

THIS WEEK'S TACO TUESDAY



= local ingredients; X = mild; XX = Medium; XXX = Hot; GF = Gluten Free; V = Vegetarian; VE = Vegan

APPETIZERS

X In-house made corn chips with in-house made local black bean salsa (GF, VE)
\$6

X - Chips with a side of cheese sauce (V)
(upcharge to add sour cream and/or jalapenos \$0.50 each; upcharge \$3 for beef, chicken,
sausage & potatoes, sweet potato & black bean) (Vegan sauce available)
\$6

Cheese only taco (GF, idea for kids) -- \$2

MARGARITAS

Sour (made with real lime juice, tequila, and agave) -- \$9
Spicy Marg (made with real lime juice, tequila, agave, and jalapenos)-- \$10

DESSERTS

Ice Cream Vanilla (GF, contains eggs) -- \$3

Bread Pudding \$5.5

Transparent Pie (V) -- \$5

J.P Rice treats \$4

PLATE

Sweet Potato Curry (VE, GF) -- \$11
Upcharge \$5 for sausage

NEW STUFF AT HOP'S

We have a new menu format for Tuesdays to better serve all of our customers and still provide the variety of options. On the second page of this menu you will find a variety of toppings to choose from for customizing your own taco plate. When arriving at Hop's this Tuesday, we will have a taco bowl check list available for you to check the items you want on your bowl. This is new for us and you, so please let us know what you think! I had one on Sunday and really enjoyed the new option.

BUILD YOUR OWN TACOS PLATES

CONDIMENTS AND SAUCES

Vegan aioli*, Cheese sauce* (not GF), Buffalo sauce, Enchilada sauce, and Sour cream

\$0.25 - \$0.50* each

TOPPINGS

Shredded cheddar, Diced tomatoes (VE), Black bean salsa* (VE), Pickled onions (VE), Slaw* (VE), Feta, Pickles (VE), Jalapenos (VE), Diced red onion (VE), Sweet & spicy pickled jalapenos (VE), and Roasted potatoes (VE). lettuce (VE)

\$0.50-\$1*

OTHERS

Tortilla chips* (VE) and Spanish Rice (VE)*

\$2

VEGAN PROTIENS

Vegan egg, Spicy black beans, Chili seasoned pinto beans, and Sweet potato & black bean

\$2 EACH

VEGETARIAN PROTIENS

Egg

\$1.25

PROTIENS

Chicken, Ground beef, Ground sausage

\$3 EACH

Catfish \$4