



40 CRAFT BEERS ON DRAFTS! 35

Downeast

Cider

Flying Monkey, Brewing

Imperial IPA

Left Hand Brewing

Nitro Milk Stout

New Belgium Brewing

Weiherstephaner

Founder Brewing

Lord Hobo Brewing

Mighty Squirrel Brewing

New Belgium Brewing

Mikkeller Brewing

Zero Gravity Brewing

Oxbow Brewing

Mikkeller Brewing

Stoneface Brewing

Weyerbacher Brewing

12oz

Exhibit A Brewing

Zero Gravity Brewing

Ommegang Brewing

Troeg Brewing

Fiddlehead, Brewing

Ipswich Brewing

Untold Brewery
Medusa Brewing
Equilibrium Brewery
Ipswich Brewery
Lawson's Brewery
3 Floyds Brewing
Collective Arts Brewing
Sixpoint Brewing
Sloop Brewing
Burley Oak Brewing
Cambridge Brewing
Woodstock Brewing
Jack's Abby Brewing
Wofflers Cider Brewing

OLD & NEW WORLD
 12

Chimay Trappist,	\$10.00
Duvel, Strong Pale Ale	\$9.00
Artisan Aleworks She's Tert with Tangerguava	\$9.00
Lawson's Slp of Sunshine	\$9.00
Great North TieDyed Pale Ale	\$6.00
Abita Strawberry Lager	\$5.00
Left hand Gettin Tiki with it Nitro	\$8.50
pineapple & coconut cream nitro	
Bells Oberon	\$7.50
ithaca apricot wheat	\$7.00
Abita Purple Haze	\$5.00
3 Floyds Barbarian Haze	\$8.00
Allagash Nowdays	\$7.00

CIDERS/SPECIALTY
 3

Loverboy Lemon Iced Tea	\$6.00
Chai Cider	
Bantam Buzzwig	\$7.00
Rekorderlig Passionfruit Cider	\$7.00
BEACH BEERS 3	
Narragansett	\$4.00
Miller High Life	\$4.00
Corona	\$4.00
GLUTEN FREE 1	
Ghostfish Grapefruit IPA	\$7.00
NON-ALCOHOLIC 2	
Clausthalmer Premium-	\$4.00
Ginger Beer	\$3.00
REDS 6	
Pinot Noir	\$34.00
Malbec	AVAILABLE OPTIONS Bottle: \$30.00 Glass: \$9.00
Merlot	AVAILABLE OPTIONS Bottle: \$35.00 Glass: \$10.00
Cabernet Sauvignon	AVAILABLE OPTIONS Bottle: \$35.00 Glass: \$10.00
Chianti	AVAILABLE OPTIONS Glass: \$9.00 Bottle: \$30.00
Shiraz	AVAILABLE OPTIONS Glass: \$10.00 Bottle: \$31.00
SPARKLING 2	

El Xamfra, Cava Sparkling- Spain	\$9.00
Brut, Rose Sparkling	AVAILABLE OPTIONS
	Bottle: \$30.00
	Glass: \$10.00

ROSE & WHITES 6

Riesling	AVAILABLE OPTIONS
	\$30.00
	Bottle: \$30.00
	Glass: \$9.00
Chardonnay	AVAILABLE OPTIONS
	\$30.00
	Bottle: \$35.00
	Glass: \$10.00
Pinot Grigio	\$9.00
Sauvignon Blanc	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$34.00
Alberno	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$31.00
Rose	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$34.00

HOUSE CRAFT COCKTAILS! 13

Return of the Rabbit	\$15.00
Bombay dry gin, lillet blanc, carrot juice, housemade banana shrub, spray of absinthe, garnished with caramelized dried bananas	
Omiotsuke	\$16.00
Rye Whiskey, sweet vermouth infused with brown sugar, mushrooms, scallions, soy sauce, and angostura bitters, garnished with a pickled mushroom	
From Ireland with Love, Sending a Postcard	\$15.00
Irish Whiskey infused with Chrysanthemum, apricot honey simple, thatcher's prickly pear liqueur, lemon juice, smoked with jameson barrel wood chips	
Milk Punch	\$16.00
Changes often! Based off of classic cocktails - ask your server or bartender!	
Barrel Aged Cocktails	\$15.00
A spirit or cocktail spends time in one of our barrels imparting a unique flavor - ask your server or bartender!	

Insta-Influencer	\$16.00
Four Roses Bourbon, lemon juice, housemade nutmeg simple, egg white, topped with housemade vanilla and orange soda, garnished with a Mango, Orange, and Pineapple Popsicle (we have a limited number each day, try it while you can... and tag us @hopsnscotchbar)	
Always Delicious	\$13.00
Our housemade Sangria - changes often a must try when coming here!	
Taste the Rainbow	\$15.00
Flor de Cana 4yr Rum, Coconut Puree infused with Taro Tea, Small Hands Orgeat, lime juice, garnished with mochi	
Himalayan Goddess	\$15.00
Tequila infused with Lime zest, pineapple & peppercorn shrub, housemade lemongrass simple, pink salt & peppercorn rim and pineapple frond	
Hell in a Handbag	\$15.00
Mezca, Thai Twist Tamarind Cordinal, tangerine juice, housemade brown sugar simple	
Full Strawberry Moon	\$14.00
Wild Moon Cucumber Spirit, Montenegro, lime juice, strawberry egg white, garnished with shaved nutmeg and cucumber ribbon	
Lavender Stroll	\$17.00
(based on a vieux carre) Bank Note 5yr Scotch infused with Lavender, Alessio Bianco Vermouth, Hine Cognac, Benedictine, peychaud's and angostura bitters garnished with a dried lavender	
Highlighter Dust	\$16.00
Tito's Vodka infused with edible glitter, small hands passionfruit, housemade nutmeg simple, lemon juice, topped with cava and garnished with popping boba	

CAMPBELTOWN 6

Springbank 12yr	\$18.00
buttered brown toast, chocolate shortbread	
Springbank 15yr	\$20.00
cream fruit salad, exotic fruits	
Springbank 10yr	\$15.00
hints of smoke, marzipan, cigar boxes, sweet cider	
Springbank 18yr	\$25.00
notes of chili, pine, citrus	
Kilkerrans 8yr	\$14.00
tangy rhubarb, powerful wafts of smoke	
Kilkerrans 12yr	\$16.00
honeycomb, digestive biscuits, lemon meringue	

HIGHLANDS 10

Dalmore 12yr	\$14.00
triple sec, fruitcake, zesty cocoa	

Dalmore 15yr	\$18.00
zesty orange, stem ginger, hint of hickory	
Dalmore 18yr	\$22.00
stewed fruits, old sherry, pepper	
Glenmorangie 10yr	\$14.00
boiled sweet tiramisu, toffee	
Glenmorangie Quinta Rubin 14yr	\$18.00
chocolate mousse, orange oil, almond notes	
Glenmorangie LaSanta	\$16.00
dark chocolate, fresh honey	
Glenmorangie Nectar D'Or	\$16.00
dessert wine, berry fruits	
Glenmorangie 18yr	\$24.00
tinned citrus, lychee, honey	
Oban 14yr	\$16.00
smooth, smoke wafts with notes of seaweed	
Oban Little Bay	\$18.00
flakes of sea salt, pound cake topped with demerara sugar	

ISLANDS 10

Isle Jura 10yr	\$12.00
earthy vanilla pod, chocolate covered raisins	
Gordon & MacPhail's Scapa 10yr	\$14.00
orange peel, butter cream	
Talisker 10yr	\$16.00
peat crackling pepper, pinches of maritime salt	
Talisker 18yr	\$20.00
spicy peppery oak, wood smoke	
Talisker 30yr	\$45.00
smoked meats, soft peat, seaweed	
Talisker Distiller's Edition	\$18.00
bacon smoke, espresso, butterscotch, carnival candy	
Highland Park 12yr	\$14.00
granary toast, green tea with jasmine	
Highland Park Magnus	\$15.00
lemon peel, fudge, caramel	

Highland Park 18yr	\$35.00
black forest, honey, touch of citrus	
Highland Park Fire	\$65.00
wood smoke, fresh orange, fruity	

LOWLANDS 2

Auchentoshen American Oak	\$14.00
citrus peels, peaches, toffee, pennies	
Auchentoshen 12yr	\$18.00
tannins, sweet, barley, vanilla	

SPEYSIDE 27

Aberlour	\$14.00
butter, maple syrup, plump raisins, barrel char	
Balvenie 12yr Double Wood	\$15.00
nuts, balancing peats, sweet, good body	
Balvenie 14yr Carribean Cask	\$16.00
notes of apples, mangoes, sweet vanilla	
Balvenie 17yr Double Wood	\$22.00
warm acacia honey, green apple, honeysuckle	
Balvenie 15yr Sherry Wood	\$20.00
big, old fashioned, slightly bitter, rum-liked, superb	
Balvenie 21yr Portwood	\$32.00
red fruit, white grapes, floral honey	
Cardhu 12yr	\$13.00
bruised pears, smoke whispers	
Craggammore 12yr	\$14.00
honey, stone fruits , chestnuts, berries	
Glenfiddich Fire & Cane	\$16.00
highland peat campfire, sweet baked apples	
Glenfiddich 12yr	\$14.00
sweet, touch of oak, general fruit	
Glenfiddich 15yr Solera	\$17.00
candied fruits, raisins, spices, oak	
Glenfiddich 18yr	\$22.00
dried apricots, cinnamon, toffee, ginger, dry sherry	

Glenfiddich 14yr	\$16.00
Glenlivet 12yr	\$14.00
apple cores, fruity trifle, almonds	
Glenlivet 15yr	\$16.00
apple crumble, long & dry, peppery finish	
Glenlivet 16yr Nadurra	\$18.00
juicy green apples, toasted apple teacake with salted butter	
Glenlivet 18yr	\$22.00
tannic oak, cut herbs, fennel, spearmints	
Glenlivet 21yr	\$28.00
sandalwood, acacia honey	
Linkwood 15yr	\$16.00
apricots, sweet honey, cranberry	
Macallan 12yr	\$14.00
honeyed cinnamon, warm pastries	
Macallan 15yr	\$18.00
quinoa, salted butter, touch of lemon	
Macallan 18yr	\$26.00
figs, dates, peeled oranges	
Macallan Rare Cask	\$55.00
vanilla, chocolate, lemon, orange	
Benromach 10yr	\$14.00
ginger, dry sherry	
Glenlivet Founder's Reserve	\$14.00
milk chocolate, raisins, apple turnover	
Glenrothes 2001	\$14.00
vanilla, caramel, lean & spice driven	
Glenrothes Vintage Reserve	\$12.00
Custard, vanilla, malt, toasted nuts	

ISLAY 16

Ardbeg 10yr	\$14.00
black pepper, toffee, cappuccino, and roasted marshmallow	
Ardbeg Uigeadail	\$18.00
winter spices, honey glaze, smoked meat, chewy treacle	

Ardbeg An Oa	\$16.00
treacle toffee, aniseed, smoky tea leaves, cigar smoke	
Lagavulin 16yr	\$18.00
dry peat smoke, sea salt, touch of oak	
Lagavulin 8yr	\$13.00
dry peat smoke, char, minty dark chocolate	
Lagavulin Distiller's Edition	\$22.00
grassy malt, salty tang, coffee, vanilla and fruit	
Bowmore 12yr	\$15.00
vanilla, perfumed smoke, coastal elements, dark peats	
Bruchladdich Classic Laddie	\$14.00
red apples, white grapes, cinnamon, brown sugar, coastal (bartenders favorite)	
Bruchladdich Islay Barely	\$16.00
almonds, walnuts, tinned peaches, milk chocolate	
Bruchladdich Port Charlotte	\$15.00
toasted almonds, smoky bacon, warming spices, red apple	
Bruchladdich Octomore	\$35.00
leather, toasted wood, praline, coconut, clove	
Laphroaig 10yr	\$15.00
seaweed, black pepper, cardamon, notes of first aid box	
Laphoiag 10yr Cask Strength	\$18.00
cantaloupe, lemon zest, salted butter, oak	
Laphroiag Select	\$15.00
lemon, green apples, mint, peat	
Laphroiag Lore	\$24.00
Vanilla, unripe citrus, rich peat, chili bite	
Laphroaig Quarter Cask	\$16.00

BLENDS 11

Buchanan's 18yr	\$16.00
citrus, nuts, honey, oak	
Chivas Regal	\$12.00
banana chips, allspice, ground walnuts, caramel	
Compass Box Great Kings Street	\$12.00
rich, sweet, christmas spices, lemon, apple crumble	

Johnnie Walker Double Black	\$14.00
creamy, peat smoke, salted butter, cereal grains	
Johnnie Walker Black	\$12.00
wood smoke, dry spice, creamy toffee, herbal	
Johnnie Walker Gold	\$20.00
honeyed sweetness, floral, spiced sweet vanilla	
Johnnie Walker Blue	\$40.00
toffee, wistful smoke, chocolate, grass, dried fruit	
Monkey Shoulder	\$10.00
balrey cloves, butterscotch, dried apricot (designed for cocktails)	
Johnny Walker 18	\$25.00
citrus, fragrant almonds, vanilla, tangerines	
Banknote 5yr	\$10.00
it's in our well for a reason	
Buchanan's 12yr	\$14.00
vanilla, plenty of orchard fruits, caramel	

ISLE OF MISFITS 7

Bastille Blended FR	\$16.00
Apple, pea, french oak barrels	
Bully Boy American Straight	\$10.00
figs, bittersweet amaro	
Hudson River Valley Single Malt	\$20.00
puffed grain cereal, some heat	
Jack Daniel's Tennessee Whiskey	\$10.00
corn profile, strong banana, tropical notes	
Jack Daniel's Honey	\$10.00
it's in the name	
McCarthy's Oregon Single Malt	\$12.00
wood chips, buttered popcorn honey	
Michter's American	\$11.00
deep butterscotch, vanilla, ripened fruit	

IRISH 23

Bushmills Original	\$10.00
tangy elderflower, coastal, minerals	

Glendalough Double Barrel	\$10.00
salty melted butter, blackberries, marmalade	
Glendalough 7yr	\$12.00
rich, dark chocolate, wave of black pepper	
Glendalough 13yr	\$16.00
pecan, almond, chocolate coated brazil nuts	
Jameson	\$10.00
the original; orchard fruits, vanilla cream	
jameson Black Barrel	\$10.00
unctuous creaminess, dates, walnuts, coconut	
Jameson Caskmates IPA	\$10.00
hops, caramelized dates	
Jameson Caskmates Stout	\$10.00
touch of bitterness, vanilla	
Powers Gold Label	\$9.00
honey, frosted flakes, honeysuckle	
Prizefight	\$9.00
heather, lavender, melon	
Redbreast 12yr	\$14.00
hints of marzipan, sherry	
Redbreast Lustau	\$18.00
Milk chocolate, honey poached plums	
Redbreast 21yr	\$36.00
passionfruit, worth the splurge	
Sexton Single Malt	\$8.00
honeycomb, lemon zest, prunes	
Teeling Small Batch	\$11.00
rose petal, jelly, lemon curds	
Tullamore D.E.W	\$10.00
granary toast with butter and honey	
Tulamore D.E.W 12yr	\$14.00
honey, creamy fruits in yogurt	
West Cork Bourbon	\$11.00
West Cork 8 yr	\$13.00
West Cork Peat Charred	\$15.00

Kilbeggan Rye	\$10.00
Tyrconnell Single Malt	\$15.00
Tyrconnel Single Malt 10 yr	\$18.00

BOURBON 33

Angel's Envy Bourbon	\$14.00
port finish, creamy, vanilla, sweet and ripe fruit	
Baker's 7yr	\$13.00
roasted nuts, candied fruits, vanilla	
Basil Hayden's	\$14.00
spicy, light-bodied, gentle bite	
Booker's	\$15.00
prepare yourself; vanilla & cardamom	
Blanton's	\$16.00
sweet with notes of citrus & oak	
Buffalo Trace Bourbon	\$14.00
brown sugar, spice, oak & toffee	
Bulleit Bourbon	\$12.00
clean flavor, mellow, hints of vanilla & honey	
Bulleit Bourbon 10yr	\$14.00
lots of dried fruits (apricots)	
Eagle Rare 10yr	\$14.00
honey, buttered bread, oily walnut, touch of red fruit	
Elijah Craig	\$13.00
plenty of heat, oak forward	
Colonel E.H. Taylor	\$14.00
corn sweetness, slight spiciness of rye & cinnamon	
Four Roses Small Batch	\$12.00
manuka honey, winter spices	
Four Roses Single Barrel	\$15.00
tart stone fruits, cocoa, vanilla	
Four Roses Yellow Bourbon	\$10.00
balanced rich, honey cinnamon, lemon & oak	
Garrison Brothers Bourbon	\$14.00
nicely balanced, sweet notes, cloves underneath	

Hudson River Valley Baby Bourbon	\$18.00
candied ginger with thick caramel on top	
Jefferson's	\$13.00
soft warming, toffee, berry fruits, orange zests	
Jefferson's Reserve	\$17.00
Very summery, pleasant sweetness, hints of cigar leaf	
Jefferson's Ocean	\$21.00
caramel flavors, brny, savory taste, reminiscent of Isaly	
Maker's Mark	\$11.00
rich, full, butterscotch & vanilla	
Michter's Bourbon	\$11.00
very- tea like, hops, dark caramel	
Noah's Mill	\$13.00
cinnamon, mint, allspice, barrel flavor	
Knob Creek Bourbon	\$12.00
peppy, full, spices, dark chocolate	
Russell's Reserve 10yr	\$12.00
toffee, vanilla, essence of pumpkin pie	
Wild Turkey 81	\$9.00
sweet vanilla, pear, and hints of spice	
Willett Pot Still Reserve	\$14.00
vanilla, lemon cake	
Woodford Reserve	\$14.00
espresso beans, cereal sweetness, grounded ginger	
Woodford Reserve Double Oak	\$19.00
honey apple, bartender's Favorite	
High West American Prairie	\$13.00
sweet vanilla, cherry, honey	
Old Forester 86 Proof	\$11.00
sweet caramel, maple syrup, hints of pine	
Old Forester 100 Proof	\$15.00
fresh leather, carried away corn & Vanilla	
Old Forester 1920	\$16.00
graham cracker, green peppercorn & coriander spice	
Rowan's Creek	\$13.00
citrus upfront, creme caramel, vanilla, fudge	

RYE 11

Bulleit Rye	\$12.00
peaches, cherries, orange zest	
George Dickel Small Batch	\$12.00
tropical fruit, oak & char	
High West DBL Rye	\$13.00
juniper, cinnamon, mint	
High West Rendezvous	\$14.00
turmeric, black pepper	
Hudson River Valley Manhattan Rye	\$20.00
cedar, peppercorn, vanilla pod, earthiness	
High West Campfire	\$14.00
sultanas, toffee, lingering peat smoke	
High West Midwinter's Night Dram	\$17.00
hints of chocolate, fresh whip cream, dash, white pepper	
Old Overholt	\$10.00
vanilla, summer fruits	
Rittenhouse	\$14.00
fruity, chocolate, oranges, cassia bark, nutmeg, oak	
Sazerac	\$14.00
spicy, seville orange, marmalade	
Whistlepig 10yr	\$16.00
vanilla, cola, caramel, lingering shortbread	

JAPANESE WHISKEY 5

Hibiki Harmony	\$18.00
citrus peels, white grape, black pepper	
Nikka Coffey Grain	\$15.00
Crunchy biscuits, melon	
Nikka Coffey Malt	\$15.00
nutmeg, vanilla, oatmeal	
Nikka Pure Malt	\$15.00
espresso beans, sherried fruits	
Suntory Toki	\$10.00
pink grapefruit, toasted almonds,ginger	

SALADS 2

Caesar	\$11.00
romaine, parm, croutons	
Beet Salad	\$11.00
goat cheese, red onions, candied walnuts	

EGG DISHES 5

egg benedict	\$13.00
english muffin, canadian bacon, poached eggs, hollandaise, hash brown, side salad	
salmon benedict	\$15.00
english muffin, smoked salmon, poached eggs, hollandaise, capers, hash brown, side salad	
veggie omelet	\$13.00
shrooms, red onions, spinach, cheddar (add smoked salmon or turkey sausage +\$2)	
meat lovers omelet	\$15.00
bacon, ham, sausage, cheddar	
kimchi crab cake benedict	\$20.00
english muffin, kimchi crab cake, poached eggs, hollandaise, hash brown, side salad	

WE LOVE GLUTEN 6

Belgian Waffles	\$12.00
blueberry compote, lemon creme fraiche	
Chicken & Waffles	\$14.00
fried buttermilk chicken, belgian waffle (+sausage gravy +\$4)	
caramel cheesecake french toast	\$13.00
cinnamon crumble	
pancake trio	\$13.00
blueberry butter, chocolate hazelnut, cheesecake	
sweet chili chicken & waffles	\$14.00
fried buttermilk chicken, belgian waffles (+sausage gravy \$4)	
tres leches french toast	\$12.00
challah, dulce de leche	

SIDES OPTIONS 9

Bacon	\$4.00
Tater Tots	\$6.00
Two Eggs Any Style	\$4.00

Turkey Sausage or pork links	\$5.00
biscuit	\$3.00
hash brown	\$5.00
truffle fries	\$7.00
sausage gravy	\$7.00
chorizo hash	\$5.00

SMALL PLATES 7

bulgogi beef empanadas	\$11.00
kimchi, gochujang mayo	
honey wings	\$12.00
cilantro, lime, house ranch	
chicken bites	\$11.00
garlic aioli ---house favorite	
fried brussels	\$12.00
truffle oil, bacon, parm	
potatoes burrata	\$10.00
chipotle red sauce, burrata cheese	
shishito peppers	\$11.00
sesame soy (spice level of peppers varies, generally mild)	
yucca fries	\$11.00
garlic aioli	

PLATES 5

hungry hops	\$16.00
two eggs -any style, hash brown, bacon, sausage link, chorizo hash, half waffle	
hops burger	AVAILABLE OPTIONS
cheddar, special sauce, fries	
	\$14.00
	bacon: \$2.00
	fried egg: \$2.00
breakfast tacos	\$12.00
avocado aioli, chorizo hash, pico, scrambled eggs	
breakfast sandwich	\$13.00
turkey sausage, fig jam, fried egg, cheddar, hash brown	

biscuits & gravy	\$14.00
homemade biscuits, sausage gravy, fried eggs	

BRUNCH LIBATIONS 9

Classic Bloody Mary	\$12.00
Tito's Vodka, house made mud mix: tomato, tabasco, rotating spices	
Bacon Bloody Mary	\$12.00
house infused Bacon Vodka, house made mix: tomato, tabasco, rotating spices	
The Spice is Right	\$12.00
flaming hot cheeto tequila, house made mud mix: tomato, tabasco, rotating spices	
house sangria	\$11.00
always delicious	
not your average starbucks	\$13.00
van gogh double espresso, bailey's milk, kahlua mocha, cold brew & whip cream!	
tall, dark, and handsome	\$12.00
old overholt rye whiskey, sweet vermouth, campari & cold brew concentrate	
beacon bellini	\$11.00
ask your server for seasonal puree options	
mimosa	\$10.00
orange, grapefruit, or pineapple	
bucket of bubbles	\$34.00
bottle of our house champagne with juice or puree options!	

LARGE PLATES 6

Mac & Cheese	AVAILABLE OPTIONS
house cheese sauce, breadcrumbs	\$16.00
	Get Creative! Add buffalo chicken, grilled chicken or steak: \$7.00
	Add fried broccoli: \$5.00
hops' burger	AVAILABLE OPTIONS
special sauce, fries; cheddar or swiss	\$15.00
	bacon or fried egg: \$2.00
	truffle fries: \$3.00
	salad: \$3.00
falafel mezze	\$15.00
tzatziki, pita, hummus	
vietnamese shortrib pasta	\$25.00
pappardelle, broccolini parm	

Red Curry Seafood Pasta	\$28.00
linguine	
NY Steak	\$42.00
truffle & parm fingerling potatoes and a side salad	

DESSERTS 3

lava cake	\$10.00
chocolate lava cake, strawberry creme anglais	
churro	\$12.00
crushed toffee, vanilla ice cream	
Ice Cream	\$8.00
vanilla, milk tea, and thai tea	