

DAILY BREAKFAST

WEEKDAYS AVAILABLE UNTIL 12 NOON

SATURDAY & SUNDAY AVAILABLE UNTIL 2PM

STEAK & EGGS

Thin cut 6 oz minute strip steak cooked to order with two eggs cooked your way with choice of side & toast

\$15.95

LOVER'S SANDWICH

Sliced turkey, sliced ham, bacon, fried eggs & cheddar cheese with sliced tomato on grilled sourdough bread with choice of side

\$13.95

HUEVOS RANCHEROS

Two fried eggs, cheese, & ranchero sauce on top of corn tortillas served with refried beans ****no side or toast included****

\$11.95

BREAKFAST PLATE

Two eggs cooked your way with choice of side, choice of bacon, sausage, or ham, & choice of toast

\$10.95

CHEF'S OMELETTE

Create your own omelette with a blend of cheddar & mozzarella cheeses and choice of three of the following items:

Bacon, sausage, ham, chorizo, mushrooms, onions, tomatoes, peppers, jalapeños, or avocado. Choice of side & toast

****Additional items are \$.75 each****

\$13.95

Toast options:

Sourdough, White, Wheat, Rye, English muffin, or upgrade to a Bagel for \$2

Extra side of bacon, sausage, or ham for \$5

Sub Egg Whites to any breakfast for \$2

HOT BEVERAGES

Choices include dark roast coffee, decaf coffee, hot tea, hot water, or hot chocolate topped with whipped cream

\$3.95

BLOODY MARY

House Vodka & Cutwater Spicy Bloody Mary Mix garnished with celery & a spicy pepper stuffed olive

\$10

JALAPEÑO BLOODY MARY

Ketel One, Fresh Jalapeños, & Cutwater Spicy Bloody Mary Mix garnished with a strip of bacon

\$13

NON BLOODY MARY

Seedlip Spice 92 & Cutwater Spicy Bloody Mary Mix, garnished with celery & pimento stuffed olive **(Non-Alcoholic)**

\$9

FRENCH TOAST

Cinnamon swirl brioche dipped in a Grand Marnier batter, lightly dusted with powdered sugar & garnished with strawberries, served with choice of bacon, sausage, or ham

\$13.95

AVOCADO TOAST

Grilled sourdough topped with fresh sliced avocado & two eggs your way with a side of pico de gallo served with choice of side

\$11.95

BELGIAN WAFFLE

Belgian waffle topped with bananas, strawberries, blueberries, & whipped cream. two eggs your way & choice of bacon, sausage, or ham

\$12.95

****Add chocolate chips or Nutella for \$1****

BUTTERMILK PANCAKES

Two house made fluffy pancakes with syrup & butter, two eggs your way & choice of bacon, sausage, or ham

\$12.95

****Make it a full stack for \$3 more****

****Add blueberries, chocolate chips, or Nutella for \$1 more****

Breakfast side options:

Hash browns, sliced tomatoes, tater tots, fresh fruit, or house/Caesar salad.

Upgrade your breakfast side to French fries, sweet potato fries,

coleslaw, or onion rings for \$2

Add any extra breakfast side for \$5

Extra Egg to any breakfast \$2 each

COLD BEVERAGES

Choices include milk, chocolate milk, orange juice, cranberry juice, apple juice, iced tea, lemonade or Pepsi soda products

\$3.95

Soda options:

Pepsi, Diet Pepsi, Mt. Dew, Sierra Mist, Dr. Pepper, or Mug Root Beer

MIMOSAS FOR TWO

Choose from one of our brut sparkling wines served with a choice of juices: orange, cranberry, grapefruit, or pineapple

STANFORD, SPARKLING

Bottle: \$26

CHANDON, SPARKLING

Bottle: \$44

LA MARCA, PROSECCO

Bottle: \$40

VUEVE CLICQUOT, CHAMPAGNE

Bottle: \$97

**** An automatic 20% gratuity will be added to parties of 5 people or more ****

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may

increase your risk of foodborne illness

Summer 2023

FAMOUS HILLTOP GARLIC BREAD

Chef's specialty garlic bread—a local favorite & can only be found at The Hilltop!

Half Order (4): \$8.95

Full Order (8): \$11.95

Whole Loaf (16): \$16.95

APPETIZERS

AVAILABLE 11AM TO CLOSE

MOZZARELLA STICKS

\$9.95

Six piece breaded mozzarella cheese fried & served with marinara sauce

DEBELL CRAB CAKES

\$13.95

Two crab cakes on spring mixed greens with chipotle aioli

QUESADILLA

\$9.95

Rolled flour tortilla with a blend of cheddar & mozzarella shredded cheese served with pico de gallo, sour cream, & guacamole.
Add grilled chicken, crispy chicken, shrimp, or vegetables for \$3

LOADED FRIES

\$10.95

A plate full of our skinny fries topped with chopped bacon, chopped green onions, melted mozzarella & cheddar cheese blend served with ranch

Upgrade with tater tots for \$1

STREET TACOS

\$11.95

Three corn tortillas tacos with shredded lettuce, pico de gallo, & fresh cilantro crème, with choice of carne asada, pulled pork, or chicken

All tacos will be one meat choice, No mixing

SEAFOOD TACOS

\$14.95

Three flour tortillas tacos with Spanish rice, refried beans shredded cabbage, pico de gallo, & fresh cilantro crème, choice of Cajun shrimp or sole fish

All tacos will be one seafood choice, No mixing

DRAFT BEER

Available in 16oz Pints or Pitchers

COORS LIGHT

MODELO

FIRESTONE 805

ELYSIAN SPACE DUST IPA

STELLA ARTOIS

BLUE MOON

JALAPEÑO POPPERS

\$9.95

Five cream cheese stuffed & breaded jalapeños fried & served with a cilantro lime sauce

SHRIMP SCAMPI

\$14.95

Sauteed shrimp in garlic butter, white wine, & red pepper flakes

SLIDER PLATE

\$13.95

Three sliders on a brioche bun. Choose between cheddar burger sliders with chipotle aioli & pickle, pulled BBQ pork sliders with coleslaw, or buffalo chicken with bleu cheese dressing

All sliders will be one meat choice, No mixing

BONE-IN WINGS

\$14.95

10 pieces fried served with carrots, celery, & ranch dressing. Wing sauce options: Naked, hot, BBQ, Thai chili, teriyaki, or mango habanero

Split wings into two sauces for \$1

DELUXE NACHOS

\$12.95

Homemade nachos topped with refried beans, pickled jalapeños, pico de gallo, a shredded mozzarella & cheddar cheese blend, guacamole, & sour cream with your choice of carne asada, pulled pork or chicken.

Upgrade to Cajun shrimp for \$3

CHEF'S PIZZA STATION

House made 12" pizza with chef's own sauce. Try any one of the following style for your table or just yourself.

\$14.95

MARGHERITA

Fresh mozzarella, tomato, basil, & tomato sauce

BBQ CHICKEN

Grilled chicken, red onions, provolone cheese, & BBQ sauce

PEPPERONI

Pepperoni, mozzarella cheese, & marinara sauce

HAWAIIAN

Ham, pineapple, mozzarella cheese, & marinara sauce

DAILY LUNCH

AVAILABLE AFTER 11AM

CHEF'S SALADS & PASTA

Salad Dressing options:

Ranch, Bleu Cheese, Honey Mustard, Sesame Ginger, Caesar, Chipotle Ranch, Lemon Mustard, Balsamic Vinaigrette, 1000 Island, Oil & Vinegar, or Oil & Balsamic

BIB SALAD \$13.95

Grilled chicken breast, mandarin oranges, apple, raisins, & candied walnuts with lemon mustard dressing

GRILLED SALMON SALAD \$17.95

Grilled salmon, kalamata olives, capers, cucumbers, & mandarin oranges on mixed greens with lemon mustard vinaigrette

COBB SALAD \$14.95

Grilled chicken breast, bleu cheese crumbles, applewood smoked bacon, avocado, tomatoes, & sliced egg with chipotle ranch

ASIAN CHICKEN SALAD \$14.95

Crispy chicken breast, romaine lettuce, red cabbage, carrots, crispy wontons, & sliced almonds with sesame ginger dressing

CRISPY CHICKEN SALAD \$13.95

Crispy chicken breast, romaine, bell peppers, cucumbers, tomatoes, mozzarella, cheddar, & sliced egg with chipotle ranch

CAESAR SALAD* \$10.95

Crisp romaine lettuce, house made croutons, & shredded parmesan cheese with creamy Caesar dressing

PENNE BOLOGNAISE* \$12.95

Penne pasta mixed in a ground beef & tomato sauce with parmesan cheese with a slice of garlic bread

HILLTOP CHOICE PASTA* \$11.95

Linguine tossed in choice marinara, alfredo, or tomato basil garlic with a slice of garlic bread & parmesan cheese

POTATO GNOCCHI CARBONARA* \$12.95

Potato gnocchi with peas & pancetta mixed with a brandy crème sauce with a slice of garlic bread

For the salads or pastas listed above add:

Grilled, blackened, or crispy chicken for \$6

Grilled salmon or shrimp for \$8

Tossing the salad for \$1

BURGERS

SOUTHWEST BACON \$15.95

1/2lb angus beef patty with cheddar cheese, bacon, & BBQ sauce with fresh lettuce served on a brioche bun

MUSHROOM SWISS \$14.95

1/2lb angus beef patty with Swiss cheese & sauteed mushrooms with fresh lettuce served on a brioche bun

BACON BLEU \$15.95

1/2lb angus beef patty with bleu cheese crumbles & applewood smoked bacon with fresh lettuce served on a brioche bun

PATTY MELT \$14.95

1/2lb angus beef patty with cheddar cheese, grilled onions, sauerkraut, & chipotle aioli served on grilled rye bread

HAWAIIAN \$14.95

1/2lb angus beef patty with provolone cheese, sliced pineapple, & teriyaki sauce with fresh lettuce served on a brioche bun

HILLTOP \$13.95

1/2lb angus beef patty with choice of cheese with fresh lettuce, sliced tomato, & raw onions served on a brioche bun

BEYOND \$13.95

Beyond Meat vegan patty with choice of cheese with fresh lettuce, sliced tomato, & raw onions served on a brioche bun

Cheese options: Cheddar, Swiss, Pepper Jack, Provolone, or Bleu Cheese
Additional toppings: sauteed mushrooms, grilled onions, applewood smoked bacon, or extra cheese for \$1, avocado for \$2, or extra patty for \$5

All burgers come with choice of side

CLASSICS

CRISPY CHICKEN STRIPS \$13.95

Breaded chicken tenderloins served with honey Dijon mustard & homemade BBQ sauce on a bed of French fries

FISH & CHIPS \$15.95

Beer battered cod fillets serve with tartar sauce on a bed of French fries

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SUMMER 2023

SANDWICHES

With a choice of side

BREAKFAST SANDWICH

A choice of bacon, sausage or ham with fried eggs & cheddar on grilled sourdough bread

\$11.95

BREAKFAST BURRITO

Choice of bacon, ham, or sausage mixed with scrambled eggs, onions, peppers, cheddar, & ranchero sauce in flour tortilla wrap

\$12.95

BAJA CHICKEN SANDWICH

Grilled chicken, applewood smoked bacon, fresh lettuce, sliced tomato, pepper jack cheese, fresh guacamole, & chipotle aioli on a ciabatta bun

\$14.95

CLUBHOUSE SANDWICH

Sliced turkey, ham, applewood smoked bacon, fresh lettuce, sliced tomato, & cheddar cheese on grilled sourdough bread (3 slices)

\$14.95

TUNA MELT

House made albacore tuna salad & provolone cheese on grilled sourdough bread

\$13.95

CHEESESTEAK SANDWICH

Thin sliced beef, bell peppers, onions, mushrooms topped with melted provolone cheese on a hoagie roll

\$14.95

HOT DOG COMBO

Two grilled hot dogs with onions & relish

Upgrade to Sausage dogs for \$3

\$11.95

FRIED CHICKEN SANDWICH

Fried chicken breast covered in Chef's homemade flour & seasoning with tomato & coleslaw on a brioche bun

\$13.95

SKIRT STEAK BURRITO

Sliced skirt steak, refried beans, Spanish rice, blistered poblanos, cotija cheese, & ranchero salsa in a flour tortilla wrap

\$14.95

AVOCADO TURKEY WRAP

Sliced turkey, provolone cheese, fresh lettuce, sliced tomato, avocado, & chipotle mayo in a flour tortilla wrap

\$12.95

ITALIAN SUB

Sliced genoa salami, mortadella, capicola, provolone cheese, iceberg lettuce, tomato, pepperoncini, Italian vinaigrette, mayo, & yellow mustard on a ciabatta bun

\$13.95

BUFFALO CHICKEN SANDWICH

Crispy chicken tenders buffalo style with bleu cheese crumbles, fresh lettuce, & sliced tomatoes on a brioche bun

\$14.95

BLAT

Applewood smoked bacon, fresh lettuce, avocado, sliced tomato, & mayo on grilled sourdough bread

\$12.95

GRILLED CHEESE

Melted cheddar & provolone cheese on grilled sourdough bread

\$10.95

Lunch Side Options:

French fries, tater tots or house/Caesar salad. Upgrade your lunch side to sweet potato fries, fresh fruit, coleslaw, or onion rings for \$2

ENTRÉE PLATES

Available after 12 noon

BABY BACK RIBS

Half order (6) with chipotle BBQ sauce and two choices of sides

***Upgrade to full order (12) for \$6*

Chef recommends onion rings & Cole slaw

\$12.95

KING SALMON

Grilled 6 oz king salmon topped with feta cheese & piquillo pepper sauce served with mashed potatoes & Chef's vegetable du jour

\$18.95

MINUTE STEAK

Thin cut 6 oz NY strip steak with creamy peppercorn sauce served with mashed potatoes & Chef's vegetable du jour

\$17.95

QUINOA BOWL (vegan)

Quinoa, black beans, grilled corn, roasted poblano chile, Tuscan kale, red onions, & red bell peppers with cumin cilantro dressing

Add grilled chicken for \$6, Grilled Salmon, or Shrimp for \$8

\$13.95

CHICKEN ENCHILADAS

Three homemade chicken & cheese enchiladas with red sauce served with Spanish rice, refried beans, guacamole, & sour cream

\$14.95

BEEF SHORT RIBS

Slow cooked short ribs (5oz) in a gruyere cheese gravy with French fries & a sunny side up egg

\$16.95

ASK YOUR SERVER ABOUT OUR DELICIOUS DESSERT OPTIONS

SUMMER 2023

COLD BEERS

DRAFT OPTIONS

AVAILABLE IN 16oz, OR PITCHERS

COORS LIGHT	MODELO
FIRESTONE 805	ELYSIAN SPACE DUST IPA
STELLA ARTOIS	BLUE MOON

BOTTLE OPTIONS

BLUE MOON	CORONA
DOS EQUIS LAGER	DOS EQUIS AMBER
MODELO	MICHELOB ULTRA
KONA LONGBOARD	O'DOULS (N/A)
BELCHING BEAVER PEANUT BUTTER MILK STOUT	

CAN OPTIONS

*** ALSO AVAILALBE IN TALL 24oz**

BUD LIGHT*	COORS LIGHT*
COORS BANQUET*	MICHELOB ULTRA
MANGO CART*	MODELO
STONE IPA	FIRESTONE 805
STELLA ARTOIS	LAGUNITAS
CORONA	

HILLTOP COCKTAILS

SIGNATURE DRINKS

CHAMPAGNE FIZZLE

Champagne, St Germaine, Lemon Juice, & Crystal Sugar Rim

DETOX MARTINI

Sapphire Gin, Muddled Lime, Basil, & Cucumber

BLUEBERRY OLD FASHIONED

Bulliet Rye, Muddled Blueberry, & Brown Sugar

THE BLOODYS

CLASSIC

House Vodka with Salt Rim

JALAPENO

Ketal One, Fresh Jalapeños, Bacon Strip, & Tajin Rim

MARIA

Tequila with Celery & Pimento Stuffed Olive

THE RITAS

CLASSIC

House Tequila with Salt Rim

SPICY

21 Seeds Jalapeno Cucumber Tequila with Tajin Rim

CADILLAC

Top off your margarita with a shot of Grand Marnier

JOHN DALYS

THE CLASSIC

Deep Eddy Sweet Tea Vodka & Lemonade

THE MASTERS

Jack Daniel's Whiskey, Lemonade, & Fresh Brewed Tea

THE DEBELL

Captain Morgan's Rum, Lemonade, & Fresh Brewed Tea

THE MULES

MEXICAN

Casamigos Reposado Tequila, Ginger Beer, & Lime Juice

IRISH

Jameson Irish Whiskey, Ginger Beer, & Lime Juice

MOSCOW

Stoli's Vodka, Ginger Beer, Lime Juice, & Bitters

WINE LIST

Silver Gate Wine, Livermore, CA

Chardonnay 2020

Pinot Grigio 2019

Cabernet Sauvignon 2020

Merlot 2018

(house wine)

G: \$8 B: \$29

The Fableist Wine, Central Coast, CA

163: Chardonnay 2020

G: \$11 B: \$41

"The BEE & JUPITER" By Jupiter's decree, we sacrifice these grapes to create a wine that's bright as lightning & smooth as honey. Though tempting to keep this wine for yourself, seek out those with whom to share it with. For generosity can leave a taste far richer than greed.

373: Cabernet Sauvignon 2020

G: \$11 B: \$41

"The ANT & the CICADA" Now accept the gift of The Fableist, which has been toiled & milled over in an attempt to give both weary ants & shiftless cicadas peace of mind, & a belly full of warmth.

556: Rosé of Pinot Noir 2021

G: \$10 B: \$38

"The BUTTERFLY & the WASP" Let this wine inspire a feeling of gratitude—do not dwell too long on the past. For like the butterfly & the wasp, it matter not what we were before, but what we have become.

Coppola Director's Cut, , CA

Chardonnay 2019

G: \$15 B: \$56

Cabernet Sauvignon 2018

G: \$17 B: \$64

Other Wines

Mezzacorona, Pinot Grigio, Italy

G: \$10 B: \$38

Giesen, Sauvignon Blanc, New Zealand

G: \$10 B: \$38

Knotty Vines, Pinot Noir, Healdsburg, CA

G: \$10 B: \$38

Tarrazas, Malbec, Argentina

G: \$12 B: \$45

Sparkling Wines

Ruffino Prosecco, Italy (split)

B: \$11

Ruffino Prosecco Rosé, Italy (split)

B: \$11

La Marca, Prosecco Italy (split)

B: \$13

Chandon Brut, Yountville, CA

B: \$48

La Marca, Prosecco Italy

B: \$40

Veuve Clicquot Brut, Reims, France

B: \$99

LIQUORS

VODKA

Barton's *

Tito's

Stoli

Ketel I

Grey Goose

Three Olives Vanilla

Three Olives Citrus

Three Olives Orange

Deep Eddy Sweet Tea

Deep Eddy Ruby Red

TEQUILA

Monte Alban Silver*

Patron Silver

Bandero Blanco

Cazadores Reposado

Casamigos Blanco

Casamigos Reposado

Casamigos Anejo

Don Julio Blanco

21 Seeds Jalapeno

21 Seeds Orange

GIN

Barton's *

Tanqueray

Bombay Sapphire

Aviation

Hendrick's

RUM

Barton's *

Bacardi

Captain Morgan

Myers Dark

Malibu Coconut

SCOTCH

Dewar's White Label

Johnny Walker Red

Johnny Walker Black

Johnny Walker Gold

Johnny Walker Green

Johnny Walker Blue

SINGLE MALT

Glenlivet 12yr

Macallan 12yr

Lagavulin 16yr

WHISKEY

Jack Daniels

Seagrams 7

Seagrams VO

Crown Royal

Crown Royal Peach

Kikori (Japanese)

Jameson's Irish

Bulliet Rye

The Clover Rye

CONGAC

Grand Marnier

Hennessy VS

Martell VSOP

Remy Martin VSOP

Remy Martin XO

BOURBON

Evan Williams*

Jim Beam

Makers Mark

Bulliet

The Clover

Woodford Reserve

* house liquor