

HOPWORKS VEGETARIAN/*VEGAN MENU OPTIONS

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.
- ORGANIC FRESH VEGETABLE BRUSCHETTA** \$2.75
Sauteéd yellow squash, zucchini, roma tomatoes, garlic, fresh mozzarella, fresh oregano, red onion, extra virgin olive oil & red wine vinegar. *Vegan option served without mozzarella and vegan crostinis optional. Only available during happy hour.
- 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.
- 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, Rogue River blue cheese or ranch.

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
- 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. *Vegan option served without feta.
Individual \$5.50 | 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. *Vegan option served with balsamic vinaigrette & parmesan and croutons removed.
Individual \$4.75 | Large \$8.50
- ITALIAN MINISTRONE**
Hearty housemade vegetarian tomato based soup. Topped with freshly grated parmesan and fresh basil. *Vegan option served without parmesan.
-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

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.

- OPEN SESAME WRAP** \$9.50
Soy marinated tofu, avocado, cabbage, carrots, candied walnuts and a sesame ginger dressing in a spinach wrap. *Vegan option served without walnuts.
- GRILLED VEGGIE & TOFU SANDWICH** \$9.50
Grilled marinated tofu, squash & zucchini, layered with roasted red peppers & spinach, then topped with melted provolone cheese. Sandwich is served on a fresh French roll with pesto & roasted red pepper hummus. *Vegan option served without pesto & provolone.
- 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. *Vegan option comes substituted with Daiya cheese.
- 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.

PIZZA & CALZONES

GREAT PIZZA TAKES TIME!

Build your own vegan pizza or vegan calzone. Choose from an assortment of fresh organic vegetables, our organic house made roma tomato sauce, and substitute Daiya vegan cheese for the mozzarella.

VEGANS: Substitute cheese w/ Daiya Vegan cheese. \$2 for Medium | \$3 for Large

- GATHERER**
Mushrooms, fresh red onions, marinated artichoke hearts, roasted garlic, red and green bell peppers and black olives. Topped with fresh parsley. *Vegan option comes substituted with Daiya Cheese.
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. *Vegan option comes substituted with Daiya Cheese.
Medium 14" \$19.25
Large 18" \$22.75
- BIG CHEESE**
*Vegan option comes substituted with Daiya Cheese.
Medium 14" \$15.75
Large 18" \$19.75
- 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**
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

HOPWORKS GLUTEN FREE MENU OPTIONS

SNACKS

- ✓ **HUMMUS AMONG US** \$7.75 **OVEN ROASTED PEANUTS** \$3.75
Roasted red pepper hummus served with homemade flat bread, celery, carrots, cucumbers, grape tomatoes, red and green bell peppers. Served with gluten free flat bread.

SOUP & SALADS

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

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

- PEAR & NUT** Individual \$5.75 | Large \$9.75
Organic field greens tossed with our homemade balsamic vinaigrette, fresh Washington pears, Rogue River blue cheese and candied walnuts.
- MEDITERRANEAN** Individual \$5.50 | Large \$9.50
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.
- IN THE HOUSE SALAD** Individual \$4.75 | Large \$8.50
Organic field greens served with cucumbers, grape tomatoes, red bell peppers, housemade red pepper lager croutons and parmesan cheese. *Gluten free without croutons.
- GLORIOUS CAESAR** Individual \$5.50 | Large \$9.25
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. *Gluten free without croutons
- CHOP SALAD** Individual \$7.00 | Large \$13.50
Julienned natural salami, natural ham, pepperoni & provolone cheese layed atop a bed of vinaigrette greens. Topped with tomatoes, onions, pepperoncinis, feta cheese, kalamata olives and cucumbers.

BURGERS & SANDWICHES

Served with your choice of house salad or soup.

- 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 gluten free bun.
Add Cheese (Cheddar, Bleu, Provolone or Feta) for .75
Add Bacon or Avocado for 1.75
- 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 gluten free 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.
- HOPWORKS GRINDER** \$9.75
Thinly sliced natural meats piled high upon a gluten free bun. Grinder is served with provolone cheese, pickled sweet peppers, fresh tomato, shredded lettuce, red onion, pepperoncinis, mayo & Italian vinaigrette.
- ✓ **OPEN SESAME WRAP** \$9.50
Soy marinated tofu, avocado, cabbage, carrots, candied walnuts and a sesame ginger dressing in a lettuce 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.
- ✓ **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 gluten free bun, brushed with garlic oil.

PIZZA

GREAT PIZZA TAKES TIME!

We proudly feature our organic roma tomato house made sauce on a 12" gluten free crust brushed with garlic olive oil and use only premium whole milk mozzarella.

VEGANS: Substitute cheese w/ Daiya Vegan cheese. \$1 for Calzone | \$2 for Medium | \$3 for Large

All of our pizzas have a gluten free crust option, however these items do contain gluten:

Forager
Thai Peanut Sauce
ESBBQ Sauce

Lager Alfredo Sauce
Chipotle BBQ Sauce
Stout Caramalized Onions