

APPETIZERS

(VT)-Vegetarian
(V)-Vegan

WINGS* 8 assorted Cajun chicken wings. Choice of 2 house-made sauces: Tangy Buffalo or Asian Sweet 'n Spicy. Served with celery, carrots and ranch or blue cheese dressing.	13
CAULIFLOWER BUFFALO WINGS Breaded and deep fried. Tossed in buffalo sauce.	8
NACHOS* Crispy fried tortilla chips, topped with black beans, melted cheddar and jack cheeses, tomatoes, scallions, guacamole, sour cream, and house-pickled jalapeños. Add grilled chicken or Rib eye steak for \$5.	11
HEART ATTACK FRIES* Crispy fries, smothered in thousand island dressing, topped with chopped onion, pickles, jalapenos and finished with shredded jack and cheddar cheese. Garnished with parsley and bacon crumbles. Add grilled chicken or Rib eye steak for \$5.	13
SHISHITO PEPPERS Sautéed peppers with avocado cream. Served with paprika aioli or soy sauce.	8
BAKED EMPANADA* 4 handmade empanadas from an Argentine bakery. Choice of beef, spicy beef, chicken or spinach and ricotta cheese. Served with house-made chimichurri sauce. Choice of 2 for \$8.	15
BAKED BRIE Topped with pesto sauce, roasted garlic and sundried tomatoes. Served with house-made crostini.	14
HUMMUS (V) Topped with pine nuts, olive oil, Kalamata olives, and smoked paprika. Garnished with roasted red peppers. Served with warm pita bread.	12
CHICKEN LETTUCE WRAPS* Shredded zucchini, yellow squash, carrots, red pepper, diced chicken, romaine lettuce. Served with a side of Asian sweet and sour sauce and zesty orange sauce.	14
PRETZEL WITH CHEESE DIP One large soft buttery pretzel. Served with a house-made side of warm creamy cheese sauce.	8
HOPSCOTCH SAMPLER* 5 zucchini sticks, 4 mozzarella cheese sticks, 4 jalapeño poppers, 4 chicken wings with tangy buffalo sauce and Cajun seasoned fries.	18
SEASONED FRIES Regular or Cajun waffle. Served with spicy ranch.	6
BRUSSELS SPROUTS Bacon, balsamic, honey, pine nuts.	10
CRISPY PIG EARS STRIPS Marinated in adobo sauce, tossed in seasoned flour and then deep fried. Served with buffalo sauce.	10
POTATO SKIN* 6 potato skins stuffed with melted cheddar and jack cheese, bacon bits, sour cream and green onion.	8
SPICY EDAMAME (VT) Served warm and tossed in sesame oil, soy sauce, garlic, black pepper, chili pepper flakes and sea salt.	8
SWEET POTATO TOTS Deep fried sweet potato tots. Sprinkled with sea salt.	6

BURGERS AND SANDWICH

(Served with regular or waffle French fries, onion rings, or salad)
(Add sweet potato tots for \$1 more)

HAYSTACK BURGER* Grilled burger with sliced melted cheddar cheese, fried egg, bacon, crispy potato nest, caramelized onions, lettuce, tomato, house-made pickles and garlic aioli.	18
WEST COAST BBQ BURGER* Grilled burger with bacon, melted cheddar cheese, house-made BBQ sauce, garlic aioli mayo, lettuce, tomato, caramelized onions, and topped with golden onion strings.	17
BLACK and 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.	17
SOUTHERN CHORIZO BURGER* House-made beef and chorizo, red onion, lettuce, tomato, chipotle mayo and pepper jack cheese.	16
HOPSCOTCH SLIDERS* 4 mini burgers with melted cheddar cheese, caramelized onions, garlic aioli and ketchup. Served on sweet Hawaiian rolls.	14
AMERICAN BURGER* Grilled burger with sliced melted cheddar cheese, red onions, lettuce, tomato, 1000 island dressing.	13
MEDITERRANEAN VEGGIE WRAP* (VT) Spring mix, tomato slices, house-made hummus, roasted red peppers, artichokes, Kalamata olives, feta cheese, carrots, red onions, and house-made vinaigrette dressing rolled in a pita wrap.	13
BBQ PULLED PORK SANDWICH* Smoked pork with our house-made BBQ sauce, garlic aioli, cheddar cheese, bacon, house slaw, tomato, caramelized onions, and topped with crispy onion strings.	14
HUMMUS SANDWICH (V) House-made hummus with spinach, tomato, red onion, cucumber, avocado and balsamic dressing. Served on sourdough bread.	13
BUFFALO FRIED CHICKEN SANDWICH* Fried chicken breast tossed in buffalo sauce. Topped with blue cheese dressing, coleslaw, and tomato. Served on a burger bun.	16
BRUSCHETTA CHICKEN SANDWICH* Grilled chicken breast, melted provolone cheese, romaine lettuce, and garlic aioli. Served on fresh ciabatta bread. Topped with freshly prepared bruschetta.	16
STEAK SANDWICH* Grilled Rib eye steak, melted paper jack cheese, chipotle mayo, chopped red and green peppers, mushrooms and avocado. Served on ciabatta bread.	17

ENTRÉES (Served with house salad)

(VT)-Vegetarian
(V)-Vegan

- RIB EYE STEAK*** 8oz Rib eye. Served with house-made mashed potatoes and sautéed veggies. 22
- ATLANTIC SALMON*** Grilled Atlantic salmon. Served with sautéed veggies and spinach. 27
- BRAISED BONELESS SHORTRIB*** Classic French-braised beef short rib on a bed of house-made mashed potatoes with cabernet demi-glace reduction, a crispy potato nest, sautéed veggies, and horseradish aioli. 24
- FISH and CHIPS*** Fresh cod hand-battered in an IPA beer batter. Served with French fries, house-made coleslaw, and tartar sauce. 15
- CHICKEN CARBONARA PASTA*** Sautéed chicken, Pappardelle noodles, bacon, tomatoes, and fresh spinach in a creamy alfredo sauce. Topped with parmesan cheese. Add shrimp for \$5 17
- JAMBALAYA PASTA *** Sautéed chicken, shrimp, Cajun spicy sausage, linguine pasta, green and red peppers, and red onions all tossed in a spicy seafood sauce. 19
- TACOS*** 3 tacos with a choice of beef, chicken, fish or shrimp. Topped with mixed cheeses, tomatoes, sour cream, shredded lettuce, and pico de gallo. Served with a house-made salsa. Chipotle mayo only served with fish or shrimp. 13

SALAD AND SOUP

- MEDITERRANEAN SALAD (VT)** Mixed spring greens tossed in balsamic vinaigrette dressing with artichoke hearts, garbanzo beans, kalamata olives, red onion, and tomatoes. Topped with feta cheese, fresh herbs, and roasted red peppers. 13
- STEAKHOUSE SALAD*** Spring mixed greens tossed in balsamic vinaigrette dressing, then topped with red onions, grilled steak, crumbled bleu cheese, herb marinated tomatoes, and caramelized walnuts. 18
- CHICKEN CAESAR SALAD*** Hearts of romaine, parmesan cheese, red onion, tomatoes, grilled chicken, and seasoned croutons. Served with house-made Caesar dressing. 17
- COBB SALAD** Grilled chicken, chopped romaine lettuce, bacon bits, crumbled bleu cheese, hard boiled eggs, tomato, avocado, and blue cheese. 15
- TEX-MEX SALAD*** Grilled chicken, romaine lettuce, Roma tomatoes, corn, black beans, green onion, cheddar and jack cheese, and tortilla chips. Tossed in house-made spicy ranch dressing. 15
- ASIAN CHICKEN SALAD*** Grilled chicken, mixed coleslaw, green onion, red pepper, spinach, oranges, sesame seeds, and wontons, tossed in soy sauce. 15
- SOUP OF THE DAY** (Ask your server for today's special) 10

BRUNCH (Served only Saturday and Sunday 10am to 3pm)

- DESAYUNO RANCHERO*** 2 fried eggs, steak, hash browns, sautéed mushrooms, bell peppers and onions. Served with a slice of toasted bread. 17
- CHICKEN AND WAFFLES*** 2 fried chicken tenders. Served with 2 waffles and 2 eggs. 16
- SPANISH SKILLET*** Cajun sausage and Louisiana sausage, red onion, red and green bell peppers, breakfast potatoes, jack and cheddar cheeses and a fried egg. 15
- BREAKFAST BURRITO*** Three scrambled eggs, chorizo, jack and cheddar cheese, potatoes, topped with salsa, rolled in a tortilla wrap. Served with a side of rice. 15
- HOPSCOTCH BREAKFAST CLUB*** Fried egg sandwich made with bacon, sliced avocado, melted cheddar and chipotle mayo. Served between a house-made buttermilk biscuit with hash browns or fried potatoes. 15
- FARMER BREAKFAST*** 2 fried eggs, 2 sausages, 2 slices of bacon, and a slice of toasted bread. Choice of fried potatoes or hash browns. 13
- MEDITERRANEAN VEGGIE OMELETTE* (VT)** Made to order omelette filled with mozzarella cheese, roasted red bell peppers, sundried tomato, sautéed mushroom, onion, basil, and tomatoes. Topped with feta cheese. Served with a choice of breakfast potatoes or hash browns. 16
- SAUSAGE OMELETTE*** Two eggs, fresh sausage, cheddar cheese. Served with a choice of breakfast potatoes or hash browns. 15
- CHILAQUILES*** Fried corn tortillas mixed with green salsa, 2 fried eggs, sour cream, Cotija cheese. Choice of grilled chicken, steak or chorizo. Served with rice and refried beans. 15

BRUNCH DRINK SPECIALS

(From 10am to 3pm)

HOPSCOTCH BLOODY	9
SCREWDRIVER	6
GREYHOUND	6
BOTTOMLESS MIMOSA (Limited to 90min. from start time)	15

EXTRA SIDES

SIDE BREAKFAST POTATOES	2
ONE EGG WHITE	3
ONE EGG	2
SIDE OF BACON (2)	3
SIDE OF SAUSAGE (2)	3
SIDE HASH BROWNS	3

DESSERT

- 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. 12
- CHOCOLATE CHIP COOKIE SKILLET** House-made warm chocolate chip cookie with vanilla ice cream on top. Garnished with fresh mint. 11

(PARTIES OF 8 OR MORE ARE SUBJECT TO 18% GRATUITY)
PRIVATE SPACE AVAILABLE FOR PARTIES AND EVENTS!

SEE MANAGER FOR DETAILS, OR EMAIL EVENTS@HOPSCOTCHTAVERN.COM

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. - USDA