

SIGNATURE COCKTAILS \$15

DON'T YOU FERNET ABOUT ME
Cazadores Reposado, Fernet Branca, Lime,
Pickett's Hot & Spicy Ginger Beer, Lime Garnish

YOU ENJOY MY MEZCAL NEGRONI
El Silencio Mezcal, Campari, Sweet Vermouth,
Orange Twist

HIGH HORSE MULE
High West Bourbon Whiskey, Lime, Pickett's Hot &
Spicy Ginger Beer, Lime Garnish

TOUCH OF GREY G & T*
Perry's Tot Navy Strength Gin, Top Hat Tonic,
Angostura Citrus Garnish

Cazadores Reposado, Fernet Branca, Lime,
Pickett's Hot & Spicy Ginger Beer, Lime Garnish

El Silencio Mezcal, Campari, Sweet Vermouth,
Orange Twist

High West Bourbon Whiskey, Lime, Pickett's Hot &
Spicy Ginger Beer, Lime Garnish

Perry's Tot Navy Strength Gin, Top Hat Tonic,
Angostura Citrus Garnish

FROZEN \$15

JOHN DALY

Vodka, Fresh Lemon, Iced Tea, Lemon Garnish

RUM PUNCH

Wildcat Brothers Sweet Crude Rum, Guava Nectar,
Pineapple, Orange, Grapefruit, Cherry, Lime, Triple
Sec, Lime Garnish

Vodka, Fresh Lemon, Iced Tea, Lemon Garnish

Wildcat Brothers Sweet Crude Rum, Guava Nectar,
Pineapple, Orange, Grapefruit, Cherry, Lime, Triple
Sec, Lime Garnish

WINE

RED

2019 PORTEÑO - Malbec (Argentina)
Fruity, unoaked.
\$9/gl \$26/btl

WHITE

2022 BODEGAS BORSAO - Chardonnay/
Macabeo (Spain)
Bright notes of lime and pineapple with just a hint
of light grapefruit.
\$9/gl \$28/btl

2024 RAYUN - Sauvignon Blanc (Chile)
Notes of fresh pineapple and green apples with a
soft citric touch.
\$10/gl \$38/btl

ROSÉ

2018 BODEGAS MUGA - Rosé (Spain)
Full of fruity nuances with reminders of stone fruit
such as apricots and lactic,
pastry-shop notes.
\$9/gl \$28/btl

SPARKLING

MIA - Prosecco (Italy)
Dry sparkling wine with plenty of fruit and
character.
\$10/gl \$30/btl

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Fruity, unoaked.
\$9/gl \$26/btl

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<u>CLASSICS</u>	
<u>MARGARITA/SPICY MARGARITA *</u>	<u>\$12</u>
- Tequila/House infused Jalapeño Tequila, Lime Juice, Triple Sec, Lime Garnish	
<u>MOSCOW MULE *</u>	<u>\$12</u>
- Vodka, Lime Juice, Pickett's Hot & Spicy Ginger Beer, Lime Garnish	
<u>OLD FASHIONED</u>	<u>\$12</u>
- Bourbon Whiskey, Simple Syrup, Angostura Bitters, Bourbon Soaked Cherry	
<u>BLOODY MARY/MARIA</u>	<u>\$13</u>
- Vodka/Tequila, Uncle Noah's Special Smoky House Spice Blend, Choice of Garnish	

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- Vodka, Lime Juice, Pickett's Hot & Spicy Ginger Beer, Lime Garnish

- Bourbon Whiskey, Simple Syrup, Angostura Bitters, Bourbon Soaked Cherry

- Vodka/Tequila, Uncle Noah's Special Smoky House Spice Blend, Choice of Garnish

*** Available Sugar Free**

SPRITZES \$13

APEROL SPRITZ
Aperol, Prosecco, Club Soda, Orange Twist

BOURBON APRICOT SPRITZ
Bourbon, Apricot Liqueur, Lemon, Club Soda,
Lemon Garnish

ROSÉ SPRITZ
Rosé, Cappelletti Aperitivo, Lemon, Club Soda,
Lemon Garnish

NEPÉTA SPRITZ
Amaro Nepéta, Prosecco, Club Soda, Orange Twist

Aperol, Prosecco, Club Soda, Orange Twist

Bourbon, Apricot Liqueur, Lemon, Club Soda,
Lemon Garnish

Rosé, Cappelletti Aperitivo, Lemon, Club Soda,
Lemon Garnish

Amaro Nepéta , Prosecco, Club Soda, Orange Twist

(House Infused Bird's Eye Chili Pepper Vodka)

Pepper Vodka, Uncle Noah's Special Smokey House
Spice Blend, Choice of Garnish

Pepper Vodka, Top Hat Ginger Beer, Lime Juice,
Lime Garnish

Pepper Shot \$6

EL CHEAPOS

Industrial Arts-
Any Beer,
Miller High Life,
Modelo,
or Narragansett
\$5

Industrial Arts-
Any Beer,
Miller High Life,
Modelo,
or Narragansett
\$5

Lemonade or
Limeade
\$5

Juice/Soda
\$3

Snacks
\$1/\$5

\$5

Juice/Soda
\$3

Snacks
\$1/\$5



- Children must be supervised and seated at a table at all times. Minors must clear out by 6pm.
- Well-behaved dogs are **ONLY** allowed on the patio and must be leashed at all times.
- Follow us on Instagram @hopshopbk
- Book an event with us: info@thehopshopbk.com