

BRUNCH

Served only Saturday & Sunday 10am to 3pm

HOPSCOTCH BREAKFAST

Two fried eggs, two sausages, two slices of bacon, two slices of toast: choice of white, sourdough bread, or wheat bread. \$11

HOPSCOTCH WAFFLE

House made waffle, topped with sliced strawberries and dusted with powdered sugar; served with two pieces of sausage and two slices of bacon. \$10

SPECIAL OMELET

Two eggs, chorizo, mushroom, onions, jack and cheddar cheese, choice of breakfast potatoes or hash browns. \$14

SAUSAGE OMELET

Two eggs, fresh sausage, cheddar cheese, choice of breakfast potatoes or hash browns. \$14

CHICKEN FRIED STEAK

Chicken fried steak smothered in rosemary gravy, fried egg, choice of breakfast potatoes or hash browns. \$15

SPANISH SKILLET

Cajun sausage and Louisiana sausage, red onion, red and green bell peppers, breakfast potatoes, jack and cheddar cheeses and fried egg on top. \$14

DESAYUNO RANCHERO

Two fried eggs, steak, hash browns, sautéed mushrooms and onions, chile pasilla, two slices of toast: choice of white, sourdough, or wheat. \$15

VEGGIE OMELET

Two eggs, cream cheese, mushrooms, tomatoes, red onions, spinach, choice of breakfast potatoes or hash browns. \$14

BREAKFAST BURRITO

Three scrambled eggs, chorizo, jack and cheddar cheese, potatoes, topped with salsa, and your choice of a basil tomato or spinach tortilla, served with side of Mexican rice. \$14

HOPSCOTCH BREAKFAST CLUB

Scrambled eggs sandwich made with honey-cured bacon, sliced avocado, melted cheddar and tabasco mayo served between a house made buttermilk biscuit, choice of breakfast potatoes or hash browns. \$14

MEDITERRANEAN OMELET

Two eggs, mozzarella cheese, roasted red bell peppers, sundried tomatoes, sautéed mushrooms, onion, basil, tomatoes, topped with feta cheese, choice of breakfast potatoes or hash browns. \$16

EXTRA SIDES

SIDE OF BACON (2)	\$3	SIDE BREAKFAST POTATOES	\$2
SIDE OF SAUSAGE (2)	\$4	ONE EGG WHITE	\$3
SIDE HASH BROWN (2)	\$3	ONE EGG	\$2

DRINK SPECIALS

MIMOSA	\$4
BLOODY MARY	\$5
SCREWDRIVER	\$5
GREYHOUND	\$5

HOPSCOTCH

TAVERN

CRAFT BEER  WHISKEY

136 E. Commonwealth Ave.
Fullerton, CA 92832

(714) 871-2222 www.hopscotchtaVERN.com

PLATES TO SHARE

HOPSCOTCH WINGS

Eight assorted chicken wings and drumettes lightly fried then tossed in your choice of FOUR house-made sauces: Asian sweet 'n spicy, tangy buffalo, Jack Daniels® Whiskey BBQ, spicy sriracha. Served with chilled celery and carrot sticks, and Ranch or Bleu cheese dressings. \$11

HUMMUS & FLATBREAD

House-made hummus topped with pine nuts, olive oil, Kalamata olives, and smoked paprika. Garnished with roasted red peppers and served with warm pita bread. \$10

CALAMARI

NEW

Fried breaded calamari rings marinated with chili sauce, served with Italian salad, and Asian Sweet dipping sauce and warm marinara sauce. \$15

HOPSCOTCH HEART ATTACK FRIES

NEW

Crispy fries, smothered in thousand island dressing, topped with chopped onion, chopped pickles, chopped jalapenos, finished with shredded jack and cheddar cheese, garnished with parsley and bacon crumbles. *Add grilled chicken \$5, or grilled steak \$7 \$14

HOPSCOTCH NACHOS

Crispy fried tortilla chips, topped with black beans, melted cheddar and jack cheese, tomatoes, scallions, guacamole, sour cream, and house-pickled jalapenos. *Add grilled chicken \$5, or grilled steak \$7 \$13

HOPSCOTCH POUTINE

Yukon gold potatoes, yellow cheddar, house gravy, pan fried egg \$13

PRETZELS WITH CHEESE DIP

3 soft pretzels, salted, and toasted served with a side of warm, creamy cheddar cheese dip. \$8

MAC & CHEESE

NEW

Elbow pasta tossed with creamy cheese sauce, bacon bits, topped with garlic butter panko crumbs. *Panko crumbs are seasoned with garlic, onion, parsley, seasoning salt \$12

SALADS & SOUP

Add a protein to any of our salads
Chicken \$5, Steak \$7, Salmon \$9, Shrimp (grilled or blackened) \$9

HOPSCOTCH SHRIMP SALAD

NEW

Spring mix lettuce, tossed with balsamic vinaigrette dressing, diced tomatoes, garlic butter croutons, black beans, avocado, red onion and 6 pcs. shrimp \$16

CAESAR SALAD

Hearts of romaine, parmesan cheese, red onion, grape tomatoes, and seasoned croutons. Tossed with house-made Caesar dressing. \$13

MEDITERRANEAN SALAD

Spring mixed greens tossed in a balsamic vinaigrette dressing with artichoke hearts, garbanzo beans, kalamata olives, red onion, tomatoes, topped with feta cheese, fresh herbs, and roasted red peppers. \$16

BACKYARD BBQ CHICKEN SALAD

Spring mixed greens tossed in ranch dressing, topped with avocados, cucumbers, tomatoes, red peppers, carrots, red onions, jack and cheddar cheeses, toasted almonds, sliced chicken, house-made BBQ sauce, and crumbled bacon. \$16

STEAKHOUSE SALAD

Spring mixed greens tossed in a balsamic vinaigrette dressing, then topped with red onions, grilled steak, crumbled bleu cheese, herb marinated tomatoes, and caramelized walnuts. \$18

HOUSE-MADE SOUP

Bowl of our traditional French onion, clam chowder, or broccoli cheddar cheese soup. \$8

BEVERAGES

All beverages \$2.50 each. Free refills with food purchase unless otherwise indicated.

COKE, DIET COKE, SPRITE
CRANBERRY JUICE

GINGER ALE
ORANGE JUICE

FRESH BREWED ICED TEA
COFFEE & HOT TEA

*No Refills On: LEMONADE
MILK

DESSERT

Served all day

APPLE PIE À LA MODE

Hot apple pie served sizzling on a skillet with house-made cinnamon Jameson infused caramel sauce and topped with a scoop of vanilla ice cream. \$10

CHEESECAKE

House-made Cheesecake served with your choice of house-made Kahlua® chocolate sauce or cinnamon Jameson infused caramel sauce, and hand-whipped cream. \$8

BURGERS & SANDWICHES

All of our burgers are 1/2 pound sirloin, hand - pressed, perfectly seasoned and grilled to order on brioche buns (wheat bun available upon request).
Substitute a grilled chicken breast for any burger patty at no extra charge.

Includes one side choice:
French Fries, Parmesan Garlic Fries, Potato Chips, or Onion Rings.
Substitute Sweet Potato Fries for only \$2 extra.
Substitute a side salad for only \$3 extra.
Any other substitutions are subject to an additional charge.

CHEESEBURGER

Grilled burger with your choice of melted cheese: sharp cheddar, pepper jack, provolone, or swiss, topped with lettuce, tomato, caramelized onions, house-made pickles, and garlic aioli mayo. \$12

SANTA FE BURGER

Grilled burger with melted pepper jack cheese, Ortega chili, guacamole, caramelized onions, lettuce, tomato, and zesty chipotle mayo. \$15

WEST COAST BBQ BURGER

Grilled burger with Applewood smoked bacon, melted cheddar cheese, house-made BBQ sauce, garlic aioli mayo, lettuce, tomato, caramelized onions, and topped with golden onion strings. \$15

BLACK & BLEU BURGER

Black pepper seasoned burger with lettuce, tomato, and caramelized onions, topped with bleu cheese crumbles, bleu cheese dressing, and A-1® steak sauce. \$15

PASTRAMI BURGER NEW

Grilled burger with sliced pastrami, melted swiss cheese, caramelized onions, garlic aioli mayo, spicy mustard, lettuce, tomato, and house-made pickles. \$15

HAYSTACK BURGER

Grilled burger with sliced melted cheddar cheese, fried egg, Applewood smoked bacon, crispy potato nest, caramelized onions, lettuce, tomato, house-made pickles, and garlic aioli mayo. \$16

HOPSCOTCH BURGER

Grilled burger topped with marinated and roasted Portobello, bell peppers, muenster cheese, fried egg, bacon, arugula, and truffle aioli. \$16

HOPSCOTCH SLIDERS

Four mini burgers with melted cheddar cheese, caramelized onions, garlic aioli mayo and ketchup on sweet rolls. \$12

BRUSCHETTA CHICKEN SANDWICH

Tender grilled chicken breast topped with freshly prepared bruschetta, melted provolone cheese, romaine lettuce, and garlic aioli mayo on fresh ciabatta bread. \$13

BBQ PULLED PORK SANDWICH

Smoked pork with our house-made BBQ sauce, garlic aioli mayo, cheddar cheese, Applewood smoked bacon, house slaw, tomato, caramelized onions, and topped with crispy onion strings. \$13

B.L.T. SANDWICH

Generous portion of Applewood smoked bacon, shredded romaine, tomato and garlic aioli mayo on grilled sourdough. \$12

MEDITERRANEAN VEGGIE WRAP

Spring mix, tomato slices, fresh hummus, roasted red peppers, artichokes, Kalamata olives, carrots, red onions, and house-made vinaigrette dressing rolled in a spinach tortilla. \$12

CHICKEN CAESAR WRAP

Grilled chicken, tomato slices, red onions, carrots, parmesan and caesar dressing rolled in a spinach tortilla. \$12

BUTTERMILK FRIED CHICKEN WRAP

Crispy hand-breaded chicken strip, shredded jack and cheddar cheese, ranch dressing, tomato slices, shredded romaine, diced cucumbers, and shredded carrots rolled in a tomato herb tortilla. \$11

All of our food is prepared fresh to order. During peak service times, you may experience longer than expected wait times; however, please know that the quality of our food and your satisfaction are our top priorities. Thank you for your patience and understanding.

Discount offers, promotions, and/or coupons may not be combined.
Wine bottle corkage is \$15 per bottle with a 2 bottle maximum per table/party. Prices subject to change without notice.
We reserve the right to refuse service to anyone for any reason.

HOPSCOTCH

LAVERN

CRAFT BEER  WHISKEY

136 E. Commonwealth Ave.
Fullerton, CA 92832

(714) 871-2222 www.hopscotchlavern.com

Always FRESH

We are committed to using the best, freshest ingredients available. Our beef and chicken are always fresh, never frozen. We make all of our salad dressings, sauces, soups, and even our pickles in house daily. Our buns are baked exclusively for us by O. C. Baking Company, and delivered fresh daily. We hand bread and batter our fried food items ... they don't come from a frozen box. **Always Fresh!** It's what we're about because it's what YOU deserve!

ENTRÉES

Side choices (where noted)

Garlic Mashers, Parmesan Garlic Fries, French Fries, Potato Chips, or Onion Rings. Substitute Sweet Potato Fries for only \$2 extra. Add a side salad to any entree for only \$3 extra.

Any other substitutions are subject to an additional charge.

HOPSCOTCH RIBEYE

8 oz. Choice Ribeye, hand cut and trimmed, then grilled to temp. Served with sautéed green beans and one side choice. Includes choice of one sauce: Cabernet Mushroom, Whiskey Peppercorn, or Bleu-Truffle Butter. \$26

SALMON FLORENTINE

Grilled salmon with sautéed spinach, tomatoes, garlic, toasted almonds and dilled Beurre blanc. Served with rice pilaf and grilled veggie skewers. \$23

GRILLED SHRIMP WRAPPED SCALLOPS

Three large scallops wrapped in jumbo shrimp, perfectly seasoned and fire grilled. Served with rice pilaf, grilled veggie skewers and dilled Beurre-blanc.

BRAISED BONELESS SHORTRIB

\$23

Classic French-braised beef short rib on a bed of house-made mashed potatoes with cabernet demi-glace reduction, crispy potato nest, grilled vegetable skewers, and horseradish aioli. \$23

PORK CHOP

Smoked and marinated long bone pork Chop, house demi glaze, garlic mashers and sautéed green beans. \$22

CHICKEN TORTELLINI **NEW**

Tortellini pasta tossed with alfredo sauce and grill chicken breast. \$18

*Substitute shrimp \$6, or grilled salmon \$8

*Make it SPICY! - Add \$1

CREAMY PESTO CHICKEN PASTA

Penne pasta, grilled chicken breast and sundried tomatoes, tossed in house-made creamy pesto sauce and topped with toasted pine nuts, parmesan cheese, and herb marinated tomatoes. \$18

CHICKEN CARBONARA

Pappardelle noodles, white wine, grilled chicken, Applewood smoked bacon, grape tomatoes, and fresh spinach in creamy parmesan sauce. Topped with parmesan cheese. \$18

*Substitute shrimp \$6, or grilled salmon \$8

SHORT RIB BOLOGNESE

Pappardelle noodles tossed with slow simmered house-made red sauce, shredded short rib bolognese, herbs and butter then topped with parmesan cheese. \$18

FISH & CHIPS

Fresh cod hand-battered in IPA beer batter. Served with french fries, house-made slaw and tartar sauce, then garnished with lemon wedges. \$15

PUFFY TACOS

3 tacos made with handmade tortillas and your choice of chicken, beef short rib, chorizo, or carne asada, topped with pico de gallo, cheddar cheese, tomatoes, sour cream, and shredded lettuce. Served with a side of Mexican rice, pinto beans, and house-made salsa. \$12

EXTRA SIDES

HOUSE COLE SLAW	\$3
ASIAN SLAW	\$3
GARLIC MASHERS	\$4
SWEET POTATO FRIES	\$7
CHEF'S RICE PILAF or MEXICAN RICE	\$4
SIDE BLACK PHOENIX CHILI	\$4
GRILLED VEGGIE SKEWERS	\$6
SAUTÉED GREEN BEANS	\$4
CHEF'S BOURBON BAKED BEANS	\$4
HOUSE BLACK BEANS	\$4
FRENCH FRIES, PARMESAN GARLIC FRIES, or ONION RINGS	\$6

IN A HURRY?

CALL AHEAD TO ORDER ANY OF
OUR TASTY ITEMS TOGO!
714-871-2222

PRIVATE SPACE AVAILABLE FOR PARTIES AND EVENTS!

Accommodates 20-75 people. See manager for details,
or email events@hopscotchtaVERN.com