

HOPSFROG GRILLE

(703) 239-9324, www.hopsfrog.com

APPETIZERS

Spinach Pie Appetizer

Filo pastry stuffed with spinach, dill, diced onions, feta cheese and baked golden: \$9.95

Black Bean Chili

Our homemade vegetarian chili with black beans, corn, onion and garlic in a spicy southwestern broth, topped with onions, tomatoes, jalapeños, and cheese: \$8.95

Pretzel and Beer Cheese

Soft salted pretzel and homemade hot beer cheese with bacon and spring onions for dipping: \$7.95

Cheese Fries

A generous portion of our coated fries topped with melted cheese and bacon, served with ranch: \$9.75

Shrimp Skewers

Six extra large shrimp seasoned and grilled served with garlic bread: \$10.95

Grilled Chicken Quesadillas

Grilled chicken breast, cheddar cheese, spring onions, served in a crispy flour tortilla with red pepper aioli, pico de gallo and side of guacamole: \$10.50

Beef Sliders*

Three fresh natural angus chuck sliders on brioche buns with cheddar cheese, mayo, ketchup, red onion, lettuce and pickle: \$11.50 Add bacon: \$1.50

Potato Skins

Homemade extra large, double-cooked skins topped with melted cheese and bacon, served with side of sour cream: \$10.95

Wings

Plump all natural chicken wings basted in your favorite sauce, served with choice of ranch or blue cheese dressing:

6 wings \$ 11; 10 wings \$16

Choice of Sauce: Buffalo, BBQ, Sweet & Hot or Fireworks

Nachos

Tortilla chips topped with black bean chili, cheddar cheese, pico de gallo and sour cream: \$11.95

PIZZA

Homemade Thin Crust 10" with Italian Mozzarella and Parmesan, Extra Virgin Olive Oil and Garlic Crust \$11.95

Sauce: San Marzano Tomato
White-Ricotta
Olive Oil & Garlic

Toppings: Extra Cheese \$2.25, Feta Cheese \$2.25
Chicken \$3.75, Pepperoni \$3.25, Jalapeños \$1.50
Spicy Italian Sausage \$2.95, Gyro Meat \$3.50
Banana Peppers \$1.50, Bell Peppers \$1.50, Bacon \$3.75
Mushrooms \$1.95, Sliced Red Onions \$1.50
Fresh Spinach \$1.95, Tomatoes \$2.50

SALADS

Add all natural grilled chicken breast \$5.95, gyro meat \$5.95; grilled salmon* \$7.95, six grilled shrimp \$7.95; marinated flank steak* \$7.95; Large salads served with garlic bread.

Side Salad

Lettuce with tomatoes, cucumbers, carrots and garlic croutons: \$6.95

Greek Salad

Tomatoes and cucumbers served on a bed of lettuce topped with feta cheese, banana peppers, onions, Kalamata olives and olive oil dressing: \$8.25; large: \$12.95

Caesar

Hearts of romaine with Caesar dressing, parmesan cheese and garlic croutons: \$8.25; large: \$12.95

Edgar's Salad

Lettuce and spinach with crumbled blue cheese, walnuts, tomatoes, and roasted red peppers: \$13.95

Dressings: Vinaigrette, Ranch, Blue Cheese, Thousand Island, Honey Mustard, Balsamic Vinaigrette



FROM THE GRILL

Grecian Salmon Filet*

Fresh salmon filet sprinkled with olive oil and grilled to order, topped with roasted garlic, capers, tomatoes, and olives, served with vegetable and rice: \$20.95

London Broil*

Our Specialty. Marinated flank steak grilled to order and covered in our cabernet mushroom gravy, served with mashed potatoes and steamed vegetables: \$22.95

Fajitas

Our classic fajitas served on a sizzling hot skillet with grilled onions and peppers, sour cream, guacamole, shredded cheese, rice, black bean chili and flour tortillas.

All Natural Chicken Breast: \$20.95

Steak*: \$23.95

Shrimp: \$22.95

All Natural Chicken & Steak*: \$27.95

Vegetarian with mushrooms and broccoli: \$19.95

HOPSFROG GRILLE

Great American Food, Prepared In-House with Wholesome Ingredients

ANGUS BURGER*

Served with LTO and choice of fries or salad.

Substitute onion rings for a \$2.95

Our signature hand-formed half pound fresh Angus chuck burger grilled to order, served on a sesame bun with lettuce, tomato, onion and fries: \$15.95

Or create your own masterpiece: \$17.95

Fixings: sliced jalapeños, banana peppers, American, Swiss, provolone, blue cheese, cheddar, feta, applewood bacon, chili, guacamole, mayo, mustard, pico de gallo, salsa, sautéed mushrooms, sautéed onions, sauerkraut, spinach, pickles, BBQ sauce

KIDS MENU

All kids items include junior soft drink or milk: \$7.95

Grilled Cheese Served with fries

Kids Sliders Two angus chuck sliders with American cheese served with fries

Natural Chicken Tenders Served with fries

Kids Chicken Quesadilla Flour tortilla with cheddar and all natural chicken

SWEET STREET

Greek Yogurt Strained Greek yogurt with fresh strawberries and granola: \$6.95

Ice Cream Sundae Vanilla ice cream topped with chocolate or strawberry sauce and homemade whipped cream: \$6.95

Limoncello Cake Limoncello-mascarpone cake with lemon glaze and homemade whipped cream: \$7.50

Mud Alley A warm homemade brownie topped with vanilla ice cream and smothered with chocolate syrup and whipped cream: \$6.95

Freshly Baked Apple Pie A slice of freshly baked pie \$5.75
a la mode \$6.75

Steakhouse Cheesecake Served with strawberry topping and whipped cream \$7.95

FAVORITES

Chicken Tenders

Homemade breaded to order, golden fried all natural chicken tenders with fries, coleslaw and your choice of sauce: \$18.95

Sauce: B.B.Q., honey mustard, buffalo, ranch.

Gyro Meat Platter

Traditional Greek platter with tasty gyro meat, toasted pita, lettuce, tomatoes, onions, feta cheese, tzatziki and fries: \$18.95

Chicken Platter

Traditional Greek platter with grilled chicken breast, toasted pita, lettuce, tomatoes, onions, feta cheese, tzatziki and fries: \$18.95

Linguini with Meatsauce

Our homemade Angus chuck meat sauce with linguini: \$18.95

Chicken with Garlic Alfredo

Linguini with our creamy garlic Alfredo sauce, all natural chicken breast and fresh spinach: \$19.95

Shrimp Scampi

Extra large shrimp sautéed with fresh garlic and white wine over linguini: \$21.95

SANDWICHES

Served with choice of fries or salad.

Substitute onion rings for a \$2.95

Marinated Natural Chicken Breast

All natural chicken breast with Greek marinade, grilled and served on a sesame bun with LTO, mayo and provolone cheese: \$16.95

French Dip

Our lean Angus Sirloin roast beef, thin sliced, served on French bread with au jus and homemade horseradish sauce: \$17.50

Add banana peppers and provolone cheese: \$2

Reuben

Sliced corned beef, topped with sauerkraut, melted Swiss cheese and Thousand Island dressing on thick rye bread: \$16.50

B.B.Q. Pork

Our own slow cooked pulled pork, served on a sesame bun, with smoky Kansas-style BBQ sauce and coleslaw: \$16.50

Place your order at www.hopsfrog.com and click Online Order

or call (703) 239-9324

When picking up park in front of Hopsfrog Grille, call us and we will bring your food to your car

*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WINE

Glass Bottle

WHITE

Ancora, Pinot Grigio	\$8.50	\$28.95
Carta Vieja, Sauvignon Blanc, Chile	\$7.95	\$26.95
Carta Vieja, Chardonnay, Chile	\$7.95	\$26.95
Chateau Ste. Michelle, Chardonnay, Washington	\$9.50	\$33.95
Chateau Ste. Michelle, Riesling, Washington	\$8.95	\$31.95
Three Thieves, Pinot Grigio, California	\$8.75	\$30.95
Val De Salis, Chardonnay France	\$8.95	\$31.95
Val De Salis, Sauvignon Blanc, France	\$8.95	\$31.95

ROSE AND SPARKING

Stonewood, White Zinfandel, California	\$7.50	\$26.95
Casabianca Prosecco	\$8.25	\$35.95
Sparkling Wine	\$6.25	\$24.00

RED

Dionysos, Merlot, Trifolia Greece	\$8.50	\$28.95
Robert Mondavi, Pinot Noir, California	\$8.95	\$32.95
San Vito, Organic Chianti DOCG	\$9.50	\$34.95
Sycamore Lane, Cabernet Sauvignon, California	\$7.75	\$25.95
Chateau Bianca, Pinot Noir, Oregon		\$47.00
L'Adage, Saint-Emilion, St. Emilion France		\$45.00
Cerro Anon Reserva, Rioja		\$45.00

DESSERT WINES

Kourtaki Samos Muscat, Samos Island Greece	\$7.25
Barros LBV Port	\$7.95

DRAFT BEER

Short Tall

Miller Lite 4.2% , IBU:10	\$5.95	\$7.75
Bud Light ABV:4.2% , IBU:8	\$5.95	\$7.75
Yuengling Lager ABV:4.2%, IBU:20	\$6.25	\$7.95
DB Vienna Lager ABV:5.2%, IBU:18	\$7.95	\$9.25
Snakedog Flyingdog IPA ABV:7.1 % , IBU:60	\$8.25	\$9.50
FW Howling Gail IPA ABV:7.2 % , IBU:80	\$8.50	\$9.75
Paulaner Salvator D-Bock 12oz ABV: 7.9%, IBU:28		\$7.95
Guinness Draught ABV: 4.2%, IBU:40		\$9.50

ABV & IBU literature values may vary

BOTTLED BEER

Budweiser, Bud Light, Coors Light, Miller Lite,	
Michelob Ultra	\$5.75
Angry Orchard Cider	\$6.95
Modelo Special, Corona, Heineken, Blue Moon, Stella,	
Samuel Adams Boston Lager, White Claw	\$6.75
Zombie Dust, Cans of American Pale Ale	\$7.25

MIXED DRINKS

Sparkling Kir Sparkling Wine with Raspberry Liqueur \$7.75
Moscow Mule Smirnoff Vodka, Gosling's Ginger Beer, Lime Juice in a Copper Mug \$8.95
Raspberry Martini Stoli Razberi Vodka, Black Raspberry & Orange Liqueurs and Cranberry Juice \$8.95
Green Apple Martini Absolut Vodka, Apple Sour Liqueur, Fresh Lemon Juice and Lime Garnish \$9.25
Lemon Drop Absolut Citron, Lemon Juice and a Sugar Crusted Rim \$9.25
White Orchid Martini Vodka, Domaine De Canton Ginger Liquor, White Cranberry Juice with a Lemon Twist \$9.25
Corazon Margarita Corazon Tequila, Orange Liqueur, Lime Juice Topped with Grand Marnier \$12
Mai Tai Our Version with Bacardi and Myer's Rums, Banana Liqueur, Pineapple and Orange Juice, Grenadine, Garnished with Orange and Cherry \$8.95
Maker's Manhattan Maker's Bourbon, Sweet Vermouth, Maraschino Cherry Juice Garnished with a Maraschino Cherry \$9.95
Old Fashion Seagram's 7 Whiskey, Sugar, Angostura Bitters, Splash of Water, Garnished with Orange and Cherry \$8.50
Chocolate Desire Ketel One Vodka, Godiva Dark Chocolate Liqueur and Cream, with Hershey's Syrup Garnish \$9.75
Kahlua Coffee Kahlua Liqueur, Vodka, Cream and Fresh Coffee Topped with Whipped Cream \$8.95
Blueberry Lemonade Blueberry Stoli Vodka, Blue Curacao and Lemonade \$8.95
Golden Coast Sweet Muscat Wine from Samos Greece with Chambord and Lemonade \$8.25
Two Handed Margarita 32oz of Margarita on the Rocks \$17

Join us for Happy Hour
Mon-Fri 3pm - 7pm

BEVERAGES

Coffee , Iced Tea or Hot Tea	\$3.95
Milk	\$2.95
Fountain Sodas	\$3.50
Perrier Water	\$3.75
Souroti Natural Sparking Water 750ml	\$5.95
Ice Cream Float	\$5.95
Hot Cocoa with Whipped Cream	\$3.95
Juice 12oz: Orange, Apple, Cranberry, Pineapple	\$3.75

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BRUNCH

Sundays 8am-3pm

Fresh Fruit Seasonal fresh fruit : \$6.95

French Toast Texas toast egg dipped with cinnamon and vanilla: \$9.95

Greek Yogurt Greek yogurt with fresh strawberries, brown sugar and granola: \$6.95

Belgian Waffle One Belgian waffle made to order with your choice of blueberry or strawberry topping and homemade whipped cream: \$9.50

Eggs and Sausage* Two eggs, two sausage links, homefries and toast: \$11.50

Eggs and Bacon* Two eggs, bacon, homefries and toast: \$11.75

Capicola Ham and Cheese Omelet Three-egg omelet with capicola ham and cheese, homefries and toast: \$12.50

Hopsfrog Omelet Three-egg omelet with onions, bell peppers, jalapeños, salsa and cheese, homefries and toast: \$12.95

Western Omelet Three-egg omelet with mushrooms, peppers, onions, capicola ham and cheese, homefries and toast: \$12.95

Athenian Omelet Three-egg omelet with fresh spinach, onions and feta, homefries and toast: \$12.75

Eggs Benedict* Two poached eggs with capicola ham on toasted English muffins topped with homemade Hollandaise sauce. Served with homefries: \$13.50

Waffle and Chicken Belgian waffle, homemade chicken tenders and two cheddar fried eggs: \$15.95

Breakfast Sandwich Scrambled eggs, American cheese, bacon or capicola ham, homefries: \$11.95

Bacon \$4.95, Homefries \$4.25, Sausage Links \$4.50

Two Cheddar Fried Eggs \$4.95

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