



3-6 DAILY 9-CLOSE SUN-THURS 10-CLOSE FRI-SAT

SLICE OF THE PIE	\$2.25
Your choice of cheese, pepperoni or Hopworks special of the day.	
BLACK PEPPER & GARLIC BEER SAUSAGE	\$3.75
Pilsner cured black pepper & garlic sausage, sauerkraut & HUB Lager mustard.	
PiNT "O" PRETZELS	\$2.75
Warm house made beer pretzel with HUB Lager mustard & sea salt.	
BRUCHETTA W/ FRESH MOZZARELLA	\$2.75
Fresh chopped organic roma tomatoes, garlic, red onions & basil tossed in red wine vinegar & extra virgin olive oil. Served w/ fresh baked crostini & topped w/ Buffalo mozzarella.	
HOUSE SALAD	\$2.75
Organic field greens served with cucumbers grape tomatoes and parmesan. Tossed in our house made balsamic vinaigrette.	
WARRIOR WINGS	\$3.75
Prepared with our spicy fire roasted chipotle BBQ pepper sauce, homemade Rogue River blue cheese dressing and organic celery.	
ППБАНІС ТНІСК-СИТ FRENCH FRIES Served Traditional or Cajun	\$2.75
OVEN ROASTED PEANUTS	\$2.25
HUMMUS AMONG US	\$4.75
Roasted red pepper & garbanzo bean hummus served with homemade flatbread, organic celery, carrots, cucumbers, and red & green bell peppers.	
CHICKEN CAESAR SALAD	\$3.75
Fresh cut romaine lettuce, housemade beer bread croutons tossed in our house made caesar dressing. Topped with black olives, parmesan cheese and Draper Valley free range chicken.	
HOUSE MADE SOUP	\$2.25
Your choice of hearty Italian minestrone or the soup of the day.	







16.5 OZ STEIN	\$4.25
12 02 GLASS	\$3.50
8 X 3 DZ SAMPLER	\$8.50
PITCHER	\$13
22 02 BOTTLE	\$4.75
GROWLER	\$15
PONY KEG	\$75
HALF BARREL	\$135

ORGANIC BEER FOR ALL

ORGANIC HUB LAGER♥

5.1% ABV 11.5 Degrees Plato 32 IBU

Our Czech style pilsner is all malt all the time-no choicest rice or corn syrup here! Whole flower Czech Saaz hops balance the delicate honey flavor of our organic Canadian grown pilsner malt creating a golden beer with depth of character.

SILVER MEDAL 2008 WORLD BEER CUPTM

ORGANIC CROSSTOWN PALE

5.3% ABV 12.5 Degrees Plato 45 IBU

This beer bridges east and west with a lane dedicated to riders who aren't afraid to get dirty. Three kinds of organic caramel malt and a 24 pound whirlpool hop bomb keep things interesting while the wheels go round and round. Cheers to narrow knobbies, kazoos and more cowbell!

DRGANIC VELVET ESB

5.2% ABV 13.5 Degrees Plato 30 IBU

This English Session Beer has a delicious floral hop aroma and flavor. A heaping helping of organic caramel malt and touch of organic chocolate malt give this beer its beautiful mahogany color while organic oats from Bob's Red Mill velvetize the texture. Smoother than an infomercial host at half the price!

ORGANIC HOPWORKS IPA©

6.6% ABV 15 Degrees Plato 75 IBU

Our namesake IPA is a Northwest classic. Generous additions of Amarillo, Centennial, and Ahtanum hops find their way into the kettle, hop-back and dry-hop. This judicious use of the "brewers spice" creates rich and resinous flavors of citrus fruit and pine. The finest organic Canadian pilsner malt and organic Munich and Caramel malts then bring balance to your new favorite beer.

GOLD MEDAL 2008 WORLD BEER CUPTM

DRGANIC SURVIVAL "**7-GRAIN**" **STOUT** 5.3% ABV 15 Degrees Plato 35 IBU Beer of the Ancients! Barley (Egypt), wheat (Mesopotamia), oats (Egypt), amaranth (Aztec), quinoa (Inca), spelt (Mesopotamia) and kamut (Egypt) sustain the soul with nutrients cultivated through the millennia. Our house stout is finished with 15 pounds of cold-pressed Stumptown Hairbender espresso. Unlock the mystery entombed in darkness.

DELUXE DRGANIC ALE

6.7% ABV 16 Degrees Plato 55 IBU

Strong like bull but sweet like your momma. This unique beer is a trifecta of bold flavors. Hops, malt and alcohol bully the taste buds on the organic playground while the monitor blows the whistle!

TOTALLY RADLER

3.5% abv

21 ibu

Take five for this safety meeting. 70% organic HUB Lager and 30% fresh house-made lemonade quench your mid-ride thirst while carbs help beat the bonk. Makes a great snack!