



THE HOPS SPOT

BURGER BAR  POUTINERIE



DINING WEEK: FEBRUARY 18 - MARCH 3

Vegan Dinner Menu-\$25

1ST COURSE

N/A BEVERAGES

Coca-Cola Classic, Diet Coke, Sprite, Root Beer, Iced Tea, Lemonade, Ginger Ale

BEER, WINES, SPIRITS

Chose one of the following from a house glass of red or white wine, a beer, or a well-cocktail.

2ND COURSE

VEGAN PRETZELS VEGAN

Warm, chewy pretzel bites with beer mustard for dunking.

VEGAN CLASSIC VEGAN GF

Our house vegan-gravy (it's amazing) on fries.

VEGAN CAJUN FRIES VEGAN GF

House fries tossed in cajun seasoning, topped with pepper relish and chipotle veganaise.

VEGAN FRITES VEGAN GF

White truffle oil, sea salt, garlic & thyme veganaise.

VEGAN ALAMO VEGAN GF

Avocado, pickled jalapeños, tomatillo salsa, and chipotle veganaise on fries.

3RD COURSE

BEYOND BEEF, "EH?" VEGAN

That's "A" to you 'Merica. A Beyond Beef patty loaded with poutine (french fries and our vegan gravy).

VEGAN SWEET HEAT VEGAN

This Beyond Beef burger starts with a kickin' dry rub, topped with our house hot-pepper relish, and finished with a chipotle veganaise.

VEGAN CHOP VEGAN

Organic beet greens, rainbow kale, apples, red onion, and candied pecans, and tossed in a grape-seed vinaigrette

VEGAN TEX-MEX VEGAN

Our Beyond Beef burger topped with avocado, tomatoes, and chipotle veganaise.

SRIRACHA TOFU VEGAN GF

Pan seared tofu and chickpeas on a bed of coconut-peanut sauce, drizzled with sweet Thai Chili & Sriracha

IT'S NOT MEAT, IT'S YOU VEGAN

Our Beyond Beef meatless "burger" with roasted garlic veganaise, lettuce, tomato, and stout caramelized onions

