

THE APPETIZERS STARTING LINEUP

Your first pick every time—shareable, snackable and made to fire up the crowd.

NACHOS GF Chicken, Pork or Jackfruit 16 Beef 18
Melted cheese, Pico de Gallo, jalapeños, black beans, salsa, sour cream, guacamole

**HOUSE-MADE FOOTBALL-LONG
PRETZEL STICKS** 14
Beer cheese sauce, grain mustard garlic aioli

FOCACCIA WITH CHARCUTERIE 21
Parmesan, arugula, mortadella, prosciutto, salami, smoky bleu cheese, Manchego cheese, apple chutney, fig jam

BLACK ANGUS BEEF SLIDERS 17
Arugula, heirloom tomatoes, whiskey onions, bleu cheese, frisée, herbs

BBQ JACKFRUIT SLIDERS 14
A trio of shredded jackfruit, BBQ sauce, mini buns, tangy coleslaw, pickled red onions, Fresno peppers, pickles

POKE NACHOS 18
Raw poke tuna, crispy wontons, avocado, jalapeños, black truffle sauce, sweet ginger soy sauce, sriracha aioli, nori seaweed, cilantro, green onions

ROASTED SWEET POTATOES GF 13
Chili yogurt sauce, toasted nut and spice blend

BEER-BATTERED CHEESE CURDS 14
Spicy berry ketchup

SALT & PEPPER CALAMARI 19
Garlic confit lemon aioli, lime

MEATBALL MEDLEY 17
Smoky beef meatballs, feta cheese, harissa, cucumber aioli

SLAM DUNK SPUDS GF 13
Fried potatoes, herbs, garlic, bacon bits, smoked paprika aioli

FIRE-ROASTED SAUSAGE GF 17
Smoky bleu cheese, beer hall onion sauce

HOUSE-MADE HUMMUS & BABA GHANOUSH 16
Vegetables, harissa, naan bread

GORDON BOMBAY BURRATA 16
Romesco, basil oil, toasted almonds, sourdough crostini

WILD RICE SOUP Cup 6 Bowl 8
A Minnesota and Mystic Lake house favorite

THE SALADS GREEN ROOM

Lettuce rock! These fresh, flavor-packed picks bring the crunch, the color and a whole lotta groove to your plate.

MIC DROP MIXED GREENS 12
Romaine and arugula, herbs, toasted pine nuts, crispy shallots, heirloom tomatoes, fried goat cheese, garlic croutons, red wine vinaigrette

THE POWER BALLAD SALAD GF 19
Southwestern adobo chicken, arugula and romaine, charred corn and jalapeños, Cotija cheese, blistered cherry tomatoes, black beans, cilantro, toasted pepitas, tortilla crisps, chipotle lime dressing

TEMPURA SHRIMP SALAD 24
Green mixture, blistered cherry tomatoes, daikon, carrots, watermelon radish, zucchini, rice, ginger sesame dressing, nuoc cham dipping sauce

HOP HOUSE COBB SALAD 23
Green mix, fried chicken, bacon, avocado, tomato, egg, red onion, bleu cheese, wasabi pea crunch, choice of ranch, bleu cheese, French or Italian dressing

BURGER BLITZ

Built like champions—these burgers bring bold flavor to the big leagues.
Side options: French fries, coleslaw or chips.
Sweet potato fries are an additional 3
Ask your server for gluten free options.

CLASSIC BURGER 15
Grilled half-pound Angus beef burger, glossy bun, lettuce, onions, tomatoes, pickles. *Add cheese 2*

TRUFFLE MUSHROOM SWISS BURGER 18
Grilled half-pound Angus beef burger, sautéed mixed mushrooms, melted Swiss cheese, arugula, truffle aioli, glossy bun, pickles

AN OUNCE OF PAIN BURGER 19
This one bites back
One half-pound Angus beef burger, bacon jam, caramelized onions, truffle sauce, bleu cheese, pickles, arugula, heirloom tomatoes, glossy bun

THE POUND OF PAIN BURGER 28

One pound. No mercy. One pound Angus beef burger, bacon jam, caramelized onions, truffle sauce, bleu cheese, pickles, arugula, heirloom tomatoes, master brioche bun. This one takes time, but it is worth the wait. *Crush the challenge and score a shirt you can rock like a true Hop House legend!*



WINGIN’ IT

6 BONELESS WINGS	9	Six or twelve, sauced to perfection—these wings bring the heat and the harmony.
12 BONELESS WINGS	16	Choose ranch or bleu cheese for dipping, then pick your crunch: classic celery or bold kimchi.
6 FLATS & DRUMMIES	9	<i>Flats & Drummies can be made gluten free. All sauces except Garlic & Beer Glaze, Teriyaki and Bourbon-Sesame Gochujang are gluten free.</i>
12 FLATS & DRUMMIES	16	

THE RUB RUNDOWN

Wasabi Ranch, Ranch, Spicy Red Dust, Fajita Lime, Lemon Pepper, Backyard BBQ, Jamaican Wet

THE SAUCE SETLIST

Minnesota Nice	Flannel-Worthy	Paul Bunyan’s Breath	UFF-DA!
Garlic & Parmesan	Hot Honey	Dynamite	Angry Glaze
Truffle Parmesan	Chipotle BBQ	Mango Habanero	Bourbon-Sesame
Garlic & Beer Glaze	Teriyaki		Gochujang
Garlic & Herb Glaze	Buffalo		
BBQ	Peking Sweet & Sour		
Bourbon BBQ			
Honey Bourbon			

HALFTIME HANDHELDS

All flavor, no fumble. These sandwiches, wraps and more are stacked and ready for action.

*Side options: French fries, coleslaw or chips.
Sweet potato fries are an additional 3*

KOREAN BBQ PORK BANH MI	15
Thin sliced marinated pork and pork belly, pickled carrots and daikon, cucumber, onion, cilantro, jalapeños, gochujang aioli, crusty baguette	
STEAK & CHIMICHURRI SANDWICH	18
Grilled steak, chimichurri sauce, sriracha caramelized onions, roasted red pepper, arugula, pepper jack cheese, toasted hoagie roll	
THE ROCKSTAR CLUB WRAP	15
Sliced turkey breast, bacon, avocado, lettuce, tomatoes, ranch dressing, spinach tortilla	
BLACKENED CHICKEN, BACON & AVOCADO SANDWICH	15
Glossy buttered bun, shredded lettuce, pepper jack cheese, jalapeños, tomato, Cajun remoulade	

THE ENTRÉES HEADLINERS

So good, you’ll want an encore. These entrées steal the show.

THE POWER PORK CHOP <small>GF</small>	26
A thick-cut, 12-ounce pork chop seared to perfection and topped with beer hall onion sauce. Served with creamy loaded mashed potatoes and roasted asparagus for a plate that brings the flavor.	
THE BIG CATCH	22
This beer-battered walleye is amped-up and ready to rock! It hits all the right notes with a lemon wedge, crunchy slaw, french fries and a wasabi dill tartar sauce.	
THE BACKSTAGE BRISKET <small>GF</small>	20
Smoked low and slow like a soulful setlist, this beef brisket is brushed with Bourbon BBQ sauce and served with slaw and fries. It’s the kind of performance that earns a standing ovation.	
NEW YORK STRIP STEAK <small>GF</small>	42
Red wine mushroom sauce, creamy loaded mashed potatos, roasted asparagus	