TO SHARE OR NOT TO SHARE

GARLICKY CHEESE BREAD
house marinara & ranch $7.30

IPA MAC & CHEESE
IPA, elbow macaroni, cheddar, smoked ham, English peas, bacon, herbed bread crumbs $9.40
**can be made vegetarian**

SOUPTHE DAY
Grilled Cheese $3.50
add prosciutto $1
add bacon $1
add tomato $.50

$3.70 SIDES
pesto & sundried tomato pasta salad, potato salad, spicy coleslaw, house pickles

PETITE SANDO & HALF A SALAD OR SOUP
Choose any Sando and any Salad or Soup of the Day $14 (+$1 for Gluten Free)
(except the Krunch Wrap & occasionally the Artisan Sando)

CARNITAS TACOS
crispy house smoked pork, chipotle mango salsa, cheddar, white corn tortilla & crema 3 for $9.15
**can be made vegetarian or vegan**

SALADS
add chicken or house hickory smoked tofu $3.15

H & P CAESAR
romaine, parmesan, garlic croutons, imported white anchovies, house Caesar dressing $10

ROASTED PEAR
mixed greens, toasted pine nuts, roasted pears, red onion, goat cheese, raspberry vinaigrette $12.10

HOUSE
mixed greens, cherry tomatoes, red onion, dressing of choice $7.90

ROASTED BEET
baby arugula, feta, pistachios, red & yellow beets, sherry vinaigrette $12.10

THE ITALIAN $13.15
salami, mortadella, prosciutto, provolone, lettuce, house pickles, banana peppers, tomato, & red wine vinegar aioli on a H&P hoagie roll

THE REUBEN $13.15
River Bear pastrami, house cured and beer braised brisket, bacon slaw, swiss & 1000 island on griddled house roll

PULLED PORK $13.15
Thai chili & pineapple glazed house hickory smoked pulled pork, spicy slaw on griddled house roll

KRUNCH WRAP SUPERIOR $12.10
House made chorizo, avocado lime crema, pico, lettuce & scratch queso all bundled up in a crunchy tortilla from Ponchito’s Tortilla Factory

Gluten Free Rolls Available + $1 **contains egg**

THAT includes:
- Soup of the Day
- Sandwich
- Salad

PETIT SANDO OF THE WEEK
Ask your Server!!

$MARKET PRICE

VEGAN SLOPPY JANE $12.10
tempeh, caramelized onion, & house pickles on griddled house roll

SOUTHWESTERN CLUB $13.15
grilled marinated chicken breast with black bean & corn salsa, pepper jack, avocado, bacon, lettuce, tomato & chipotle aioli on H&P hoagie roll

THE CUBAN $13.15
house smoked & shredded pork, black forest ham, swiss, yellow mustard, house pickles & pressed

BLEAT $13.15
applewood bacon, lettuce, farm egg*, avocado, tomato & chipotle aioli on griddled house roll

THE ITALIAN $13.15
salami, mortadella, prosciutto, provolone, lettuce, house pickles, banana peppers, tomato, & red wine vinegar aioli on a H&P hoagie roll

THE REUBEN $13.15
River Bear pastrami, house cured and beer braised brisket, bacon slaw, swiss & 1000 island on griddled house roll

PULLED PORK $13.15
Thai chili & pineapple glazed house hickory smoked pulled pork, spicy slaw on griddled house roll

KRUNCH WRAP SUPERIOR $12.10
House made chorizo, avocado lime crema, pico, lettuce & scratch queso all bundled up in a crunchy tortilla from Ponchito’s Tortilla Factory

Gluten Free Rolls Available + $1 **contains egg**

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
**PIZZA PIES**

_all pies come with house tomato sauce & cheese blend_

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**TRADITIONAL PIE**

**SLICE OF THE DAY**

different everyday!!

$3.50

$1 off during Happy Hour &
for Beer Club Members
anytime!!

**ENDS AN HOUR BEFORE CLOSING**

**PERSONAL 12**’ $9.65

toppings $.99 ea.

$1 off during Happy Hour &
for Beer Club Members
anytime!!

**SMALL 14**’ $14.90

toppings $2 ea.

whole wheat available in 14”

**LARGE 18**’ $17

toppings $2.80 ea.

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**ARTISAN PIE OF THE MONTH**

**Chicken Piccata**

_Chicken, Capers, Sun-Dried Tomato, Onion, Garlic, & Parsley in a Lemon & White Wine Sauce with Provolone & Shaved Parmesan_*

Available in these sizes and styles:

- 8”x10” Detroit Style  $15.75
- 12” Gluten Free  $18.90
- 14” Traditional  $22

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**DETROIT STYLE**

Our Interpretation of a deep dish Detroit square.

We serve a 10”x8” so Every Piece is a Corner Piece.

10”x8” $9.40  toppings $.95 ea.

_house tomato sauce & super secret cheese blend—
for best results 4 toppings or less!!*

Try the Detroit Square Lasagna Style: Mascarpone, Dolce Ricotta, House Made Sweet & Spicy Italian Sausages, Basil, Orzo, Tomato Sauce & Super Secret Cheese Blend

$14.70

$1 off during Happy Hour &
for Beer Club Members
anytime!!

please allow a few extra minutes of cooking time

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**CHEESES**

_EXTRA CHEESE_

_FETA_

_GOAT CHEESE_

_HOUSE MADE FRESH MOZZARELLA_

_BLUE CHEESE_

_RICOTTA_

_SWISS_

_PROVOLONE_

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**SAUCES**

_PESTO (+ $3)_

_BLACKBERRY BBQ_

_EXTRA VIRGIN OLIVE OIL & HERBS_

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**MEATS**

_PEPPERONI_

_HOUSE MADE ITALIAN SAUSAGE_

_HOUSE MADE CHORIZO_

_PROSCUITTO_

_BACON_

_CHICKEN_

_SMOKED HAM HOCK_

_BEER BRAISED BRISKET_

_HICKORY SMOKED PULLED PORK_

_SALAMI_

_RIVER BEAR PASTRAMI_

_IMPORTED WHITE ANCHOVY_

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**VEGETABLES**

_Basil_

_Banana Peppers_

_Green Bell Peppers_

_Onions_

_Mushrooms_

_Spinach_

_Arugula (lightly dressed)_

_Dollops of mash potatoes_ (contains egg)

_Sun Dried Tomatoes_

_Caramelized Onions_

_Cherry Tomatoes_

_Kalamata Olives_

_Roasted Garlic Cloves_

_Broccoli_

_Pineapple_

_Jalapeno_

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**VEGAN ALTERNATIVES**

_Daiya Cheese, House Made Sicilian Sausage House Smoked Tofu_

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**PAN PIE**

**thicker style**

**ONE SIZE 14”**

$14.90

toppings $2 ea.

please allow a few extra minutes of cooking time

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**GLUTEN FREE**

“contains egg”

**ONE SIZE 12”**

$15.75

toppings $.95 ea.

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April 2020
What is Hops & Pie Beer Club you might ask?

It is a hell of a deal! For an annual 60 bucks, you get happy hour all the time:

$1 off our craft drafts, slices of the day, wine by the glass, 12" individual pies, and Detroit style pies whenever you come in.

Every Sunday, we open an hour early just for you & get your 3rd draft on us!!

Tuesday Night 23
Every Tuesday
One 18" 2 Topping Pizza + 2 drafts = $23
5PM-Close

$2 Craft Can Night
Every Wednesday
5PM-Close

$2 Bierstadt Slow Pour Pils
Every Thursday
All Day Long

Saturday Session
2 Slices of the Day + 3 drafts = $16
Per person no exceptions please-Noon-5PM

Sweets, Treats & Drinks

Super Treat
peanut butter Captain Crunch, Coco Puffs, mallos
$3.95

Root Beer Float
Rocky Mountain Soda Co., Leah’s Scratch Made Vanilla Ice Cream
$5.50

Crispy Treat
brown butter, rice krispies mallos
$2.90

Bread Pudding
warm, gooey bourbon sauce
$6.30
(Leah’s Scratch Made Vanilla Ice Cream on top + $2.40)

Coke, Diet Coke, Sprite, Mr. Pibb, Orange Fanta (unlimited refills)
$2.50

Draft
Rocky Mt. Soda Co.
Root Beer
($1 refills)
$3.50

Apple Juice
Milk
$2

Novo Coffee
$2.50

Hot Cocoa
Mallos
$2

Teatulia
Organic Tea Sachets
$2
Organic Earl Grey
Organic Green
Organic Peppermint

Happy Leaf Kombucha
check draft list for rotating selection
$5.50

Arkold Palmer
$2.50
(50 cent refills)