

hopdoddy

BURGER BAR®

SHAREABLES

FRIES

Parmesan Truffle // 1240 cal 

Traditional Hand-cut // 830 cal

Green Chile Queso // 1190 cal

Sweet Potato // 1100 cal

Hot Honey & Sage Sweets  // 1030 cal

CRISPY BRUSSEL LEAVES

Parmesan Truffle // 840 cal

Hot Honey & Sage  // 640 cal

SIDE FRIES

Traditional or Sweet // 420-730 cal

SALAD & BOWLS

ORDER ANY BURGER — AS A BOWL —



On House Greens or
Crispy Brussel Leaves +2

THUNDER BOWL

House Greens, Apple Cider Vinaigrette, Tomato & Onion, Grilled Chicken Patty, Pepper Jack Cheese, Steakhouse Bacon, Seared Poblano, Avocado & Chipotle Aioli // 750 cal

DIABLO BOWL*

House Greens, Apple Cider Vinaigrette, Tomato & Onion, Beef Patty, Pepper Jack Cheese, Caramelized Onions, Jalapeños & Habaneros, Spicy Salsa Verde & Chipotle Aioli // 830 cal

KALE CAESAR // 680 cal

BURGERS

the CLASSIC*

Doddy Mayo, L, T & O // 630 cal
+Tillamook Cheddar Cheese // 110 cal
+Steakhouse Bacon // 60 cal

*Make it a Farmhouse Deluxe**

+Load it up with Bacon, Tillamook Cheddar, Vital Farms Pasture Raised Fried Egg & Crispy Onions // 940 cal

GOODNIGHT / GOOD CAUSE*

Force of Nature 100% Grass Fed Pasture Raised Beef, Tillamook Cheddar Cheese, Caramelized Onions, Jalapeños, Caffeinated BBQ, Doddy Mayo, L & T // 770 cal

MAGIC SHROOM*

Creamy Goat Cheese, Mushrooms, Mayo, Basil Pesto, L, T & O // 730 cal

EL DIABLO*

Tillamook Pepper Jack, Jalapeños & Habaneros, Caramelized Onions, Spicy Salsa Verde, Chipotle Aioli, L & T // 830 cal

DOUBLE BACON JAM*

Two 1/4 lb Beef Patties, White & Yellow American Cheeses, Tomato Bacon Jam, Mustard Grilled Onions, Pickles & Mayo // 860 cal

— ELEVATE YOUR BURGER — GRASS-FED PASTURE RAISED MEATS

From Force of Nature Regenerative Farms

Grass-Fed Beef* +2⁰⁰ Grass-Fed Bison* +3⁰⁰

SPECIALTY

WAGYU SMASH *

Double Wagyu Beef Smash Patties Stacked With American Cheese, Shaved Onions, Pickled Jalapeños, & HD Secret Sauce // 1070 cal

*Cadillac Wagyu**

1/2 lb Wagyu Beef, Swiss Cheese, Steakhouse Bacon, Crispy Fried Onions, Steak Sauce, Truffle Aioli, Roasted Tomato & Arugula // 1140 cal

DODDY MELT *

Two Smashed Beef Patties, Swiss & American Cheese, Caramelized Onions, Mayo & Comeback Sauce on Grilled Rye Bread // 1310 cal

BUFFALO BILL *

100% Grass-Fed Pasture Raised Bison, Bacon, Blue Cheese Spread, Buffalo Sauce, Doddy Mayo, L, T & O // 710 cal

AHI TUNA *

Fresh Ground Sushi-Grade Tuna Seared Rare, Nori Chips, Teriyaki, Cucumber Wasabi, Mayo, Pickled Ginger, L, T & O // 600 cal

EL BANDITO

Black Bean & Corn Veggie Patty, Goat Cheese, Arugula, Avocado, Chipotle Aioli, Basil Pesto, T & O, Wheat Bun // 740 cal +Make It Vegan

CHICKEN

NASHVILLE HOT CHICKEN

Crispy Fried Chicken, Nashville Hot Spices, Cabbage Slaw, Mayo, Alabama Comeback Sauce & Pickles // 960 cal

CHICKEN BACON RANCH

Ground Chicken Patty, Steakhouse Bacon, White American Cheese, Crispy Onions, Ranch Slaw, Chipotle Aioli & Pickles // 890 cal

TOSSED TENDERS

Hand-Breaded Chicken Tenders Served Nashville Hot 🔥 or Not, or Tossed in Sauce: BBQ, Hot Honey or Buffalo // 930-1220

THUNDERBIRD

Ground Chicken Patty, Bacon, Pepper Jack, Poblano, Avocado, Pico De Gallo, Chipotle Aioli, Lettuce // 750 cal

COCKTAILS

HOPPICANE

Don Q Spiced Rum Shaken With Cherry & Passion Fruit Puree, Fresh Lime Juice // 240 cal

Gold Rush Whiskey Sour

Garrison Brothers Honeydew Bourbon, Fresh Lemon Juice & Honey Syrup // 220 cal

TEXAS SLING

Tito's Handmade Vodka, Italicus Liqueur, Cherry, Lime & Pineapple // 250 cal

Old Fashioned

Brother's Bond Bourbon, Angostura Bitters, Simple Syrup & Orange Peel // 180 cal

KICK IN THE BULL

Tito's Vodka & Red Bull // 210 cal

MARGARITAS

LIL OR BIG LARRY

Frozen Margarita + Grand Marnier // 200-550 cal

Doble Fina Margarita

Lunazul Blanco Tequila, Triple Sec, Fresh Lime Juice & Agave Shaken Over Ice, Served with Salted Rim. // 250 cal

Make it a Cadillac with

Altos Reposado Tequila, Cointreau Orange Liqueur & Grand Marnier

Make it Smokey with

400 Conejos Joven Mezcal

HOUSE FROZEN MARG

// 450-650 cal + Strawberry or Passion Fruit 100

SKINNY DIP (Select Locations)

7oz mini beer dunked into a goblet of House Frozen Margarita served with salted rim // 580 cal

Blazing Pineapple

Spicy Habanero Pineapple Margarita Made With Lalo Blanco Tequila & Cointreau Orange Liqueur // 290 cal

ASK ABOUT OUR BEER SELECTIONS

DRAFT // BOTTLE // CAN

NON BOOZY DRINKS

FOUNTAIN SODAS // 0-260 cal

MEXICAN COCA COLA // 200 cal

FRESH BREWED ICED TEA // 0 cal

TOPO CHICO // 0 cal

SMART WATER // 0 cal

CANS/BOTTLES

Dos Equis XX Mexican Lager // 130 cal

Athletic Brewing IPA (*non-alcohol*) // 65 cal

Hop WTR Blood Orange // 0 cal

Angry Orchard Hard Cider // 190 cal

Twisted Tea Hard Tea // 110 cal

White Claw Hard Seltzer // 100 cal

ORGANIC WINE

Bonterra Chardonnay, Mendocino, CA // 200 cal

Bonterra Cabernet Sauvignon, Mendocino, CA // 210 cal

SHAKES

TRES LECHES

Vanilla custard blended with sweetened condensed milk & topped with whipped cream, caramel and sugar cookie crumbles // 640-1030 cals

This item is gluten friendly. If you have an allergy, please let the kitchen know.

DOUBLE CHOCOLATE BROWNIE

Custard blended with dark chocolate & gluten-friendly brownies, topped with whipped cream, chocolate and brownie crumbles. (GF) // 580-920 cals

BANANAS FOSTER

Custard blended with banana puree & brown butter syrup, topped with whipped cream, caramel and cinnamon. (GF) // 600-940 cal

OREO® COOKIES N' CREAM

Custard blended with real OREO® Cookie pieces & topped with whipped cream. // 590-960 cal



MAKE YOUR SHAKE BOOZY!

Kahlua
Frangelico Hazelnut Liqueur
Skrewball Peanut Butter Whiskey
Fireball Cinnamon Whiskey
Jack Daniels Whiskey

OREO® is a trademark of Mondelez International group, used under license.

1/2 OFF HAPPY HOUR

COCKTAILS, BEER, WINE & SLIDERS

MONDAY - THURSDAY 3-6 PM

Sliders Topped with American Cheese,
Caramelized Onions & Alabama Comeback
Sauce on King's Hawaiian Rolls // 830 cal