAN SOFT PRETZELS • 9

Hops 99 Beer Cheese / House Mustard

CORK SCREW SHRIMP • 12

Lightly Battered Fried Shrimp / Tartar Sauce / Cocktail sauce

BEER BATTERED FRIED PICKLES • 9

Fried Pickle Chips / Fireball Ranch

COD BITES • 10

Lightly Seasoned Fried Cod / Lemon / Tartar Sauce /

FRESH CATCH PLATTER • 18

Cork Screw Shrimp / Beer Battered Fried Pickles / Cod Bites / Signature Ale Fries

HUMMUS TRIO • 9

Roasted Red Pepper / Roasted Garlic / Original Hummus / Pita and Cucumber Chips

WINGS

Celery / Ranch or Bleu Cheese Dressing
6 - 8.99 • 12 - 16.99 • 18 - 21.99

HOPS SAUCE CHOICES

Mild Sauce / Hops House Barbecue / Cayenne Hot Garlic Sauce / Buffalo Hot / Spicy Boom Sauce

CLASSIC SALADS

ALL IN HOUSE SALAD • 8.50

Mixed Salad Greens / Tomatoes / Cucumber / Cheddar Cheese / Bacon / Croutons

CHICKEN CAESAR SALAD • 14

Hearts of Romaine / Hand-Shaved Parmesan Cheese / Croutons / Parmesan Crisp / Creamy Hops Caesar Dressing / Grilled Chicken Breast

SHRIMP COBB SALAD • 14

Mixed Salad Greens / Cheddar Cheese / Chopped Hard-Boiled Egg / Diced Avocado / Grilled Chicken Breast / Smokehouse Bacon / Fresh Diced Tomato / House-Made Avocado Ranch / Crispy Fried Shrimp

SALAD ADD-ONS

Grilled Chicken Breast • 5 / Grilled Steak • 9 / Crispy Fried Shrimp • 7

DRESSINGS

Chipotle Fireball Ranch / Avocado Ranch / Ranch / French / Italian / Thousand Island / Balsamic Vinaigrette / Bleu Cheese / Honey Mustard

TOPPED FRIES

SIGNATURE ALE

BATTERED FRIES • 4

TOP IT OFF WITH

BACON & CHEDDAR • 9

CHILI AND CHEESE • 8

FRY DIPS

FIREBALL RANCH • 1

CAYENNE HOT GARLIC • 1

HOUSE 99 BEER CHEESE • 2

BURGERS

BARNYARD BURGER • 14

Smokehouse Bacon / Fried Egg / American Cheese / Lettuce / Tomato / Onion

BARBECUE BURGER • 13

Smokehouse Bacon / Gouda Cheese / Fried Onions / House Bun / Hops House Barbecue Sauce

BEER BARON BURGER • 12.50

Signature Blend Beef Patty / Cheddar Cheese / Leaf Lettuce / Red Onion / Sliced Tomato / House Bun

CHEFS BURGER OF THE MONTH • 13.50

Chef's monthly creation inspired by his world travels. It's your passport to new flavors.

SIDES • 4

ALE-BATTERED SEASONED FRIES

ONION RINGS

GARLIC MASHED YUKON POTATOES

SAUTÉED HOUSE VEGETABLES

COLESLAW

SMALL SIDE HOUSE SALAD

(\$1.50 extra to sub salad for Side)

SMALL SIDE CAESAR SALAD

(\$1.50 extra to sub salad for Side)

HANDHELDS

Served with your choice of 1 side

PULLED PORK SLIDERS • 11

BBQ Pulled Pork / Hops house BBQ / Cheddar / Cole Slaw / Toasted Slider Buns

BEER-BATTERED

COD SANDWICH • 13.50

99 Beer-Battered Cod / Lettuce / Tomato / Toasted Rye Bread

TURKEY CLUB SANDWICH • 11.50

Turkey / Provolone / Bacon / Lettuce / Tomato / Toasted Ciabatta

REUBEN • 12

Sauerkraut / Thousand Island Dressing / Swiss Cheese / Corned Beef / Rye Bread

GRILLED CHICKEN BLT • 12

Seasoned Grilled Chicken / Bacon / Lettuce / Tomato / Chipotle Mayo / House Bun

SOUPS • 8

CREAMY BROCCOLI CHEDDAR / BREAD BOWL

HOPS HOUSE CHILI / BOWL

CHEF-INSPIRED FLATBREADS

CHICKEN BACON RANCH • 12

Grilled Chicken / Chopped Smokehouse Bacon / Roasted Garlic Ranch / Red Onions / Diced Tomatoes

SPICY ITALIAN • 12

Spicy Italian Sausage / Red Onions / Banana Peppers / Roasted Red Pepper Marinara / Crushed Red Pepper / Mozzarella

MEATBALL CAPRESE • 11

Sliced Tomatoes / Julienned Red Onion / Roasted Garlic / Buffalo Mozzarella / Fresh Basil / Italian Meatballs

PIZZA

CHEESE PIZZA • 12

PEPPERONI PIZZA • 15

MEAT LOVERS PIZZA • 19

Bacon / Pepperoni / Sausage

MAINS

GRILLED NEW YORK STRIP • 29

Mushroom-Stout Reduction / Onion Straws / Roasted Garlic Whipped Potatoes / Sautéed Seasonal Vegetables

GRILLED CHICKEN PARMESAN • 23

Marinara / Shredded Provolone / Roasted Garlic Whipped Potatoes / Seasonal Vegetables

FISH & CHIPS • 21

Beer-Battered Atlantic Cod / Signature Fries / Cole Slaw / Tartar Sauce / Lemon / Malt Vinegar

BBQ BABY BACK RIBS • 23

Fries / Seasonal Vegetables / House Made BBQ Sauce

SWEET ENDINGS • 7

SEASONAL CHEESECAKE

Chef's Seasonal Creation / Whipped Cream / Seasonal Fruit

TRIPLE-CHOCOLATE MOUSSE CAKE

3-Layer Mousse / Vanilla Cream

CHEF'S SWEET TREAT

Chef's Idea of a Decadent Time

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity added to parties of 6 or more.



TAKE ONE DOWN, PASS IT AROUND.