

# 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

\$9

## JALAPEÑO BLOODY MARY

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

\$12

## NON BLOODY MARY

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

\$8

## 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: \$24**

CHANDON, SPARKLING

**Bottle: \$42**

DR. KONSTANTIN FRANK, SPARKLING

**Bottle: \$46**

VUEVE CLICQUOT, CHAMPAGNE

**Bottle: \$95**

**\*\* 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

SPRING 2022

# 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 crè me, 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 crè me, choice of Cajun shrimp or sole fish

*\*\*All tacos will be one seafood choice, No mixing\*\**

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## DRAFT BEER

Available in 16oz Pints or Pitchers

COORS LIGHT

MODELO

FIRESTONE 805

ELYSIAN SPACE DUST IPA

STELLA ARTOIS

GOLDEN ROAD BLONDE ALE

### 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\*\**

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## 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

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### 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

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## 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

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

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SPRING 2022

# 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*

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# 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

SPRING 2022

# COLD BEERS

## DRAFT OPTIONS

**AVAILABLE IN 16oz, 24oz, OR PITCHERS**

COORS LIGHT	MODELO
FIRESTONE 805	ELYSIAN SPACE DUST IPA
STELLA ARTOIS	GOLDEN ROAD BLONDE ALE

## 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*	WOLF PUP IPA
STONE IPA	STONE LIME & LAGER
STELLA ARTOIS	FIRESTONE 805
CORONA	MODELO
GOLDEN ROAD BREW HEAVEN (25oz)	

# 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 BLOODY'S

### 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: \$7 B: \$28**

## The Fableist Wine, Central Coast, CA

163: Chardonnay 2020

**G: \$9.75 B: \$39**

"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: \$10 B: \$40**

"The ANT & the CICADA" *Now accept the gift of The Fableist, which has been toiled & moiled 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: \$9 B: \$36**

"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: \$14 B: \$56**

Cabernet Sauvignon 2018

**G: \$16 B: \$64**

### Other Wines

Mezzacorona, Pinot Grigio, Italy

**G: \$9 B: \$36**

Giesen, Sauvignon Blanc, New Zealand

**G: \$9 B: \$36**

Knotty Vines, Pinot Noir, Healdsburg, CA

**G: \$9 B: \$36**

Tarrazas, Malbec, Argentina

**G: \$11 B: \$44**

### Sparkling Wines

Ruffino Prosecco, Italy (split)

**B: \$10**

Ruffino Prosecco Rosé, Italy (split)

**B: \$10**

Stella Rosa, Italy (split)

**B: \$11**

Chandon Brut, Yountville, CA

**B: \$45**

Dr. Konstantin Frank Brut, Hammondsport, NY

**B: \$50**

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

\* house liquor