

## salads

### soup and salad combo

any half salad + soup of the day 11

### shred

shredded kale, red quinoa, seasonal citrus supremes, fresh corn, jicama, manchego cheese, sunflower seeds, champagne-dill vinaigrette (v) gf 7/12

### signature caesar

chopped romaine hearts, avocado, oven-dried tomato, cotija cheese, caesar dressing & breadsmith croutons (v) 7/12

### chopped salad

iceberg, red cabbage, cucumber, radish; topped with pepitas, golden raisins, and mixed olives, champagne-dill vinaigrette (v) gf 8/13

### the wedge

blue stilton, smoked bacon, tomato, and red onion gf 7/12

### salad add-ons

whole-roasted, house-spice-rub chicken breast and wing 6; leg and thigh 5

grilled atlantic salmon\* 8; grilled trout\* 6

grilled rib eye\* 10

## signature salumi board

chef's selection of salumi, artisanal cheeses, house pickled veg, mixed olives, and nuts 22

## shareables

### crispy brussels sprouts

tossed with apple gastrique and sour apple; side of goat cheese dip (v) gf 12

### pretzels

two butter-basted pretzels with house beer cheese sauce and stone-ground mustard 10

### greek fries

tossed with greek seasoning, lemon aioli, cotija cheese (v) gf 6/11

### hummus (varietal)

chef's seasonal hummus with tzatziki, evoo, seasonal farmer's veg and sourdough pita (v) 12

### off your trolley mushrooms

medley of local mushrooms, pan-roasted with garlic, shallots, white wine, and butter (v) 11

### grilled fresh artichoke

with house tartar sauce and charred lemon (v) gf 12

### fried cauliflower

chipotle aioli, cotija cheese and mixed citrus gremolata (v) 10

### mac n cheese

elbow pasta, house beer cheese sauce; topped with toasted panko (v) 9

### street corn

whole grilled corn with house spice rub, chipotle aioli, cotija cheese, and green onion (v) gf 6

### fried calamari

dusted with seasoned flour, fried, and served with fresh tomato abruzzi sauce 12

(vg)vegan (v) vegetarian or can be made vegetarian gf (gluten free)  
many items can be made gluten free, veg or vegan; please ask your server for suggestions

\*State Health code requires us to inform you that these items contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# noblehops<sup>®</sup>

craft beer + fine fare

## sandwiches

local breadsmith egg bun... your choice of fries, sweet potato fries, side salad, coleslaw, soup of the day

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### tucson fried chicken

chicken breast in buttermilk brine and seasoned flour, topped with apple slaw, house pickle and chipotle aioli 16

### black bean veggie burger

house-made vegan patty with bell pepper, pickled shiitake, chipotle, and vegan nut cheese (v) 14

### reuben's sister

house-brined corned beef, smoked cheddar, house-made sauerkraut, and dijonaise on new york rye 16

### miss saigon

seven-spice pork belly, served with house pickled carrot & radish, fresh jalapeño and cilantro, sesame aioli 16

### half reuben's sister or miss saigon + soup 11

### kraut burger \*

house ground beef, baby swiss, house-made sauerkraut, house pickles, and dijonaise\* 16

### noble gobbler

house ground turkey breast, bacon jam, and vegan nut cheese 15

### jam burger

house ground beef, aged yellow cheddar, bacon jam, and smoked aioli\* 16

## entrees

### trout a la plancha

stuffed with mixed citrus, butter, and herbs; served with roasted peewee potato, charred bulb onion gf 24

### salmon\*

served with irish mash, seasonal farmer's veg and dill beurre blanc gf 24

### fish and chips

beer-battered atlantic cod, fries, fresh cabbage slaw, house tartar sauce 17

### short ribs

braised and served with irish mash, mixed root veg and demi-glace gf 26

### schnitzel

skillet-fried pork loin, house-made spaetzle, brussels sprout leaves, sour apple, onion sauce soubise 21

### beer can roasted chicken

house-seasoned 1/2 chicken, served with irish mash and seasonal farmer's veg gf 22

### grilled tofu

marinated with togarashi sweet soy, sautéed seasonal local mushrooms, and farmer's veg (vg) gf 17

### bangers & mash

house-made sausage, irish mash, and house-made sauerkraut, onion sauce soubise gf 22

### grilled rib eye\*

12 oz., 14-day house-aged, with citrus & herb compound butter, irish mash, and seasonal farmer's veg gf 32



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