

# Hop Haus<sup>®</sup>

## BREWING CO

### HOP HAUS HOURS

MONDAY 2-10PM, TUES – THURS 11AM - 10PM  
FRI & SAT 11AM - MIDNIGHT, SUNDAY 11AM-10PM  
Kitchen closes 9pm on weekdays & 10pm on weekends

## APPETIZERS

### Wisconsin Cheese Curds / \$10

Beer battered, served with our house-made herb dressing and our habanero Plaid Panther Scotch Ale dipping sauce.

### House Made Pretzel Bites / \$8

12 pretzel bites served with Hop Haus beer cheese dipping sauce and grainy mustard.

### Chicharrones / \$8

Fried pork skin tossed in cotija cheese.

### Oven Roasted Brussel Sprouts / \$9

(VEGETARIAN)

Tossed in cotija cheese, served with herb dressing and chipotle aioli on the side.

### Hop Haus Chicken Wings / \$11

Lightly fried, tossed in a lemon vinaigrette and slightly grilled to perfection.

Or – tossed in our habanero buffalo sauce.

### Falafel Platter / \$9 (VEGAN)

House made falafel and hummus served with grilled pita bread.

### Nachos / \$12

House fried chips, beer cheese sauce, habanero crema, cheddar cheese, fresh pico and guacamole!

**ADD ON:** chicken or pork carnitas \$4

**GOODS** We sell an assortment of hats, shirts & glassware!  
**TO - GO BEER** Take some beer home with you! We offer 32oz crowler fills of draft beer and a selection of packaged beer.

### Bowl of Homemade Soup - \$6

Changes daily, please ask your server

### Caesar Salad - \$8

Romaine lettuce, parmesan cheese, housemade croutons, caesar dressing.

### Mixed Kale Salad - \$10

Shredded kale, broccoli, parsnip radish and pea floret greens, House made sesame dressing & fried wonton strips.

**SALAD ADD-ON:** grilled chicken \$4 or grilled shrimp \$5

## SALADS/SOUP

NETWORK: HOP-HAUS GUEST | PASSWORD: Ilovebeer (capital i)

# TACOS

*Priced individually, on a flour or corn tortilla.*

### **Vibrant Shrimp / \$4**

*Cilantro/lime marinated shrimp with red slaw.*

### **Pastor / \$4**

*Marinated pork, grilled pineapple, raw onion, cilantro and a lime wedge.*

### **Beer-battered Mahi-Mahi / \$4.25**

*Chipotle Aioli and fresh pico.*

### **Pork Carnitas / \$4**

*Beer roasted pork shoulder, roasted corn, pickled poblanos, habanero crème.*

### **Curried Cauliflower / \$3.25 (VEGETARIAN)**

*Cumin/lime aoli, and cabbage slaw.*

### **Quinoa Crumble / \$3.25 (VEGETARIAN/VEGAN)**

*Quinoa crumble, chipotle aioli, fresh pico. Vegan option is without aioli.*

**MAKE IT A DOUBLE:** *with a layer of guacamole in between the softshell and a hard shell for \$1 more.*

**SIDE OF SMALL GUACAMOLE:** \$1.50

# SANDWICHES

**Choice of fries, sweet potato waffle fries, tater tots, onion rings (+\$2) or a side salad with raspberry vinaigrette. Add over-easy egg\* to any sandwich for just \$1. Yummy.**

### **Buttermilk Fried Chicken Sandwich / \$13**

*Hand-breaded, buttermilk marinated chicken breast, habanero crema, lettuce & tomato on a brioche bun.*

### **Pulled Pork Sandwich / \$12**

*Beer braised pork shoulder, Plaid Panther BBQ sauce, & coleslaw on a brioche bun.*

### **Pan Seared Mahi Mahi Sandwich / \$14**

*Seared Mahi Mahi, green cabbage slaw, fresh pico on a ciabatta bun.*

### **Cheeseburger\* / \$11**

*Char-grilled patty, mouthwatering melted cheddar, lettuce, tomato & onion on a brioche bun.*

### **Hop Haus Burger\* / \$13**

*Char-grilled patty, horseradish cream, onions cooked in Sweet Sunglasses Blonde Ale, lettuce, tomato & provolone on a brioche bun.*

### **Hop Haus "Philly Cheese Steak" / \$14**

*Grilled skirt steak, beer cheese sauce, caramelized onions on a ciabatta bun.*

### **Falafel Sandwich / \$12**

*House made falafel, tzatziki sauce, lettuce & tomato in a pita.*

### **Fish Fry [Friday only] / \$14/\$17**

*Beer battered Cod or Panko breaded Perch.*

# DESSERT

### **Chocolate Lava Cake / \$7**

*Gooey chocolate center!*

### **Apple Tart / \$7**

*With caramel sauce*

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.