



## APPETIZERS

### HOPWORKS FAMOUS PRETZELS **V**

Hot, house-made pretzels served with HUB Pilsner mustard and warm beer cheese sauce. **7.50**

### STUFFED PRETZEL COGS **V**

Cheese curds, jalapeño and garlic, wrapped in house-made pretzel bites with Spicy Chipotle Ranch. **7.95**

### ORGANIC HOP HUMMUS **V**

IPA Hummus, fresh veggies, house flat bread. **8.95**

### PILSNER CHEESE CURDS **V**

Organic HUB Pilsner battered crispy curds. Served with house-made marinara. **7.95**

### KALE CHIPS **V**

Delicious and nutritious, baked, lightly seasoned. **4.95**

### GARLIC FRIES **V**

Waffle fries with fresh garlic parmesan. **6.25**

### BLACK BEAN CORN CAKES **V**

House made, crispy cakes served with cilantro lime sauce and Sriracha aioli. **8.25**

### BREWERS POUTINE **V**

Hearty Northwest take on the Canadian classic. Survival Stout gravy. Vegan option available. **7.95**

### HOUSE MADE CHICKEN NOODLE SOUP

Cup: **4.50** Bowl: **6.50**

## OTHER DRINKS

### HOPWORKS REVOLUTION ROOTBEER **3.00**

### BLUEBERRY LEMONADE **4.25**

### LEMONADE **3.25**

Organic cane sugar, natural juice

### SODA **3.00**

RC uses refillable kegs vs plastic liners

### COFFEE **3.00**

Organic Nossa Familia (B Corp)

### TEA **3.00**

Stash Tea (B Corp) Hot or Iced

### BREW DR. KOMBUCHA (B Corp) **6.00**

Clear Mind

### MILK **3.95**

Organic, 2%

### JUICE **3.95**

## DESSERTS

### HUB HONEYCOMBS

Pillows of crispy dough, cinnamon sugar, GloryBee® Pacific NW honey, and a dollop of whipped cream. **4.95**

### SURVIVAL STOUT BROWNIE SUNDAE

Served warm with Julie's Organic vanilla ice cream, caramel, chocolate, and candied walnuts. **6.95**

### COOKIE MONSTER

House-made chocolate chip cookie **2.00**

### HOPWORKS FLOAT

Julie's Organic vanilla ice cream dropped into:

Hopworks Revolution Rootbeer **4.95**

Hopworks Organic Survival Stout **5.95**

**V** VEGETARIAN

**V** VEGAN PREP AVAILABLE UPON REQUEST

\* STEAKS, HAMBURGERS AND EGGS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

## OUR STORY

We believe world-class beer and food can be made with sustainable business practices that protect our environment and support our community. From energy-generating Plug-Out bikes, to alternative proteins on our menu, to salvaged materials, we make every effort to protect our future with thoughtful alternatives. We are a family-owned B Corporation brewery, we donate 1% of our pint sales to environmental organizations, and we proudly source a combination of local, organic, and Salmon-Safe ingredients for our beers. Sit back, relax, and raise a pint for the planet. Cheers!

## SALADS

1. Choose your salad (Comes with one world-famous pretzel!)
2. Choose your protein:  
 Gardein® Meatless Chick'n **V** 4 | Gardein® Meatless Chick'n Strips **V** 3 | Beyond Burger® **V** 5  
 Local Natural Chicken 4 | Chicken Strips 4 | Local Natural Steak\* 7 | Sustainable Salmon 7
3. Choose your house-made dressing: Balsamic Vinaigrette, Sesame Ginger, Italian Vinaigrette, Point Reyes Blue Cheese, Ranch, Chipotle Ranch, or Lemon Tahini

### STRAWBERRY FIELDS **V**

Organic baby spinach, HUB Cider Strawberry Poppysseed dressing, strawberries, fresh mint, red onion, roasted hazelnuts, cucumber, and goat cheese. **10.95**

### PEAR & NUT **V**

Organic field greens tossed in Balsamic Vinaigrette, topped with Washington pears, Point Reyes blue cheese and candied walnuts. **10.50**

### TACO SALAD **V**

Crunchy spinach tortilla shell, black beans, corn, diced tomatoes, fresh romaine, Spicy Chipotle Ranch, cheddar cheese, sour cream, salsa, and avocado. **10.95**

### POWER GREEN **V**

Kale, spinach, arugula, local quinoa, avocado, carrots, red cabbage, toasted pumpkin seeds, mandarin orange slices, creamy Lemon Tahini vinaigrette **10.95**

### COBB SALAD

Organic field greens, all-natural bacon, hard-boiled egg, blue cheese, avocado, organic roma tomatoes, your choice of dressing. **10.95**

## BOWLS

### SYNCLINE BOWL **V**

Local quinoa, steamed organic kale, roasted yams, broccoli, brussel sprouts, toasted garbanzo beans, roma tomato, lemon vinaigrette, and balsamic glaze. **8.95**

### MOAB BOWL **V**

Local quinoa, black beans, roasted corn, shredded red cabbage, carrots, steamed organic kale, avocado and roasted red pepper garlic aioli. **9.25**

## BURGERS

1. Choose your burger.
2. Choose your protein:  
 Beyond Burger® (+1.50) **V** | Gardein® Meatless Chick'n **V** | House-Made Black Bean Patty **V**  
 \*Country Natural Local Beef | Local Natural Chicken Breast
3. Choose on a pub bun **V** or as a wrap. Sub Udi's Gluten Free bun for **2.00**
4. Comes with natural wedge-cut fries or sub house salad, cup of soup, or steamed broccoli for **1.00**

### BUILD YOUR OWN BURGER

Served with mayo, lettuce, tomato, and onion. Choose optional sauces: Chipotle Pepper BBQ or Beer BBQ **11.95**

Select a Cheese: Cheddar, Blue, Provolone, Feta, Chevre, Swiss, Daiya **1.25**

Select Toppings: Bacon, Ham, Avocado, \*Egg **2.00**

### BOMBER

Tillamook cheddar cheese, Beer BBQ sauce and natural smoked bacon. **13.95**

### MACALICIOUS

Sriracha aioli, bacon, and a crispy square of house-made mac & cheese. **13.95**

### ROCKET

Arugula pesto aioli, Swiss cheese, sautéed onions, local mushrooms, roasted garlic, fresh arugula, lemon vinaigrette, chopped hazelnuts, and feta. **13.95**

### THE ROJO **V**

Grilled pineapple, sweet chili sauce, sesame ginger carrot slaw and Sriracha aioli. **13.50**

### FEROCIOUS TERIYAKI **V**

Carrot slaw, grilled pineapple, roasted jalapeños, sriracha aioli and Ferocious Citrus teriyaki sauce. **13.50**

### HUBANERO

Crispy jalapeños, Mama Lil's peppers, smoked paprika cream cheese, with spicy habanero aioli. **13.50**

## MORE GOOD STUFF

### MAC N CHEESE **V**

Cavatappi pasta in creamy HUB Pilsner cheese sauce with toasted bread crumbs. **10.50**

Build your own with one or more of the following toppings:

Bacon 2 | Chicken 2 | Mama Lil's 2 | Mushrooms 1 | Broccoli 1 | Jalapeños 1

### GAME ON

Chicken Tenders tossed in Chipotle BBQ, Buffalo, or Beer BBQ. Natural wedge-cut fries, celery and ranch. **13.25**  
Sub Gardein® Meatless tenders for **1.00**

### TALL BIKE SANDWICH

Double-decker club with roast beef, ham, bacon, swiss cheese, cheddar, tomatoes, and lettuce, on toasted sourdough. Served with natural wedge-cut fries. **13.25**

## LOCAL PARTNERS

GloryBee • Shepherd's Grain • Fulton Provisions • Country Natural Beef Co-Op • Truitt Brothers • Portlandia Foods  
Beaver Brand • Classic Foods • Willamette Valley Quinoa • Yamhill County Mushrooms