

BRUNCH

SAT & SUN 11AM - 2PM



HOT OFF

THE GRILL

THE CHICKEN DONUT

This is the thing that you tell your friends about, and then they look at you like you're crazy. We take a fresh baked donut stick, some beer battered chicken breast, maple hot sauce and from there, the magic happens. You've heard of chicken and waffles? Meet the chicken donut. So. Friggin. Good.

9

TWO HAND SAMMY

Fresh butter croissant, lightly toasted and smeared with chive cream cheese. Then, we stack on the bacon, add some hand-cut french fries, caramelized onions, American cheese and an egg, however you like it. The result? Bliss. Pure unadulterated bliss.

8

BREAKFAST SCRAMBLE

A classic scramble with eggs, cheddar cheese, green onion, diced red bell peppers and chopped buttermilk biscuits. So, what's the secret? Two words Chorizo. Gravy. Now, there's gravy and then there's gravy you want to take a bath in. Suit up.

7

GOT HASH?

Our killer hash starts with hand-cut fries and then covered with chorizo sausage, caramelized onions, cheese, green onions and grape tomatoes. As if that wasn't enough, we then top it with two fried eggs. Put that in your pipe and smoke it.

7

BISCUIT BREAD PUDDING & GRAVY

Bread pudding made from freshly baked biscuits and absolutely smothered in our ridiculously good chorizo gravy. Fried sage garnish. It's a simple breakfast taken up a notch. That gravy though ... seriously.

7

BREAKFAST CLUB

Spicy Italian sausage topped with hash browns, soft scrambled egg, sawmill gravy, topped with melted cheddar and jack cheese over a potato roll.

8

LIGHT & EASY

PARFAIT

Want light and healthy, but with plenty of OMFG and #amazeballs? This vanilla yogurt parfait comes layered with strawberries, blackberries and blueberries and is topped with granola. It's breakfast that you'd swear was a dessert. Perfect for a Funday pick me up.

6

FRUIT CUP

Hey there fruit cup. Get your seasonal melon, strawberries, pineapple and orange segments topped with shaved coconut. Pairs great with a shot of Maestro Dobel tequila.

5



HOPTINGER
BIER GARDEN & SAUSAGE HOUSE

DRINKS

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EYE OPENERS

COCKTAILS & MORE



HOPTINGER SPECIAL BLOODY MARY

Start your day the Hoptinger way. Reyka Vodka and our house bloody create the perfect solution to last night's bad decisions. A slice of chorizo completes the garnish because we're badass like that. Try it as a Bloody Maria ... go with Maestro Dobel tequila!

6

BOTTOMLESS MIMOSAS & BEER-MOSAS

A neverending supply of mimosa (ok, well it ends at 2PM anyway) or try a beer-mosa. We put a splash of OJ in your Blue Moon and serve it in a tall collins glass. Sunday isn't Funday if you don't give it your best effort. Start here.

12

BRUNCH BOMB

The sexiest new bomb to hit the street. Tequila? Check. Champagne? Check. Sounds ludicrous? It is.

6

PEACH-A-RITA

We take some peaches. We roast them. We muddle them. We beat them up. We add a liberal pour of Milagro tequila, a bit of Cointreau and a bit of lemon juice and honey. Strong, just a bit tart and refreshing. Like smoke? Try it with Mezcal.

7

BEER COCKTAILS

LEFT COAST LEMONADE

Fresh lemon, muddled strawberry, New Amsterdam gin, Cointreau and Lost Coast Tangerine Wheat.

8

CAT'S TAIL

Catdaddy Moonshine, citrus, cinnamon syrup and pressed apples married with Sea Dog Sunfish Ale. One or two of these and you'll have 9 lives. Minus 8. You have one life.

7

WEISS COLLINS

A gin sour with St. Augustine Gin, orange blossom honey and a float of hefeweizen.

8