



WELCOME TO HOPWORKS URBAN BREWERY, PORTLAND'S ECO-BREW PUB.

HUB offers world-class organic beer and fresh food in a relaxed and communal atmosphere. Over the course of 18 months we transformed an old tractor showroom into this cozy, industrial brewpub using green building principles. From composting to rain barrels, and from pervious pavers to hand dryers, we have made every effort to protect "our" future with a thoughtful alternative. Hopworks is 100% renewably powered and "cradle to gate" carbon neutral.

Our 20-barrel brewery produces 8,500 barrels of beer a year for our brewpub and distribution in Oregon, Washington and British Columbia. We have four distinct dining areas including a family friendly restaurant with a play area, a vibrant bicycle bar, banquet mezzanine and outdoor beer-garden. We also have parking for up to sixty bikes, so ride on in.

Look around, relax, enjoy and raise a pint to living with purpose! Thanks for coming and we appreciate you doing your part to support sustainable business.



Christian Ettinger - Brewmaster, Owner

HOURS

11-11 SUN-THURS
11-12 FRI & SAT

**GIMME
A HUB**

16.5 OZ STEIN \$4.25
12 OZ GLASS \$3.50
10 X 3 OZ SAMPLER \$8.50
PITCHER \$13

BEER TO GO

22 OZ BOTTLE \$4.75
GROWLER EMPTY \$5
GROWLER FILL \$10
PONY KEG \$79
HALF BARREL \$139

TOTALLY RADLER

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.

3.5% ABV 21 IBU

ORGANIC BEER FOR ALL

ORGANIC HUB LAGER ★

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 CUP™ | ★ MENS JOURNAL "BEST DRAFT BEER" IN THE WORLD 2010™

5.1% ABV 11.5 Degrees Plato 32 IBU

ORGANIC CROSTOWN PALE

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

5.3% ABV 12.5 Degrees Plato 45 IBU

ORGANIC VELVET ESB ★

This English Session Beer has a delicious floral hop aroma & flavor. A heaping helping of organic caramel malt & a 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!
★ SILVER MEDAL 2010 WORLD BEER CUP™

5.2% ABV 13.5 Degrees Plato 30 IBU

ORGANIC HOPWORKS IPA ★★

Our namesake IPA is a Northwest classic. Generous additions of Amarillo, Centennial & Cascade hops find their way into the kettle, hop-back & dry-hop. This judicious use of the "brewers spice" creates rich & resinous flavors of citrus fruit & pine. The finest organic Canadian pilsner malt & organic Munich & Caramel malts then bring balance to your new favorite beer.
★ GOLD MEDAL 2008 WORLD BEER CUP™ | ★ BRONZE MEDAL 2008 GREAT AMERICAN BEER FEST™

6.6% ABV 15 Degrees Plato 75 IBU

ORGANIC SURVIVAL "SEVEN-GRAIN" STOUT

Beer of the Ancients! Barley (Egypt), wheat (Mesopotamia), oats (Egypt), amaranth (Aztec), quinoa (Inca), spelt (Mesopotamia) & kamut (Egypt) sustain the soul with nutrients cultivated through the millennia. Finished with 15 pounds of cold-pressed Stumptown Organic Holler Mountain Coffee. Unlock the mystery entombed in darkness.

5.3% ABV 15 Degrees Plato 35 IBU

DELUXE ORGANIC ALE

This unique beer is a trifecta of bold flavors. Hops, malt & alcohol bully the taste buds on the organic playground while the monitor blows the whistle!

6.7% ABV 16 Degrees Plato 55 IBU



OREGON TILTH CERTIFIED ORGANIC



CERTIFIED CARBON NEUTRAL

ASK YOUR SERVER ABOUT OUR ORGANIC SEASONAL & CASK BEERS ON TAP

2944 SE Powell Blvd. | Portland, Oregon 97202 | 503-232-HOPS

SNACKS

- PINT O PRETZELS** \$3.75
Warm house made beer pretzels with HUB Lager mustard and cheese sauce.
- 📍 **HUMMUS AMONG US** \$7.75
Roasted red pepper hummus served with homemade flat bread, celery, carrots, cucumbers, grape tomatoes, red and green bell peppers.
- NACHOFIED ORGANIC FRENCH FRIES** \$6.75
Cheddar and jack cheese, diced tomatoes, black olives, red onions, jalapeños, sour cream and cilantro.
- 📍 **STUFFED PORTABELLA** \$6.50
Grilled organic portabella mushroom cap filled with artichoke, spinach & mushroom stuffing. Portabella is then placed on a bed of organic field greens, tossed in our balsamic vinaigrette & served with three crostinis.
- WARRIOR WINGS** \$8.75
Our Draper Valley cage free chicken wings hand tossed in your choice of our three homemade sauces. Chipotle pepper, Spicy Buffalo or Velvet ESBBQ sauce. Piled over a bed of organic thick-cut fries. Served with Rogue River blue cheese dressing and organic celery.
- BATTER FRIED CHICKEN TENDERS** \$7.75
All natural Oregon raised chicken tossed in your choice of one of our three homemade sauces. Chipotle pepper, Spicy Buffalo or Velvet ESBBQ. Served with our organic thick cut fries, organic celery and ranch dressing.
- ORGANIC THICK CUT FRIES** \$4.75
Your choice of regular or Cajun.
- OVEN ROASTED PEANUTS** \$3.75

SOUP & SALADS

All salads are made using only the finest seasonal organic greens available, served w/ your choice of house made dressings. Balsamic vinaigrette, Italian vinaigrette, Rogue River blue cheese or ranch.

Add: Draper Valley cage free chicken, Painted Hills Tri-tip or marinated and grilled portabella mushrooms. Individual \$3.00 Large \$5.00

- PEAR & NUT**
Organic field greens tossed with our homemade balsamic vinaigrette, fresh Washington pears, Rogue River blue cheese and candied walnuts.
Individual \$5.75 | Large \$9.75
- GLORIOUS CAESAR**
Fresh cut romaine lettuce, housemade red pepper lager croutons tossed in our house made Caesar dressing. Topped w/ cucumbers, artichoke hearts, black olives and parmesan cheese.
Individual \$5.50 | Large \$9.25
- CHOP SALAD**
Natural salami, natural ham, pepperoni & provolone cheese chopped and spread across a bed of vinaigrette greens. Topped with tomatoes, onions, pepperoncinis, feta cheese, kalamata olives and cucumbers.
Individual \$7.00 | Large \$13.50
- MEDITERRANEAN**
Fresh cut romaine, cucumbers, red onion, organic roma tomatoes, feta cheese, kalamata olives, red & green bell peppers, tossed in red wine vinegar & extra virgin olive oil.
Individual \$5.25 | Large \$9.50
- IN THE HOUSE SALAD**
Organic field greens served with cucumbers, grape tomatoes, red bell peppers, housemade red pepper lager croutons and parmesan cheese.
Individual \$4.75 | Large \$8.50
- 📍 **ITALIAN MINISTRONE**
Hearty housemade vegetarian tomato based soup. Topped with freshly grated parmesan and fresh basil.
-OR- **SOUP DU JOUR** "It's the soup of the day"
Cup \$3.25 | Bowl \$5.25
- SOUP AND SALAD**
Your choice of house or Caesar salad served with a bowl of homemade Italian minestrone soup or soup du jour.
\$8.75

BURGERS & SANDWICHES

Served with your choice of potato chips, organic thick-cut french fries, house salad or soup of your choice.
All sandwiches available on a whole grain or gluten free bun by request.

Notice: Consumption of undercooked burgers increases the chance of food-borne illness.

- BUILD YOUR OWN BREWERS BURGER** 9.00
Start with a half pound of Painted Hills Natural Beef with lettuce, tomato, red onion & mayo. Served on a Tillamook cheddar bun.
Add Cheese (Cheddar, Bleu, Provolone or Feta) for .75
Add Bacon or Avocado for 1.75
Add Chipotle or Velvet ESBBQ Sauce at no charge
- PELTON STEAK SANDWICH** 10.75
Painted Hills tri-tip steak sliced paper thin, served with grilled red onions, red and green bell peppers, finished with cheddar cheese.
- ANCHO LIME CHICKEN SANDWICH** \$10.50
Shredded chicken sauteed with roasted Anaheim peppers, roasted garlic and sundried tomatoes. Chicken is then placed on a toasted pub bun with ancho mayo then topped with cilantro lime cole slaw.
- DERAILLEUR CHICKEN SANDWICH** \$10.75
Switch gears! A new take on an old favorite. Marinated Draper Valley chicken breast, dressed with thinly sliced prosciutto, topped with provolone cheese, lettuce, tomato, red onion and chimichurri aioli. Served on a pub bun.
- POLLO ROJO** \$10.50
Spicy marinated Draper Valley chicken breast lightly battered then deep fried and brushed with sweet chili sauce. Breast is then topped with Asian slaw, grilled pineapple and sriracha aioli.
- BLACK PEPPER & GARLIC BEER SAUSAGE** \$8.75
Pilsner cured black pepper and garlic sausage, sauerkraut and HUB Lager mustard. Served on a hoagie roll.
- HOPWORKS GRINDER** \$9.75
Thinly sliced natural meats piled high upon a fresh baked French roll. Grinder is served with provolone cheese, pickled sweet peppers, fresh tomato, shredded lettuce, red onion, pepperoncinis, mayo & Italian vinaigrette.
- HOPYARD BLACK BEAN BURGER** \$9.75
Scratch made vegetarian black bean burger. Freshly pressed patty topped with grilled red and green bell peppers, provolone cheese, avocado, lettuce, tomato, red onion and cilantro lime aioli. Served on a pub bun.
- 📍 **OPEN SESAME WRAP** \$9.50
Soy marinated tofu, avocado, cabbage, carrots, candied walnuts and a sesame ginger dressing in a spinach wrap.
- 📍 **PORTLAND BELLA** \$9.75
Portabella mushroom marinated in our homemade balsamic vinaigrette grilled and topped with provolone cheese, spinach, tomato, red onion and roasted red pepper hummus. Served on a pub bun.
- 📍 **TOFU PO BOY** \$9.50
Grilled Tofu seasoned with cajun spices & creole sauce, then layered with lettuce, tomato, pickle, onion & cabbage mix. Po Boy is served on a grilled soft hoagie roll, brushed with garlic oil.
- 📍 **Vegan Preparation Available** (Not a certified gluten free kitchen)
*18% Gratuity added to Parties of 8 or more

PIZZA

GREAT PIZZA TAKES TIME!

We proudly feature the very best New York style [thin crust] pizza, using Shepherd's grain flour (Food Alliance certified) & barley malt sugar. We use organic roma tomatoes in our housemade sauce, brush our crust w/ garlic olive oil & use only premium whole milk mozzarella. **VEGANS:** Substitute cheese w/ Daiya Vegan cheese. \$1 for Calzone | \$2 for Medium | \$3 for Large

BACKYARD BBQ

Hopworks homemade Velvet ESBBQ sauce base, stout caramelized onions, all natural bacon and Draper Valley cage free chicken. Topped with fresh cilantro.

Medium 14" \$19.75
Large 18" \$24.75

CASCADE MOUNTAIN RANGE

Washington pears, Rogue River blue cheese, Painted Hills tri-tip steak, stout caramelized onions and fire roasted chipotle pepper sauce. Topped with fresh chives.

Medium 14" \$22.75
Large 18" \$27.75

HUNTER

Pepperoni, sausage, Canadian bacon.

Medium 14" \$21.75
Large 18" \$26.75

GATHERER

Mushrooms, fresh red onions, marinated artichoke hearts, roasted garlic, red and green bell peppers and black olives. Topped with fresh parsley.

Medium 14" \$21.75
Large 18" \$26.75

MARGHERITA

Brushed with garlic olive oil, fresh mozzarella, parmesan cheese, organic roma tomatoes, fresh oregano, sea salt and roasted garlic. Topped with fresh basil.

Medium 14" \$19.25
Large 18" \$22.75

SPICOLI

Double cheese and sausage dude!

Medium 14" \$19.75
Large 18" \$24.75

BIG CHEESE

Medium 14" \$15.75
Large 18" \$19.75

PEPPERONI

Medium 14" \$18.25
Large 18" \$22.75

HAWAII 503

Canadian bacon and fresh pineapple.

Medium 14" \$19.25
Large 18" \$23.75

GOING GREEN

Fresh basil pesto base, sun dried roma tomatoes, feta cheese, marinated artichoke hearts and Draper Valley cage free chicken.

Medium 14" \$21.75
Large 18" \$26.75

D.N.F.

Pepperoni, sausage, all natural bacon, mushrooms, black olives, red and green bell peppers.

Medium 14" \$23.75
Large 18" \$28.75

CLEVELAND

Sausage, mushrooms and black olives.

Topped with fresh parsley.

Medium 14" \$19.75
Large 18" \$24.75

FORAGER

Lager-alfredo based, topped with sundried tomatoes & fresh seasonal Pacific Northwest organic mushrooms braised in HUB Lager & sauteéd roasted garlic & onions. Garnished with fresh chives.

Medium 14" \$21.75
Large 18" \$26.75

DRUNKEN THAI

Shredded chicken or marinated tofu spread across a peanut sauce base with a toasted sesame crust. Topped with red onion, jalapeños, roasted red peppers and then finished with shredded cabbage and fresh cilantro.

Medium 14" \$19.75
Large 18" \$24.75

▶ TO GO SPECIAL \$5 OFF LARGE PIZZA WHEN PURCHASED WITH GROWLER TO GO

BUILD YOUR OWN PIZZA & CALZONE

Start with one of our four delicious sauces, Organic Roma Tomato Sauce, Fresh Basil Pesto, Alfredo Lager or Hopworks homemade Velvet ESBBQ Sauce. Every calzone is accompanied with premium whole milk mozzarella, premium ricotta cheese, fresh parmesan cheese, fresh basil & marinara sauce. Be creative & build something new!
Medium 14" \$15.75 | Large 18" \$19.75 | Calzone \$11.25

12" Gluten Free Pizza Crust now available for the same price of a Medium 14" pizza

MEATS/CHEESES

All Natural Bacon • Anchovies • Canadian Bacon
Draper Valley Cage Free Chicken • Feta • Fresh Mozzarella
Italian Sausage • Natural Salami • Painted Hills Tri-Tip Steak
Pepperoni • Prosciutto • Ricotta • Rogue River Blue
V Daiya Cheese • Marinated Tofu V

Medium 14" \$2.50
Large 18" \$3.00

FRUITS/VEGETABLES

Black Olives • Fresh Basil • Fresh Pineapple
Fresh Red Onions • Fresh Spinach • Jalapeños
Kalamata Olives • Marinated Artichoke Hearts
Mushrooms • Organic Roma Tomatoes • Pepperoncinis
Red & Green Bell Peppers • Roasted Garlic
Stout Caramelized Onions • Sun Dried Roma Tomatoes
Washington Pears

Medium 14" \$1.75
Large 18" \$2.25

CALZONE

Add any meat or cheese item from the menu for \$1.00 Add any vegetable item for .75

HUNTER

Organic roma tomato sauce, premium whole milk mozzarella, premium ricotta cheese, pepperoni, sausage & Canadian bacon. Brushed w/ garlic olive oil.

\$13.75

GATHERER

Organic roma tomato sauce, premium whole milk mozzarella, premium ricotta cheese, mushrooms, marinated artichoke hearts, roasted garlic, fresh red onions, red & green bell peppers & black olives. Brushed w/ garlic olive oil.

\$13.75

GOING GREEN

Organic roma tomato sauce, fresh basil pesto, premium whole milk mozzarella, premium ricotta cheese, sun dried tomatoes, feta cheese, marinated artichoke hearts & Draper Valley free range chicken. Brushed w/ garlic olive oil.

\$13.75

D.N.F.

Organic roma tomato sauce, premium whole milk mozzarella, premium ricotta cheese, pepperoni, sausage, all natural bacon, mushrooms, black olives & red & green bell peppers. Brushed w/ garlic olive oil.

\$15.75

V Vegan Preparation Available (Not a certified gluten free kitchen)

DAILY LUNCH SPECIAL

Served from 11am to 3pm

SLICE

Cheese	\$2.75
Pepperoni	\$3.25
Veggie or meat combo	\$3.75

SLICE, SALAD & SODA

Cheese	\$5.25
Pepperoni	\$5.75
Veggie or meat combo	\$6.25

SLICE, SALAD & BEER

Cheese	\$7.25
Pepperoni	\$7.75
Veggie or meat combo	\$8.25

DESSERT

SURVIVAL STOUT BROWNIE

Homemade Survival Stout brownie served warm with organic vanilla ice cream finished with fresh whipped cream, chocolate sauce, caramel sauce & candied walnuts. \$5.75

APPLE STRUDEL

Homemade apple strudel made with a brandied raisin apple filling served warm with organic vanilla ice cream \$6.75

HOPWORKS FLOAT

Julie's organic vanilla ice cream & Hopworks Rootbeer. \$3.75
with Hopworks Organic Survival "Seven Grain" Stout. \$5.50

DOUBLE WHEEL

Julie's organic vanilla ice-cream sandwiched between two homemade chocolate chip cookies . \$4.75

HOMEMADE CHOCOLATE CHIP COOKIE. \$1.75

JULIE'S ORGANIC VANILLA ICE-CREAM. \$2.50

NON-ALCOHOLIC

HOPWORKS REVOLUTION ROOTBEER \$2.75

SODA RC, Diet Rite, 7up, orange soda, Hansen vanilla cherry & Dr. Becker (free refills) . . . \$2.75

COFFEE Stumptown seasonal organic. \$2.50

ICED TEA OR HOT TEA Fresh brewed Stash tea \$2.50

LEMONADE Fresh squeezed house made lemonade. \$2.75

ORGANIC APPLE JUICE \$3.75

2% ORGANIC MILK \$3.75

MERCHANDISE & ORGANIC APPAREL Ask our servers about our merchandise & Gift Cards

Hopworks strives to bring you as many Organic goods as are available.* Ask for your FREE HUB Sticker today!

Men's Organic long sleeve T-shirt	\$22.00
Men's Organic zipper hoodie	\$39.00
Women's Organic short sleeve	\$18.00
Women's long sleeve thermal	\$22.00
Women's Organic zipper hoodie	\$39.00
Toddler Organic T-shirt	\$12.00
Kids Organic T-shirt	\$12.00
Youth Organic T-shirt	\$12.00
Organic Castro hat	\$17.00
Organic cotton & bamboo baseball hat	\$17.00
HUB trucker hat	\$15.00
HUB Organic beanie hat	\$15.00
Hopworks beer stein	\$6.00
Hopworks keychain	\$2.00
HUB patch.	\$5.00
Organic short sleeve T-shirt and beer stein pack	\$22.00
HUB 64oz Growler	Empty \$5.00 Full \$15.00
Bicycle Tubes*	\$4.00
Energy Bar.	\$2.00
Tire Patch	FREE



* Floor pump and repair stand available

*Merchandise & pricing subject to change