

WELCOME TO HOPSCO where we believe in working hard to play hard. And where better to kick back and hang with friends than the place dedicated to supplying hops in its most perfect form? All we ask is that you please observe our House Rules.



• S U P P E R •

LOCALS KNOW...

sharables & soups

Warm-ups for your taste buds.

- TOSTADA-STYLE BBQ BRAISED SHORT RIB NACHOS** 8.99
JALAPEÑOS, SOUR CREAM, JACK & CHEDDAR CHEESES, PICO, BLACK BEAN CORN SALSA, GREEN ONIONS, BBQ SAUCE
- LOCAL BRAISED GREENS & ARTICHOKE DIP** 8.99
GRILLED LEMON, TOMATO JAM, HOUSEMADE TORTILLA CHIPS ADD BACON 1.50
- GARLIC PARMESAN FRIES** 6.99
- CAPONATA FLATBREAD** 9.99
EGGPLANT, TOMATOES, ONIONS, CAPERS, PARMESAN
- HOPSCO DEVILED EGGS** 6.99
SIX, PIMENTO CHEESE, BACON
- SOUP OF THE DAY** 3.99 | **FRENCH ONION SOUP** 4.99

why would you ever not add bacon?



= A HOPSHED FAVORITE

greens

- MEDITERRANEAN CHOPPED SALAD** 8.99
MIXED GREENS, TOMATO, CUCUMBER, ROASTED BELL PEPPERS, FETA, KALAMATA OLIVES, ARTICHOKE, GREEK VINAIGRETTE
- ROASTED BEET SALAD** 8.99
MIXED GREENS, RED ONION, GOAT CHEESE, CANDIED WALNUTS, BALSAMIC VINAIGRETTE
- SALMON SALAD*** 13.99
MIXED GREENS, APPLES, STRAWBERRIES, CANDIED WALNUTS, RED ONION, BLEU CHEESE CRUMBLES, BALSAMIC VINAIGRETTE

- BISTRO SALAD** 4.99
MIXED GREENS, TOMATO, RED ONION, BLEU CHEESE CRUMBLES, CANDIED WALNUTS, BALSAMIC VINAIGRETTE
- MARINATED HANGER STEAK SALAD*** 14.99
ARUGULA, MIXED GREENS, GRILLED ASPARAGUS, RED ONION, TOMATO, SHAVED PARMESAN, LEMON VINAIGRETTE
- GRILLED CHICKEN & PISTACHIO SALAD** 12.99
SPRING MIX, ROASTED GRAPES, GOAT CHEESE, RED ONION, HONEY ROASTED FENNEL DRESSING

nectar of the gods

We call them 'sides' but really they're pretty darn great just on their own!

sides

- MAC 'N CHEESE** 2.99
- SWEET POTATO FRIES** 2.99
- FRENCH FRIES** 2.99
- HAND-MASHED POTATOES** 2.99
- SAUTÉED LOCAL VEGGIES** 3.99
- ASPARAGUS** 3.99
- CHEF'S GRAIN** 3.99
- GARLIC FRIES** 3.99

knife & fork

- HOUSE BRINED FRIED CHICKEN** 14.99
CHICKEN THIGHS, 2 SIDES OF YOUR CHOICE, HOUSE PICKLED VEGETABLES, ROSEMARY HONEY, PEPPER JELLY
- FENNEL SAUSAGE & PEPPER PASTA** 14.99
LOCAL SAUSAGE, SPICY CALABRIA PEPPERS, TOMATOES, SPINACH, ROASTED FENNEL, PARMESAN, GARLIC WHITE WINE SAUCE
- PAN SEARED SALMON*** 18.99
ROASTED BEETS, CHEF'S CHOICE GRAIN, ARUGULA & PISTACHIO SALAD, LEMON VINAIGRETTE
- MAC 'N CHEESE WITH SHRIMP & ANDOUILLE SAUSAGE** 13.99
ROASTED TOMATOES, POBLANO PEPPERS, JACK CHEESE, PARMESAN, BREAD CRUMBS
- CHICKEN 'N GRITS** 12.99
FRIED CHICKEN TENDERS, POBLANO GRIT CAKES, COLLARD GREENS, SMOKED HAM GRAVY
- MARINATED GRILLED BISTRO STEAK*** 17.99
ROASTED WILD MUSHROOMS, CRISPY WHOLE SMASHED POTATOES, TRUFFLE OIL, DEMI GLACE, ARUGULA, LEMON VINAIGRETTE
- HAND CUT RIBEYE*** 23.99
12 OZ GRILLED, HERBS, CHIMICHURRI, CHILI-LIME SAUTÉED LOCAL VEGETABLES, HAND-MASHED POTATOES

SANDWICHES two-handed

Choice of side: French Fries, Sweet Potato Fries or Fresh Fruit

- PRIME RIB FRENCH DIP** 12.99
SWISS CHEESE, CRISPY ONIONS, HORSERADISH CREAM, FRENCH BREAD, AU JUS
- CUBAN SANDWICH** 11.99
PULLED PORK, HAM, SWISS CHEESE, MUSTARD, GARLIC AIOLI, PICKLES, FRENCH BREAD
- TURKEY JAM MELT** 9.99
SMOKED TURKEY, GIARDINIERA, RED ONIONS, SWISS CHEESE, SEASONAL JAM, FRENCH BREAD
- CHICKEN 'N BRIE ORCHARD SANDWICH** 8.99
APPLES, BABY SPINACH, RED ONION, GARLIC AIOLI, SWEET CHILI, FRENCH BREAD
- BRAISED SHORT RIB TACOS** 12.99
CHEDDAR & JACK CHEESES, BLACK BEAN CORN SALSA, JICAMA SLAW, PICO, RADISH, SRIRACHA RANCH, CORN TORTILLAS

SEASONAL FRUIT CRISP 5.99
ORANGE ALE CARAMEL SAUCE
HOUSEMADE COOKIES 1.00 EACH

burgers

Choice of side: French Fries, Sweet Potato Fries or Fresh Fruit

- HOPSCO BURGER*** 8.99
BACON, HOUSEMADE HERBED GARLIC CHEESE, RED ONION, TOMATO, BUTTER LETTUCE, HOPSCO SAUCE
Extra hungry? Add another patty with cheese for 4.99
- SALMON BURGER*** 12.49
GOAT CHEESE, ROASTED RED PEPPERS, ROASTED TOMATOES, WILTED SPINACH, PESTO AIOLI
- BLACK BEAN BURGER** 8.99
WHITE CHEDDAR, SRIRACHA RANCH, CURRY KETCHUP, RED ONIONS, TOMATOES, BUTTER LETTUCE
- PORK BELLY STUFFED BURGER*** 13.99
KOREAN BBQ'D STYLE PORK BELLY, GOCHUJANG CHILI SAUCE, MAYO, KIMCHI, GINGER PICKLES
- VEGAN CASHEW LENTIL BURGER** 11.99
HOUSE BLEND OF INDIAN SPICES, GINGER CUCUMBERS & CARROTS, TOMATO CHUTNEY, TANDOORI COCONUT SAUCE, ARUGULA

Sure, they're perfect for sharing, but why would you want to?

treats
BROWNIE SUNDAE 5.99
CHOPPED PRETZELS & KIT KAT, DARK BEER FUDGE, CHANTILLY CREAM
COCONUT CARROT CAKE 5.99
CRUSHED PINEAPPLE, SPICED WALNUTS, ORANGE ALE CARAMEL SAUCE

5400 OLEANDER DRIVE • WILMINGTON, NC • 910.833.8867 • HOPSSUPPLYCO.COM

HOUSE RULES

- EITHER YOU LOVE BACON, OR YOU'RE WRONG
- CHECK YOUR BEARD FOR CRUMBS
- REMEMBER, STRESSED IS DESSERTS SPELLED BACKWARDS
- TIPPING IS NOT JUST FOR COWS
- ENJOY EVERY BITE TO THE FULLEST
- USING YOUR NAPKIN AS A BIB IS PERFECTLY ACCEPTABLE
- PUT DOWN THE PHONE, PICK UP THE FORK
- INDECISIVE? ORDER ONE OF EVERYTHING



#HOPSCO | #HOPSSUPPLYCO | #FOODPORN | #NOMNOMNOM

*The Health Department asks us to remind you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. You're welcome.

Hops Supply Co.

AMERICAN GASTROPUB

Ask the bartender about today's popcorn flavor — just be sure to use please and thank you, okay?

keg wine {white}

Makes for a much classier keg stand!

		6OZ	14OZ
SAUVIGNON BLANC — TANGENT	CALIFORNIA	7.50	16.00
PINOT GRIS — ACROBAT	OREGON	6.50	14.50
RIESLING — DR. HEYDEN	GERMANY	7.00	15.00
CHARDONNAY — LIBERTY SCHOOL	CALIFORNIA	7.75	17.00

{red}

RED BLEND — TROUBLEMAKER	CALIFORNIA	8.25	17.75
PINOT NOIR — VINUM CELLARS	CALIFORNIA	7.50	16.00
RED ZIN — GOTHAM	CALIFORNIA	7.75	17.00
CABERNET SAUVIGNON — HEAVYWEIGHT	CALIFORNIA	6.50	14.50

WHY WINES ON TAP? Kegs protect wine from damaging light, vibration and oxygen, providing a better drink for our customers who prefer their wine by the glass. Additionally, our refrigerated kegs ensure that each wine is served with optimal freshness at its ideal temperature.

glasses & bottles {white}

		6OZ	14OZ	BOTTLE
PROSECCO — LUNETTA SPLIT	ITALY			8.25
CHAMPAGNE — VEUVE CLICQUOT	FRANCE			79
WHITE ZIN — COASTAL VINES	CALIFORNIA	6.25	14.00	24
WHITE BLEND — EVOLUTION	OREGON			30
SAUVIGNON BLANC — NOBILO	NEW ZEALAND			28
PINOT GRIGIO — COASTAL VINES	CALIFORNIA	6.25	14.00	24
PINOT GRIGIO — RIFF	ITALY			27
CHARDONNAY — COASTAL VINES	CALIFORNIA	6.25	14.00	24
CHARDONNAY — MATCHBOOK	CALIFORNIA			31

{red}

PINOT NOIR — LINE 39	CALIFORNIA			30
MERLOT — COASTAL VINES	CALIFORNIA	6.25	14.00	24
MERLOT — 14 HANDS	WASHINGTON			27
MALBEC — TRIVENTO	ARGENTINA			28
CABERNET SAUVIGNON — COASTAL VINES	CALIFORNIA	6.25	14.00	24
SHIRAZ — WOLF BLASS	AUSTRALIA			28
RED BLEND — DREAMING TREE CRUSH	CALIFORNIA			30
CABERNET SAUVIGNON — VIGILANCE	CALIFORNIA			28
CABERNET SAUVIGNON — JORDAN	CALIFORNIA			66

Some helpful guidelines — Poultry and fish: white. Beef and pork: red. In-laws: bourbon, straight up.

handsome swigs

- THE BOURBON FLIGHT** 9.00
BASIL HAYDEN'S | ELIJAH CRAIG 12YR | FOUR ROSES | WOODFORD RESERVE
- HOPSCO BARREL-AGED MANHATTAN** 8.00
ELIJAH CRAIG 12YR/JIM BEAM RYE BLEND, SWEET VERMOUTH, BITTERS, BRANDY SOAKED CHERRIES, BARREL-AGED
- TOUR OF SCOTLAND** 14.00
LAPHROAIG (ISLAY), THE MACALLAN 12 YR (SPEYSIDE), GLENMORANGIE NECTAR D'OR (HIGHLAND)

You don't have to be good-looking to order this flight, but it sure doesn't hurt!

classic cocktails

- BLEU CHEESE OLIVE MARTINI** 6.75
VODKA OR GIN, DRY VERMOUTH, BLEU CHEESE STUFFED OLIVES
- BLOODY MARY** 6.75
SMIRNOFF VODKA, BLOODY MARY MIX, OLIVE, LIME
- FRENCH 95** 6.00
BOURBON, BAR SYRUP, LEMON JUICE, ORANGE JUICE, CHAMPAGNE
- SALTY DOG** 6.50
CITRUS INFUSED VODKA, FRESHLY SQUEEZED GRAPEFRUIT JUICE, SALTED RIM
- SPANISH COFFEE** 7.75
BACARDI 151, KAHLUA, COFFEE, WHIPPED CREAM
- KILLER MARGARITA** 7.50
JOSE CUERVO GOLD, CITRUS INFUSED VODKA, HOUSEMADE MARGARITA MIX, LIME
- HOPSCO MOJITO** 7.50
NAKED TURTLE RUM, BLENDED SUGAR, FRESH MINT, LIME, SODA

We've never met a cocktail we didn't like.

signature drinks

- DADDY ISSUES** 7.50
CATDADDY MOONSHINE, PINEAPPLE & CRANBERRY JUICES
- ESPRESSO S'MORETINI** 7.00
COLD BREW COFFEE, PINNACLE WHIPPED VODKA, KAHLUA, CHOCOLATE CRÈME, GRAHAM CRACKER RIM AND CHOCOLATE MARSHMALLOW
- STRAWBERRY 'N CREAM** 7.50
JUNIOR JOHNSON STRAWBERRY MOONSHINE, STRAWBERRY PURÉE, FRESH CREAM
- WHITE COSMO** 6.50
CITRUS VODKA, PEACH JUICE, COINTREAU
- PEACHTINI** 6.50
SMIRNOFF RASPBERRY VODKA, PEACH SCHNAPPS, FRESH LEMON JUICE, RAW SUGAR RIM
- BLUEBERRY MULE** 7.00
TITO'S VODKA, FRESH BLUEBERRY SYRUP, LIME, GINGER BEER

Hopstails

- POMA CITRUS JUICE** 3.75
FRESH SQUEEZED LEMONADE, PINEAPPLE JUICE, POMEGRANATE JUICE
- APPLE GINGER SPRITZER** 3.75
MUDDLED NORTH CAROLINA APPLES, SIMPLE SYRUP, GINGER BEER
- SPARKLING GRAPEFRUIT** 3.75
FRESH SQUEEZED GRAPEFRUIT JUICE, MUDDLED LIME, MINT & SUGAR, SIERRA MIST

Fruity and fresh, and not as boring as you think!

SEASONAL craft cocktails

ASK YOUR SERVER ABOUT OUR CURRENT SELECTIONS
SANGRIA, MOJITO, MULE