Strables

LOADED PRETZEL NUGGZ

A pile of Pretzel Nuggz, topped with hickory-smoked bacon, red onion & pickled jalapeño, smothered in warm cheese sauce, 10.5

Deep-fried & salted. Served with warm cheese sauce & spicy horsey mustard for dipping. 9

Grilled marinated chicken breast dressed with fire sauce & blue cheese crumbles; deep-fried in a crispy wonton. Served with blue cheese dressing or ranch. 10

THE WINGS

A pound of assorted jumbo chicken wings & drums tossed in choice of lava, fire or apple cider bbq sauce. Served with choice of ranch or blue cheese dressing & celery. 11

BRUSCHETTA (V)

Chilled marinated tomatoes, basil, lemon, garlic & feta cheese crumbles on toasted baguettes with spinach & balsamic glaze. 9

LOADED BAKED POTATO DIP

You should try this dip! It's crazy good. House-made dip with a little pepper jack cheese, a lotta bacon & served in our signature pretzel bread bowl. Tear it up & dip in! 9

🔏 MEAT HEAD PIZZA ROLLS

Pepperoni, hickory-smoked bacon, chorizo & mozzarella deep-fried in a crispy wonton. Served with choice of house-made marinara sauce or ranch dressing. 10

SPINACH, STOUT & ARTICHOKE DIP (V)

Our house-made recipe for beer lovers. Topped with a



Chopped romaine, shredded pepper jack Loaded with beans, jalapeño, bell peppers, onion & tomato. Served with sour cream & tomato, red onion, crispy tortilla strips

5 PEPPER BEEF CHILI

Award-winning, really. Stocked with beef, pork, beans, jalapeño & chipotle peppers, bell peppers, onion & tomato. Served with sour cream & pita chips. 5 / 7

pita chips. Pairs well with beer! 5 / 7

Have it in a pretzel bowl! {+} \$2.5

CHEESE ALE SOUP

VEGGIE CHILI (V)

Rich & creamy with garden fresh carrots, celery & onion. Garnished with pretzel croutons. 5 / 7

SOUTHWEST SALAD (V)

Beer-battered fries sprinkled with our signature

cracked black pepper seasoning. Served with a

Crack Fries topped with potato & cheese pierogi, Wisconsin

hickory-smoked bacon smothered in spicy sausage gravy. 8.5

Crack Fries topped with hickory-smoked bacon, red onion &

cheddar cheese curds, stout-caramelized onions &

pickled jalapeño, smothered in warm cheese sauce. 8.5

side of warm cheese sauce for dipping. 5.95

cheese, avocado, corn, black beans, Roma & Southwestern dressing . 10

COBB SALAD

Chopped romaine, shredded house-blend cheese, hickory-smoked bacon, turkey, hard-boiled egg, Roma tomato, red onion, celery & house-made ranch. 10.75

Fresh spinach topped with blue cheese crumbles, apple, red onion, pecans, raisins, raspberry vinaigrette & crunchy pretzel croutons, 10.75

chuck, charbroiled & served on a toasted brioche bun, unless otherwise noted. All burgers are served with Crack Fries & Pickle Nuggz. ADD > A cup of chili/soup, a side salad, or a side of mac & cheese for \$2.95 ADD > Bar cheese, cheese sauce or avocado for \$1, or bacon for \$2 SWAP > A vegetarian chipotle-black bean or turkey patty for any of our burgers at no charge!

CLASSIC*

Plain or with a choice of cheese: Cheddar, pepper jack, Świss, dill Havarti, Műenster, smoked Gouda, blue cheese crumbles or bar cheese. Served with lettuce, tomato & onion. 10.95

BAR ZEE*

THE HopCat signature burger! Topped with hickory-smoked bacon, pickled jalapeño & bar cheese. Served with lettuce, tomato & onion. 11.75

Loaded with corned beef & Wisconsin Swiss & cheddar cheeses. Topped with stout-caramelized onions & porter mushrooms on grilled light rye with Thousand Island dressing, 12.95

Wisconsin cheddar cheese curds. hickory-smoked bacon & fried egg salad* smothered with warm cheese sauce on Texas toast. 11.75

This version of the classic is topped with porter mushrooms. Swiss cheese & blue cheese-black pepper mayo. Served with lettuce, tomato & haystack onions, 11.75

COWBOY*

Yippee ki-yay, Mr. Falcon! Do you really think you have a chance against this burger? Topped with fried jalapeño peppers, pepper jack cheese, apple cider BBQ sauce & hickory-smoked bacon. Served with lettuce, tomato & onion. 11.75

**TURKEY

Our house-made, herbed turkey burger patty is topped with our signature tomato bruschetta, spinach & pesto aioli, 11,75

LET'S NOT FIGHT ABOUT IT. EVERYONE HAS THEIR FAVORITE PIZZA... THIS DETROIT-STYLE SQUARE IS OURS! YOU PICK ANY TWO TOPPINGS & WE'LL GET THIS PIZZA PARTY STARTED. 10

WANT MORE THAN TWO TOPPINGS? NO WORRIES BUDDY...

PPERONI · CHORIZO · GAILLED CHICKEN BBO PULLED PORK · FETA CHEESE · BACON BLUE CHEESE · CHEESE CURDS

GREEN BELL PEPPER • RED ONION • SPINACH • GARLIC CLOVE JALAPEÑO PEPPER • GREEN OLIVE • BASIL • PORTER MUSHROON MARINATED TOMATO • STOUT CARAMELIZED ONION • HOUSE-MADE HOT SAUCE

Muffin tops can be sexy! This chipotle-black bean patty is served on a toasted jumbo English muffin with roasted red peppers, chilled marinated tomatoes, blue cheese crumbles, spinach & stone-ground mustard.

(Served with Crack Fries & Pickle Nuggz)

REUBEN KINGAID (V)

C'mon, get happy! The set list: Porter mushroom, spinach, red onion, sesame-citrus slaw on grilled light rye with melted Swiss cheese. Thousand Island dressing & saverkraut. 9

BBQ PULLED PORK
Slow-roasted pulled pork tossed in our house-made apple cider BBQ sauce. Served on Texas toast with Swiss cheese, sesame-citrus slaw

HopCat's take on a classic! Hickory-smoked bacon, romaine lettuce, tomato & blue cheese-black pepper mayo REUREN on grilled light rye. 9.95

THE ANGRY BIRD

Crispy breaded chicken breast tossed in fire sauce on a toasted brioche bun with lettuce, tomata, anion & blue cheese dressing. 11

THE SUPPER CLUB

Turkey, hickory-smoked bacan, Wisconsin Swiss & cheddar cheese, fried egg salad, avocado, tomato, spinach & garlic aioli in a cheddar-jalapeño wrap. 10.5

MADTOWN GRILLED CHEESE
A trio of dill Havarti, smoked Gouda & Müenster on grilled Italian sourdough, apple slices with garlic aioli & honey. Served with a cup of apple-tomato soup topped with blue cheese crumbles. 9.95 (+) hickory-smoked bacon - \$2

Deli-style corned beef or turkey on grilled light rye with Swiss cheese. Thousand Island dressing & sauerkraut. 10.25

DAMN GOOD FISH SANDWICH

Pan-fried, Doritos-crusted tilapia filet on a toasted brioche bun with lettuce, tomato & anion. Served with house-made tartar sauce & a lemon wedge. 11

CHICKEN SALAD WRAP

Chilled chicken salad with fresh rosemary, grapes, red onion, hickory-smoked bacon, pecans & spinach in a wheat wrap. 10.5

🔏 KILLER MAC & CHEESE (V)

Cheese sauce smothered pipette noodles topped with kettle chip crumbles. Have it as is or create your own! 10

+PROTEIN - \$2

- > 5 PEPPER BEEF CHILL
- > GRILLED CHICKEN
- > BBQ PULLED PORK > HICKORY SMOKED BACON - FRESH SPINACH
- · CHORIZO > FRIED EGG SALAD
- > VEGGIE CHILI » ROASTED RED PEPPER > PORTER MUSHROOMS
- > MARINATED TOMATOES PICKLED JALAPENOS
- BASIL

🔫 SIGNATURE ITEMS / 💔 VEGETARIAN

BETTER LIVING THROUGH TACOS Flour or corn tortilla served two ways: Blackened

Tilapia with sesame-citrus slaw or grilled chipotle-lime beer-marinated chicken with shredded pepper jack choose & fresh pico de gallo. Served with fresh avocado & house-made lava sauce. Feel free to sub a chipotle-black bean patty. {2} - 9.5 / {3} - 12.5

KITCHEN SINK (V)

...or everything but! A chipotle-black bean patty topped with Spanish rice, corn, veggie chili, avocado, pico de gallo & haystack onions, drizzled with avocado ranch & toasted Italian sourdough on the side, 10.95

Pico-marinated chicken, chipotle-black bean dip, shredded house-blend cheese & spinach grilled in a cheddar-jalapeño tortilla. Drizzled with avocado ranch & served with salsa & sour cream. 10.5

Beer-battered cod pieces served with Crack Fries, house-made tartar sauce & a lemon wedge. 13.5

*Consuming raw or undercooked eggs, beef, lamb, milk, produce, pork, poultry, seafood, or shellfish may increase your chances of foodborne illness. Ask your server about menu items that are cooked to order, served raw, or if you have any food allergies.