

noblehops[®]

craft beer + fine fare

BREAKFAST

(Served until 11:00 AM)

Iron Skillet Omelet ^{GF} | 12

Choose goat cheese or cheddar, and up to three of the following: Onion, Tomato, Bell Pepper, Portobello Mushroom; Bacon, Chorizo, Bangers; additional ingredients, \$.75 each

The Noble Classic | 12

2 eggs, buttered toast w/ jam, Potatoes O'Brien and choice of bacon or breakfast sausage

Breakfast Sandwich | 8

Cheddar or goat cheese, bacon, avocado, eggs on Texas toast

Avocado Breakfast Burrito | 8

Pinto beans, onion, tomato, bell pepper, avocado and eggs on a flour tortilla

Fresh Fruit, Cheese and Hard Boiled

Egg ^{GF} | 9

Nashville Chicken & Waffles | 12

Our signature Nashville Chicken and fresh waffles, topped with spicy Nashville oil and sweet Maple syrup.

Served All Day

SMALL PLATES

Chef's Board | 18

Rotating selection of meats, cheeses, fruits and vegetables; served with toasted pita points and stone ground mustard

Mac 'n' Cheese | 9

Fusilli pasta with house-made three-cheese sauce, topped with breadcrumbs and parmesan

Pretzels | 9

Sage brown butter, stone-ground mustard and house cheese sauce; garnished with rock salt

Greek Fries | 10

French fries tossed with Greek seasoning and topped with lemon aioli and crumbled feta cheese

Black Bean Hummus | 9

Black bean-jalapeño hummus accompanied by carrots, mixed greens, pita, and roasted red pepper coulis

Garlic-Parmesan Fries | 7

A heaping portion of fries tossed with fresh garlic, basil, black pepper and shredded Parmesan

Bar Chips | 11

Potato chips with bleu cheese dressing, bleu cheese, celery and diced tomato

Chips 'n' Queso | 9

Warm corn tortilla chips served with a *spicy* three cheese sauce and fresh cilantro
Add chorizo | 2

SALADS

Petite Arugula ^{GF} | 10

Petite arugula greens with pepitas, goat cheese, and avocado; served with an herb vinaigrette

Iceberg Wedge ^{GF} | 11

Iceberg wedge, blue cheese crumbles and dressing, tomato, fried bacon, olives

House Salad ^{GF} | 11

Mixed greens, tomato, red onion, chorizo, parmesan and tossed with green goddess dressing

SANDWICHES

Served with your choice of fries or side salad

Portobello Burger | 13

Roasted portobello mushroom on a brioche bun with arugula, walnut aioli, green goddess dressing
Add breaded chicken | 4

Caprese Chicken Sandwich | 13

Mozzarella, fresh basil, tomato, balsamic reduction and breaded chicken breast

Sonoran Dog | 9

Bacon-wrapped all-beef hot dog with pinto beans, onion, tomato, mayo, mustard, and jalapeño salsa

SURF & TURF

Thee Noble Shepherd's Pie | 18

Our take on the traditional dish, served in a cast-iron skillet topped with horseradish mashed potatoes and finished with sage brown butter

Thai Seared Ahi Tuna * | 20

Pan-seared ahi tuna, sweet and tangy glaze, jasmine rice and seasonal vegetables

Bangers and Mash | 18

Two sausages over horseradish mashed potatoes; served with seasonal veggies, sauerkraut and gravy

DESSERT

Bread Pudding | 7

A must-have with rum-soaked raisins topped with house made glaze.

Pastry of the day | 3.5

**Consuming raw or undercooked meats, shellfish, or eggs may increase your risk of food borne illness*

GF: gluten free