



Shareables

Charcuterie & Cheese - \$18

Assorted cured meats, cheeses, spreads;
served with toasted bread

Pickle Sampler - \$6

A selection of unique house-pickled items (vg/gf)

Soft Pretzels & Beer Cheese - \$8

Soft pretzel sticks served with
Knockout IPA beer cheese (v)

Hop Yard Hummus - \$9

House-made with seasonal crudité,
finishing oil, flatbread (vg)

Bruschetta - \$8

Heirloom cherry tomatoes, roasted garlic, white
balsamic, basil, olive oil, flatbread (v)

Grilled Asparagus - \$6

Charred red pepper vinaigrette,
caramelized garlic (v/gf)

Wings - \$8/6ea

Crispy, deep-fried chicken wings tossed in your
choice of house-made sauces (gf)

*Honey Barbeque, Garlic Parmesan, Korean BBQ,
Adobo, Buffalo, Nashville Hot Chicken*

Ida's Onion Rings - \$7

Crispy panko crusted onion rings,
served with Ida Golden Ale horseradish aioli (v)

Beer Mac & Cheese - \$7

Cavatappi pasta, buttermilk cheddar, Jarlsburg,
Knockout IPA, caramelized onion, panko crust (v)

add bacon -\$2 | add chicken -\$2

Hop Fries - \$6

Hand-cut fries dusted with hop-infused salt;
served with garlic aioli & ketchup (v/gf)

Booze it up -\$1

Cheesy Fries (beer cheese & melted cheddar)

Disco Fries (beer cheese & brown gravy)

Irish Nachos (beer cheese, bacon, pico, sour cream)

Salads

Chef's Market Salad - \$12

Local, seasonal produce and house-made dressing
Ask your server!

Roasted Pear & Arugula Salad - \$12

Arugula, roasted pears, Pecorino Romano,
cured meat, white balsamic & thyme vinaigrette (gf)

Plates

All plates come with fries or side salad
substitute mac & cheese -\$2 | add egg -\$1

Hot Chicken & Waffles - \$12

Panko-crusted chicken breast, hot chicken spice,
Ida Golden Ale waffle, maple butter, seasonal greens

Chicken Salad on Naan - \$12

Roasted chicken, toasted almonds, arugula, smoked
gouda, red grapes, basil, Ida Golden Ale aioli, naan

Tacos del Dia - \$12

3 tacos; rotating selection†
Ask your server!

The Black Bean Burger - \$12

Baked southwestern black bean burger, pepper-jack,
guacamole, roasted garlic aioli, seasonal greens (v)

The Classic Burger - \$11

Lettuce, tomato, onion, house-made pickles,
Ida Golden Ale Mustard, Duke's mayo, cheddar†

The Virgil Burger - \$13

Bleu cheese, charred jalapeño, caramelized onion,
seasonal jam, garlic aioli, arugula†

The Hop Yard Burger - \$14

Rotates weekly†
Ask your server!

The Fat Bottom Burger - \$14

Smoked gouda, Benton's bacon, seasonal greens,
tomato chow chow, Knockout IPA sauce†

We proudly serve these local vendors:

Bobby John Henry Bakery, Sweetwater Valley Farms,
Benton's Country Hams, Doug Jeffords Spices

(v) Vegetarian | (vg) Vegan | (gf) Gluten Free

† May contain raw or cooked- to-order food. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

Tabs left open will be closed at the end of the night with a 20% gratuity added.