

BRUNCH

Breakfast Sandwich

Egg souffle + herbed cream cheese with your choice of bacon or vegetarian sausage and cheddar cheese on a brioche bun.

12

Add avocado:

+2

Add extra bacon or sausage:

+2

Avocado Elote Tartine

10

Avocado mash with roasted sweet fresh corn elote, queso fresco and pickled red onions and fresh cilantro on thick-cut brioche.

Sweet Potato Hash Plate

14

Sweet potatoes roasted with red onion and jalapeños. Served with toast, two fried eggs, gochujang & choice of bacon or veggie sausage. [GF option]

Dragonfruit Smoothie Bowl

8

Chilled dragonfruit coconut milk chia pudding topped with fresh fruit, coconut and sweet + salty granola. [GF]

Strawberry Lemonade Waffles

14

Lemon ricotta waffle with macerated fresh strawberries, whipped fresh cream with lemon curd and powdered sugar

BUILD YOUR BREAKFAST

Parmesan tater tots **5**

Coffee rubbed bacon **5**

Vegetarian sausage **4**

Toast, Butter + Jam **2**

Seasonal fruit **5**

Two fried eggs **5**

Sweet potato hash **5**

SALAD + SOUP

Soup du Jour

4 / 8

Ask for our daily option - served with bread

Bacon Ranch Wedge Salad

10

Napa cabbage with house made sesame ranch, topped with chives, cherry tomatoes and crumbled bacon. [GF]

Springtime Salad

12

Beet hummus, arugula, cucumber, peas, mint, watermelon radish, blueberries and basil green goddess dressing. [GF]

Add Smoked Trout:

+4

SANDWICHES

Green Goddess Chicken Salad

12

House made chicken salad with green goddess dressing on a Hopscotch croissant.

Served with choice of side.

Hop Hamburger

15

Smashburger with garlic + chive aioli on a brioche bun with arugula and cheddar cheese. Served with shoestring French fries.

Add fancy bacon:

+4

Add extra patty:

+4

Crisp California Veggie Sandwich

12

Crisp, fresh veggies with beet hummus and on house made herb focaccia. (vegan)

Served with choice of side.

Grilled Cheese Panini

12

House made herb focaccia with melted mozzarella and cream cheese with artichokes & spinach. Served with choice of side.

SIDES

Simple Salad + Green Goddess
Parmesan Tater Tots
Seasonal Fruit

5

Chef de Cuisine

Dutton McCabe