hopdoddy

BURGERS WORTH STANDING IN LINE FOR

Everyday we work directly with farmers and ranchers around the country to source the best ingredients available. Everyday, we butcher and grind the meat that goes into our burgers. Everyday, from the moment our doors open, the smell of one fresh baked **bun** after another comes out of our bakery. Because that's what it takes to bring you the best burgers from bun to bun. Everyday.

CRAFTED ΒU RIG

the **CLASSIC**

\$**7**25

\$850

Angus Beef,* Sassy Sauce, Lettuce, Tomato, Onion // 660 cal

- + Tillamook Cheddar Cheese//90 cal 75¢
- + Applewood Smoked Bacon & Cheese // 160 cal \$150

GOODNIGHT/GOOD CAUSE

Angus Beef,* Tillamook Cheddar, Caramelized Onions, Jalapeños, Caffeinated BBQ, Sassy Sauce, Lettuce, Tomato//790 cal A portion of the proceeds are donated to charitable organizations doing amazing things in the Austin area.

BREW BURGER

Our Brew Burger features an ingredient prepared with a local craft beer. This flavorful culinary mash-up rotates along with our brewery of the month.

MAGIC SHROOM

Angus Beef,* Goat Cheese, Field Mushrooms, Mayo, Basil Pesto, Lettuce, Tomato, Onion//890 cal

LLANO POBLANO

\$8⁷⁵

\$850

\$10²⁵

\$12⁵⁰

\$8

Angus Beef,* Applewood Smoked Bacon, Tillamook Pepper Jack, Seared Poblanos, Chipotle Aioli, Lettuce, Tomato, Onion//830 cal

el DIABLO

Angus Beef,* Tillamook Pepper Jack, Habaneros, Serranos, Caramelized Onions, Salsa Roja, Chipotle Aioli, Lettuce, Tomato//780 cal

BUFFALO BILL

Bison,* Applewood Smoked Bacon, Blue Whip, Buffalo Sauce, Sassy Sauce, Lettuce, Tomato, Onion//690 cal

PRIMETIME

American Grass-Fed Kobe Beef,* Brie, Arugula, Caramelized Onions, Truffle Aioli, HD1 Steak Sauce, Tomato//1000 cal

BREAKFAST BURGER

Sausage, Ham, & Beef Grind,* Egg Patty,* Applewood Smoked Bacon, American Cheese, Potato Hay, Herb Mayo//1100 cal + Truffle It //70 cal \$150

+ Spice It //240 cal \$1

THUNDERBIRD

\$10²⁵

\$875

Chicken, Applewood Smoked Bacon, Tillamook Pepper Jack, Poblanos, Avocado, Pico de Gallo, Chipotle Aioli, Lettuce//760 cal

CONTINENTAL CLUB

Turkey, Sundried Tomato, & Basil Pesto Grind, Applewood Smoked Bacon, Provolone, Arugula, Mayo, Basil Pesto, Tomato, Onion, on Whole Wheat // 860 cal

KENNEBEC FRIES small 310 cal // \$275 large 630 cal//\$550

SWEET POTATO FRIES large 1050 cal//\$6⁵⁰ small 640 cal//\$375

SIDE SALAD

House Lettuce Mix, Tomato, Carrot, Yellow Goddess Dressing 100 cal // \$4²⁵

SHAREABL \$**7**²⁵

PARMESAN TRUFFLE FRIES Truffle Oil, Parmesan, Chives, Truffle Aioli//1560 cal

GREEN CHILE QUESO FRIES Kennebec Fries//1100 cal

CHILI CHEESE FRIES Chili, Queso, Onions, Jalapeños, Sour Cream//1070 cal

HOT HONEY & SAGE FRIES

Sweet Potato Fries//940 cal

BUFFALO FRIES

Buffalo Sauce, Blue Cheese Crumbles, Chives, Ranch//860 cal

SALADS

Add Angus Beef* 360 cal/\$4²⁵, Bison* 260 cal/\$5²⁵, American Grass-Fed Kobe Beef* 410 cal/\$525, Chicken 200 cal/\$375, Turkey 280 cal/\$4²⁵, Tuna* 210 cal/\$5²⁵, Impossible Patty 290 cal/\$5²⁵, Black Bean & Corn Patty 210 cal/\$375

HAIL CAESAR

\$750

House Lettuce Mix, Radicchio, Shaved Parmesan, Spicy-Fried Chickpeas, Tomato, Carrot, Potato Hay, Caesar Dressing// 390 cal

FARMER'S MARKET

\$10

House Lettuce Mix, Seasonal Vegetables, Fruits, Grains, Beans, Nuts, & Cheese, House Dressing

SHAKES

All hopdoddy ice cream milkshakes are spun using our vanilla custard recipe.

SMALL/^{\$}4⁹⁵ REGULAR/^{\$}6 **BOOZE IT UP** + \$3

OREO COOKIES N' CREAM 760 cal/940 cal Oreo Cookie Crumble + KAHLUA // 93 cal

NUTELLA CHOCOLATE PRETZEL 960 cal/1160 cal Pretzels, Nutella

\$**8**75

\$**8**95

AHI TUNA Sushi-Grade Tuna,* Sunflower Sprouts, Nori Chips, Teriyaki, Honey Wasabi, Mayo, Pickled Ginger, Lettuce, Tomato, Onion//650 cal

THE IMPOSSIBLE

\$12²⁵

\$12⁷⁵

Impossible Meat Made Entirely of Plants,

Tillamook Cheddar, Sassy Sauce, Lettuce, Tomato, Onion//600 cal

+ Make it Vegan //290 cal \$1

Follow Your Heart Smoked Gouda & Vegenaise

la BANDITA

\$825

Black Bean & Corn Patty, Avocado, Goat Cheese, Arugula, Cilantro Pesto, Chipotle Aioli, Tomato, Onion, on Whole Wheat // 840 cal

+ Make it Vegan //70 cal \$1 Follow Your Heart Smoked Gouda & Vegenaise + MOUNT GAY ECLIPSE RUM // 65 cal

S'MORES 930 cal/1160 cal Graham Crumble, Chocolate, Toasted Marshmallow + MOUNT GAY ECLIPSE RUM // 65 cal

STRAWBERRY SHORTBREAD 1010 cal/1270 cal Strawberry, Vanilla Buttercream, Shortbread Crumble + TITO'S HANDMADE VODKA // 65 cal

BANANAS FOSTER 720 cal/890 cal Cinnamon Banana, Salted Caramel, Brown Butter + SAILOR JERRY SPICED RUM // 75 cal

VANILLA BIRTHDAY CAKE 820 cal/1030 cal Funfetti Batter, Rainbow Sprinkles + DEEP EDDY VODKA // 60 cal

MALTED ROOT BEER 760 cal/940 cal Old Fashioned Root Beer, Malt, Chopped Whoppers + OLD FORESTER BOURBON // 70 cal

Please inform us if anyone in your party has a food allergy. 2,000 calories a day is used for general nutrition advice, but calorie needs may vary. Additional nutrition information available upon request. †Gluten-friendly products are prepared using no gluten-containing ingredients in our non-gluten-free kitchen. May contain traces of gluten. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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SIPS

little larry

Mini-Classic Frozen Margarita Topped with Grand Marnier // 140 cal

the skinny dip

DOBLE FINA MARGARITA

70z Coronita Dunked into a Goblet of Frozen Margarita, Black Lava Salt Rim//420 cal

CLASSIC FROZEN Gold Tequila, Fresh Citrus Juices, Triple Sec, Black Lava Salt Rim, Served Icy & Delicious//300 cal

BEER

BEER	CAL	IBU	ABV	PRICE
Austin Beerworks PEARLSNAP German Pilsner	272	27	5.2%	\$7
St. Arnold's LAWNMOWER Kölsch	198	55	4.9%	\$7
Real Ale FIREMAN'S #4 Blonde Ale	192	23	5.4%	\$7
Live Oak HEFEWEIZEN	208	10	5.2%	\$7
Revolver BLOOD & HONEY Blood Oral	nge Wit 272	30	7%	\$8
Thirsty Planet THIRSTY GOAT Amber	272	30	6.5%	\$7
Hi Sign THE ASTRONAUT Double IP/	4 273	52	9.5%	\$8
512 PECAN PORTER	266	30	6.8%	\$7
BOTTLED & C	ANNED B	EER		

BEER	CAL	IBU	ABV	PRICE
Spoetzl Brewing SHINER BOCK	142	13	4.4%	\$4
Pabst Brewing Co. LONE STAR American Lager	136	10	4.7%	\$4
Cervecería Modelo CORONITA Pale Lager	81	19	4.6%	\$3
Cuauhtemoc Moctezuma DOS EQUIS Mexican Lager	131	10	4.2%	\$5
Austin Eastciders ORIGINAL Dry Cider	143		5%	\$6
Austin Eastciders BLOOD ORANGE Cider	160		5%	\$6

Proudly serving locally crafted beers. Ask your Server about our rotating seasonal taps.

WINE

Riondo Prosecco 235 cal \$7 187 mL split Bonterra Sauvignon Blanc Mendocino (organically grown grapes) 158 cal \$6 Château Ste. Michelle 'Mimi' Chardonnay 180 cal \$7 Torres 'De Casta' Rosé 180 cal \$6 Drumheller Cabernet Sauvignon 192 cal \$7

BEVERAGES

100% Blue Agave Silver Tequil Lime, Agave, Black Lava

Salt Rim//260 cal

+ Elevate with Altos Plata Tequila,

GREEN RICKEY

Tito's Handmade Vodka, Basil, Cucumber, Arugula, \$850

\$8

\$750

Lime, Soda, Black Pepper, Cardamom//200 cal

SPARKLING PAMPLEJOUSSE \$650

Deep Eddy Ruby Red Grapefruit, Torres 'De Casta' Rosé, Rhubarb//130 cal

STORMY LIBRE

Plantation Dark Rum, Cola, Lime, Ginger//240 cal

PINEAPPLE DAIQUIRI

Plantation 3 Stars White Rum, Lime, Monin Chipotle Pineapple, Angostura//200 cal

- + Ancho Reyes Verde Poblano Liqueur 45 cal/\$1
- + Ancho Reyes Ancho Chile Liqueur 45 cal/\$1

MIGHTY MULE

\$950

ICED TEA fresh-brewed O cal

New Amsterdam Vodka, Ginger, Lime//100 cal

ROOT BEER OLD FASHIONED

\$8

Jameson, Old Forester, Wild Turkey, Monin Root Beer, Orange Oil, Angostura//170 cal

3 WHISKEY L.I.T \$950

Jameson, Old Forester, Wild Turkey, Camarena Reposado, Pierre Ferrand Dry Curaçao, Cola, Lime//190 cal

GINGER LEMONADE fresh-squeezed 165 cal	\$ 3 ²⁵				
BOTTLED WATER or TOPO CHICO O cal	\$3				
MEXICAN COLA 236 cal	\$3				
FOUNTAIN SODAS 0-140 cal (per 12 oz serving)	^{\$} 2 ⁷⁵				
ASK ABOUT OUR LOCAL SELECTION OF BEVERAGES					

\$5 HAPPY HOUR MONDAY - FRIDAY 3:00 - 6:30

BREW BURGER, BREWER OF THE MONTH DRAFTS, ALL WINE, SIGNATURE SIPS, & SHAREABLES

1400 South Congress Ave, Ste. A190 Austin, TX 78704 | 512.243.7505 | soco@hopdoddy.com | 091018