

# HOP SOCIAL

## TAVERN



### Appetizers

**SOFT BAKED PRETZELS**  
beer cheese fondue 9.95

**CHILE VERDE NACHOS**  
pulled pork, roasted corn, avocado, tomatoes, black beans, cheddar, crema 12.45

**CALIFORNIA ROLL**  
crab, avocado, cucumber 9.95

**SPICY TUNA ROLL\***  
soy glaze, wasabi, sriracha aioli 10.95

**GRILLED BRUSCHETTA FLATBREAD**  
mozzarella, provolone, heirloom tomatoes, balsamic reduction 9.95

**CRISPY BUTTERMILK CHICKEN TENDERLOINS**  
country gravy, bbq sauce 9.95

**SCRATCH MADE CORN FRITTERS**  
traditional savory treats, corn, eggs, flour, milk, honey butter 7.95

**SHISHITO PEPPERS**  
cotija, sea salt 7.95

**FLASH SEARED AHI TUNA\***  
seared rare, spring mix, wasabi vinaigrette 12.95

**HOT SCRATCH MADE DONUTS**  
ricotta, vanilla, cinnamon, house-made caramel sauce 4.95

**ARTICHOKE, SPINACH & CHEESE DIP**  
cotija, monterey jack 9.95

**SALT & PEPPER CALAMARI**  
hand cut, onions, sriracha aioli 10.95

**SAUTÉED BRUSSELS SPROUTS**  
smoked bacon, peppers, onions, parmesan 7.95

**AHI TUNA POKE\***  
layers of ahi tuna, white rice, crispy wontons, crab salad, avocado 12.95



### SALADS & Soups

**STRAWBERRY, PEAR & APPLE SALAD\*\***  
wild organic arugula, grapes, gorgonzola, candied walnuts, char-grilled chicken breast, lemon vinaigrette 12.95

**HAZELNUT CRUSTED CHICKEN\*\***  
wild organic arugula, bleu cheese, blackberries, marionberry balsamic 13.95

**TUSCAN KALE SALAD\*\***  
sun dried blueberries, almonds, pomegranate, parmesan, lemon vinaigrette chicken 13.95 / salmon 14.95

**GRILLED CHICKEN CAESAR**  
romaine, parmesan, garlic croutons 12.95

**CRISPY BUTTERMILK CHICKEN TENDERLOIN SALAD**  
spring mix, romaine, heirloom tomatoes, cucumbers, garlic croutons, buttermilk ranch 12.95

**SEARED AHI SALAD\***  
seared rare, spring mix, wasabi vinaigrette, red peppers, cucumbers, wontons 14.95

**BBQ CHICKEN SALAD**  
grilled romaine hearts, cilantro, avocado dressing, grilled vegetables, crispy onions 12.95

**GRILLED STEAK SALAD\***  
grilled romaine hearts, flash fried brussels sprouts, heirloom tomatoes, parmesan, lemon caesar dressing 15.95

**STARTER SALADS & SOUPS**  
house salad 5.95  
caesar salad 6.95  
wedge salad 7.95  
tuscan kale salad 7.95\*\*  
pear & gorgonzola salad 7.95\*\*  
scratch made soups  
cup 4.95 / bowl 6.95

## SANDWICHES &

**BÁNH MÌ**  
pulled pork, pickled carrots, sriracha aioli, jalapeño peppers 11.95

**GRILLED CHICKEN**  
monterey jack, smoked bacon, lettuce, tomato, garlic aioli, ciabatta bun 12.95

**PASTRAMI ON PRETZEL ROLL**  
swiss, sauerkraut, thousand island 13.95

**ROASTED TURKEY CLUB**  
smoked bacon, ham, monterey jack, cheddar, lettuce, tomato, ciabatta bun 11.95

**BUTTERMILK BATTERED CRISPY FRIED CHICKEN SANDWICH**  
country gravy, lettuce, tomato, onion, ciabatta bun 12.95

**CUBAN PULLED PORK**  
smoked ham, pickles, swiss, mustard aioli 11.95

**FRENCH DIP**  
roasted sirloin, white cheddar, au jus 13.95

### Specialties

**HOUSE-MADE POT PIE**  
grilled chicken breast, vegetables, homemade crust 13.25

**BUTTERMILK BATTERED CRISPY FRIED CHICKEN**  
buttermilk mashed potatoes, country gravy, coleslaw 15.95

**STUFFED SALMON**  
crab, shrimp, brie, beurre blanc, basmati rice, seasonal vegetables 21.95

**CHICKEN MARSALA**  
mushrooms, marsala wine sauce, buttermilk mashed potatoes, seasonal vegetables 15.95

**SCRATCH MADE MEATLOAF**  
veal, pork, ground chuck, bacon, coffee stout gravy, buttermilk mashed potatoes, glazed carrots 14.95

**SPICY MAC & CHEESE**  
italian spicy sausage, cayenne pepper, gorgonzola, cheddar, monterey jack, parmesan 13.95

**FISH TACOS**  
pacific cod, chipotle ranch dressed cabbage, pico de gallo 12.95

**STEAK TACOS\***  
sautéed onions, chipotle peppers, cotija, pico de gallo, chipotle ranch dressed cabbage 13.95

**CABERNET TENDERLOIN TIPS\***  
cabernet balsamic demi-glace, mushrooms, buttermilk mashed potatoes, seasonal vegetables 21.95

**BLACKENED CHICKEN FETA PASTA**  
white wine sauce, garlic, tomatoes, basil, spinach, feta, parmesan 15.95

**THAI PRAWN LINGUINI\*\***  
spicy coconut cream, peanut, red peppers, shiitake mushrooms, roasted carrots, shaved coconut 16.95

**BEER BATTERED FISH & CHIPS**  
coleslaw, tartar sauce 14.95



### Wok Inspired

**ORANGE CHICKEN**  
szechuan chili peppers, onions, garlic, orange sauce, white rice 15.95

**KUNG PAO CHICKEN\*\***  
peanuts, garlic, szechuan chili peppers, green onions, white rice 15.95

**MONGOLIAN BEEF**  
tenderloin, green and white onions, rice noodles 16.95



### Brick Oven Pizzas

**FOREST MUSHROOM**  
wood roasted mushrooms, herbed goat cheese, smoked bacon, leeks, truffle salt 14.95

**MARGHERITA**  
roasted roma tomatoes, fresh mozzarella, basil, extra virgin olive oil 14.95

**POLLO VERDE**  
adobo marinated wood roasted chicken, green chile, roasted corn, grilled peppers, cilantro 14.95

**ITALIAN SAUSAGE & SWEET PEPPER**  
house-made sausage, roasted pickled peppers, caramelized onions, cracked olives, fresh mozzarella 14.95

**THE BIG SOCIAL**  
pepperoni, spicy salami, house-made italian sausage, bacon 15.95

## BURGER

all burgers are a half pound of USDA choice fresh ground chuck

burgers and sandwiches served with your choice of fresh hand cut fries, scratch made coleslaw or a small house salad

**CHEESEBURGER\***  
bermuda onion, lettuce, tomato, scratch made sauce (choice of cheddar, swiss, or pepperjack) 11.95

**BBQ BACON CHEESEBURGER\***  
house bbq sauce, cheddar, smoked bacon, garlic aioli 12.95

**STUFFED GORGONZOLA BURGER\***  
wild organic arugula, smoked bacon, grilled onion, creamy horseradish sauce 13.95

**BOURBON ONION CHEESEBURGER\***  
spicy flash fried onions, swiss, bourbon bacon marmalade 11.95

**PB&J BURGER\***  
peanut butter, jalapeño grape jelly, cheddar, crispy onions 11.95

**GRASS FED BISON BURGER\***  
cheddar, lettuce, tomato, onion, scratch made sauce (America's original red meat - an extra lean, more flavorful alternative to beef or chicken) 14.95

**HOUSE-MADE VEGGIE BURGER\*\***  
brown rice, black beans, red beets, oats, sautéed poblano, onions, mustard aioli, garlic aioli, monterey jack, avocado, lettuce, tomato 11.95



### The Grill

**BOURBON MUSTARD GLAZE SALMON\***  
bourbon mustard glaze, kale, quinoa basmati rice 21.95

**GRILLED SALMON\***  
quinoa basmati rice, kale, seasonal vegetables 20.95

**SLOW ROASTED PORK RIBS\***  
hand rubbed with our spicy seasoning, braised for four hours 15.95

**TOP SIRLOIN STEAK\***  
10 oz. aged sirloin, garlic sautéed mushrooms, buttermilk mashed potatoes, seasonal vegetables 21.95

**GRILLED RIB EYE\***  
14 oz. aged rib eye, buttermilk mashed potatoes, seasonal vegetables 29.95

**FILET MIGNON\***  
7 oz. aged center cut tenderloin, wrapped in smoked bacon, demi-glace, buttermilk mashed potatoes, seasonal vegetables 29.95

Locally Sourced, Scratch Made

\*Items are served raw or undercooked. Consuming raw or undercooked meats, seafood, shell fish, eggs or poultry may increase your risk of foodborne illness.

\*\*Recipe may contain nuts. For those who have food allergies, please inform your server, we will be happy to discuss any necessary changes.

# 52 CRAFT BEERS ON TAP

## FLIGHTS

CAN'T DECIDE? YOU DON'T HAVE TO! BEER FLIGHTS AVAILABLE. PICK YOUR TOP 5 TAP CHOICES

### LAGER

**BUENA VISTA BLONDE ALE - MCFATE BREWERY**  
light, crisp, tropical aroma |  
scottsdale, az 4.5% abv

**SESSION PREMIUM - FULL SAIL BREWING COMPANY**  
malt lager crisp, smooth, refreshing |  
hood river, or 5.1% abv

**SUNSPOT GOLD - SAN TAN BREWING COMPANY**  
golden ale | chandler, az 4.1% abv

**LOMALAND SAISON - MODERN TIMES BEER**  
earthy, rustic belgian-style farmhouse ale,  
light hoppy finish | portland, or 5.5% abv

### PILSNER

**BREAKSIDE PILSNER - BREAKSIDE BREWERY**  
traditional german style lager, clean bitterness,  
crisp, refreshing | portland, or 5.2% abv

### PALE ALE

**MIRROR POND - DESCHUTES BREWERY**  
cascade hops, smooth | bend, or 5% abv

**8TH STREET - FOUR PEAKS BREWING COMPANY**  
earthy, floral, caramel malt | tempe, az 4.9% abv

**DESERT PALE ALE - CARTEL BREWERY**  
agave, citrus, hoppy | tempe, az 6.5% abv

### CIDER

**CRISPIN - CRISPIN CIDER COMPANY**  
clean apple, lemongrass | colfax, ca 5% abv

**WYDER PEAR - VERMONT CIDER CO**  
light, crisp, pear | canada 4% abv

**DESERT DRAGON - DESERT CIDER HOUSE**  
pure apple, brown sugar | chandler, az 6.9% abv

### AMBER

**OAK CREEK AMBER - OAK CREEK BREWING**  
smooth, caramel malt | sedona, az 5% abv

**EPICENTER - SAN TAN BREWING COMPANY**  
copper amber hue, toasted malt, lightly sweet |  
chandler, az 5.5% abv

**BLAZING WORLD - MODERN TIMES BEER**  
fruit, sweet hops | portland, or 6.8% abv

### IPA

**CITRAZONA - BARRIO BREWING CO**  
citrus ipa, tangerine finish | tuscon, az 6.6% abv

**FRESH SQUEEZED - DESCHUTES BREWING**  
heavy helping of citra, mosaic hops | bend, or 6% abv

**TOTAL DOMINATION - NINKASI BREWING**  
multiple hops | eugene, or 6.7% abv

**APOCALYPSE - 10 BARREL BREWING COMPANY**  
fruity, pine, crisp | bend, or 6.5% abv

**WANDERLUST - BREAKSIDE BREWERY**  
bold citrus flavor | portland, or 6.6% abv

**CITRUS MISTRESS - HOP VALLEY BREWING COMPANY**  
grapefruit peel, peach, tropical finish |  
springfield, or 6.5% abv

**\*TOWER STATION - MOTHER ROAD BREWING CO**  
unfiltered ipa, tangerine, pineapple |  
flagstaff, az 7.3% abv

**\*MOONJUICE IPA - SAN TAN BREWING COMPANY**  
peach, apricot, tropical fruit | chandler, az 7.3% abv

**FATEFUL IPA - MCFATE BREWING**  
west-coast style ipa | scottsdale, az 6.6% abv

**COPPER STATE IPA - HUSS BREWING CO**  
celebration of arizona 5 c's - citrus, cotton, cattle,  
climate, copper! | tempe, az 6.5% abv

**\*COLD BREW IPA - ROGUE ALES**  
stumptown coffee roasters' cold brew | newport, or 7.5% abv

### WHEAT

**WIDMER HEFEWEIZEN - WIDMER BROTHERS BREWING**  
unfiltered wheat beer | portland, or 4.7% abv

**PAPAGO ORANGE BLOSSOM - PAPAGO BREWING CO**  
citrus, vanilla finish | scottsdale, az 5% abv

**MR. PINEAPPLE - SAN TAN BREWING COMPANY**  
pineapple wheat | chandler, az 5% abv

### BELGIAN

**BLUE MOON BELGIAN WHITE**  
unfiltered, citrus | golden, co 5.4% abv

### RED

**\*DAWN OF THE RED - NINKASI BREWING**  
mango, papaya, pineapple | eugene, or 7% abv

**KILT LIFTER - FOUR PEAKS BREWING CO**  
scottish style ale | tempe, az 6% abv

**ROJO - BARRIO BREWING CO**  
scottish ale, brown sugar, cinnamon | tucson, az 5.5% abv

### BROWN ALE

**HAZELNUT BROWN NECTAR - ROGUE ALES**  
oregon hazelnuts | newport, or 6% abv

**COFFEE NUT BROWN - THE SHOP BEER COMPANY**  
coffee, chocolate | tempe, az 6.6% abv

**NUT BROWN ALE - OAK CREEK BREWING**  
nutty malt | sedona, az 5.5% abv

### CREAM ALE

**LODGEPOLE LIGHT - PRESCOTT BREWING CO**  
light, creamy | prescott, az 4.6% abv

### STOUT & PORTER

**\*VANILLA OATIS STOUT - NINKASI BREWING CO**  
vanilla, coffee, chocolate, roasted malt | eugene, or 7% abv

**GUINNESS**  
the irish classic | ireland 4.2% abv

**ACHOCOLYPSE - PRESCOTT BREWING CO**  
bitter chocolates infused classic porter | prescott, az 6% abv

**PEANUT BUTTER MILK STOUT - SLEEPY DOG BREWING**  
rich chocolate, creamy peanut butter, milk stout |  
tempe, az 5.7% abv

**PAPAGO COCONUT JOE - PAPAGO BREWING CO**  
vanilla, coconut, coffee | scottsdale, az 5.5% abv

### GERMAN MAIBOCK

**DEAD GUY ALE - ROGUE ALES**  
ale inspired by the style of german maibock |  
newport, or 6.6% abv

### KÖLSCH

**SCOTTSDALE BLONDE - HUSS BREWING CO**  
sweet finish, german style kölsch | tempe, az 4.7% abv

### ROTATING

barrio | huss | sleepy dog | o.h.s.o | uncle bear's | goldwater |  
freak'n brewing co | four peaks | boarderlands | nimbus |  
college street | dragon | sonoran | grand canyon | phoenix ale |  
sunup | that brewery | san tan | thunder canyon | lumberyard |  
mudshark | oak creek | 8-bit aleworks | 12 west brewing co |  
arizona wilderness | barley brothers | beast brewing co | mcfate |  
desert dragon | black horse beer co | black rock brewers |  
two brothers | catalina brewing co | blasted barley beer co |  
1912 brewing | prescott brewing co | copper mine brewing co |  
richter aleworks | coppertop ale house | green feet brewing |  
crooked tooth brewing co | the shop beer | dark sky brewing co |  
desert eagle brewing | scottsdale beer co | oro brewing co |  
flagstaff brewing co | rio salado brewing co | bad water brewing |  
verde beer co | tombstone brewing co |

### BOTTLES & CANS

Omission IPA | Omission Lager | Corona | Corona Lite | Budweiser |  
Heineken | Kaliber | Miller Lite | PBR |



\*beers 7% abv and over, are served in a 13oz imperial glass\*

