



BISTRO AND
Hops!
BREWERY

**SCOTTSDALE
FASHION SQUARE**
7000 E. Camelback Rd.
Scottsdale, Arizona

**UNIVERSITY
TOWNE CENTRE**
4353 La Jolla Village Dr.
San Diego, California

**BILTMORE
FASHION PARK**
2584 E. Camelback Rd.
Phoenix, Arizona

NORTH SCOTTSDALE
8668 E. Shea Blvd.
Scottsdale, Arizona

APPETIZERS



Vegetarian Black Bean Soup	3.25
<i>with pico de gallo, tortilla strips and crème fraîche</i>	
HOPS! Crab Cakes	7.95
<i>shrimp, tomatillo-corn relish and roasted garlic-chipotle aioli</i>	
Cilantro Grilled Chicken Quesadilla	6.95
<i>roasted pepper salsa, three cheeses, red onion, guacamole, salsa picante and lime cream</i>	
Bite Size Shrimp	7.95
<i>cajun dusted, flash fried and served with cocktail sauce</i>	
Sautéed Portabello Mushroom	5.95
<i>fresh garlic, shallots, roma tomatoes, white wine, fresh herbs and cracked pepper</i>	
Fried Calamari	6.95
<i>served with cocktail sauce and lemon</i>	
Black Beans & Beer Croutons	5.95
<i>mild boursin cheese, tomato-basil relish</i>	
Warm Salted Pretzels	3.95
<i>with a combination of honey and spicy golden mustards</i>	
Desert Tears	6.50
<i>fresh jalapeños stuffed with four cheeses and spices. Try them if you dare!</i>	
Chorizo Empanadas	5.95
<i>Mexican turnovers with roasted poblano peppers, corn and jack cheese. Served with a blackened tomato sauce and crème fraîche</i>	
House Specialty Wings	5.95
<i>our version of the classic recipe with special seasonings. Served with celery, carrots and bleu cheese dip</i>	
Appetizer Platter	9.95
<i>a variety of our favorite appetizers</i>	

SALADS

Field Green Salad	sm. 3.50	lg. 5.95
<i>jicama, carrots and roma tomatoes with honey-lime vinaigrette</i>		
Caesar Salad	sm. 3.50	lg. 5.95
<i>freshly grated Parmesan with housemade garlic croutons</i>		
Goat Cheese Toast	5.95	
<i>on field greens with sundried tomato vinaigrette</i>		
Fried Calamari	8.95	
<i>light cornmeal breading, feta cheese and balsamic vinaigrette</i>		
Chinese Chicken	8.95	
<i>marinated chicken, mixed greens, mandarin oranges, toasted almonds, oriental dressing and fried wontons</i>		
Roasted Turkey & Spinach	8.95	
<i>red potatoes, green apples, maple smoked bacon, pickled red onion and whole grain mustard dressing</i>		
Blackened Chicken Caesar	8.95	
<i>blackened chicken, tomatoes, hearts of palm, black olives, Parmesan cheese and caesar croutons</i>		

At Hops! we guarantee satisfaction.

Hops!

Bistro Wine List

CHARDONNAY

		Glass 6oz.	Bottle
Columbia Crest	Washington	4.00	16.00
Lindemans Bin 65	Australia	4.75	19.00
Hogue	Washington	5.25	21.00
Estancia	Monterey	5.75	24.00
Kendall Jackson	Napa	6.75	27.00
Markham	Napa	7.25	29.00
Villa Mt. Eden "Grand Reserve"	Napa	8.00	32.00
Matanzas Creek	Sonoma	9.00	36.00
Cambria "Reserve"	Central Coast	11.25	45.00

SAUVIGNON BLANC

Markham	Napa	5.00	20.00
Robert Mondavi	Napa	5.75	23.00
Matanzas Creek	Sonoma	7.50	30.00

BLUSH WINE

Fetzer, (White Zinfandel)	California	4.00	16.00
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CABERNET SAUVIGNON

Columbia Crest	Washington	4.50	18.00
Laurel Glen "TerraRosa"	North Coast	6.00	24.00
Beaulieu	Rutherford	6.50	26.00
Raymond	Napa	7.50	30.00
Robert Mondavi	Napa	8.50	34.00
Shafer	Stags Leap	9.25	38.00
Arrowood	Sonoma	11.50	46.00

MERLOT

Monterey	Monterey	4.25	17.00
Lindeman's Bin #40	Australia	5.00	20.00
Chateau Souverain	Alexander Valley	6.50	26.00
Markham	Napa	8.25	33.00
Matanzas Creek	Sonoma	12.00	48.00

PINOT NOIR

Saintsbury "Garnet"	Carneros	5.50	22.00
Steele	Carneros	8.50	34.00

ZINFANDEL

Villa Mt. Eden	Napa	5.00	20.00
Robert Mondavi	Napa	8.00	32.00

OTHER REDS

Beaujolais Village	Georges Duboeuf	4.75	19.00
Chianti Classico	Cecchi	4.50	18.00

CHAMPAGNE & SPARKLING WINES

Roederer Estate	Carneros	5.75	34.50
Schramsberg "Cremant"	Napa		39.00
Taittinger Brut-La Française	Champagne		50.00
Moët & Chandon Dom Perignon	Champagne		125.00
Louis Roederer Cristal	Champagne		145.00

HOPS! FAVORITES

 La Jolla Vegetable Burrito	6.95
<i>fresh seasonal vegetables topped with spicy jack cheese, served with salsa and black beans</i>	
Spit Roasted Chicken	9.95
<i>roasted garlic whipped potatoes and creamed spinach with natural chicken sauce.</i>	
Spicy Red Ale Shrimp	13.95
<i>seared in Irish Red Ale with artichokes, wild mushrooms, spinach, chipotle</i>	
 Spicy Linguine Puttanesca	10.95
<i>shrimp and tuna in a spicy tomato sauce with capers and Greek olives</i>	
Grilled Atlantic Salmon	13.95
<i>served on a bed of angel hair pasta, seasonal vegetables and a dill beurre blanc</i>	
Vegetable Plate	9.95
<i>a selection of steamed and grilled seasonal vegetables served with wild rice and sundried tomato balsamic vinaigrette</i>	
Grilled Pork Chops	14.95
<i>two 8 oz. center cut chops, maple whipped sweet potatoes, sautéed vegetables, beer braised onions and honey mustard butter</i>	
N.Y. Strip	14.95
<i>14 ounces of aged beef, dry rubbed with our own special seasoning, served with garlic whipped potatoes and steamed vegetables</i>	
Prime Rib	house cut (10 oz) 12.95 brewers cut (14 oz) 14.95
<i>slow roasted to perfection, horseradish whipped potatoes, fresh vegetables and Red Ale au jus</i>	

SCOTTSDALE SPECIALTIES

Steamed Clams & Linguine *Three-Peat Wheat	12.95
<i>little neck clams steamed in our own Three-Peat Wheat served over linguine with roma tomatoes, garlic, fresh basil and wheat beer-butter sauce</i>	
New Mexican Red Chile Chicken *Grateful Red Ale	12.95
<i>marinated & grilled double chicken breast with ancho chile sauce, chipotle mashed potatoes and sweet corn cakes</i>	
Herbed Stuffed Trout *Brewers Blonde Ale	13.95
<i>seasoned with a delicate blend of herbs served with artichokes, tomatoes, asparagus and potato apple pan fry</i>	
Grilled Swordfish *Three-Peat Wheat	16.95
<i>tomatillo vinaigrette, cilantro aioli, grilled squash and grilled red potatoes</i>	
Fruits of the Sea Fresca *Brewers Blonde Ale	14.95
<i>large shrimp and sea scallops with artichoke hearts, sundried tomatoes and feta cheese in a tomato saffron broth over linguine</i>	
Grilled Filet Mignon *Diamondback Dunkel	16.95
<i>roasted garlic mashed potatoes, asparagus, wild mushroom & port wine demi-glace</i>	


All Hops! Favorites and Scottsdale Specialties are available with your choice of soup or salad for an additional \$1.95

*Beer Recommendations

Sorry No Personal Checks

A gratuity of 17% will be added to parties of 8 or more

PASTA

Salmon & Shrimp Penne	9.95
<i>shallots, garlic and lemon chive cream sauce</i>	
Chicken Fettucine	9.95
<i>spinach, red onions, shiitake mushrooms in a garlic alfredo sauce</i>	
 Angel Hair Pasta	7.95
<i>mushrooms, spinach, home cured tomatoes sautéed in garlic, olive oil and vegetable broth</i>	
Sausage Penne Pasta	9.95
<i>red onion, mushrooms, fresh mozzarella and spicy marinara</i>	

PIZZA

Four Cheese	8.95
<i>a blend of mozzarella, goat, spicy jack and parmesan cheeses with sweet peppers and sundried tomatoes with a rosemary cream sauce</i>	
Spicy Shrimp	8.95
<i>salsa, roasted garlic, sundried tomatoes and sonoma jack</i>	
Thin Crust	7.95
<i>marinara, roma tomatoes, basil and buffalo mozzarella</i>	
Frizzled Pepperoni	7.95
<i>peppers, onions, roma tomatoes, mozzarella and asiago cheeses</i>	
Thai Chicken	8.95
<i>zesty Thai sauce, red onion, peppers, pickled ginger, jack cheese and toasted pine nuts</i>	
Garden Vegetable	7.95
<i>artichoke hearts, roma tomatoes, asparagus, sweet peppers, red onions, mushrooms, mozzarella cheese, spicy carrots and black olives with lemon-basil white sauce</i>	

SANDWICHES

Hops! Hamburger	6.95
<i>choice of swiss, sonoma jack, asiago or cheddar cheese, served with fries</i>	
French Dip	7.95
<i>thin slices of roast beef on french bread with provolone cheese, Red Ale au jus, horseradish cream and Kennebec potato chips</i>	
Achiote Grilled Ahi	9.95
<i>grilled to your liking, with jalapeño cole slaw, chipotle aioli and sonoma jack cheese served with Kennebec potato chips</i>	
La Jolla Grilled Chicken	8.95
<i>sonoma jack cheese, avocado, sprouts and pasta salad</i>	
Portabello Mushroom	8.95
<i>marinated and grilled mushroom, nine grain roll, goat cheese, red pepper sauce, masculine mix and pasta salad</i>	
Blackened Catfish	8.95
<i>cajun catfish, grilled sourdough, sonoma jack cheese, cilantro aioli, cajun fries and tartar sauce</i>	



The 'Heart Smart' seal designates that the item meets the guidelines of the Heart Smart Restaurants International which are: 30% or less in fat, 10% or less calories from saturated fat, 150 mg. or less cholesterol and 1100 mg. or less sodium.



N. A. - A.C.
Bistro • Tavern Menus

Roasted Garlic Whipped Potatoes	1.95
Horseradish Whipped Potatoes	1.95
Maple Whipped Sweet Potatoes	1.95
Garlic French Fries	2.95
Jalapeño & Onion French Fries	2.95
<i>with chipotle ketchup</i>	
Hops! Onion Rings	2.95

BEVERAGES

Soda	1.75
Coke, Diet Coke, Sprite, Hi-C Lemonade, Dr. Pepper	
Juice	2.25
Orange, Grapefruit, Cranberry	
Hops! Spring Water 32oz	4.00
Hops! Sparkling	2.00

COFFEE & TEA

Coffee	1.50
Iced Tea	1.50
Espresso	2.50
Cafe Latte	2.50
Cappuccino	2.50
Mocha	2.50

MERCHANDISE

Logoed 14 oz Pilsner Glass	5.00
<i>(with your choice of beer)</i>	
Logoed Pint Glass	5.00
<i>(with your choice of beer)</i>	
Hops! tee shirt	12.95
Cactus Hat	12.95
Hops! Sweatshirt	29.95
Hops! Polo Shirt	29.95

Hops! Fresh Brewed Beer

Sean McLin — Brewmaster



Hops! Logoed Pint or 14 oz Pilsner Glass
Your Choice of Beer, You Keep the Glass
\$5.00



	5oz	14 oz	24 oz
Taster			
Brewers Blonde Ale	1.25	3.00	5.00
<i>This refreshing ale is the lightest we produce in flavor and color. Straw yellow and well carbonated, the beer has a crisp, cleansing finish. Hops are noticeable, but not overpowering. It is well balanced and one of our most popular hand-crafted ales. 4.2% alcohol by weight.</i>			
Red Moon Raspberry Ale	1.25	3.25	5.25
<i>Whole, ripe raspberries make this brew red in color with a light pink head. A strong raspberry aroma dominates, while the beer quenches your thirst with its clean, crisp finish. no bitterness is there as the flavor is a little more tart than sweet. 4.5% alcohol by weight</i>			
Three-Peat Wheat	1.25	3.00	5.00
<i>A three-time medal winner at the Great American Beer Festival, this beer is a traditional unfiltered German Hefe-Weizen. The Bavarian yeast imparts a wonderfully sweet banana and clove flavor. Served with a lemon wedge and is very refreshing. 4.5% alcohol by weight.</i>			
Grateful Red Ale	1.25	3.00	5.00
<i>Uniquely malty and medium bodied, this mild Irish ale is copper to red in color. The fruity bouquet gives way to a very smooth mouthfeel. An assertive hop character balances out the buttery sweetness and lends to a great lingering finish. Grateful Red is 4.7% alcohol by weight</i>			
Diamondback Dunkel	1.25	3.00	5.00
<i>Dark but not opaque, this great lager beer is full-bodied and not bitter. Munich malt and noble German hops give a richly enjoyable flavor and aroma to the brew. The dense head of tiny bubbles will linger until the end of the glass. Diamondback can bite at 5.2% alcohol by weight.</i>			
Brewmaster Specials	1.25	3.00	5.00
Ask your server about these special seasonal brews			

Specialty Selections

Wheatberry	1.25	3.00	5.00
Our award winning Three-Peat Wheat topped with Red Moon Raspberry Ale			
Rattler	1.25	3.00	5.00
Brewers Blonde Ale blended with a splash of Sprite			
Raspberry Royale	1.25	3.50	5.25
Our Red Moon Raspberry Ale topped with champagne			

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National Restaurant Association
Menu Collection

◆ Hops! Desserts & After Dinner Drinks ◆

- Lemon Crème Brûlée**
with fresh wild berries
- Trio of Profiteroles** 4.50
*cappuccino, chocolate and vanilla ice creams,
topped with Belgian chocolate sauce, toffee sauce,
shaved chocolate and fresh red raspberries*
- Chocolate Flourless Torte** 5.25
with kahlua crème anglaise
- Chocolate Marbled Bread Pudding** 4.25
*made with stout beer and served with crème anglaise
and whiskey cream*
- New York Style Cheesecake** 4.95
with wild berry compote
- Trio of Sorbet** 3.95
three fruit sorbets with pirouette cookies and fresh mint

COGNACS		CORDIALS	
Hennessy VSOP	6.00	Grand Marnier	5.50
Remy Martin VSOP	6.50	Amaretto Di Saranno	5.50
Courvoisier VS	6.00	Frangelico	5.50
Courvoisier VOC	65.00	Baileys Irish Cream	5.50
PORT		Chambord	5.50
Grahams "Six Grapes"	5.00	B & B	5.50
Taylor Fladgate, 1988	5.00	Drambuie	5.50

COFFEE DRINKS

- Irish Coffee** 5.00
Old Bushmills or Jameson
- Kioki Coffee** 5.00
Brandy, Kahlua, Creme de Cacao
- Nutty Irishman** 5.00
Irish Cream & Frangelico
- Mexican Coffee** 5.00
Tequila & Kahlua
- Scottish Coffee** 5.00
with Drambuie
- Italian Coffee** 5.00
with Galliano
- Cappuccino** 2.50
- Espresso** 2.50
- Cafe Au Lait** 2.50