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www.oregonhophouse.com

SEASONAL SPECIALS

CHILI AND CORNBREAD

Bowl of vegetarian chili with jalapeño cornbread 10

MEATLOAF SANDWICH

Served warm on sourdough bread with basil aioli, pickled red onions and tomato 12

PHIL'S PROTEIN PLATE

Invented by a former Hophouse employee who left us to attend brew school, who was likely the only bodybuilder ever employed by the Hophouse. Plate of chilled quinoa salad, hot grilled chicken and vegetables 14

CHICKEN AND VEGGIE FETTUCCINI

Tossed in herbed olive oil with cauliflower, zucchini, red pepper, red onion, topped with grilled chicken breast and parmesan 16

SALMON AND POLENTA

Grilled Alaskan coho, seared polenta, sautéed zucchini coated in herbed lemon-butter wine sauce 18

CHICKEN POT PIE

Creamy chicken pot pie topped with puff pastry points 12

KEY LIME PIE 7

CHOCOLATE MOUSSE 5

HAPPY HOUR

FRIES FRESH-CUT FRIES WITH TOMATO CHUTNEY 4

ZUCCHINI BREADED, FRIED, WITH RANCH 5

PEPPER JACK STICKS BREADED, FRIED, W/RED SAUCE 5

HALF MAC CUP OF MAC & CHEESE WITH BREAD 6

CHICKEN CHEDDAR SANDWICH 7

BURGER 6.5. ADD CHEESE +1. SUB VEGGIE PATTY +1

BLT 7 ADD AVOCADO +1.5

CHICKEN SATAY WITH CHILI LIME SAUCE 7

POUTINE FRIES WITH GRAVY & CURDS 8

BRUSSEL SPROUTS WITH GARLIC TAHINI SAUCE 7

HAPPY HOUR WEEKDAYS 2-6 AND ALL DAY SUNDAY
ITEMS AVAILABLE ALL HOURS +2

SIDES

ONION RINGS 7

FRIES 5

SIDE SALAD 6

SWEET POTATO FRIES 7

GARLIC PARMESAN FRIES 6

SOUP CUP 4 BOWL 6

*Most sauces on our food are house-made and contain raw egg. Eating raw or undercooked meats, poultry, seafood & raw eggs may increase risk of foodborne illness. Upcharge of .50 for all additional sauces. Parties of 8 or more may have automatic gratuity of 20%.

STARTERS

BUFFALO CAULIFLOWER

Lightly breaded and tossed with buffalo sauce, served with celery sticks and gorgonzola ranch* 8

ZUCCHINI SPEARS

Fried and served with ranch dressing* 7

POUTINE

Fries with portobello gravy and white cheddar curds 10

PEPPER JACK STICKS

Breaded, fried and served with marinara 7

BRUSSEL SPROUTS

Dusted with parmesan, with garlic tahini dipping sauce* 9

CHICKEN SATAY

Grilled chicken breast with chili lime sauce* 9

SOUPS & SALADS

TOMATO BISQUE

Bowl with half grilled cheese sandwich 10

CHICKEN SATAY SALAD

Greens, cucumber, diced tomatoes, red onion, cilantro in chili-lime citrus dressing* 14

COBB SALAD

Mixed greens, hard-boiled egg, grilled chicken, avocado, diced tomatoes, cucumber, crumbled bacon, shaved red onion and gorgonzola tossed in balsamic aioli vinaigrette* 14

KALE QUINOA SALAD

Quinoa, kale, mixed greens, golden beets, cucumber, diced tomatoes, pine nuts, shaved parmesan in dijon aioli dressing* 12
add grilled chicken +2

MAIN COURSES

ALL BURGERS AND SANDWICHES SERVED WITH FRIES. SUBSTITUTE SIDE SALAD, SWEET POTATO FRIES, CUP OF SOUP OR ONION RINGS +2

HOPHOUSE BURGER

Oregon ground beef steamed with fresh beer on tap. All burgers are served with lettuce, tomato, sliced house-made pickle, red onion and basil aioli* on a brioche bun 12

Add cheddar, white cheddar, gorgonzola, swiss, pepper jack, caramelized onions, grilled jalapeños +1 each

Add avocado or bacon +1.5

Veggie burger or portobello cap substituted for any burger +1

IRVINGTON BURGER

Hophouse burger* topped with beer-battered onion rings, bacon, pepper jack cheese 15

STUMPTOWN BURGER

Hophouse burger* coated with espresso spice rub, topped with caramelized onions, bacon, swiss cheese, barbecue sauce 15

CHICKEN CHEDDAR SANDWICH

Marinated chicken, melted white cheddar, lettuce, tomato, onion, pickle and basil aioli* on brioche bun 15

BLT

Applewood bacon, lettuce and sliced tomato, aioli* on grilled sourdough bread 12 add avocado +1.5

MAC AND CHEESE

Macaroni noodles with a creamy house-made sauce, baked with a breaded crust, served with a side of bread 11