

Hop Häus prides itself on producing quality items while utilizing locally sourced products. From the plate to the glass, everything is handcrafted to support local business.

GREENS & THINGS

HÄUS FRENCH ONION SOUP 7.95

BISON CHILI 8.95 (gf)

A hearty house-made chili featuring USDA grass-fed bison, slow-simmered with carrots, onions, black beans and our signature blend of spices. Finished with a dollop of sour cream and cheddar cheese

HÄUS COBB (gf)

Mixed greens with avocado, tomatoes, blue cheese crumbles, chopped bacon, onion, cucumbers and hard boiled eggs with your choice of dressing 16.95

GRILLED WEDGE

Grilled Romaine, Häus blue cheese, bacon crumbles, marinated blistered cherry tomatoes and seasoned crispy onions 14.95

TRUFFLE CAESAR SALAD

Fresh baked cornbread croutons, shaved Parmesan cheese, tossed in our signature truffle Caesar dressing 12.95

HÄUS SALAD (gf)

Mixed greens with red onions, grape tomatoes, cucumbers and your choice of dressing 11.95

Add to any Salad:

Grilled Chicken +6, Burger Patty* +7, Bison Patty* +9, Shrimp +8, Chicken Tenders +6, Black Bean Patty +5, Portabella Mushroom +5

STREET TACOS

Three per order. Choice of 6" Flour Tortilla or Corn Tortilla (gf)

MOJO CHICKEN TACO

Mojo marinated grilled chicken topped with shredded cheddar cheese, fresh pico de gallo, mixed greens and lime crema 13.95

PORK BELLY TACO

Crispy pork belly with tangy slaw, pepper jam and pineapple salsa 13.95

AVO-TACO

Crispy fried avocado topped with creamy goat cheese, pickled red onion, mixed greens and lime crema. Bright, bold and insanely craveable 12.95

CAJUN SHRIMP TACO

Cajun shrimp, pineapple salsa, mixed greens and lime crema 14.95

GIANT BAVARIAN PRETZEL

Served with Häus beer cheese 14.95

SHARE PLATES

HÄUS NACHOS

Hand cut potato chips, cheese sauce, cheddar cheese, pico de gallo, jalapeños and lime crema 11.95

TRUFFLE PARM FRIES

Häus fries tossed in our special blend of truffle parm seasoning 10.95

POUTINE

Fries, cheddar cheese curds, green onions, bacon bits and our bacon gravy 11.95

BAKED MAC & CHEESE

Creamy cheddar cheese sauce served over cavatappi pasta and topped with Häus chip crumble 12.95

Add Grilled Chicken +6, Chicken Tenders +6, Portabella Mushroom +5, Bison Patty* +9, Burger Patty* +7, Black Bean Patty +5, Shrimp +8, Bison Chili +7

CHICKEN & WAFFLE

Sweet pearl waffle topped with our hand-breaded crispy fried chicken, smothered in a rich bacon gravy and drizzled with warm bourbon caramel 14.95

BISON POTSTICKERS

Grass-fed bison, warm spices, bacon sauerkraut, malt aioli and ginger soy 13.95

POTATO BOMBS

Handmade potato balls stuffed with bacon and cheddar cheese, breaded and fried. Served with beer cheese 11.95

SPINACH ARTICHOKE DIP

Fresh baby spinach, artichoke hearts and smoked Gouda cheese. Served with grilled French bread and Häus chips 12.95

THAI CHILI CAULIFLOWER (v)

Tempura cauliflower tossed with Thai chili and peanut satay sauce, topped with green onions and tuxedo sesame seeds 11.95

PARMESAN BRUSSELS (v)

Tossed in Parmesan crumbs with fried onions and our sweet potato aioli 10.95

CAST IRON QUESO (FOR 2)

Queso fresco, Häus made pimento cheese, chorizo, pickled onions and jalapeños served with grilled French bread 15.95

PEPPER GLAZED PORK BELLY (gf)

Crispy pork belly, tabasco pepper glaze and tangy coleslaw 13.95

CAST IRON SCAMPI

Jumbo seared shrimp, white wine scampi sauce, heirloom cherry tomatoes and grilled toast points 14.95

HOT HONEY SLIDERS

Three fried chicken sliders with pickles and hot honey sauce 12.95

CHEF'S CHEESE BOARD

Featuring creamy Brie, Häus pimento cheese and blue cheese crumbles. Paired with fig jam, toast points and pickled cauliflower 13.95

DEVILED EGGS (gf)

Häus deviled eggs topped with applewood bacon and served with our pickled red onions & curry pickled cauliflower 8.95

WEINHAUS PEI MUSSELS

White wine braised, aromatics, crispy bacon and grilled toast points 14.95

DELMONICO STEAK

Häus spice-rubbed, velvety cauliflower puree, spring mix and balsamic glaze 17.95

CHICKEN WINGS

5 WINGS 8.95 • 10 WINGS 16.95

BUFFALO MED / HOT / GHOST (gf)

BUFFALO BLUE CHEESE (gf)

SWEET HEAT (gf)

GARLIC PARMESAN (gf)

BBQ / KOREAN BBQ

NASHVILLE HOT DRY RUB (gf)

CAJUN RANCH DRY RUB (gf)

TEQUILA DAYTONA (gf) +\$1

HANDCRAFTED CHICKEN TENDERS

Your choice of one dipping sauce

Hand-cut, house-seasoned and fried to order for a crispy, juicy bite every time. Real-deal tenders made the right way. Served over fries 12.95

HAND CRAFTED BURGERS

Since 2014, we've proudly served our award-winning half-pound burger, made from a superior USDA brisket, short-rib and chuck blend, char-grilled for exceptional flavor and juiciness. Served on a buttery brioche bun. While others may cut corners, we never compromise.

HÄUS BURGER*

Our signature USDA blend burger patty topped with mixed greens, tomato, red onion and pickles on a toasted brioche bun 15.95
Add American Cheese +1, Add Bacon +2

PIMENTO & JALAPEÑO BURGER*

Melted Häus made pimento cheese, jalapeños, pickles and chipotle aioli 18.95

BLACK BEAN BURGER

Black bean burger, mixed greens, tomato and chipotle lime aioli served on a brioche bun 13.95

COFFEE RUB BURGER*

Ground coffee and secret spice blend, caramelized onions, mixed greens, tomato and pickles with maple aioli 16.95
Add Cheese +1, Add Bacon +2

GRASS-FED BISON BURGER*

Premium grass-fed Bison topped with caramelized onions, applewood smoked bacon, American cheese, mixed greens, pickles and a rich garlic aioli 20.95

RODEO BURGER*

Cheddar cheese, pickled jalapeños, BBQ sauce and crispy onion straws 16.95

BOURBON BACON BRIE BURGER*

Häus bourbon bacon jam, melted Brie cheese with crispy onion frizzles, mixed greens and tomato 19.95

THE FRENCHMAN*

Garlic aioli and melted Swiss cheese served in a bowl of our French onion soup 18.95

A Hop Häus specialty! Where else can you get soup and a burger all in one?
Best eaten with a fork and knife!

All Häus Burgers & Handhelds are served with FRENCH FRIES or HÄUS CHIPS.

Substitute: Side Salad (gf) +4 • Truffle Parm Fries +4 • Sweet Potato Fries +2

Gluten Free Buns available upon request +2

Customize: Swap any Burger with our Häus made Black Bean Patty (v) or Marinated Portabella Mushroom (v)

SIGNATURE HANDHELDs

NASHVILLE HOT CHICKEN SANDWICH

Fried chicken tossed in Nashville seasoning, topped with Häus made mac & cheese, dill pickles, coleslaw and chipotle aioli 16.95

GIANT CHICKEN BACON RANCH

Jumbo, fried chicken breast, applewood smoked bacon, American cheese, mixed greens, tomato and Häus ranch 16.95

GRILLED PORTABELLA (v)

Marinated portabella mushroom, caramelized onions, Swiss cheese, garlic aioli, lettuce and tomato 13.95

LOU'S FIG MELT

A Hop Häus classic. Texas toast stacked with melted cheddar, creamy goat cheese, caramelized onions, applewood smoked bacon and our signature fig jam 14.95

CUBANO

Ham, pork belly, Swiss cheese, garlic aioli and pickles served on a ciabatta roll 17.95

STEAK & CHEESE SANDWICH

Tender, juicy steak piled high with melted cheese, caramelized onions, and sautéed peppers on a toasted ciabatta roll 16.95

BOURBON BACON CHICKEN

Flame-grilled, house-marinated chicken with applewood smoked bacon, our sticky bourbon-bacon jam, melted cheddar, pickles, tomato and mixed greens 17.95

BLACK ANGUS REUBEN

Black Angus pastrami stacked with melted Swiss, thousand island and our house bacon onion kraut on toasted rye 18.95



CHEF'S FEATURES

HÄUS FISH & CHIPS

Beer battered fresh cod, fried to a golden crisp, stacked on seasoned fries. Served with malt aioli, tartar sauce and a side of creamy slaw 22.95

COFFEE RUBBED RIBEYE

Häus cut ribeye, sautéed spinach, crispy bacon-cheddar potato bombs, red wine demi-glace 31.95

BBQ FLIGHT

Crispy BBQ pork belly, chef's seasonal sausages, jumbo chicken tenders, creamy cheddar mac & cheese, tangy coleslaw and Texas toast 26.95

DESSERT

BOURBON BLISS BROWNIE SUNDAE

Fresh, warm Häus-made chocolate brownie topped with vanilla ice cream and whipped cream, drizzled with our Häus bourbon caramel sauce, and finished with a cherry on top 10.95

CHEF'S SEASONAL DESSERT

A weekly dessert special highlighting the chef's choice of seasonal flavors MP

Due to ongoing fluctuations in food costs, menu prices are subject to change. Final pricing will be reflected on your bill at the time of purchase. We appreciate your understanding and continued support.

BERLIN'S BEST GASTROPUB! HopHausCraftBeer.com

**These items are cooked to order. Thoroughly cooked meats, poultry, seafood, shellfish or eggs reduces your risk of foodborne illness. gf = gluten friendly. While we do our best to cater to all dietary needs we are not a gluten-free facility and there is the possibility of cross contamination. WE DO NOT RECOMMEND the consumption of our gluten-friendly foods by those with celiac disease. v = vegetarian.*

Allergy Warning: Menu items may contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information before ordering.