
EST. 1940

WELCOME TO



A transaction fee will be applied to all credit and debit card sales. Thank you.

Delicious!

APPETIZERS

POTATO SKINS • 10.50

Four potato halves loaded with cheddar jack cheese, bacon & green onions, served with sour cream

MOZZARELLA STICKS • 10.50

Italian breaded, deep fried

DEEP FRIED GREEN BEANS • 10.50

Lightly breaded, deep fried

CHIPS & SALSA • 7.50

Housemade tortilla chips, salsa
Add nacho cheese - 8.50

IRISH NACHO • 11.50

Base of sidewinder fries loaded with cheese, bacon & green onions

BUFFALO FRIES • 10.50

Sidewinder fries topped with our signature hot wing sauce & blue cheese crumbles

PIZZA LOGS • 10.50

Wonton filled with pepperoni, mozzarella & pizza sauce

CHICKEN TENDERS • 13

Deep fried & dipping sauce
With fries 14

FRIED MUSHROOMS • 10.50

Housemade, beer battered & fried crisp, served with ranch

MINI TACOS • 10.50

Chicken filled mini tacos, deep fried and served with salsa & sour cream

PRETZEL PUFFS • 9.50

Bite size soft pretzels & nacho cheese dipping sauce

HAND DIPPED ONION RINGS • 10.50

Beer battered & fried to a golden crisp

WINGIN' IT

TRADITIONAL OR BONELESS HOT WINGS THE BEST IN THE NORTH!

Our own hot sauce, BBQ or sweet chili
with celery and ranch or blue cheese

10 WINGS • 17.50

20 WINGS • 27.50





SOUP & SALADS

HOUSEMADE CHILI 9

Topped with cheese & onion

SOUP OF THE DAY 8

Ask your server for today's offering

DINNER SALAD 9

Iceberg lettuce, onions, tomatoes, black olives, cheddar jack cheese, choice of dressing

TACO 15

Seasoned ground beef or chicken, lettuce, cheese, green onions, black olives, tomatoes served in our housemade tortilla shell with sour cream and salsa

SANDWICHES

FISH STRINGER

Lightly breaded and deep fried to a golden brown, served with lettuce, tomato & tartar sauce

Cod 15.50 Whitefish 16.50 Blue Gill 16.50

HAM & SWISS 14

Thinly sliced ham, melted Swiss cheese, lettuce & tomato

BLT 14

Thick sliced bacon, toasted wheat bread, lettuce, tomato and mayo

BBQ PORK 15

Pulled pork smoked in-house, American cheese & our very own BBQ sauce

PHILLY STEAK 16

Thinly sliced steak, sautéed onions, green peppers & Swiss cheese

CHEF 13

Iceberg lettuce, cheddar jack cheese, tomato, hard boiled egg, sliced turkey & ham, your choice of dressing

BLACK & BLUE 19

Romaine, blue cheese crumbles, tomatoes, caramelized onions, 8 oz. sirloin, blue cheese dressing

CAESAR 11

Crisp romaine lettuce tossed with our Caesar dressing, grated Parmesan cheese & croutons With grilled chicken **15** or grilled shrimp **17**

Dressings: Blue Cheese, Ranch, French, Thousand Island, Italian, Caesar, Raspberry Vinaigrette, Honey Mustard

SPICY CHICKEN 15

Grilled breast of chicken glazed with our hot wing sauce, lettuce, tomato & homemade blue cheese dressing

BASIC CHICKEN 15

Breast of chicken grilled with lettuce, tomato, cheese & mayo

SAND PIPER 15

Breast of chicken grilled with sautéed mushrooms, lettuce, tomato, Swiss cheese & mayo

Our chicken sandwiches are also available as wraps

FRESH BURGERS



SINGING THE BLUES* 17

Bacon, lettuce, tomato, onions
& blue cheese dressing

HOGS BACK* 17

Messy, Messy! Cheddar jack cheese,
grilled onions, lettuce, tomato &
Thousand Island dressing

WESTERN BACON* 17

American cheese, crisp bacon, deep
fried onion rings & BBQ sauce

TURKEY 14.50

Lettuce, tomato, mayo & onion
Make it a club with bacon & Swiss **17**

OLIVE VEGGIE 17

Sliced olives mixed with our own sauce,
Swiss, lettuce, tomato & onion

JALAPEÑO* 17

Pepper jack cheese, jalapeños &
southwest sauce

OLIVE* 17

Sliced olives mixed in our own sauce,
Swiss, lettuce, tomato & onion

HOPPIES* 14.50

Lettuce, tomato & onion
With cheese **15.50** | Cheese and bacon **17**

SWISS AND 'SHROOMS* 17

Swiss cheese, lettuce, tomato, onion,
sautéed mushrooms and mayo

THE COLOSSUS*

Served with a mountain of three different
kinds of fries topped with lettuce, tomato,
onions & pickles. The colossus will feed 8
people and if one person eats it all... IT'S
FREE! As it is - **150** With cheese - **160**
24 hour notice and credit card deposit
required

**HOUSE GROUND BURGER PREPARED
DAILY AT HOPPIES LANDING**

SERVED WITH YOUR CHOICE OF FRIES

***CONSUMING RAW OR UNDERCOOKED
ANIMAL PRODUCTS MAY INCREASE YOUR
RISK OF FOOD BORNE ILLNESS.**



MEXICAN

BEEF WET BURRITO

Grande 17 Small 14

Seasoned ground beef, refried beans, cheddar & jack cheese and lettuce wrapped in a flour tortilla topped with homemade red sauce, melted cheddar & jack cheese, onions, tomatoes, black olives & surrounded by crisp tortilla chips

QUESADILLAS 13

A flour tortilla with your choice of filling & melted jack cheese

Steak - Thinly sliced sirloin steak with green chilies

Chicken - Mexican chicken

Veggie - Onion, tomato and olives

BBQ Pork - Housemade smoked pork

Seafood - Shrimp, crab meat and wild rice

3 SOFT SHELL TACOS 16

Seasoned ground beef or chicken, refried beans, green onions, black olives, tomatoes, shredded cheese & surrounded by crisp tortilla chips **BBQ Pork add 4**

CHICKEN WET BURRITO

Grande 17 Small 14

Seasoned Mexican chicken, refried beans, jack cheese & lettuce wrapped in a flour tortilla topped with homemade green sauce, melted jack cheese, onions, tomatoes, black olives & surrounded by crisp tortilla chips

SEAFOOD BURRITO

Grande 17 Small 14

Shrimp & crab meat, wild rice & jack cheese topped with alfredo sauce, mixed peppers

SUPER NACHOS 16

Melted cheese, seasoned ground beef or chicken, refried beans, green onions, black olives & tomatoes

BBQ Pork add 4

Mexican entrées are prepared fresh daily - including our housemade tortilla chips. Served with sour cream and salsa. **Sorry, no half orders.**

FAVORITES

Favorites are served with your choice of coleslaw or cottage cheese

Add a dinner salad - **3.50** or side Caesar salad - **4.50**

12 OZ RIB EYE* 28.50

Flame-broiled to your liking, served with choice of starch & vegetables

FISH & CHIPS 19.50

Lightly battered cod deep fried with choice of starch or vegetables

BLUE GILL 23.50

Wild caught blue gill fried with choice of starch & vegetables

PLANKED WHITEFISH 27.50

Locally caught Whitefish baked on a locally made maple plank with duchess potatoes & vegetables

WHITEFISH DINNER 23.50

Fresh from the Great Lakes, lightly battered and deep fried served with choice of starch & vegetables

NO BONES ABOUT IT CHICKEN 19

Two 5 oz. boneless breast, with your choice of teriyaki, honey mustard, lemon pepper or our BBQ sauce, choice of starch & vegetables

PASTA ALFREDO 16

Tossed with a garlic & Parmesan cream sauce, served with garlic bread

With chicken **19** Shrimp **21**

SKEWERED SHRIMP 25

2 skewers of shrimp basted in garlic butter sauce, served with choice of starch & vegetables

Sweet tooth? Ask your server about our selection of housemade desserts!

WINES

GLASS & BOTTLE



CHARDONNAY

Darkhorse, CA 7/23
Rodney Strong, Sonoma 8/28
A To Z, Oregon Unoaked 33
Kendall Jackson, Grand Reserve,
Central Coast 40
Mer Soleil Silver, Santa Lucia Highlands 37
Cakebread, Napa 80

PINOT GRIGIO

Mezzacorona, Italy 7/23
Ecco Domani, Italy 25

SAUVIGNON BLANC

Haymaker, New Zealand 7/23
Joel Gott, CA 8/28
Wairau River, New Zealand 35
Decoy, Sonoma 38

RIESLING

Willamette Valley, Oregon 26
Chateau Grand Traverse, "Late Harvest,"
MI 8/28

MOSCATO

Voga, Italy 7.50/25

WHITE ZINFANDEL

Sutter Home, CA 7/23

ROSE

Brancato, Italy 9.50/33

MERLOT

Douglass Hill, CA 7/23
Robert Mondavi, Private Select,
Central Coast 7.50/25
Firestone, Santa Ynez 40
Trincherio, "Chicken Ranch," Napa 66

PINOT NOIR

Backhouse, CA 7.25/25
Cloudline, Oregon 38
Frei Brothers, Russian River 55
Belle Glos "Las Alturas,"
Santa Lucia Highlands 95

CABERNET

Darkhorse, CA 7/23
Menage A Trios, North Coasts 8.50/29
"1815" Joel Gott, CA 37
Louis Martini, Sonoma 37
Smith & Hook, Central Coast 50
Simi, "Landslide," Alexander Valley 75
Duckhorn, Napa 120
Joseph Phelps, Napa 130

CLARET

Coppola Diamond, CA 35

SHIRAZ

John Duval "Entity," Australia 72

ZINFANDEL

Alexander Valley "Sin Zin," Alexander Valley 37
Earthquake, Lodi 56

MALBEC

Alamos, Argentina 25
Altos las Hormigas "Reserve," Argentina 58

PROSECCO

DA Luca, Italy 9

RED BLEND

Decoy Red, Sonoma 13.50/50

COCKTAILS

Because we are on lake time!

BLOODY MARY

Spicy! Our own recipe, everything in here but the kitchen sink, a meal in itself

HOPPIE COSMO

Absolut Mandarin, Grand Mariner, splash of cranberry, sweet and sour and lemon-lime soda straight up with a twist of orange

BAHAMA MAMA

Rum, coconut rum, Banana Liqueur, orange juice, pineapple juice and a splash of grenadine

RUM RUNNER

Light and dark rum, Blackberry Brandy, Banana Liqueur, orange juice, pineapple juice and grenadine, on the rocks

MAI TAI

Light and dark rum, Amaretto, Triple Sec, sweet and sour and pineapple juice

HURRICANE

Light and dark rum, orange juice, pineapple juice and grenadine

CARAMEL APPLE MARTINI

Apple Pucker, Buttershots, vodka and a splash of cranberry juice

GOLDEN MARGARITA

Quervo Gold, Grand Marnier, sweet and sour, fresh lime juice, shaken to perfection with a salted rim glass



Coke Products • Bottled Root Beer • 2 % Milk
Coffee • Hot Tea • Hot Chocolate

Ask about our merch! Stickers, sweatshirts, tees and more!
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