

HOP SOCIAL TAVERN

HAPPY HOUR

everyday 3 - 6 & 9:00 - close

AHI POKE NACHOS

wonton chips, sriracha aioli,
mango, red onion, avocado 6.99

TEMPURA ASPARAGUS

tempura asparagus, sriracha aioli 5.99

FRESH HAND CUT FRIES

served with scratch made chipotle
buttermilk dipping sauce 3.99

ARTICHOKE, SPINACH & CHEESE DIP

cotija cheese, monterey jack 5.99

FISH TACOS

pacific cod, chipotle ranch
dressed cabbage, pico de gallo 5.99

CALIFORNIA ROLL

crab, avocado, cucumber 6.99

CRISPY BUTTERMILK CHICKEN TENDERLOINS

ranch, bbq sauce 6.99

SMOKED GOUDA & ROASTED JALEPEÑO FONDUE

warm pretzels, 8th street pale ale smoked
gouda fondue 5.99

KOBE BEEF SLIDERS

smoked gouda, bourbon onions, arugula,
tomatoes, garlic aioli 6.99

SALT AND PEPPER CALAMARI

hand cut, onions,
sriracha aioli 7.99

CRISPY CHICKEN QUESADILLA

chicken tenders, cilantro sour cream,
cheese, pico de gallo 6.99

CAESAR SALAD

romaine, parmesan, croutons 4.99

FLASHED FRIED BRUSSELS SPROUTS

smoked bacon, onions, red peppers, parmesan 4.99

STEAK BITES*

beef tenderloin, spring greens 6.99

KUNG PAO LETTUCE WRAP**

chicken, red pepper flakes, peanuts,
iceberg lettuce 6.99

SWEET CHICKEN

chicken tenderloins,
thai chili sauce, white rice 6.99

CHEESEBURGER*

cheddar, bermuda onion, lettuce,
tomato, scratch made sauce 7.99

HOT SCRATCH MADE DONUTS

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

FROM THE BAR

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\$5.99 margarita

\$5.99 well drinks

\$5.99 featured wine

\$1 off craft beer pints

minimum beverage purchase of \$3.29 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 10.95

CRAFT INSPIRED

SNAKEBITE

red ale, cider 7.00

COPPERBACK

smoky bourbon, lemonade, stella 8.75

MANDARIN MOON

belgian white beer, mandarin vodka 9.50

BLACK & TAN

dark meets light 7.00

HEFE SUNRISE

unfiltered wheat beer, lemonade 7.00

CORONA RITA

infused margarita, crisp beer 9.00

BLVD.

bourbon, citrus, stout beer,
big block cube 8.00

MARTINIS & C

PASSIONFRUIT SPRITZER

vodka, passionfruit puree, cranberry juice,
sparkling wine, sugar rim 8.25

IRISH TRAIL

irish whiskey, lemon/lime,
splash of berry, big block cube 8.95

SALTED CARAMEL MARTINI

caramel salted vodka, bailey's, cream 9.95

MOSCOW MULE

vodka, mint, limes, ginger beer 9.50

CAMELBACK

spiced rum, citrus, sweet chambord,
sprite, big block cube 8.95

HUCKLEBERRY COSMO

huckleberry vodka, cranberry juice,
lime, sweet & sour 9.75

POMEGRANATE SANGRÍA

red wine, citrus, pomegranate puree 9.25

SPICY MARGARITA

spicy heat margarita, citrus 9.95

MOJITO

rum, mint, lime 9.25

BLOOD ORANGE MOJITO

bacardi rum, mint, simple syrup,
blood orange juice, lime juice 10.00

MOROCCAN COFFEE

151 rum, kahlúa, baileys irish cream, coffee
and fresh whipped cream 9.95

TROPICAL SANGRÍA

citrus, passionfruit, raspberry,
pinot grigio 9.25

PHOENIX MELTING PASSION

vodka, spicy passionfruit 9.50

COPPER RITA

premium tequila, grand marnier 10.25

FRUIT DROP

vodka, fruit puree, lemon 9.50
(passionfruit, wildberry, raspberry or mango)

HST BLOODY MARY

vodka, house-made bloody mix 9.25

PEAR COSMO

pear vodka, pear puree, lime, cranberry 9.75

TENNESSEE HARVEST

sweet jack honey, muddled cherry, orange 10.00

COCKTAILS