**APPETIZERS**

**SEASONED CHICKEN QUESADILLA**
Seasoned chicken with mushrooms, tomatoes, onions and green chiles. Served with sour cream and salsa. $12.99

**BUFFALO WINGS**
Served with celery, carrot sticks and blue cheese dressing. $11.99

**ZUCCHINI STICKS**
Fried in our house beer batter and topped with parmesan cheese. Served with a creamy herb dip. $7.99

**HOF’S CLASSIC SKINS**
Crisp potato skins with melted cheese, topped with crumbled bacon. Served with sour cream and chives. $11.49

**SWEET POTATO WAFFLE FRIES**
Served with dipping sauces. $6.49

**CROCK OF SOUP**
Chicken tortilla or garden vegetable. Served with your choice of homemade bread. $8.25

**SALADS**

**THAI CHICKEN SALAD**
Chicken breast, greens, celery, red cabbage, carrots, onions, sesame seeds, almonds, mandarin oranges, wontons and spicy Thai peanut dressing. $14.99

**COBB SALAD**
Chicken, bacon, hard-boiled egg, blue cheese, tomatoes and avocado with your favorite dressing. $13.99

**SOUTHERN FRIED CHICKEN SALAD**
Fried chicken breast, corn, tomatoes, hard-boiled egg, crated cheese, glazed walnuts and honey mustard dressing. $14.99

**ROTISSERIE CHICKEN WALNUT SALAD**
Chicken salad, tomatoes, mandarin oranges, glazed walnuts and balsamic dressing. $13.49

**BBQ CHICKEN SALAD**
Charbroiled chicken, corn, black beans, carrots, onions, tomatoes, avocado and Southwestern chipotle ranch dressing with a drizzle of BBQ sauce. $13.99

**SOUTHERN BBQ TRI-TIP COBB SALAD**
Grilled to order tri-tip steak, mixed greens, corn, bacon, onions, tomatoes, blue cheese, hard-boiled egg, avocado and BBQ ranch dressing. $16.99

**SALMON CAESAR SALAD**
Salmon dusted with Cajun jerk seasoning, croutons, tomato slices, Romano cheese and Caesar dressing. $16.99

**FROM THE GRIDDLE**

**BUTTERMILK PANCAKES COMBO**
Pancakes served with two eggs and your choice of bacon or sausage patties or links. $10.99

**BUTTERMILK PANCAKES**
8.99

**BLUEBERRY PANCAKES**
Add blueberries. 1.49

**GOLDEN CRISP FRENCH TOAST COMBO**
French toast served with two eggs and your choice of bacon or sausage patties or links. $11.49

**GOLDEN CRISP FRENCH TOAST**
9.49

**CINNAMON ROLL FRENCH TOAST**
Cinnamon roll French toast with two eggs and your choice of bacon or sausage patties or links. 11.49

**FRESH FRUIT WAFFLES**
Belgian waffle topped with seasonal glazed fresh fruit, whipped cream and powdered sugar. $9.99

**CHOCOLATE BANANA WAFFLES**
Belgian chocolate cake waffle topped with sliced bananas, toasted almonds, chocolate sauce and powdered sugar. $10.25

**BREAKFAST FAVORITES**

**PIZZA OMELETTE**
Fresh tomato, mushrooms, peppers, melted cheese and topped with two ranch eggs. $8.99

**CHICKEN FRIED STEAK WITH TWO RANCH EGGS**
Two eggs with a tender cut of beef steak, breaded and golden fried and smothered with Hof’s country gravy. $13.99

**DENVER OMELETTE**
Sausage, bell peppers, mushrooms, onions and melted cheese. $11.75

**EGGS BENEDICT**
Hickory-smoked ham on an English muffin with poached eggs and hollandaise. Served with fresh fruit or hash brown potatoes. $12.99

**COUNTRY BREAKFAST**
Three eggs with pancakes, two strips of crisp bacon, two sausage patties or links and a slab of smoked ham. $12.25

**HOF’S SKILLET**
Choice of sausage, ham, bacon or seasoned chicken with home-style potatoes, tomatoes, onions, bell peppers, melted cheese and three eggs. $12.25

**BREAKFAST SPECIALTIES**

**BREAKFAST BURRITO**
Large flour tortilla filled with seasoned beef or chicken, scrambled eggs, “Those Potatoes,” jack and cheddar cheese, ranchero sauce, guacamole, sour cream and green onions. Served with crispy tortilla chips. $12.99

**SPINACH, MUSHROOM & CHEESE OMELETTE**
Spinach, mushrooms, onions and melted cheese. $11.75

**GARDEN OMELETTE**
Sautéed zucchini, yellow squash, carrots, mushrooms, tomatoes, spinach, broccoli and melted cheese. $11.75

**GOURMET BURGERS**

**HOFBURGER**
Lettuce, tomato, pickles and Thousand Island dressing on a sesame brioche bun. $11.99

**BBQ BACON CHEESEBURGER**
BBQ sauce-basted patty, lettuce, tomato, pickles, bacon and cheddar cheese on a sesame brioche bun. $13.99

**HOF’S PARMESAN MELT**
Melted Swiss cheese, lettuce, tomato, grilled red onions and Thousand Island dressing on grilled parmesan sourdough. $12.99

**PATTY MELT**
Burger patty with your favorite cheese on grilled rye. $12.75

**HOFS HUT SIGNATURE ITEM**

**HOF’S HUT SIGNATURE ITEM**

**HOF’S HUT SIGNATURE ITEM**

**HOF’S HUT SIGNATURE ITEM**

**HOF’S HUT SIGNATURE ITEM**

**HOF’S HUT SIGNATURE ITEM**
**BAKERY**

Available as whole or slices (with walnuts or chocolate chips)

- **Chocolate Wipeout**
- **Carrot Cake**
- **Chocolate Strawberry Trifle**
- **CLASSIC CAKES**
  (ask us for availability)
- **FRESH FRUIT & CREAM PIES**
- **CHOCOLATE CHIP COOKIES**
- **CORNBREAD**
- **ZUCCHINI BREAD LOAF**
- **Apple Cranberry**, **Blueberry**
- **MUFFINS**
- **Selections may vary by season and location.**

**SELECTIONS MAY VARY BY SEASON AND LOCATION**

**HOME COOKIN’**

**SERVED WITH BREAD, VEGETABLES, MASHED POTATOES AND GRAVY**

Add a Cup of Soup or Garden Salad for 3.99

- **MEATLOAF**
  Hand-cut slices of meatloaf with beef gravy 16.25

- **YANKEE POT ROAST**
  Hearty beef chuck roast, carrots, onions, celery and pot roast gravy 17.99

- **CHICKEN FRIED STEAK**
  Beef steak breaded and fried like chicken, topped with Hof’s country gravy 17.25

- **DOUBLE PORK CHOPS**
  Two grilled center-cut chops, Italian garlic seasoning, apple almond stuffing and cinnamon apples 18.99

- **ROTISSERIE TURKEY BREAST**
  Slices of turkey breast over apple almond stuffing with turkey gravy and cranberry sauce 17.99

**FROM OUR BAKERY**

Selectoins may vary by season and location.

- **MUFFINS**
  - Apple Cranberry, Blueberry

- **ZUCCHINI BREAD LOAF**

- **CHOCOLATE CHIP COOKIES**

- **FRESH FRUIT & CREAM PIES**
  (ask us for availability)

- **CLASSIC CAKES**
  (ask us for availability)
  - Carrot Cake, Chocolate Strawberry Trifle, Chocolate Wipeout (with walnuts or chocolate chips)
  - Available as whole or slices

**COUNTRY CLUB**

Ratatouille turkey breast, bacon, lettuce, tomato and mayo on sourdough toast 12.99

**FRENCH DIP**

Oven-roasted beef sliced thin on a garlic French roll with Swiss cheese, beef au jus and creamy horseradish 13.49

**POT ROAST PARMESAN MELT**

Hearty beef chuck roast, melted jack cheese, lettuce, tomatoes, grilled red onions and chipotle mayo on parmesan sourdough 13.99

**CHICKEN CLUB**

Chicken breast, melted Swiss cheese, bacon, tomato, lettuce and mayo on a sesame brioche bun 12.99

**TUNA & CHEESE MELT**

Albacore tuna salad and melted cheddar cheese on grilled sourdough 11.99

**SANDWICHES**

**SERVED WITH CHOICE OF ONE: FRENCH FRIES, COLESLAW OR FRESH FRUIT**

Upgrade to Sweet Potato Fries for 1.25 | Add Cheese 0.90 | Add a Cup of Soup or Garden Salad for 3.99

- **SHRIMP & CRAB MELT**
  Crab meat blend and shrimp with melted cheese, bacon, tomatoes and avocado served open-face on garlic sourdough 13.99

- **PASTRAMI & SWISS MELT**
  Tender sliced pastrami, Swiss cheese, mustard, pickles on grilled rye bread 13.99

- **ROTISSERIE CHICKEN SALAD SANDWICH**
  Chicken salad, lettuce, tomato and mayo on sourdough 11.25

- **FRIED CHICKEN SANDWICH**
  House-breaded and fried chicken breast, pickles, coleslaw and spicy mayo on a sesame brioche bun 13.49

- **TURKEY SANDWICH**
  Rotisserie turkey breast, lettuce, tomato, and melted pepper jack cheese and chipotle ranch on a buttered garlic French roll 13.49

**SPECIALTIES**

**BEER-BATTERED FISH & CHIPS**

Thick cod fillets dipped in beer batter and fried. Served with French fries, coleslaw and tartar sauce and malt vinegar 15.49

- **SHRIMP SCAMPI PASTA**
  Shrimp sautéed in garlic butter, tomatoes and basil served over linguine noodles and topped with grated Romano cheese 17.25

- **CHICKEN PARMESAN**
  Breaded and fried chicken breast with tomato sauce, mozzarella, pepperoncini and parmesan cheese. Served with mashed potatoes and vegetables 16.99

**ENTREES**

**SERVED WITH BREAD AND CHOICE OF TWO SIDES: MASHED POTATOES, STEAMED WHITE RICE, CREAMED CORN, FRENCH FRIES, STEAMED VEGETABLES**

Upgrade to Sweet Potato Fries for 1.25 | Add a Cup of Soup or Garden Salad for 3.99

- **STEAK AND RIBS**
  Our steaks are grilled to order and finished with seasoned garlic butter.

  - **BBQ BABY BACK RIBS**
    Pork ribs basted with sweet ‘n’ smoky BBQ sauce
    Half Rack 22.99 | Full Rack 27.99

  - **RIB-EYE STEAK**
    Center-cut rib-eye steak 23.49
    Try it blackened with Cajun spices!

  - **TOP SIRLOIN STEAK**
    USDA choice center-cut top sirloin steak 21.99

  - **HOF’S SURF & TURF**
    USDA choice center-cut top sirloin steak with a BBQ shrimp skewer, panko-breaded deep-fried shrimp or shrimp scampi 26.99

**SEAFOOD**

- **SHRIMP**
  BBQ shrimp skewers or panko-breaded and deep-fried 17.49

- **GRILLED SALMON**
  Cajun jerk-spiced or lemon pepper seasoning 18.99

**FROM THE ROTISSERIE**

(available after noon)

- **ROTISSERIE CHICKEN**
  Half chicken slow roasted in our rotisserie oven 19.99

- **ROTISSERIE CHICKEN & BACON BACK RIBS**
  Half rotisserie chicken with BBQ baby back ribs 25.99

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For more information go to www.P65Warnings.ca.gov/food.

Prices subject to change. Items may vary by location.

9/9/2020 #11, 16
**BAR MENU**

**SIGNATURE COCKTAILS**

**MOSCOW MULE**
Christiania Vodka, housemade agave ginger syrup, soda water and fresh lime juice 9.50

**IRISH MULE**
Bushmills Irish Whiskey, housemade agave ginger syrup, soda water and fresh lime juice 9.50

**DARK & STORMY**
Gosling’s Black Seal Rum, housemade agave ginger syrup, soda water and fresh lime juice 9.00

**TEQUILA MULE**
Gran Dovejo Blanco Tequila, housemade agave ginger syrup, soda water and fresh lime juice 9.50

**HOF’S MARGARITA**
Jose Cuervo “Tradicional” Tequila Plata, Giffard Triple Sec, agave nectar, salted rim and fresh lime juice 8.50

**SPICY HERB MARGARITA**
Muddled cilantro, rosemary and jalapeño with Gran Dovejo Blanco Tequila, Giffard Triple Sec, agave nectar and fresh lime juice 9.50

**DIRTY MARTINI**
Christiania Vodka, Carpano Dry Vermouth, olive juice and blue cheese-stuffed olives 10.00

**HARVEY WALLBANGER**
Boru “The Irish Vodka,” Galliano Liqueur and fresh-squeezed orange juice 8.50

**BONDED OLD-FASHIONED**
Pre-prohibition old-fashioned with bonded whiskey. Stirred with lemon zest and Bitter Truth Bitters and garnished with an orange peel and cherry 9.50

**HOF’S BLOODY MARY**
Ré Vodka, tomato juice, fresh horseradish, Hof’s signature spice rim, celery stalk and blue cheese-stuffed olives 9.00

**GRASSHOPPER**
Green crème de menthe, white crème de cacao, Petergoff Wheat Vodka and fresh cream 8.50

**BAHAMA MAMA**
Gosling’s Gold Seal Rum, Monin Grenadine, Giffard Banane du Brésil Liqueur, cold-pressed pineapple juice, fresh-squeezed orange juice with fresh lime juice and a Gosling’s Black Seal Rum float 9.00

**MIMOSA**
With San Venanzio DOCG Prosecco and:
- Fresh-squeezed orange juice 9.00
- Cold-pressed pineapple juice 9.00

**BUILD-YOUR-OWN-MIMOSA TRAY**
San Venanzio DOCG Prosecco bottle, seasonal fruit selections, fresh-squeezed orange juice and cold-pressed pineapple juice 33.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For more information go to www.P65Warnings.ca.gov/food.

**WARNING:** Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

**WARNING:** Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For more information go to www.P65Warnings.ca.gov/food.

**WARNING:** Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurants.

**WARNING:** Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.

---

### WINES

<table>
<thead>
<tr>
<th>STYLE</th>
<th>GLASS</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPARKLING</td>
<td></td>
<td></td>
</tr>
<tr>
<td>San Venanzio DOCG Prosecco, Italy</td>
<td>8.00</td>
<td>28.00</td>
</tr>
<tr>
<td>PINOT GRIGIO</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Casali Maniago, Italy</td>
<td>9.00</td>
<td>31.50</td>
</tr>
<tr>
<td>SAUVIGNON BLANC</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Satellite, New Zealand</td>
<td>8.00</td>
<td>28.00</td>
</tr>
<tr>
<td>CHARDONNAY</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hof’s Private Reserve, Monterey</td>
<td>6.25</td>
<td>25.00</td>
</tr>
<tr>
<td>Chalone Vineyard Estate, Chalone</td>
<td>10.00</td>
<td>35.00</td>
</tr>
<tr>
<td>ROSE</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bodegas Breca, Spain</td>
<td>8.00</td>
<td>28.00</td>
</tr>
<tr>
<td>PINOT NOIR</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dashwood, New Zealand</td>
<td>9.00</td>
<td>31.50</td>
</tr>
<tr>
<td>MERLOT</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hof’s Private Reserve, Central Coast</td>
<td>6.25</td>
<td>25.00</td>
</tr>
<tr>
<td>CABERNET SAUVIGNON</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hof’s Private Reserve, Central Coast</td>
<td>6.25</td>
<td>25.00</td>
</tr>
<tr>
<td>Gouguenheim Reserva, Argentina</td>
<td>9.00</td>
<td>31.50</td>
</tr>
<tr>
<td>Los Vascos Grande Reserve</td>
<td>39.00</td>
<td></td>
</tr>
<tr>
<td>Domaines Barons de Rothschild, Chile</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### DRAFT

<table>
<thead>
<tr>
<th>STYLE</th>
<th>SERVED IN A 16oz GLASS</th>
</tr>
</thead>
<tbody>
<tr>
<td>LAGER</td>
<td></td>
</tr>
<tr>
<td>Common Space Hammock Street, Hawthorne</td>
<td>7.00</td>
</tr>
<tr>
<td>Coors Banquet, Colorado</td>
<td>6.00</td>
</tr>
<tr>
<td>STEAM BEER</td>
<td></td>
</tr>
<tr>
<td>Anchor Steam, San Francisco</td>
<td>7.50</td>
</tr>
<tr>
<td>IPA</td>
<td></td>
</tr>
<tr>
<td>Beachwood Amalgamator, Long Beach</td>
<td>7.50</td>
</tr>
<tr>
<td>Societe The Pupil, San Diego</td>
<td>7.50</td>
</tr>
<tr>
<td>STOUT</td>
<td></td>
</tr>
<tr>
<td>Guinness, Ireland</td>
<td>7.50</td>
</tr>
</tbody>
</table>

### BOTTLE

<table>
<thead>
<tr>
<th>STYLE</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Bud Light</td>
<td>6.00</td>
</tr>
<tr>
<td>Michelob Lager</td>
<td>6.00</td>
</tr>
<tr>
<td>Negra Modelo</td>
<td>6.00</td>
</tr>
<tr>
<td>O’Doul’s Non-Alcoholic</td>
<td>5.00</td>
</tr>
</tbody>
</table>

---

### HAPPY HOUR

**MONDAY - FRIDAY: 3PM-6PM**

**AVAILABLE AT THE BAR ONLY**

### ALL DRAFT BEERS & GLASSES OF HOF’S WINES only 4.00

<table>
<thead>
<tr>
<th>PRICE</th>
<th>FOOD</th>
<th>DRINKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>$4</td>
<td>Popcorn Shrimp</td>
<td>Draft Beers</td>
</tr>
<tr>
<td></td>
<td>Zucchini Sticks</td>
<td>Well Cocktails</td>
</tr>
<tr>
<td></td>
<td>Baja Fish Tacos</td>
<td>Hof’s Private Reserve Wines by the glass</td>
</tr>
<tr>
<td>$6</td>
<td>Crab and Artichoke Dip</td>
<td>Well Martinis</td>
</tr>
<tr>
<td></td>
<td>Hof’s Sliders</td>
<td>Well Old-Fashioned</td>
</tr>
<tr>
<td></td>
<td>Chicken Nachos</td>
<td>Premium Wines by the glass</td>
</tr>
<tr>
<td>$8</td>
<td>Buffalo Potato Skins</td>
<td>Hof’s Signature Cocktails</td>
</tr>
<tr>
<td></td>
<td>Wings - 2 Ways</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Chicken Quesadilla</td>
<td></td>
</tr>
<tr>
<td>$12</td>
<td>Our signature Hofburger* with your choice of draft beer</td>
<td></td>
</tr>
<tr>
<td>$18</td>
<td>Top Sirloin Steak* and Fries with your choice of Hof’s Private Reserve Wine by the glass</td>
<td></td>
</tr>
</tbody>
</table>

* *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For more information go to www.P65Warnings.ca.gov/food.*

**WARNING:** Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurants.

**WARNING:** Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.
DESSERT MENU

PIES, CAKES, MILK SHAKES & MORE

ASK YOUR SERVER FOR OUR DAILY OFFERINGS
SAVE ROOM FOR 
Dessert

The PERFECT WAY to end a meal
(OR JUST START ONE!)

**HOF’S CLASSIC PIES**

<table>
<thead>
<tr>
<th></th>
<th>INDIVIDUAL</th>
<th>WHOLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Banana Cream</td>
<td>5.99</td>
<td>15.99</td>
</tr>
<tr>
<td>Coconut Cream</td>
<td>5.99</td>
<td>15.99</td>
</tr>
<tr>
<td>Blackberry Cream</td>
<td>5.99</td>
<td>15.99</td>
</tr>
</tbody>
</table>

**SEASONAL FRESH FRUIT PIES**

<table>
<thead>
<tr>
<th></th>
<th>INDIVIDUAL</th>
<th>WHOLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Strawberry</td>
<td>5.99</td>
<td>15.99</td>
</tr>
<tr>
<td>Blackberry</td>
<td>5.99</td>
<td>15.99</td>
</tr>
<tr>
<td>Bananaberry</td>
<td>5.99</td>
<td>15.99</td>
</tr>
</tbody>
</table>

**SPECIALTY PIES**

<table>
<thead>
<tr>
<th></th>
<th>INDIVIDUAL</th>
<th>WHOLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pumpkin</td>
<td>5.25</td>
<td>14.49</td>
</tr>
<tr>
<td>Dutch Apple</td>
<td>5.25</td>
<td>14.49</td>
</tr>
</tbody>
</table>

**CAKES**

**CLASSIC CAKES**

<table>
<thead>
<tr>
<th></th>
<th>SLICE 6.99</th>
<th>8&quot; 38.99</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate Wipeout [with walnuts or chocolate chips]</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Carrot Cake</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**SPECIALTY CAKES**

<table>
<thead>
<tr>
<th></th>
<th>SLICE 6.99</th>
<th>9&quot; 38.99</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate Strawberry Trifle</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**MALTS & MILK SHAKES**

Choose from Chocolate, Strawberry or Vanilla...........5.49

**COFFEE**

- Espresso —
  - Single 3.49 | Double 4.49
- Cappuccino —
  - Single 3.99 | Double 4.99

Americano ..........................................................3.49
Latte .................................................................3.99
Mocha .................................................................4.49
Hof’s Hut Signature Blend Coffee..........................2.99

*Selections may vary by season*
DISCOVER OUR

FAMILY MEALS

FAMILY MEALS ARE AVAILABLE FOR TAKE OUT ONLY

HOF’S BBQ BOX
Two racks of BBQ baby back ribs with Hof’s BBQ sauce. Includes two large sides, cornbread and a large cream pie of your choice  $65.00

ROTISSERIE CHICKEN & RIBS
Whole rotisserie chicken and one rack of BBQ baby back ribs. Includes two large sides, bread and four brownies or six cookies  $55.00

YANKEE POT ROAST
Hearty beef chuck roast with onions, carrots, celery and pot roast gravy. Served with mashed potatoes and gravy. Includes one large side, bread and four brownies or six cookies  $55.00

ROTISSERIE CHICKEN
Whole rotisserie chicken slow roasted in our rotisserie oven. Includes two large sides, bread and four brownies or six cookies  $30.00

CHICKEN PARMESAN & SPAGHETTI
Four breaded and fried chicken breasts topped with red sauce, mozzarella, parmesan and pepperoncini peppers on a bed of spaghetti. Includes one large side, garlic bread and four brownies or six cookies  $50.00

MEATLOAF DINNER
Eight slices of meatloaf with beef gravy, two large sides, bread and four brownies or six cookies  $40.00

...SERVES FOUR OR MORE...

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.
**Bar Menu To Go**

**Signature Cocktails**

Portioned for two. All you have to do is pour over ice!

**Moscow Mule**
Christiania Vodka, housemade agave ginger syrup, soda water and fresh lime juice 15.99

**Hof’s Margarita**
Jose Cuervo “Tradicional” Tequila Plata, Giffard Triple Sec, agave nectar, salted rim and fresh lime juice 15.99

**Hof’s Bloody Mary**
R6 Vodka, tomato juice, fresh horseradish, Hof’s signature spice rim, celery stalk and blue cheese stuffed olives 15.99

**Bahama Mama**
Gosling’s Gold Rum, Monin Grenadine, Giffard Banane du Brésil, cold-pressed pineapple juice, fresh-squeezed orange juice with fresh lime juice and Gosling’s Black Seal Rum float 12.99

**Build-Your-Own-Mimosa Tray**
San Venanzio DOCG Prosecco bottle, seasonal fruit selections, fresh-squeezed orange juice and cold-pressed pineapple juice 24.99

**Mix and Match**
Any two cocktails for $24.99

---

**Beer & Wine**

**Sparkling**
San Venanzio DOCG Prosecco, Italy 19.99

**Pinot Grigio**
Casali Maniago, Italy 19.99

**Sauvignon Blanc**
Satellite, New Zealand 19.99

**Chardonnay**
Hof’s Private Reserve, Monterey 9.99
Chalone Vineyard Estate, Chalone 19.99

**White Zinfandel**
Hof’s Private Reserve, Monterey 9.99

<table>
<thead>
<tr>
<th>Draft Beers</th>
<th>32oz Container</th>
</tr>
</thead>
<tbody>
<tr>
<td>Common Space Hammock Street Lager</td>
<td>9.99</td>
</tr>
<tr>
<td>Hawthorne</td>
<td></td>
</tr>
<tr>
<td>Coors Banquet, Colorado</td>
<td>8.99</td>
</tr>
<tr>
<td>Anchor Steam, San Francisco</td>
<td>10.99</td>
</tr>
<tr>
<td>Beachwood IPA Amalgamator, Long Beach</td>
<td>12.99</td>
</tr>
<tr>
<td>Societe IPA The Pupil, San Diego</td>
<td>12.99</td>
</tr>
<tr>
<td>Guinness, Ireland</td>
<td>12.99</td>
</tr>
</tbody>
</table>

**Wines**

**Rosé**
Bodegas Breca, Spain 19.99

**Pinot Noir**
Dashwood, New Zealand 19.99

**Merlot**
Hof’s Private Reserve, Central Coast 9.99

**Cabernet Sauvignon**
Hof’s Private Reserve, Central Coast 9.99
Gouguenheim Reserva, Argentina 19.99
Los Vascos Grande Reserve 19.99
Domaines Barons de Rothschild, Chile 19.99

**Bottled Beers**

<table>
<thead>
<tr>
<th>Bottle</th>
<th>6-Pack</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bud Light 3.00</td>
<td>9.99</td>
</tr>
<tr>
<td>Michelob Lager 4.00</td>
<td>14.99</td>
</tr>
<tr>
<td>Negra Modelo 4.00</td>
<td>14.99</td>
</tr>
<tr>
<td>O’Doul’s Non-Alcoholic 3.00</td>
<td>9.99</td>
</tr>
</tbody>
</table>

**Warning:** Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.

Alcoholic beverages that are packaged by this establishment are open containers and may not be transported in a motor vehicle except in the vehicle’s trunk; or, if there is no trunk, the container may be kept in some other area of the vehicle that is not normally occupied by the driver or passengers (which does not include a utility compartment or glove compartment [Vehicle Code Section 23225]). Further, such beverages may not be consumed in public or in any other area where open containers are prohibited by law.

Text: "Hofshut" to 752-72 to join our preferred guest eclub!