

# noblehops<sup>®</sup>

craft beer + fine fare

## shareables

### ahi poke bowl\*

marinated ahi / cucumbers / red onion / avocado / wasabi foam / wonton chips 14

### pub pretzels

beer cheese / stone-ground mustard 10

### crispy cauliflower

chili lime sauce / cauliflower florets / sesame seeds / green onions 11

### hummus

garbanzo / lemon / garlic / evoo / feta / farm fresh vegetables / pita bread 10

### deep fried brussels

champagne vinaigrette / bacon / strawberries / goat cheese fondue 15

### spinach artichoke dip

mozzarella / parmesan / spinach / artichokes / charred bread / chips 14

### crab cakes

spring greens / lemon aioli / chili aioli / grilled lemon wedge 23

### pub nachos

refried black beans / beer cheese / jalapenos / shredded cheese / poblano crema / chili aioli / pickled onions / pico / guacamole 12 **add:** grilled chicken +4 / carne asada +4 / shrimp +6 / verde chicken +4 / barrio steak +6

### brewer's board offering

assorted cured and grilled sausages / craft cheeses / bacon jam / olives / and more! 25

### drunken mussels

mussels / garlic / shallots / white wine / lemon / butter / charred bread 21

### truffle parm fries

white truffle aioli / grated parmesan / fresh garlic 11

### bacon bleu fries

bleu cheese dressing / bleu crumbles / buffalo sauce / bacon crumbles 12

## tucson tapas+tacos

### taco plate

choose any 2 tacos / chips / beans / cheese dip / salsa 16

### baja fish taco

beer-batter / cabbage / mango salsa / chili aioli / poblano crema 7

### grilled shrimp taco

cajun shrimp / mango salsa / cabbage / chili aioli / poblano crema 7

### carne asada taco

salsa roja / guacamole / onions / cilantro 7

### pollo verde taco

poblano strips / feta / cabbage / crema / pickled onions 7

### ceviche

citrus marinated fresh seafood / ask your server about today's offering 20

### shrimp tostadas

shrimp / pico / feta / guacamole / crema 16

### local tortilla chips and dips

black beans / salsa roja / beer cheese / guacamole 6

## wings

### 1 pound, bone-in

tossed in your choice of sauce or rub / celery + carrot sticks / ranch or bleu cheese 14

**choose your sauce:** buffalo / bbq / honey hot / thai chili

—or—

**dry rub:** lemon pepper / cascabel chile / caribbean jerk / old bay / garlic parmesan

\*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.

# greens

## patio

harvest greens / roasted red peppers / feta / heirloom tomatoes / grilled chicken / tortilla strips / old pueblo vinaigrette 14

## cobb

harvest greens / bacon / heirloom tomatoes / cucumbers / bleu cheese / avocado / egg / chicken / ranch 14

## noble

garden spinach / berries / candied walnuts / feta / red onion / charred bread / wild honey dressing 13

## shrimp and crab stuffed avocado

fresh spinach / lemon olive oil / avocado / lemon aioli / radish / lemon 18

## barrio steak salad\*

spring greens / shredded cheese / pico de gallo / jalapeños / guacamole / salsa verde / crispy tortilla strips / old pueblo vinaigrette / 6oz marinated grilled steak 16

## add-ons:

grilled chicken +4 verde chicken+4 barrio steak +8 grilled salmon, medium +8 grilled shrimp +8 salmon salad +8

# sandwiches + burgers

*all burgers served on brioche bun with house made pickles, leaf lettuce, tomato, and red onion*

## havarti chicken sandwich

grilled chicken / capicola / chive and horseradish havarti / roasted garlic aioli / toasted sourdough / lettuce / tomato / pickles / onion 13

## ahi blt\*

grilled rare ahi / bacon / crisp lettuce / tomato / pickles / teriyaki 15

## sonoran salmon salad sandwich

spring greens / tomato / salmon salad / lemon aioli / toasted sourdough 13

## summer veggie sandwich

selection of grilled summer vegetables / hummus / lettuce / tomato / pickles / red onion / toasted sourdough 12

## jam burger\*

angus beef / smoked cheddar / bacon jam / chili aioli 15

## old pueblo burger\*

angus beef / pepper jack cheese / roasted poblano / poblano crema 15

## craft your burger\*

house-grind Angus beef 12

## add-ons:

smoked cheddar +1 / blue cheese crumbles +1 / pepper jack +1 / beer cheese +1 / chive and horseradish havarti +2  
brewer's craft cheese +3 / sriracha aioli +.50 / bacon jam +1 / avocado +1 / guacamole +1 / egg +1  
jalapeños +0.50 / bacon +2 / extra patty +6 / substitute impossible™ burger +3

## sides:

french fries +4 / sweet potato fries +4 / garden salad +4 / coleslaw +4 / truffle parmesan fries +6 / bacon bleu fries +7

# entrees

## fish n chips

beer batter / slaw / fries / tartar / lemon 17

## blackened salmon\*

seared salmon filet / lemon aioli / chef's choice vegetable / potatoes 30

## shrimp scampi pasta

garlic / white wine / lemon / butter / campanelle 20

## catch of the day\*

weekly offering of fresh fish / chef's choice vegetables / potatoes / market price

## off the range\*

chef's selection straight off the butcher block / chef's choice vegetable / potatoes / market price

# house made desserts

carrot cake 10

brownie skillet 8

gluten free chocolate torte 8

\*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.