

SALADS & SOUP

ADD CHICKEN, STEAK, CARNITAS, TUNA- \$4
ADD SHRIMP- \$6

FATTOUSH HALF 5 / FULL 8
ROMAINE, PERUVIAN PEPPERS, CUCUMBERS,
RED ONION, SCALLION, CHICKPEAS, OLIVES,
CRISPY PITA, FETA CHEESE, CHAMPAGNE-
WHITE BALSAMIC VINAIGRETTE

THE VEGAN HALF 5 / FULL 8
MIXED GREENS, JICAMA, MANGO, CUCUMBER,
SPICY PEANUTS, ROASTED PEPPERS, CHILI-
LIME VINAIGRETTE

ASIAN SHRIMP SALAD 14
TOASTED PEANUTS, KALE, CABBAGE, PERUVIAN
PEPPERS, CUCUMBER, RED ONION, THAI SOY
DRESSING, CRISPY WONTONS

CHICKEN POZOLE HALF 5 / FULL 8
RED CHILI BROTH, HOMINY, CABBAGE

TACOS

SERVED ON CORN OR FLOUR

PICK ANY 2 - \$9 OR PICK ANY 3 - \$13

SMOKED BRISKET
APPLEWOOD SMOKED BRISKET, CHIPOTLE & CHERRY
SALSA, FRIED SCALLIONS

AL PASTOR
ACHIOTE MARINATED PORK, PINEAPPLE SALSA,
SALSA VERDE

DUCK CONFIT
MAPLEAF FARMS DUCK LEG, PASILLA PEPPER
INFUSED OLIVE OIL, CHIPOTLE AND TART CHERRY
SALSA, QUESO FRESCO

THE BOB MARLEY
SMOKED JERK CHICKEN, HEMP SEEDS, PINEAPPLE
SALSA, FIRE ROASTED RED PEPPERS, SOUR CREAM

KOREAN SHORT RIB
48 HOUR BRAISED BEEF SHORT RIB, KOREAN BBQ
SAUCE, CILANTRO-LIME-CABBAGE SLAW

DANTE'S INFERNO
GARLIC-CHILI TEMPURA CHICKEN,
PEPPERJACK CHEESE, SEVEN LEVELS OF HELL
HOT SAUCE

THREE LITTLE PIGS
PORK BELLY, CARNITAS, PORK CHEEK,
KENTUCKY WHISKEY GLAZE, SMOKED
JALAPEÑO COLESLAW

MAHI MAHI
BLACKENED MAHI MAHI, PINEAPPLE SALSA,
GUACAMOLE

STEAK & RAJITAS
SIRLOIN STEAK, POBLANO PEPPERS, ONIONS,
JALAPEÑO MOJO

CHILI GLAZED SHRIMP
BREADED SHRIMP, CHILI GLAZE, JICAMA &
CUCUMBER SLAW

SIDES OF FIRE ROASTED SALSA, SALSA VERDE & GUACAMOLE
ALSO AVAILABLE UPON REQUEST

SIDES

ALL SIDES \$3

CRISPY
POTATOES W/
CAULIFLOWER

KIMCHI

CHICHARRONES

DIRTY RICE

HOPPY HASH

PAPRIKA POBLANO
POTATO MASH

SIDE SALAD

SMALL PLATES

NY STRIP 17
SEASONED NY STRIP, FRIED POBLANO POTATO
CAKE, CHIPOTLE-DEMI GLACE, FRIED SCALLIONS

CHIPOTLE & BLACK BEAN HUMMUS 7
BLACK BEANS, GARBANZO BEANS, GARLIC,
CILANTRO, GREEN ONION, SMOKY CHIPOTLE

STUFFED POBLANO PEPPER 9
DIRTY RICE, CHORIZO, CHIHUAHUA CHEESE,
MOLE SAUCE, HOPPY HASH

BORRACHO SHORT RIB 15
BRAISED SHORT RIB, HONEY STOUT GLAZE,
MOLE SAUCE, BLACK BEAN & CORN RELISH,
PICKLED PEPPERS

CHORIZO MAC N' CHEESE 13
SHELL PASTA, SPICY JAMBALAYA PEPPER BLEND,
PEPPERJACK CHEESE FONDUE

HUARACHE 9
CORN MASA FLATBREAD, BRAISED SHORT RIB,
FIRE ROASTED SALSA, BLACK BEAN PUREE,
QUESO FRESCO, SMOKED JALAPEÑO CREMA

*** ASIAN TUNA TARTARE 13**
SASHIMI GRADE TUNA, SERRANO PEPPER
GUACAMOLE, SOY GLAZE, CRISPY WONTONS

PAN-SEARED SCALLOPS 17
JUMBO SCALLOPS, HOPPY HASH, BACON AND
SWEET CORN RELISH, JALAPEÑO TARTAR

KIMCHI CHICKEN FINGERS 14
FRIED CHICKEN FINGERS IN A KOREAN BBQ
SAUCE, KIMCHI, ASIAN CARAMEL SAUCE

LUAU PORK SHANKS 15
THREE PORK SHANKS IN A CHILI GLAZE SERVED OVER
DIRTY RICE AND TOPPED WITH PINEAPPLE SALSA

WHISKEY PUERCO 15
CRISPY PORK BELLY IN WHISKEY GLAZE,
PAPRIKA POBLANO POTATO MASH, JALAPEÑO
COLESLAW

STEAMED CLAMS 14
LITTLENECK CLAMS, WHITE WINE, CHORIZO,
ROASTED PEPPERS, ONIONS, PARMESAN
CROSTINIS

TORTAS

THE MEXICAN "FRENCH DIP" 10
BRAISED CARNITAS, BLACK BEAN PUREE,
PICKLED RED ONION, QUESO FRESCO, IN A
FIRE ROASTED TOMATO BROTH

CUBANA 10
BRAISED CARNITAS, PORK CHEEK, PORK
BELLY, BLACK BEAN PUREE, JALAPEÑO
CREMA, SPICY MUSTARD, AVOCADO, AND
QUESO CHIHUAHUA

WOODLAND MUSHROOM 10
ROASTED WILD MUSHROOMS, CHIPOTLE-
GARLIC MOJO SAUCE, GOAT CHEESE, BLACK
BEAN PUREE, ARUGULA (VEGETARIAN)

MILLAN-ESA 10
BREADED CHICKEN, PICO DE GALLO,
CHIHUAHUA CHEESE, AVOCADO, CHIPOTLE,
CREMA, BLACK BEAN PUREE

Please Alert Your Server of Any Allergies or Dietary Restrictions. All Ingredients are not listed.

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

LIBATIONS

HANDCRAFTED COCKTAILS

HOPPY APPLESEED 9

APPLEJACK BRANDY, FRANGELICO, WHITE VERMOUTH, APPLE JUICE, APPLE SHRUB, RHUBARB BITTERS

BARREL AGED MANHATTAN 12

TOWN BRANCH, CARPANO ANTICA, ANGOSTURA, BOURBON CHERRY

BOBBY CAMINO 8

LUNAZUL REPOSADO TEQUILA, MUDDLED JALAPEÑO & ORANGE SLICE, GINGER BEER

DOGGFATHER 9

STARLIGHT "1843" GIN, GINGER LIQUEUR, STIEGL GRAPEFRUIT RADLER

35MMARGARITA REG 8 /TREAT YO SELF 12 (22OZ)

LUNAZUL REPOSADO TEQUILA, HOUSE-MADE LIME MARGARITA MIX, CHILE-LIME SALT RIM

FO SHIZZO MY RIZZO!* 10

TOWN BRANCH BOURBON, CITRA-HOPPED SYRUP, LEMON JUICE, SMOKED SALT

BOSS HOG BOURBON BARREL 9

TOWN BRANCH BOURBON, MAPLE SYRUP, ANCHO REYES, AZTEC CHOCOLATE BITTERS

MIKE TYSON'S PUNCH OUT 8

RUM PUNCH...GNOME WHAT I'M SAYIN'?

LADY STARK* 9

VODKA OR TEQUILA, SWEET SHIRAZ REDUCTION, LEMON JUICE, LAVENDER

RUM HUM TIKI 10

AGED RUM, WHITE RUM, HUM BOTANICAL, ORGEAT, PINEAPPLE JUICE, LIME JUICE, MINT

* CONTAINS EGG WHITE

WINE

SANGRIA | 7

WHITE WINE & FRESH FRUIT

TRADITIONAL, SUNSET, OR SUNBURST

WHITE



MASCHIO, PROSECCO (187ML)	8
DOLCE BIANCO, MOSCATO	8 30
KNOBSTONE, SEYVAL BLANC	8 30
PIEDRO NEGRA, PINOT GRIS	6 22
GLEN ELLEN, CHARDONNAY	6 22
NOVELLUM, CHARDONNAY	8 28
GRUET, SPARKLING ROSE	8.5 32

RED

RAINSTORM, PN	11 42
JAM JAR, SWEET SHIRAZ	7 26
DISENO, MALBEC	7.5 28
IRONSTONE, ZIN	7 26
GLEN ELLEN, CAB	6 22
CARTLIDGE & BROWN, CA	8 30
7 FALLS, CAB	10 38

THG STATS:

HOURS:

11 AM-10PM M-TH

11 AM-11 PM FRIDAY

10AM-11 PM SATURDAY

10AM-9 PM SUNDAY

BRUNCH ON SATURDAYS
& SUNDAYS

THE HOPPY  GNOME

DESIGNATED DRIVERS

REGULAR \$4 / TREAT YO SELF \$6

STRAWBERRY ITALIAN CREAM SODA

GINGER-LIME FIZZ

NOT SO PIÑA COLADA

BEER & WINE FLIGHTS

TAKE FLIGHT!

BEER - \$13

4, 4.5 OZ TASTERS

WINE - \$14

4, 3 OZ TASTERS

DESSERTS

STRAWBERRY SHORTCAKE 5

MACERATED STRAWBERRIES, CHANTILLY CREAM, GLUTEN-FREE SHORTBREAD COOKIES, CRUMBLE

S'MORES 5

HOUSEMADE VANILLA BEAN MARSHMALLOWS, DARK CHOCOLATE BARK, GRAHAM CRACKERS

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