Bottomless Brunch
Sundays
11am - 2pm

Steak & Eggs $20
marinated skirt steak, eggs any style, salsa verde, hash browns

Kahlua Pancakes $13
homemade kahlua flapjacks & kahlua whipped cream, fresh berries, syrup

Breakfast Chilaquiles $14
fried eggs, salsa verde, queso, cilantro, cotija, tortilla, sliced avocado

Sriracha, Potato, Bacon & Egg Tacos $16
white onion, cilantro, sliced avocado

Avocado Toast $13
artisan bread, housemade guacamole, heirloom tomatoes, avocado, citrus, extra virgin olive oil
add an egg any style $2

Bacon, Egg & Cheese Tater Tots $12
thickcut applewood bacon, cheddar

Hop Shoppe Breakfast Brioche $13
over easy eggs, avocado, sharp cheddar, cilantro crema, hash browns

Creme Brulee French Toast $13
powdered sugar, fresh berries, vanilla, citrus, hash browns

Brunch Add Ons
side of applewood bacon $4, hash browns $5

2 Hour Unlimited Mimosas & Bellinis $20

Brunch Cocktails
Mimosa $9 - Bellini $9 - Classic Bloody Mary $10
Screwdriver $9 - Red or White Sangria $10
Champagne - Prosecco

Housemade Bloody Mary Flavors
Maple Bourbon - Sriracha
Smoky Mezcal - Hop Shoppe Garden

*Please notify us of any food allergies prior to ordering
BRUNCH