

BEERS \$7.50 16oz \$8.50 20oz

- Bud Light**
Anheuser Busch 4.2%
- Modelo Especial**
4.4%
- "329" Lager**
Golden Road 4.8%
- Orange Wheat**
Hangar 24 4.6%
- "Aurora Hopyyalis" IPA**
Karl Strauss 7%
- Stout**
Guinness 4.2%
- 805**
Firestone 4.7%
- Porter**
Founders 6.5%
- California Craft Lager**
Mission Brewery 4.2%
- 76**
Sam Adams 4.7%
- "Expatriate" IPA**
Three Weavers 6.9%
- Seasonal Saison**
Third Window ABV % Varies
- "Hollywood Park" Blonde Ale**
Indie Brewing 4.5%
- "Beach House" Amber**
The Strand 5%
- "Betty" IPA**
Hangar 24 6.5%
- Anchor Steam**
Anchor Brewing 4.9%
- Blonde Ale**
Green Flash 4.8%
- "Hazy Little Thing" IPA**
Sierra Nevada 6.7%
- "CalifornIPA"**
The Dudes 6.9%
- Hefeweizen**
Mission 5.3%
- Hemperor HPA**
New Belgium Brewery 7%
- Rosé Cider**
Angry Orchard 5.5%
- "Great White"**
Lost Coast 4.8%
- "Grandma's Pecan" Brown Ale**
The Dudes 6.2%

CRAFT COCKTAILS

- Hollywood Park Margarita \$10**
HPC Patrón Añejo, Cointreau,
Lime Juice
- Hollywood Park Manhattan \$10**
HPC 9 Year Dickel Whiskey,
Sweet Vermouth, Bitters, Cherry
- The Hollywood Gimlet \$12**
Nolet's Gin, Sweet Lime Juice, Lime
- Paloma \$12**
Don Julio Blanco, Grapefruit Juice,
Soda Water, Lime
- Moscow Mule \$12**
Tito's, Lime Juice, Ginger Beer
- Penicillin \$12**
Johnnie Walker Black Label,
Honey Syrup, Ginger Syrup, Lemon
- Hollywood Park Julep \$12**
HPC 9 Year Dickel Whiskey,
Ginger Beer, Lime, Mint
- Side Car \$12**
Triple Sec, Hennessy, Lemon
- Mai Tai \$12**
Bacardi, Triple Sec, Myer's Float,
Pineapple Juice, Orange Juice,
Lime Juice

WINES

SPARKLING & ROSÉ

	Glass	Bottle
White Zinfandel , Stone Cellars	\$7.50	\$25
"Cape Mentelle" , Rosé	\$12	\$42
Brut, "Yellow Label" , Veuve Clicquot	\$30	\$105
Brut , Chandon	\$16	\$58

WHITE

	Glass	Bottle
Riesling , Clean Slate	\$12	\$42
Chardonnay, "Riverstone" , J. Lohr	\$11	\$38
Pinot Grigio , Pighin	\$11	\$38
Nine Vines Moscato , Angove	\$10	\$38
Chardonnay "Calling All Angels" Save Me, San Francisco Wine Co.	\$10	\$34

RED

	Glass	Bottle
Pinot Noir , Smoke Tree	\$13	\$46
Cabernet Sauvignon , Seven Falls	\$13	\$46
"Malbec" , Terrazas	\$10	\$34
Red Blend "Drops of Jupiter" , Save Me, SF Wine Co.	\$10	\$34
Merlot , Alexander Valley Vineyards	\$12	\$42

SPECIALTY WINES

	1oz	3oz	6oz
Chardonnay , Chateau Montelena	\$5	\$14	\$24
Chardonnay , Jordan	\$4	\$11	\$19
Cabernet Sauvignon, "Unfiltered" , Newton	\$8	\$20	\$34
Pinot Noir, "Yamhill Cuvée" , Domaine Serene	\$5	\$14	\$24
Zinfandel "Three Valleys" , Ridge Vineyards	\$4	\$11	\$19

Food Allergy Notice: Our products may contain milk, egg, fish, crustacean shellfish, tree nuts, wheat, peanuts and/or soybeans. Please inform your server of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



BREAKFAST

Breakfast Burrito \$12

Choice of Meat (Bacon, Sausage, Ham, Turkey Sausage, Chorizo), Eggs, Cheese, Potatoes, Pico de Gallo, Guacamole, Sour Cream, Flour Tortilla

American Breakfast \$11

Choice of Meat (Bacon, Sausage, Ham, Turkey Sausage), Two Eggs any Style, Breakfast Potatoes, Choice of Toast

APPETIZERS

Fried Shrimp \$15.50

Fried Shrimp, French Fries, Tartar & Cocktail Sauce

Pork Pot Stickers \$12

Pork & Vegetable Filled Dumplings, Ginger Soy Dipping Sauce

House Wings \$12 Half / \$15 Full

Choice of Classic Buffalo, Honey BBQ, or Spicy Teriyaki, Carrots & Celery

Chicken Tenders \$12.25

Honey BBQ, Ranch, Fries

Loaded Fries or Nachos \$12

Carne Asada

Mixed Cheese, Pico De Gallo, Guacamole, Sour Cream

Chili Cheese

Beef Chili, Mixed Cheese, Green Onion, Sour Cream

SANDWICHES

**All Sandwiches Served with Choice of Fries or House Coleslaw.
Choice of Bread (White, Wheat, Rye, Sourdough)**

Turkey Club \$13.75

Sliced Turkey, Bacon, Lettuce, Tomato, Mayo

Blackened Chicken Sandwich \$14.75

Blackened Chicken Breast, Avocado, Tomato, Fried Onion Strings, Iceberg Lettuce, Chipotle Aioli

Grilled Cheese \$9

Choice of Cheese (Cheddar, American, Swiss, Pepper Jack)



BYO BURGER

HPC Build Your Own Burger \$11

Choice of Meat (Beef Patty, Turkey Patty, Vegetarian Patty),
Lettuce, Tomato, Pickles, Onions, Fries

Add Extra \$1 Each

Cheddar, Pepper Jack, Mozzarella, Swiss, Bleu, American, Bacon,
Avocado, Grilled Onions, Fried Onion Strings, Fried Egg, Onion Ring,
BBQ, Teriyaki, Chipotle Aioli

PIZZA

HPC Build Your Own Pizza \$8 Mini / \$11 Full

House Made Tomato Sauce, Mozzarella

Add Toppings \$1 Each

Pepperoni, Grilled Chicken, Bacon, Canadian Bacon,
Spicy Meatball, Sausage, Mushroom, Red Onion, Tomato,
Green & Red Bell Pepper, Pineapple, Mozzarella, Black Olive,
Basil, Cilantro, Jalapeño

DESSERTS

Cheesecake \$12

Seasonal Fruit Bowl \$9.25

Milkshake \$9.50

Choice of Vanilla, Chocolate, Strawberry, Oreo, Avocado

HAPPY HOUR

6AM-9AM | 4PM-7PM | 11:30PM-1:30AM

\$2 Off Appetizers

\$2 Off Draft Beers or Glass of Wine

\$1 Off Well Liquor

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