



# HOPS & THYME

Scratch Kitchen | Beer Garden



## APPETIZERS

### BRAT-CUTERIE BOARD

Beer braised bratwurst from Miller's Smokehouse (Llano, TX) served w/ mustard, sauerkraut, assorted cheeses & accoutrements **MP\***  
\* MARKET PRICE NOT TO EXCEED \$25

### CHICKEN WINGS

Bone-in wings served w/ carrots, celery, & your choice of house-made ranch or bleu cheese

Half-Dozen (6) **\$13**  
Full-Dozen (12) **\$23**

### HOUSE-MADE SAUCES:

- H&T Dry Rub
- House-made Buffalo
- Signature BBQ
- Garlic Parmesan

### BRUSSELS SPROUTS

Crispy flash-fried brussels sprouts topped w/ balsamic reduction, sesame seeds, & shredded parmesan **\$12**

### SEASONAL ARANCINI

Fried seasonal risotto balls (5) stuffed w/ cheese & house-made arrabiata sauce **\$15**

### SOFT PRETZEL STICKS

Salted pretzel sticks (3) w/ spicy mustard & house-made queso **\$10**

### PULLED PORK NACHOS

Slow-roasted shredded pork, black beans, corn, house-made queso, pico de gallo, pickled jalapeños, guacamole, sour cream, & fresh cilantro **\$16**

ALL APPETIZERS \$3 OFF DURING HAPPY HOUR!  
MONDAY-FRIDAY | 3-6 PM

## SOUP

### TOMATO BASIL BISQUE

Cup **\$6**  
Bowl **\$9**  
+ Grilled cheese **+\$5**

**HOUSE-MADE DRESSINGS:** RANCH, BLEU CHEESE, THYME VINAIGRETTE, CLASSIC CAESAR, BALSAMIC VINAIGRETTE, & ASIAN VINAIGRETTE

### ASIAN CHICKEN SALAD

Shredded cabbage mix, edamame, peanuts, sesame seeds, crispy wontons, turmeric coconut marinated chicken breast w/ asian vinaigrette **\$16**

### SEASONAL HARVEST BOWL

Tri-color quinoa, roasted seasonal veggie mix, arugula, cherry tomatoes, & honey citrus goat cheese crumbles w/ thyme vinaigrette **\$13**

## ENTREE SALADS

### CLASSIC WEDGE

Crisp iceberg lettuce, cherry tomatoes, red onions & bacon topped w/ bleu cheese crumbles & bleu cheese dressing **\$9**

### GRILLED CAESAR

Fresh romaine heart, grilled and served w/ shredded parmesan, house-made pretzel croutons & caesar dressing **\$11**

### HOUSE SALAD

Romaine, arugula, & spinach blend with shredded carrots & cabbage, fresh red onion, cherry tomatoes & your choice of dressing **\$9**

### CAPRESE SALAD

Fresh buffalo mozzarella slices, sliced tomatoes, house-made basil pesto w/ a balsamic vinegar reduction **\$12**

### » PROTEIN ADDITIONS:

- Grilled chicken breast **\$5**
- Fried chicken breast **\$5**
- Blackened salmon (8 oz) **\$9**
- Steak (5 oz) **\$8**
- Grilled portobello mushroom cap **\$3**

## KIDS MENU \$9

ALL ITEMS SERVED W/ FRIES OR FRUIT  
12 & under only please

### GRILLED CHEESE

Texas toast w/ american cheese

### CHICKEN TENDERS

Hand-breaded, fresh to order

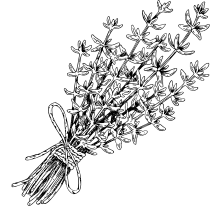
### KIDS SMASHBURGER

Patty w/ american cheese



# HOPS & THYME

Scratch Kitchen | Beer Garden



## HAND HELDS

ALL SANDWICHES SERVED W/ FRIES.  
SUB HOUSE/CAESAR SIDE SALAD FOR \$3.  
GLUTEN-FREE BUNS AVAILABLE.  
\*TACOS SERVED A LA CARTE

### H&T SMASHBURGER

100% Wagyu beef from Bucker Creek Ranch (Dripping Springs, TX) smashed thin and seared on the flat top with shaved white onions w/ american cheese, shredded lettuce, sliced tomato & H&T special sauce on a brioche bun

» Add bacon +\$2  
» Make it a double +\$4

### HOT HONEY CHICKEN

**SANDWICH**  
Grilled or fried chicken, served w/ apple & cabbage slaw & crunchy pickle chips on a brioche bun \$15


### MILLIONAIRE BLT

Piles of sweet & spicy bacon, shredded lettuce, tomato, & chipotle crema on sourdough texas toast \$14

### STEAK SANDWICH

Steak seared on the flat top and sliced, served on ciabatta w/ house-made chimichurri, pepper jack cheese, tomato & arugula \$17

### PORTOBELLO CAPRESE

**SANDWICH**   
Grilled portobello mushroom on toasted ciabatta w/ slices of buffalo mozzarella & tomatoes, fresh spinach, basil pesto, & balsamic reduction \$15

» Add grilled chicken breast +\$5

### PULLED PORK SANDWICH

Slow roasted pulled pork, house made bbq sauce, apple & cabbage slaw, pickles on a brioche bun \$14

### SHRIMP TACOS

Blackened shrimp tacos (3) w/ mango pico de gallo, cabbage citrus slaw, & jalapeño lime crema on corn tortillas \$16

### CARNE ASADA TACOS

Corn tortillas (3) w/ marinated steak, cabbage slaw & pickled onions w/ side of salsa yucateca \$16

### BLACKENED SALMON

Served w/ tri-color quinoa & roasted seasonal veggie mix, topped w/ arugula salad \$18

### BANGERS & MASH

Bratwurst from Miller's Market & Smokehouse (Llano, TX) w/ mashed potatoes, caramelized onion, citrus peas, & mustard gravy \$16

## PLATES

### CHICKEN SCHNITZEL

Thinly pounded chicken cutlet, breaded & fried with mashed potatoes, green beans & lemon caper beurre blanc \$18

### STEAK FRITES

Grilled marinated wagyu sirloin from Bucker Creek (Dripping Springs, TX) served w/ house-made chimichurri, shoestring fries, & arugula salad \$23

### BRAISED WAGYU SHORT-RIB

Served w/ mashed potatoes, fresh green beans & red wine reduction \$34

## SIDES

SHOESTRING FRIES \$5

BRUSSELS SPROUTS \$5

MASHED POTATOES \$5

ROASTED SEASONAL VEGGIES \$5

ASSORTED FRESH FRUIT \$5

HOUSE SALAD \$5

CAESAR SALAD \$5

## DESSERTS

ROTATING CHEESECAKE \$8

BROWNIE A LA MODE \$7

NOLA-STYLE BREAD PUDDING \$9  
Served w/ scoop of ice cream



ASK YOUR SERVER ABOUT BAR MENU & SPECIALS!

Please see your server for Gluten-Free options & notify us of any food allergies.

INDICATES VEGETARIAN ITEM 

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

BUY CREW MEMBER A DRINK - \$1