

C R A F T B E V E R A G E S

All Hopdoddy ice cream milkshakes are spun using homemade custard mix and topped with real whipped cream.

milkshakes

Natural Vanilla Bean	\$5
Stout Chocolate, Raspberry & White Chocolate, Caramel & Sea Salt, Red Velvet Cake, Oreo, Nutella & Chocolate Pretzel	\$5 ⁵⁰

S I P S F O R G R O W N F O L K S

<i>Classic Frozen Margarita</i>	Gold Tequila, Fresh Citrus Juices, Triple Sec, Served Icy & Delicious	\$5 ⁵⁰
LITTLE LARRY	Mini-Classic Frozen Margarita topped with Grand Marnier	\$3
<i>bubbly blonde</i>	House-Infused St. Germain, Lemon, Orange, Bubbles	\$7
the skinny dip	A 7oz Coronita Dunked Into a Goblet of Frozen Margarita	\$10
socosweettea	House Infused Limoncello, Deep Eddy Sweet Tea Vodka, Raspberry Purée, Fresh-Squeezed Lemon	\$6
<i>Sangrita</i>	Gold Tequila, Freshly-Squeezed Orange and Lime Juices, Pomegranate Grenadine, Served on the Rocks with a Chile Salt Rim	\$7
BLACK CHERRY HARD LIMEADE	Your Choice of Gin or Vodka, Lime, Black Cherry Fizz	\$6
<i>Doble Fina Margarita</i>	Silver Tequila, Freshly-Squeezed Lime Juice, House-Infused Triple Sec, Sweet Agave	\$7
<i>Lil' Prick</i>	A Sassy Prickly Pear Martini with Silver Tequila, Fresh-Squeezed Lime Juice	\$8
MIGHTY MULE	A Refreshing Sparkler with Vodka, Ginger Brew, Fresh Lime Juice	\$8
<i>Hey, Neighbor!</i>	A Bloody Mary with Beet & Tomato Juices and our Spicy House Blend	\$8

C R A F T D R A F T

(512) IPA	\$6	CIRCLE BREWING BLUR TX HEFE	\$6
(512) PECAN PORTER	\$6	THIRSTY PLANET BUCKET HEAD IPA	\$6
ST. ARNOLD LAWNMOWER	\$5	THIRSTY PLANET THIRSTY GOAT AMBER	\$6
AUSTIN BEER WORKS PEARL SNAP	\$5	LIVE OAK HEFEWEIZEN	\$5
REAL ALE FIREMANS #4	\$5	SEASONAL TAPS	

W I N E

<i>All wine is served by the glass.</i>		PARDUCCI RED SUSTAINABLE	\$5
PARDUCCI WHITE SUSTAINABLE	\$5	CARMEL ROAD PINOT NOIR	\$7
KING ESTATE PINOT GRIS	\$7	RUTHERFORD HILL MERLOT	\$8
MATANZAS CREEK SAUVIGNON BLANC	\$7	ALEXANDER VALLEY CABERNET SAUVIGNON	\$8
ALEXANDER VALLEY CHARDONNAY	\$6	TERRAZAS MALBEC	\$7

hopdoddy

BURGER BAR

CRAFTED BURGERS*

Everybody wants to know: What the heck is a HOPDODDY? Our place is a burger bar created to honor the perfect union of beer & burgers, so we thought, Why not call it what it is: Locally crafted beer, "hop" & "doddy" the nickname given to the native cows of Aberdeen. At Hopdoddy, we will always serve you the freshest, natural & most delicious ingredients. Every day we grind our beef patties from hormone-free, antibiotic-free, all-natural Black Angus. We bake our buns from scratch & we cut our fries from select Kennebec potatoes.

<i>The Classic Burger</i>	Angus Beef, Red Leaf Lettuce, White Onion, Beef Steak Tomato, Sassy Sauce Classic Cheese \$7 • Bacon Cheese \$8	\$6 ²⁵
GOODNIGHT / <small>GOOD CAUSE</small>	<i>\$1 is donated to Lone Star Paralysis to help cure spinal cord injuries</i> Angus Beef, Tillamook Cheddar, Caramelized Onions, Jalapeños, Hickory BBQ, Sassy Sauce	\$8 ²⁵
TERLINGUA	Angus Beef, Chili Con Carne, Corn Fritos, Tillamook Cheddar, Sassy Sauce	\$8
MAGIC SHROOM	Angus Beef, Texas Goat Cheese, Field Mushrooms, Mayo, Basil Pesto	\$8 ⁷⁵
<i>Llano Poblano</i>	Angus Beef, Pepper Jack, Seared Poblanos, Apple-Smoked Bacon, Chipotle Mayo	\$8 ²⁵
EL DIABLO	Angus Beef, Pepper Jack, Habaneros, Serranos, Caramelized Onions, Salsa Roja, Chipotle Mayo	\$8 ²⁵
PRIMETIME	Akaushi Beef, Brie Cheese, Truffle Aioli, Arugula, Caramelized Onions, Steak Sauce	\$12
<i>Buffalo Bill</i>	Bison, Blue Jack Cheese, Frank's Hot Sauce, Apple-Smoked Bacon, Sassy Sauce	\$10
GREEK	Lamb, Feta Cheese, Arugula, Pickled Red Onions, Tomato, Cucumber, Tzatziki Sauce	\$9 ²⁵
THUNDERBIRD	Chicken, Pepper Jack, Apple-Smoked Bacon, Avocado, Seared Poblanos, Pico de Gallo, Chipotle Mayo	\$10
<i>Continental Club</i>	Turkey, Provolone, Apple-Smoked Bacon, Arugula, Mayo, Basil Pesto on Wheat	\$8
AHI TUNA BURGER	Sushi-Grade Tuna, Sunflower Sprouts, Teriyaki, Honey Wasabi, Nori Chips, Pickled Ginger, Mayo	\$12 ²⁵
La BANDITA	Black Bean-Corn Patty, Avocado, Goat Cheese, Arugula, Cilantro Pesto, Chipotle Mayo on Whole Wheat	\$8

Most burgers are served with red leaf lettuce, white onion, ripe beef steak tomato & our signature sauces.

CHEESE: Tillamook Cheddar, Texas Goat, Blue Jack, Brie, Tillamook Pepper Jack, Swiss, Provolone, Feta

EXTRAS: Grass-Fed Beef Patty, Fried Farm Egg*, Apple-Smoked Bacon, Caramelized Onions, Field Mushrooms, Sliced Avocado

BREAD: Classic Egg, Whole Wheat, Non-Gluten† (add \$1.50 for Non-Gluten)

SALADS

HAIL·CAESAR

Romaine Hearts, Baby Romaine Leaves, Spicy-Fried Chick Peas, Tomato, Carrot, Shaved Parmesan, Potato Hay, Caesar Dressing \$7

spinach & arugula

Beets, Texas Goat Cheese, Toasted Pecans, Sugar Snap Peas, Gala Apple, Sherry Cane Vinaigrette \$9²⁵

baby kale

Baby Kale Leaves, Arugula, Feta, Roasted Butternut Squash, Roasted Corn, Pickled Red Onions, Spiced Pepitas, Dates, Pomegranate Vinaigrette \$9²⁵

We proudly serve organic farm-fresh greens. Add quinoa \$3, beef \$4²⁵, grass-fed beef \$5²⁵, Akaushi beef \$5²⁵, bison \$5²⁵, tuna \$5²⁵, turkey \$4²⁵, chicken \$3, black bean patty \$3²⁵

SIDES

KENNEBEC FRIES	Regular \$2 ⁷⁵ Large \$5 ²⁵
PARMESAN TRUFFLE FRIES with Truffle Aioli	\$6 ⁵⁰
GREEN CHILE QUESO with fries	\$6 ⁵⁰
CHILI CON QUESO with fries	\$6 ⁵⁰
HARVEST QUINOA	\$4

DRINKS

FOUNTAIN SODAS or ICED TEA	\$2 ⁷⁵
KOMBUCHA	\$4 ⁵⁰
BOTTLED SODAS or WATER	\$3
SHINER, DOS XX, ORIGINAL SIN CIDER	\$4
LONESTAR	\$3