



In order to conserve our precious resources, water is now served upon request only

SHARED PLATES

SAUSAGE SKILLET locally made Caggiano sausages sautéed with bell peppers and caramelized onions served with house-made honey Dijon mustard. GF	8.5
CRISPY CALAMARI beer battered Japanese squid tossed with leeks, beer battered lemons & limes served with lemon aioli	12
*CHEESE + FRUIT PLATTER local & imported cheeses, fresh fruit, nuts, crostini	13
MEAT + CHEESE PLATTER cured meats, local & imported cheeses, olives, pickles, crostini	14
TAVERN SAMOSAS curried onions, black beans, roasted peppers, pumpkin seeds and sweet corn wrapped in a crunchy wonton, served w/ cilantro chutney	11
SLIDERS (2) mini 4oz angus burgers with tomato chutney, lemon aioli, shallots, white cheddar	11.5
PULLED PORK SLIDERS (2) a mini version of our pulled pork sandwich with HopMonk house	9.5
TACO 4 PACK 2 Korean style beef tacos with pickled cabbage, cilantro + 2 of our famous fish tacos with fresh cod, cilantro lime slaw	16
TAVERN WEDGE FRIES / GARLIC WEDGE FRIES garlic & parmesan cheese	5/6
SWEET POTATO FRIES with lemon aioli	8
GRILLED ARTICHOKE fresh artichokes poached & finished on the grill, with house aioli GF	9

SOUPS + SALADS

add chicken + \$5 add shrimp + \$6 add salmon + \$12

FRENCH ONION SOUP Red onions sautéed in butter with red wine, bay leaves, thyme and beef broth. Finished with croutons and melted Swiss cheese.	6
TOMATO SOUP oven roasted tomatoes and fennel blended with white wine & cream GF (bowl / cup)	6/4
HOT KALE TRIO curly leaf kale, thinly sliced brussel sprouts and radicchio lightly sautéed with garlic, olive oil and lemon GF	6
BLUE CHEESE WEDGE SALAD local iceberg lettuce, sopressata (Italian style salami), house made blue cheese dressing, tomatoes, red onion and tarragon. GF	11
ROASTED BEET SALAD purple and golden beets slow braised and chilled, tossed with mixed greens, local goat cheese, walnuts, mandarin oranges and a citrus dressing GF	11
CHOPPED CAESAR crisp romaine, parmesan and croutons with our tavern caesar dressing	10
GREEK SALAD mixed greens, Kalamata olives, marinated artichokes, roasted red peppers, tomatoes, onions and feta crumbles with balsamic vinaigrette GF	12.5
*TAHINI KALE SALAD leafy green kale tossed with cabbage and peanuts with lemon tahini dressing GF	9
TAVERN SALAD spring mix tossed with shaved carrots, onions and tomatoes with a sweet raspberry honey vinaigrette, GF	7

SANDWICHES

all sandwich plates except grilled cheese come with tavern wedge fries

Substitute Quinoa salad or garlic fries for \$1.5

Substitute sweet potato fries for \$2.5

add bacon \$2.5

add avocado \$2

TWIN OAKS BURGER 1/3 lb flat-top griddled burger with classic toppings of lettuce, tomato, onions, cheddar, house-made pickles and special sauce served between a fresh milk bun	12.5
TURKEY BURGER char grilled house-made turkey patty served on a potato roll with aioli, tomato, lettuce and red onion	12
HOPMONK BURGER char grilled with tomato chutney, lemon aioli, crispy shallots, white cheddar cheese on a toasted potato roll	13.5
REUBEN corned beef cooked in our house Kellerbier, served on toasted rye bread with Swiss cheese, sauerkraut and remoulade	13
B.L.A.T. bacon, lettuce, avocado and tomato served on toasted sourdough bread with lemon aioli	12
GRILLED PORTOBELLO tomato chutney, lemon aioli, crispy shallots, white cheddar cheese	12
SMOKED PULLED PORK house smoked, dry rubbed, slow cooked pork – served naked on a locally made potato bun. Customize it at the table with our signature Classic House BBQ and Honey Habanero BBQ sauces. Served with a side of house coleslaw with avocado dressing	12.5
GRILLED CHEESE + HAM cheddar and gruyere cheeses, ham with dijonaise, on parmesan crusted sourdough bread, served w/ tomato soup Also available without ham \$ 10	12
CHICKEN PHILLY ON NAAN all natural grilled chicken breast, red onions and fire roasted peppers sautéed and topped with blended cheeses and spicy aioli, served on traditional naan bread	12

ENTREÉS

STEAK AND FRITES grilled flat iron steak served with cilantro chimichurri sauce, grilled vegetables and tavern wedge fries	19.5
VEGGIE RISOTTO a melody of fresh leeks, cremini mushrooms, carrots, snow peas and Arborio rice with a blend of white wine, cream, parmesan and house-made vegetable stock topped with fresh cut basil and green onion GF	15
SEASONAL FISH ask your server for our current house fish	MP
CHILI VERDE seasoned pork shoulder braised in tomatillo, lime and green chili sauce served with Mexican style rice and cilantro	14.5
ROASTED CHICKEN BREAST (Petaluma raised) lemon and rosemary marinated chicken breast slow roasted in the oven and drizzled with ale butter, served with creamy Mashed potatoes and seasonal vegetables	17.5
MUSSELS + TAVERN WEDGE FRIES creamy white wine broth with mussels, prosciutto, tomatoes, shallots, garlic and cilantro (Subject to availability.)	17.75
FISH + CHIPS beer battered FRESH cod with tartar sauce, tavern fries and house coleslaw with avocado dressing	16.75

SIDES

CARIBBEAN COLESLAW green, red cabbage, onions and carrots tossed in a Caribbean style dressing GF	5
QUINOA SALAD one of the oldest grains ever cultivated, tossed with red onions, cilantro, oranges and green olives GF	6

CHEF – OZZIE RINCON

Warning: According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects..

CA STATE LAW: Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness

5.23.16

Pomegranate Martini

Charbay Pomegranate Vodka is combined with 100% pom juice, a splash of simple syrup, triple sec and fresh lime juice. (Cosmo, Schmozmo!)

9

Blackberry Mojito

House silver rum with muddled blackberries, mint and lime juice shaken and served over ice

10

Chocolatini

A harmonious pairing of Godiva White Chocolate and Milk Chocolate liqueurs and vanilla vodka shaken and strained into a martini glass

10

HOPMONK BARTENDERS' OWN CREATIONS (JUST FOR YOU!)

Moonshine Shandy *(recipe by Dax Marchus – HopMonk Sonoma)*

Angry Orchard Cider and Apple Pie Moonshine bourbon with a splash of lemon juice poured over ice. Careful – it's stronger than it seems!

10

Strawberry Bullet *(another recipe by Dax Marchus – HopMonk Sonoma)*

Bulliet Rye, shaken with a muddled strawberry, lime juice and a couple dashes of bitters – strained over ice and topped with ginger beer.

10

Pear Lemon Drop *(recipe by Chad Qualls – HopMonk Novato)*

Grey Goose Le Pear Vodka, lemon juice, triple sec and simple syrup shaken and strained into a sugar rimmed martini glass

11

Blueberry Mint Lemonade *(recipe by Michele Ares (HopMonk Novato)*

Stoli Blueberry Vodka , pressed mint leaves, lemon juice, triple sec and simple syrup shaken and strained over ice

10

(Shannon's) *(recipe by Shannon Thomas – HopMonk Sebastopol)*

10