

SMALL PLATES

- Plank Fries** ~ Hand-cut fries with house-made ketchup 7
 Add: Garlic, parmesan and herbs \$2
 Pulled pork and cheese sauce \$5
- Smoked Chicken Wings** 6 for \$10 / 12 for \$18
 House-smoked wings tossed in buffalo or BBQ sauce, served with celery and choice of ranch* or blue cheese dressing
- Fried Brussels Sprouts** 11
 Tossed in a sweet mustard vinaigrette, topped with chèvre, filberts, fresh herbs and lemon
- Calamari** 12
 Lightly breaded and fried, served with tartar sauce* and lemon
- BBQ Pulled Pork Tacos** 12
 Topped with cheddar, coleslaw*, cilantro and pickled jalapenos on soft corn tortillas
- Blackened Cod Tacos** 12
 Blackened cod, guacamole, coleslaw*, radish and cilantro on soft corn tortillas
- Cauliflower Bites** 10
 Fried cauliflower tossed in buffalo sauce with blue cheese crumbles or tossed in house BBQ sauce with fried white onions
- Nachos** 12
 House-made tortilla chips with cheese sauce, pickled jalapenos, cilantro, shredded romaine, guacamole and fire roasted salsa
 Add pork for \$4, chicken breast for \$6, steak for \$8
- Chips & Guacamole** ~ with fresh tortilla chips 8
- Chips & Fire Roasted Salsa** ~ with fresh tortilla chips 6

SALADS & SOUP

- Caesar Salad** 10
 Chopped romaine tossed in caesar dressing* with parmesan cheese and croutons
- Wedge Salad** 14
 Iceberg lettuce with bacon, blue cheese crumbles, tomato, fresh red onion and avocado, topped with blue cheese dressing
- Dirty Salad** 13
 Arugula tossed in date-balsamic reduction, with fresh cucumber, chèvre, toasted filberts, roasted beets and delicata squash
- Side Salad** 6
 Spring mix, pickled onion, fresh tomato and choice of dressing: ranch*, caesar*, blue cheese, 1000 island*, date balsamic, or roasted garlic vinaigrette (add cup of soup for \$3)

Add To Any Salad

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|---------------------|--------------------------|
| Grilled Chicken \$6 | Sliced 4 oz Sirloin \$8 |
| Blackened Cod \$6 | Sliced 8 oz Sirloin \$15 |
| Calamari \$6 | Bacon \$4 |

Soup of the Day ~ Daily selection 4/6

SANDWICHES

Burgers & sandwiches served with fries, coleslaw, or cup of soup*

- Highway 58 Burger*** 13
 House-made 1000 island*, shredded lettuce, swiss and pickles
- Bacon Cheddar Burger*** 16
 Chipotle aioli*, lettuce, tomato and pickled onion
- Cajun Black & Blue*** 16
 Cajun seasoned burger patty topped with blue cheese, bacon, lettuce, red onion, tomato and aioli*
- Apple and Pork Dip** 14
 Pulled pork, green apple and swiss cheese on ciabatta with a beer cheese jus
- Mushroom Dip** 14
 Sautéed portobello and shiitake mushrooms, roasted peppers, roasted garlic, onions, arugula and swiss cheese on ciabatta with a beer cheese jus
- Pesto Chicken Sandwich** 15
 Grilled chicken breast on ciabatta with arugula, fresh tomato, red onion, chèvre, date balsamic and our house basil pesto
- BLT** 13
 Bacon, lettuce, tomato and aioli* on sourdough. Add avocado \$2
- French Dip** 15
 Thinly sliced house-smoked beef, grilled mushrooms and onions, swiss and horseradish aioli* on ciabatta, served with au jus
- Substitute garlic herb fries for \$1, pulled pork fries or side salad for \$3
 Substitute a gluten-free bun for hamburger bun or bread for \$2
 Substitute veggie burger for \$2, add cheese for \$1, add avocado for \$2
 Burgers cooked medium* unless otherwise requested*

ENTRÉES

- Grilled Sirloin** 26
 Cold smoked sirloin steak, grilled and served over fingerling potatoes, roasted delicata squash, fried brussels sprouts tossed in a sweet mustard vinaigrette and topped with a herbed garlic compound butter
- Pesto Pasta** 16
 House-made angel hair pasta finished with a house basil pesto cream sauce, topped with fresh tomatoes, date balsamic, roasted delicata squash and parmesan
 Add grilled chicken breast for \$6
- Fish & Chips** 17
 Beer battered and fried cod served with fries, coleslaw* and tartar sauce*
- Mac & Cheese** 13
 Cavatappi pasta in a creamy cheddar cheese sauce
 Add BBQ pulled pork and fried jalapenos for \$4

*A gratuity of 18% will be added for parties of seven or more.
 A charge of 50¢ per item will be added to take-out orders.*

BOTTLES

*\$2 upcharge for bottles consumed at restaurant
Check cooler for current stock*

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|--|----|
| Riptooth IPA | 5 |
| Blue Pool Pils | 5 |
| Alpine Trail Pale Ale | 5 |
| FURTHR Amber | 5 |
| UnObtainium Double IPA | 8 |
| Barrel-Aged Blue Pool Pils | 8 |
| Barrel-Aged From Russia with Stout | 12 |

CROWLER & TWISTEE CANS

Check cooler for current stock of cans ready to go & great for camping

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| 19.2 oz Twistees | 5-8 |
| 32 oz Crowlers | 8-12 |

CANS

6-pack of 12 oz Cans

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|--------------------------|----|
| Blue Pool Pils | 10 |
| Alpine Trail | 10 |
| Riptooth IPA | 10 |
| FURTHR Amber | 10 |

MERCHANDISE

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|---------------------------------|----|
| Short Sleeve Shirt | 20 |
| Hoodie | 40 |
| Pint Glass | 3 |
| Steel Pint Glass | 8 |
| Belgian Stemmed Glass | 4 |
| Crowler Koozie | 5 |
| 32oz Growler | 6 |
| 64oz Growler | 8 |
| 64oz Steel Growler | 36 |

HILLTOP

Hilltop Bar & Grill
 35831 Highway 58 #2
 Pleasant Hill, Oregon
 Open at 3pm Tuesday-Saturday
 541-746-9619

**We serve hamburgers and eggs cooked to order and dressings containing raw egg. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. These foods may also be quite delicious.*

Dishes with nuts, fruits, or shellfish may occasionally contain small shell fragments or pits.

