

BRATS & SAUSAGE

THE SOUTHERNER Jalapeno cheddar wurst, pulled pork, caramelized onions, pickled mustard seeds. Heaping dose of hospitality. **9**

CHICAGO STYLE 100% Vienna beef, house made pickles, sweet pepper relish, lager yellow mustard, cherry tomatoes, diced white onion, celery salt on a poppy seed bun. Side of inferiority complex. **9**

RISE AND SHINER Beer poached Hoptinger Bratwurst, fried egg, maple glazed bacon strip, caramelized onions, Jon Boat bacon mustard, fried sage. It's like brunch on a bun. **10** **THE BALLPARK** Your classic frankfurter. Nine innings of fun without the crowds, the heat or the ridiculous stats. Although you do tend to bat .581 on Tuesdays with your mother in the third row and a runner on second when you eat one of these... or so we've heard. **8**

NY STYLE 100% Vienna beef sausage, Hoptinger lager yellow mustard, beerkraut, caramelized onions, cherry tomatoes on a poppy seed bun. Side of fuggedaboudit. **9**

CHILI CHEESE DAWG Smoked Beef Sausage, all beef chili, Hoptinger lager yellow mustard, cheddar cheese sauce, diced white onion. Winner winner, sausage dinner. Do it. **9**

We worked tirelessly with a local sausage maker to create killer brats, sausages and wursts. Enjoy one of our custom creations or build your own bad boy. It's in your hands now. All Sausages are served on a potato roll unless specified otherwise. Choice of side.

CHORIZO MAC & CHEESE Beer poached Hoptinger Bratwurst, bacon mac n' cheese, layered bacon strip, Jon Boat bacon mustard. Yes we put bacon mac n' cheese on a dog. You're welcome. **9**

THE DEVIL'S BREATH Jalapeno cheddar wurst sliced and tossed in balsamic reduction sauce, caramelized onions, roasted grape tomatoes, chile flakes, lemon aioli. The heat is, as they say, on. **9.5**

THE BEER BRAT Beer poached Hoptinger Bratwurst served solo on a roll with your choice of mustard. Add beerkraut for \$.50. 8



BACON GRINDER Stuft with chorizo mac n' cheese and our house smoked bacon then topped with lettuce, tomato, cheddar cheese and garlic aioli. It's an American classic. It's like 4th of July in your mouth, hold the fireworks. **13**

AMBULANCE DRIVER Stuft with our signature pulled pork and cheddar cheese and finished with fried onion straws, smokehouse aioli and drizzled with a sweet and tangy BBQ Sauce. If you die eating this burger, well, there's worse ways to go. **13**

BANG-A-RANG This one's gonna sting a bit. This time we're stuffing it with cream cheese filled jalapeno poppers and topping it with banana peppers, a sweet & spicy aioli, lettuce and pepper jack cheese. Tears of joy...and pain. **13** **IT'S ALL GREEK** Bursting with sundried tomatoes, feta cheese and fresh basil, we take this Stuft Burger and top it with tomato, diced onion and hit it with a balsamic drizzle and greek aioli. **13**

ROCKY BALBOA Philly style with a twist! Stuft with sauteed onions, mushrooms and swiss, then topped with lettuce, tomato, bacon & a garlic aioli. Get in this fight and throw some hurting bombs. **13**

HAMBURG ITALIANO Stuft with mozzarella sticks (yes, you read that right) topped with tomato, basil, provolone cheese, garlic aioli and marinara sauce. So good, you'll-a be-a talkin' lika dis... **13**

THE CLASSIC BURGER Black walnut aioli, cheddar cheese, tomato, lettuce and onion. Always a solid pick. Bacon it up for \$2. **11** THE ULTIMATE CHEESE Not

The hamburger may have come from Hamburg, but these Stuft Burgers are all Hoptinger originals. Our 100% Angus Stuft Burgers weigh in at a half pound and are cooked to medium or better because of all the melty goodness inside. No stuffing substitutions

on these bad boys either. You can't make them any better. Don't

one BUT four cheeses Stuft inside: Cheddar, American, Swiss and Pepper-jack. Classicly topped with America & Swiss cheese, lettuce, tomato, onion and 'merica aioli. No one ever went wrong with this much cheese. No one. **13**

THE ELVIS PRESLEY Stuft with peanut butter and bananas. Topped with maple glazed bacon, fried shallots, and pepper relish Come in looking like 50's Elvis, leave looking like 70's Elvis. **13**

UPGRADE YOUR BRAT OR BURGER Add a Family Jewel (Fried Egg - \$1) Make it Crunchy (Frito Chips - \$1) Make it Sloppy (Beer Cheese Chilli - \$1)

SIDES \$3

German Potato Salad

Corn Succotash

Horseradish Smashed Potatoes

Creamed Kale

Choizo Mac n Cheese

Hand Cut Fries

Seasonal Vegetable Medley

Beer Kraut

ENTREES

even try. Choice of side.

BONE-IN-PORK CHOP Apple cider and mustard marinated bone-in chop with a honey mustard reduction. Served with horseradish smashed potatoes and our corn succotash. If you never order the pork chop, this is the time to order the pork chop. Seriously. **15**

SHRIMP AND GRITS Large sautéed shrimp with Andouille sausage on top of chorizo cheddar jack grits and topped with sawmill gravy and house smoked bacon. (That gravy though...it may just blow your mind.) **16**

CLASSIC RIBEYE 12 oz. of 100% Angus ribeye marinated in Bavarian seasoning and smothered with sautéed mushrooms, onion and melted blue cheese. Comes with your choice of one side as well as a fresh vegetable medley. Always a winner. **17**

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BONE-IN-PORK CHOP Apple cider CHICKEN ALA HOPTINGER

Two chicken breast you can cut with a fork, served over horseradish creamed kale with diced tomato, green onion and a side of jalapeno cornbread. It's fresh, it's healthy...it's chicken. Really good chicken. **12**

THE LOBSTER ROLL You won't find a better one on the Eastern Seaboard. We take Atlantic cold water lobster tail and claw meat, toss it in a light, house made aioli, with celery, bell pepper, green onion, lemon butter dill sauce and garlic. We didn't reinvent the wheel on this one, we just made it rounder. **13**



CHEESEHEADS Beer battered fresh Wisconsin cheddar cheese curds recommended with Hoptinger lager yellow mustard. Enjoying this won't make you a Packers fan, just fat and happy like one. **5**

DAS PRETZEL STICKS Fresh baked daily by young German handmaidens or the two dudes in the kitchen. Whoever gets here first. Served with cheese sauce. **5**

CORN DOG BITES Mini smoked sausages all corned up. It's like the fair is in town and you're a rube! Comes with some seriously good Intuition Jon Boat bacon mustard. Great to share. **3**

BRATS IN A BLANKET Beer

poached Hoptinger bratwurst baked into a cozy croissant with goat cheese. Served with black walnut aioli. **5**

POUTINE That's Canadian forfrieswith gravy, but we do these bad boys better. Thick fries, cheese curds, sliced bratwurst sausage, horseradish gravy. **6**

SAUERBRATEN WINGS Our signature tart and tangy chicken wings. Just a hint of spice in a hopped up gravy and topped with green onions. There are wings and then there are wings. These are the latter...and the former. **10** HOPSLIDERS Choose any 3 below! Mix and match! 7

CHICKEN SLIDER Chicken breast with roasted grape tomato slice, kale, caramelized onion and pimento avocado spread.

GROUND BEEF SLIDER The classic slider with cheddar cheese, bacon and our 'merica aioli.

CHORIZO SLIDER Sweet pepper relish, beer kraut, roasted mushroom and caramelized onion with a black walnut aioli.



Jon Boat Bacon Mustard

Hoptinger Lager Yellow Mustard

Bavarian Sweet Mustard

Spicy German Mustard

Sweet Pepper Relish

Black Walnut Aioli



All of our salads are awesome, but if you need a little meat with that, we got you. For \$4, you can add: Chicken Breast, Pulled Pork, Bratwurst, Jalapeño Cheddar Wurst or our Tofurkey Beer Brat.

GOLDEN BEET & KALE SALAD Roasted golden beets, fresh kale, goat cheese crumbles, fried shallots tossed in bacon vinaigrette. **6.5**

HOPTINGER GARDEN SALAD Mixed spring lettuce, hard-boiled egg, radishes, cherry tomato with a light lemon vinaigrette. **6**

THE SEASONAL Autumn's calling. Fresh kale, clove roasted peaches, caramelized onions, sliced avocado, pecans, and tossed in pecan vinaigrette. **6.5**

SEARED CHICKEN SALAD Pan seared chicken breast over mixed greens tossed in our house lemon vinaigrette. Topped with grape tomatoes, onion straws, gorgonzola cheese and fried kale. Fresh and filling. **7.5**

HOPTINGER CHILI Classic beef and bean chili, topped with goat cheese crumbles and a drizzle of our Hoptinger lager yellow mustard. **7**



BLUEBERRY BREAD PUDDING Macerated blueberries stacked in between custard bread and finished with bourbon caramel sauce and more blueberries. **5**

TORN APPLE CIDER FRITTER Deep fried fritter with apple chutney, powdered sugar and maple syrup. You'll be glad you did. **5**

BROWNIE COOKIE ALA MODE Is it a brownie? Is it a cookie? Is it ala mode? The answer is, it's chocolate. Ok, the answer is yes to all of the above. **6**

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HAND S HELDS

PIMENTO CHICKEN & GOAT CHEESE

Grilled or fried chicken breast, pimento goat cheese spread, roasted grape tomatoes, house made pickles. Nothing funny about this at all. It's just flat out good. **11**

FRIED GREEN TOMATO BLT Fried green tomato, maple glazed bacon, lettuce, lemon aioli. Killer stuff. 9

PORK SAMMY Pulled pork topped with Bavarian sweet mustard, cheese sauce, roasted grape tomatoes, and Pecan Vinaigrette. Served on a toasted Brioche bun. **11**

vegetarian **& vegan**

So you hate plants? Try these before they get away.

VEGGIE MIGHT DAWG (V) Tofu Bratwurst, avocado, roasted tomato, shaved carrots, Bavarian sweet mustard. "Mmm tofu!" said nobody ever. Except you. Because you like tofu. So you'll really dig this. **8**

CURRIED CARROT (V) Curry Roasted carrot, sweet pepper relish, curried potato strings, roasted mushrooms, Lemon aioli. Pretend you're eating sausage without really doing it! This is actually an awesome dish. Even our meat eaters had to agree. **8**

ROASTED PORTOBELLO BURGER Roasted portobello, spring mix, pimento avocado spread, Fried green tomato. 8

Drinks Coke, Sprite, Diet Coke, Mr Pibb, Pink lemonade, tea and sweet tea. 1.5 Root beer on DRAFT! 4

Beer & Liquor See cocktail menu or ask your server.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodbourne illness, especially if you have certain medical conditions.

