



MENU

STARTERS

Hand Breaded Onion Petals • \$8.99

house-made dipping sauce | pair it with: IPA

Fried Cheese Curds • \$9.99

spicy bacon tomato sauce | pair it with: IPA

Traditional Bone-in • \$8.99 for 6 • \$16.99 for 12

Hand-Breaded Boneless Chicken Wings • \$9.99

hot, mild, Jamaican jerk, Thai sweet chili, barbecue, honey mustard or dust them with old bay, barbecue spice or garlic parmesan.

served with celery, carrots, ranch or blue cheese dip | pair it with: pale lager

Roasted Brussel Sprouts • \$9.99

crispy bacon, caramelized onions, feta cheese, balsamic reduction
pair it with: hefeweizen

Quesadillas • \$10.99

traditional cheese quesadilla filled with your choice of grilled chicken and bacon or beef brisket and mushrooms or a vegetable filled with mushrooms, peppers and onions, served with sour cream, guacamole, house-made salsa | pair it with: amber ale

SHAREABLE APPS

Nachos • \$12.99

fresh fried nachos topped with your choice of pulled pork, buffalo chicken or brisket chili, hops house cheese sauce, cheddar, jalapenos, scallions, served with sour cream, guacamole and house-made salsa | pair it with: IPA

Bavarian Pretzel Fondue • \$10.99

warm bavarian style pretzels, cheddar cheese fondue | pair it with: hefeweizen

Barbecue Tater Tots • \$10.99

tater tots tossed with BBQ spice, chopped bacon, HH cheese sauce, salsa, barbecue sauce, sour cream | pair it with: brown ale

Quebec Poutine • \$9.99

1 pound of crispy hand-cut fries topped with house made duck gravy, cheese curds, herbs | pair it with: pale lager

Charcuterie • \$12.99

a selection of locally made cheese and cured meats with a variety of accompaniments and mustards, garlic crostini | pair it with: pale lager

SOUPS

Traditional New England Clam Chowder • \$6.99 | pair it with: hefeweizen

Brisket Chili and Cheddar Cheese • \$6.99 | pair it with: porter

Baked Onion and Ale • \$6.99 | pair it with: brown ale

Soup of the Day • \$6.99

Have it in a bread bowl for an additional • \$4.99

COMPLETE YOUR MEAL WITH ONE OF OUR 99 DIFFERENT BREWS!

We've selected our favorite brews to pair with your dining choices! Ask your server for details.

SALADS

add grilled chicken or buffalo chicken or shrimp scampi or salmon or marinated steak to your dinner salad \$5.99

Grill Salad • \$10.99

romaine lettuce, house-smoked bacon, maple walnuts, pickled red onions, cherry tomatoes, cheddar cheese, garlic crostini, dijon buttermilk dressing
pair it with: blonde ale

Caesar • \$10.99

crisp romaine lettuce, roasted pepper and olive tapenade, aged parmesan, garlic crostini, house-made caesar dressing | pair it with: pale lager

Hops House Cobb • 12.99

crisp chopped lettuce, bacon, cherry tomatoes, avocado, corn and roasted peppers, blue cheese, hard-boiled eggs, shaved red onion, garlic crostini, parmesan peppercorn dressing | pair it with: blonde ale

Hollywood Style Greek Salad • \$10.99

crisp romaine, shaved cucumbers, scallion, cherry tomatoes, olives, grilled red onion, parmesan chips, garlic crostini, greek feta dressing | pair it with: hefeweizen

Chef Salad • \$13.99

crisp garden greens, ham and turkey, cheddar cheese, shaved cucumbers, bell peppers, carrots, broccoli, pickled red onions, cherry tomatoes, hard-boiled egg, garlic crostini, choice of dressing | pair it with: blonde ale

Spinach Salad • \$10.99

baby spinach, roasted butternut squash, feta, maple nuts, orange segments, cherry tomatoes, cucumbers, garlic crostini, hot bacon dressing
pair it with: blonde ale

DRESSINGS

- dijon buttermilk
- blue cheese
- french
- thousand island
- parmesan peppercorn
- greek feta dressing
- buttermilk ranch
- champagne vinaigrette
- apple cider honey vinaigrette
- hot bacon
- balsamic pesto

BURGERS

8 oz fresh angus beef patty grilled to perfection served on a toasted brioche bun served with your choice of one regular side
add smoked bacon \$2

grilled chicken or veggie patty available for substitution \$1

All American Burger • \$13.99

choice of cheese, shaved lettuce, tomato, onion | pair it with: IPA

Blue Cheese Mushroom Burger • \$14.99

blue cheese, sautéed mushrooms | pair it with: IPA

Pub Burger • \$14.99

provolone cheese, bacon and caramelized onion jam, jalapenos, dijon mustard
pair it with: IPA

Barbecue Burger • \$14.99

cheddar cheese, crispy onion straws, barbecue sauce, chipotle ranch
pair it with: IPA

Steakhouse Burger • \$14.99

cheddar cheese, crispy onion straws, mushrooms, house steak sauce
pair it with: IPA

Grilled Veggie Burger • \$13.99

grilled vegetable burger, caramelized onions, mushrooms, peppers, shredded lettuce, tomato, green goddess aioli | pair it with: blonde ale

substitute a veggie burger, chicken breast or a turkey burger for \$1

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



MENU

HANDHELDS

Toasted Italian Bomb • \$13.99

toasted hero roll filled with salami, pepperoni, capicola, provolone, shaved lettuce, tomatoes and red onions, italian vinegar and oil dressing
pair it with: amber ale

Toasted Hollywood Club • \$14.99

turkey, ham, bacon, cheddar, jack served on toasted multi-grain bread with leaf lettuce, tomato, durkee mustard | pair it with: amber ale

BLTA • \$13.99

house-smoked bacon, spinach, roma tomato and avocado on multi-grain bread, garlic mayo | pair it with: blonde ale

Beer Battered Haddock Sandwich • \$14.99

sam adams beer battered fresh haddock, served on a toasted brioche style roll, shaved lettuce, traditional tartar sauce | pair it with: hefeweizen

Fried Fish Tacos • \$14.99

sam adams beer battered fresh haddock, served open-faced on tortillas with red onions, house-made salsa, shaved lettuce, chipotle ranch
pair it with: hefeweizen

Crispy Homestyle Fried Chicken • \$13.99

fried chicken breast served on a toasted brioche roll with cheddar cheese, bacon, shaved lettuce, tomato or try it with buffalo sauce, blue cheese, shaved lettuce and tomato | pair it with: pale lager

California Chicken • \$14.99

grilled chicken served on a toasted brioche roll with jack cheese, shaved lettuce, guacamole, house-made salsa, spicy pickles, mayonnaise
pair it with: pale lager

House-Smoked Pulled Pork Sandwich • \$13.99

tender pulled sweet and spicy glazed pork served on a toasted brioche roll with cheddar cheese, onion crisps, spicy pickles | pair it with: red ale

Black and Tan Corned Beef Reuben • \$13.99

corned beef slowly braised in guinness, served on marble rye bread with home-made lager braised sauerkraut, swiss cheese, thousand island dressing | pair it with: red ale

Brisket Sandwich • \$13.99

tender house-smoked beef brisket served on garlic buttered brioche with caramelized onions, barbecue sauce | pair it with: stout

Grilled Steak Sandwich • \$14.99

grilled flat iron steak served on a toasted baguette, caramelized onion and peppers, provolone cheese and horseradish mayonnaise | pair it with: brown ale

Lobster Roll • \$18.99

toasted new england roll, shredded lettuce, a touch of mayonnaise
pair it with: pale lager

SAVE SOME ROOM...

House-made Cheesecake • \$7.99

whipped cream and strawberry topping | pair it with: blonde ale

Guinness Infused Molten Chocolate Cake • \$7.99

dark chocolate sauce, toffee crunch | pair it with: stout

Featured Desserts or Cheesecake • \$7.99

our chef's daily creations, please ask server | pair it with: blonde ale

GRILL IT...

our steaks are grilled to perfection and served with roasted garlic stout butter, grilled onions and mushrooms, house-made steak sauce served with steakhouse rolls and your choice of two regular sides

Twin 6 oz Flat-Iron Steaks • \$21.99 | pair it with: porter

12 oz Ribeye • \$26.99 | pair it with: porter

Chicken or Beef Fajitas • \$19.99

garlic butter, fajita peppers and onions, soft tortilla shells, salsa, sour cream, guacamole | pair it with: IPA

Honey Butter Grilled Salmon • \$21.99

grilled salmon, blonde ale honey butter, crisp leeks | pair it with: pale ale

Pork Tenderloin • \$18.99

rosemary and spice crusted, cider butter | pair it with: red ale

DINNERS

served with steakhouse rolls

Macaroni and Cheese

With Crispy Buffalo Chicken • \$17.99

With Beer Battered Haddock • \$17.99

With Pulled Pork \$17.99 or With Lobster • \$19.99

creamy cheddar cheese sauce, cavatappi pasta, parmesan bread crumb crust, choice of one side

Traditional Beef Stew • \$18.99

served in a bread bowl and a choice of one side | pair it with: stout / porter

Sam Adams Beer Battered Haddock • \$21.99

malt vinegar, tartar, grilled lemon, choice of two sides | pair it with: hefeweizen

Scampi with Chicken • \$18.99, Haddock • \$17.99, Shrimp • \$23.99

choice of protein prepared scampi style, served with linguine aiolio, choice of one side | pair it with: blonde ale

House-Smoked Baby Backs ½ Rack • \$17.99 Full Rack • \$24.99

tender in-house smoked pork baby back ribs, choice of two sides
pair it with: stout

Grilled Chicken and Broccoli Alfredo • \$17.99

grilled chicken sautéed with fresh broccoli, tomatoes, cracked pepper bacon and linguine pasta tossed in a creamy alfredo, choice of one side
pair it with: amber ale

Regular Sides • \$3.99

- baked potato
- hand-cut fries
- sweet potato fries
- tater tots
- mashed potatoes
- daily vegetable
- house-made chips
- cole slaw
- caesar salad
- fruit salad
- garden salad

Deluxe Sides • \$4.99

- spice up your hand cut fries, sweet potato fries or Tots for \$1
bbq, garlic parmesan, cajun, mustard ranch
- loaded potato (baked, mashed potato, hand-cut fries or tots topped with cheese, bacon, sour cream and scallion)

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