



DINNER TIME!

ALL DRAFT PITCHERS
\$25

HOUSE WINE BOTTLES
\$25

WHAT'S HAPPENING @ HP

MONDAY - KING TRIVIA

TUESDAY - BINGO!

THURSDAY - KARAOKE

SATURDAY & SUNDAY -
BOTTOMLESS MIMOSA BRUNCH

STARTERS & SHAREABLES

AVOCADO FRIES 13
wedges of avocado in a crispy panko crust, served with cilantro-lime aioli

CHIPS & GUAC 9
house-made tortilla chips, fresh guacamole, salsa roja

THE PRETZEL 11
the best soft pretzel you'll ever eat. served with our signature OMG cheese sauce and whole grain mustard

ASIAN BRUSSELS SPROUTS 11
crispy brussels tossed in our asian caramel sauce and lime juice

CHICKEN FRIES 13
panko crusted strips of chicken served with bbq sauce or house-made ranch

DILL PICKLE DIP 10
our chef's grandmother's famous dill pickle dip served with house-made potato chips

OMG DIP 11
our signature spicy cheesy dip topped with celery and blue cheese crumbles and served with our house-made potato chips

F YEAH FRIES 13
All of the goodness of our OMG dip served over french fries and topped with bacon. F yeah!

SPICY BLUEBERRY WINGS 14
served with carrots & celery your choice of house-made ranch or blue cheese dressing

LEMON PEPPER WINGS 14
served with carrots & celery your choice of house-made ranch or blue cheese dressing

BUFFALO WINGS 13
medium or hot. served with carrot & celery and your choice of house-made ranch or blue cheese dressing

FOUR CHEESE MAC 13
cheddar, mozzarella, muenster, pecorino, panko crust

TRUFFLE MAC & CHEESE 15
truffled mushrooms, smoked gouda, truffle oil, panko crust

ANGUS BEEF SLIDERS 13
served on kings hawaiian rolls topped with cheddar, jack, sriracha aioli, pickled onions

ASIAN STEAK LETTUCE CUPS 13
asian caramel glazed angus steak, pickled carrots, bacon coleslaw, and fresh cilantro

HAWAIIAN ROLLS & BUTTER 4

SOUP & SALADS

CHICKEN TORTILLA SOUP 8
topped with avocado, tortilla strips, cotija cheese, crema

SUMMER SALAD 14
Mixed baby greens, feta, strawberries, dried cranberries, roasted walnuts & almonds, sweet dijon vinaigrette

HP CHICKEN CAESAR 17
Grilled chicken breast, red leaf lettuce, watermelon radish, cherry peppers, shaved parmesan, garlic herb croutons, scratch caesar dressing

KALE AVOCADO SALAD 16
kale, goat cheese, avocado, chickpeas, dried cranberries, fresh basil, red onion, almonds, maple balsamic vinaigrette

BRUSSELS SPROUTS COBB 16
crispy brussels sprouts, chopped egg, cherry tomatoes, applewood bacon, crumbled blue cheese, balsamic reduction

add to any salad

avocado	3
grilled chicken	5
grilled steak	8
beer battered shrimp	9
pan seared shrimp	9
grilled market fish	12

VEGGIES

fries 6

house-made potato chips 6

sweet potato tots 8

mixed greens salad 5

vegan charred green beans 8

vegan red quinoa avocado salad 8

basil mint caprese 8

mashed potatoes 8

THE MAIN COURSE

STEAK FRITES 24
certified angus flat iron steak, french fries, bourbon demi-glace

BLACKENED MARKET FISH 22
sustainable market fish, over red quinoa & basmati rice salad, topped with avocado, tomato, lemon, and capers

SUMMER ROASTED CHICKEN 19
roasted quarter chicken with a caprese of heirloom tomatoes, fresh mozzarella, basil, mint, olive oil & balsamic vinegar

CHICKEN PENNE a la VODKA 18
chipotle chicken served over penne pasta with our chef's special spicy vodka sauce

BOOTSY'S FRIED CHICKEN 24
mary's free range organic chicken with our **gluten free** breading, served with mashed potatoes and garlicky green beans

ZUCCHINI PESTO "PASTA" 17
vegan zucchini noodles, arugula, chao cheese, sun-dried tomatoes, fresh vegan pesto sauce

HANDHELDS

HYPERION BURGER 18
cheddar, jack, romaine, tomato, applewood bacon, caramelized onion, braised mushrooms, burger sauce

C.W.A (chicken with attitude) 17
fried chicken breast, crispy onions, bacon coleslaw, roasted jalapeños, dill pickles, bbq blue cheese dressing

CARMELA'S PESTO CHICKEN 17
pesto marinated grilled chicken breast, fresh mozzarella, arugula, sun-dried tomatoes, pesto aioli, on grilled ciabatta

THE CHEESEBURGER 16
cheddar, jack, romaine, tomato, sriracha aioli

TACOS served with chips & salsa

CRISPY SHRIMP 16
beer battered shrimp, chipotle crema, lime, pico de gallo slaw, salsa roja, on soft corn tortillas.

served with **fries or mixed greens. sub sweet tots +2**
substitute **gluten free** bread +1

PATTY MAC MELT 17
topped with 4 cheese mac, grilled onions & spicy russian on grilled sourdough

RED, WHITE & BLEU BURGER 17
red onion marmalade, horseradish aioli, bleu cheese crumbles, butter lettuce, applewood bacon

SILVERLAKE BURGER 17
vegan Hungry Planet burger, chao cheese, avocado, butter lettuce, tomato, red onion, vegan sriracha aioli on a Montana wheat sesame seed bun

VEGAN SLOPPY JOE 16
Beyond burger & mushroom sloppy joe, coleslaw, and fries on a Montana wheat

GRILLED SEA BASS TACOS 16
marinated grilled sea bass, pico de gallo slaw, avocado cilantro sauce, salsa roja, on soft corn tortillas.

All our beef is certified humane and is antibiotic & hormones free. Our chicken and turkey are cage free, natural, and California raised. Our seafood is wild caught. Ask your server about **gluten free** options not highlighted below. 20% gratuity will be added for parties of 6 or more regardless of separate checks.

COCKTAILS \$14

THE LOWRIDER

pueblo viejo tequila, aperol, lime, grapefruit, agave nectar

EAST LOS

bulldog gin, st. elder, lime, simple syrup, mint, cucumber

POWER TO THE PEOPLE

powers irish whiskey, ginger syrup, lemon, walnut bitters

ROSEMARY'S BABY

rosemary infused plymouth gin, averno amaro, lemon, simple syrup, torched rosemary

EL JEFE

vida mezcal, ancho reyes, sugar cube, muddled orange slice and cherry, angostura bitters

BETTY DRAPER

skyy vodka, lillet rose, house made grenadine, lemon, blackberries, champagne float

HYPERION OLD FASHIONED

longbranch wild turkey bourbon, sugar cube, peychaud's bitters, orange peel, luxardo cherry

RYE'D OR DIE

wild turkey rye, campari, luxardo, lemon, peychuad's bitters, laphroaig

BEER

ON TAP	ABV	PINT	BOTTLE/CAN	ABV	PRICE
Allagash White	5.1	8	El Sully Mexican Lager	4.8	8
Bell's Two Hearted IPA	7.0	7	Hell or High Watermelon	4.9	8
Trumer Pilsner	4.9	7	Anthem Apple Cider	5.5	8
Golden Road Mango Cart	4.0	7	Anthem Pear Cider	5.5	8
Guinness Stout	4.2	7	Bitburger Drive N/A	0.0	6
Three Weavers Expatriot IPA	6.9	8	Einstock Icelandic Porter	6.0	8
BOTTLE/CAN	ABV	PRICE	June Shine Kombucha * Gluten Free	6.0	8
Bud Light	4.2	5	Stone Delicious IPA * Gluten Free	7.7	8
Miller Lite	4.2	5	Left Hand Nitro Milk Stout	6.0	7
Olympia	4.8	5	Ballast Point Grapefruit Sculpin IPA	7.0	7
Pabst Blue Ribbon	4.7	5	Monk's Flemish Sour Ale	5.5	9
Tecate	3.9	4	Shiner Bock	4.4	7
Stella	5.0	6	3 Weavers Radler	4.0	8
Corona	4.5	6			

WINE

ROSÉ

House Rosé

GLASS BOTTLE

8 25

Cotes Des Roses *France*

14 52

SPARKLING

House Sparkling

GLASS BOTTLE

8 25

Cavicchioli Prosecco *Italy*

10 36

Col De Salici Sparkling Rose *Italy*

12 44

WHITE

House White - Pinot Grigio

GLASS BOTTLE

8 25

Bee's Box Chardonnay *Central Coast, CA*

12 44

Ferrari Carano Fume Blanc (Sauv Blanc) *Sonoma*

10 36

Upshot Blend *Sonoma*

12 44

RED

House Red- Cabernet Sauvignon

GLASS BOTTLE

8 25

Bee's Box Pinot Noir *Central Coast, CA*

12 44

Mercer Merlot *Washington*

12 44

Graffigna Malbec *Argentina*

12 44

Silver Totem Cabernet Sauvignon *Columbia Valley*

14 52