

noblehops[®]

craft beer + fine fare

shareables

pub pretzels ^v
beer cheese 14

crispy cauliflower bowl ^v
chili lime sauce / cauliflower florets / green onions / sesame seeds 17

roasted red bell pepper hummus ^v
garbanzo bean hummus / fresh carrots / cucumber / cauliflower / lavash crackers / pita bread 20

brewer's board offering
a daily assortment of cured meat / craft cheeses / fruits / and more! 30

truffle parm fries
garlic truffle aioli / parmesan / truffle zest / fresh parsley 15

ahi poke
raw diced ahi tuna / cucumber / teriyaki dressing / avocado / pickled ginger / chili - lime / wasabi mouse / crispy wontons 22

wings
1 pound bone-in drums and flats / sauce choices / celery and carrots 16
*1 sauce per order / buffalo / bbq / teriyaki / lemon and pepper

salads

dressing choice: ranch / bleu cheese / cranberry vinaigrette / honey vinaigrette

noble ^v
garden spinach / seasonal fruit / candied walnuts / feta / red onion / charred bread / honey vinaigrette 17

classic wedge
iceberg lettuce / red onions / blue cheese crumbles / tomatoes / cucumber / bacon / blue cheese dressing 17

goat cheese and roasted beet ^v
red and gold beets / goat cheese / house greens / coconut cashew crumble / balsamic reduction 17

quinoa superfood bowl ^v
sweet potato / spinach / blueberries / cranberries / cucumber / avocado / roasted pumpkin seeds / honey vinaigrette 18

add-ons
grilled chicken +8 / salmon* +12 / shrimp +10 / steak+12

v = vegetarian dishes

*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.

sandwiches + burgers

burgers served on brioche bun a la carte, sides additional / sub portobello on any sandwich

jam burger

angus® beef* / smoked cheddar / bacon jam / chili aioli 17

sour cherry burger

angus® beef* / sour cherry jam / goat cheese / caramelized onion 17

ahi blt

grilled rare ahi* / bacon / crispy lettuce / tomato / house made pickles / teriyaki / avocado 22

havarti chicken sandwich

grilled chicken breast / capicola / granny smith apple / havarti dill / lemon garlic aioli / cranberry vinaigrette / spinach 19

craft grilled cheese

chef choice cheeses / tomato / sourdough 12

noble grilled veggie sammie ^v

seasonal grilled veggies / hummus / lemon aioli / lettuce / tomato / house-made pickles / onions 17

craft your burger

house-grind angus® beef* / lettuce / tomato / onion / house-made pickles 15

add-ons

smoked cheddar +1 / swiss +1 / blue cheese crumbles +1 / beer cheese +1 / creamy havarti +2 / chili aioli+.50 / bacon jam +1 / caramelized onion +1 / avocado +1 / jalapeño +1 / bacon +2 / extra patty+8

sides

french fries + 4 / garden salad +6 / coleslaw + 5 / truffle fries + 6

entrees

3 bison tacos

crispy corn tortilla / chili de arbol salsa / queso fresca / avocado / lime / cabbage / cilantro 23

fish n chips

beer batter / house slaw / fries / tartar / lemon 23

mango salsa salmon

seared salmon / grilled zucchini and summer squash / roasted herb fingerling potatoes / mango salsa 34

bistro steak

6oz bistro steak/ chimichurri sauce / sauteed broccolini / cheesy smashed potatoes 35

chimichurri chicken

chicken breast / chimichurri sauce / sauteed broccolini / cheesy smashed potatoes 24

shrimp scampi

lemon and dill wine sauce / lemon / arugula / cavatappi pasta / charred baguette 26

stuffed portabella ^v

sweet potato quinoa / goat cheese / arugula / roasted cashews / carrot puree 18

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