About Us..

Hoops House was founded with a simple purpose: create a welcoming social atmosphere where friends can gather and learn about high-quality beer. Like many great discoveries, it was founded in neighborhood Kent garages, where homebrew flowed and hops grew up backyard trellises. When creativity, aspirations, and equipment got a little too large for our tiny garages the inevitable craft brewery was born. We continue to be grounded in family, friends, beer education, and the quest for the ever perfect pint. We focus on the range of flavors beer can provide, and offer an ever-changing variety of styles in our brewpub. We hope you enjoy the inquisitive and explorative approach to brewing that Hopps House brings to the Kent area beer scene. And in doing so, we hope that you try something unlike anything you’ve had before.

Our Brewhouse

The brewhouse consists of a 7BBL boil kettle, custom mashtun, and 6 7BBL fermenters.

Our Tap Room

The Hopps House Tap Room was designed and built with craft beer in mind. We hope our guests find as much enjoyment as we do in gathering among friends and neighbors over a pint of beer.

Visit our tap room and see what’s on tap! Enjoy a fresh beer by the pint or a sampler glass. After you’ve decided which is your favorite beer, bring home a growler!

See what we have on tap and bring a half-gallon growler of beer home to enjoy. Bring in your growler for a re-fill, or buy a new one for $6.

Growlers - $7

GROWLER CARE: Keep your beer cold and once the cap is removed, it's best to enjoy the beer within the next several hours. Rinse-out the growler as soon as practical. When you have time, soak in hot soapy water for a few minutes and use a brush to wash or shake vigorously. Drain and rinse out a couple of times. Turn the growler upside down to drain. Dry and store with the cap off. If your growler does not pass the quality control check (nose-check) when you bring it in, we'll wash it on the spot to ensure the quality of your beer.

Food

Snack on Signature Flatbreads, **BBQ pork rinds**, or truffle and parmeasan fries.

**Cater-in** for Special Events - please contact us.

Snacks

Garlic fries (v)

5

Truffle & parmesan fries (v)

8

BBQ pork rinds (gf) (v)

5

Chips & salsa (gf) (v)

7

Flatbreads

* *Gluten free available*

#### **COSTOLA - 10**

* Tender pot roast, gorgonzola, mozzarella, applewood smoked bacon, portobello, caramelized onion, horseradish sauce, balsamic reduction.

#### **PIETRO - 9**

* Prosciutto, goat cheese, mozzarella, black mission figs, arugula, grape tomato, caramelized onion, and balsamic glaze.

#### **BANG BANG - 11**

* Dusted shrimp, goat cheese, mozzarella, caramelized onion, coconut, creamy Thai chili sauce, cilantro, balsamic reduction.
* **HEY JERK - 12**
* Pulled pork, mozzarella, applewood smoked bacon, pineapple, coconut, caramelized onion, roasted pepper, Caribbean jerk sauce, balsamic reduction.

#### **LOBSTER THERMIDOR - 10**

* Langostino lobster, applewood smoked bacon, asiago, mozzarella, caramelized onion, portobello, thermidor sauce, balsamic reduction.

#### **HOLY AIOLI - 9**

* Chicken, asiago, mozzarella, roasted peppers, caramelized onion, sun-dried tomato pesto, balsamic reduction.

**We offer FRESH. LOCAL. CRAFT. BEER.**

We are passionate about brewing quality craft beer for our local communities.

Explore a variety of our worldly styles

A passion of the craft is what pulled us in and keeps us going. Hopps House has an earnest appreciation and respect for the craft lifestyle and the integrity and passion inherent in it. We believe that by sourcing high quality products as locally as possible, we are not only contributing to our community, but we are promoting a truly sustainable local environment. We are deeply grateful to have the opportunity to share with you the goods from some of Northeastern Ohio’s and the Midwest’s finest craftsmen and craftswomen.

**Featured This Month**

Pumpkin Farmhouse

\*\*\*On Tap September 23rd\*\*\* Our Pumpkin Farmhouse brings the abundant fall pumpkins together with the nostalgic aromas of Thanksgiving. Our ale is a treat on the nose, brings a rich and warming flavor with a dry finish. Give Thanks!

7.1% ABV | 10 SRM Color | 26 IBU

Dunkel Weizen

\*\*\* On Tap September 14th\*\*\* Cousin to Moweizen, the Dunkelweizen has the similar fruity characters from the Hefeweizen yeast strain such as vanilla, clove and banana on top of a complex variety of roasted and caramelized barley-malts and a wheat base giving notes of chocolate, coffee, raisin and plum.

5.1% ABV | 17 SRM Color | 16 IBU

**Current Brews**

Frogtown IPA

It took the brewmaster from Frogtown, OH (aka Cassella) a 12 year trek to the west coast to come up with this recipe - Frogtown IPA, It's Hoppy!

6.1% ABV | 7 SRM Color | 45 IBU

Moweizen

This traditional German Ale has subtle fruity esters, most notably banana. Light and refreshing, you'll be asking for one Moweizen.

5.0% ABV | 3 SRM Color | 13 IBU

Wally Post RED

Summer, baseball and beer! This American Red is brewed to have a complex malt backbone with a subtle rye spiciness to celebrate a local legend. Play ball!

5.4% ABV | 14 SRM Color | 21 IBU

Honeywagon IPA

It's no load of manure - the aromatics of this Honeywagon has an eye-opening tropical mango-pineapple fruitiness. Honey malt sweetness provides enough body to accompany big hop flavors making this a refreshing American IPA. Cheers!

6.6 ABV | 6 SRM Color | 50 IBU

Marzen Oktoberfest

\*\*\*On Tap September 14th\*\*\* Celebrate the fall season with our traditional Marzen Oktoberfest. Brewed to have a smooth and rich malty sweetness with a bitterness backbone to counter the sweetness. A dry finish and light ABV will let you enjoy this lager pint after pint, or litre after litre. Prost!

5.3% ABV | 10 SRM Color | 26 IBU

Black Bridge Smoked Porter

A little smokey! Takes us back to that childhood spot underneath the Black Bridge on the banks of the Chickasaw. Enjoy its beechwood smoky aroma and flavors on top of a roasty malt body, finishing chocolaty bitter, then sweet. Delicious!

5.4% ABV | 45 SRM Color | 38 IBU

Buzzards Glory

This golden colored ale is packed with a citrus thirst quench and finishes with a spicy rye note on the palate. Cheers!

5.1% ABV | 7 SRM Color | 28 IBU

Little Turtle IPA

This seasonal wet-hopped American IPA features Cascade hops from Heartland Hops in Ft. Recovery, OH. Whole wet hop cones late in the boiling brew kettle and dry-hopped in the fermenter bring out piney and citrus aromas and flavors, balancing a biscuit malt flavor.

5.5% ABV | 6 SRM Color | 42 IBU

OH Helles

Give me an O-H! Helles! This light, golden lager is brewed to be soft, bready and delicious. Lagered on top of Bavarian yeast, enjoy the delightful grassy aromas and sweet bready flavors. O-H! Helles!

4.9% ABV | 3 SRM Color | 16 IBU

Blackberry Prairie Wheat

With blackberries from Cranberry Prairie, our Blackberry Prairie Wheat has a purple hue tint to a pillowy white head with a hint of blackberry fruitiness on the nose and finish. In between is a refreshing medium-bodied American Wheat Ale that can make one fall in love with beer, all over again. Take a hearty drink and enjoy!

5.8% ABV | 11 SRM Color | 19 IBU

Burbank Blonde

This Blonde inspired me to take the leap into Craft Beer. Balancing simple country malt with Great Northwest Valley floral hops is what makes this beer so special. Enjoy!

4.8 ABV | 3 SRM Color | 20 IBU

Baked Oatmeal Stout

A chocolate & coffee roasted grain flavor upfront accompanies a nutty, slightly sweet, and creamy finish. We toast the oats so you can raise your glass - Cheers!

5.2% ABV | 35 SRM Color | 35 IBU

Steineman Station Saison

\*\*\* Returning October 19th\*\*\* Brewed with orange peel and coriander, it has a fragrantful spicy white head worth enjoying twice before that first quench. An addition of wheat malt helps fill the body, has pear to orange flavors, and finishes refreshingly smooth. This recipe was found with Steineman Station artifacts. All aboard!

6.9% ABV | 4 SRM Color | 24 IBU

Saison’s Greetings

\*\*\*Out of Season\*\*\* Saison's Greeting! This Belgian Red spiced with cinnamon and ginger is a holiday treat. Big and warming, the sweet bold flavors of green apple and cinnamon bring you our Christmas Cheer.

7.7% ABV | 18 SRM Color | 23 IBU

Sawcreek Mosaic

\*\*\*Out of Season\*\*\*This Mosaic of an American Pale Ale has a slightly caramel malt body and a medium amount of bitterness. Plenty of late-in-the-boil hop additions of Mosaic give the beer a tropical fruity aroma and flavors, like mangos and pineapple. It's art for your tongue to enjoy. Cheers!

5.5% ABV | 5 SRM Color | 27 IBU

Sawcreek Pale

\*\*\* Out of Season\*\*\* An American Pale Ale featuring Cascade and Centennial hop flavoring balanced by a caramel malt backbone. Brewed for you near the banks of Chickasaw Creek!

5.2% ABV | 6 SRM Color | 25 IBU

Events and Tastings

Interested in having your special event at Hopps House? AWESOME – we want to be part of it too. Contact us and let’s see what we can create.

Want to have our beer at your special event? Contact us for beer trailer availability or kegs for your party.

#### **9/15/2016 4:30 PM - 9:00 PM**

* **Hunger Struck Food Truck**
* Spend your Thursday filling up on paninis, pizza, and pints of beer!

#### **9/15/2016 7:30 PM - 10:00 PM**

* **Jeremy & Lynne**
* Jeremy & Lynne will be bringing their folk punk style music from Minster to the Brew Barn Thursday night!

#### **9/16/2016 8:30 PM - 11:30 PM**

* **Mark Cantwil**
* Head to the Brew Barn to hear singer/songwriter Mark Cantwil entertain us with is Americana Rock Style.

#### **9/22/2016 3:00 PM - 9:00 PM**

* **MO's Barbeque**
* MO's back for another Thursday and just as delicious as the first time around.

#### **9/22/2016 7:30 PM - 10:00 PM**

* **Jason Grieshop Acoustic**
* Jason Grieshop will be playing acoustic Thursday evening. Enjoy our beer, the sunset outside the Tap Room, and Jason's music. Cheers!

#### **9/29/2016 3:00 PM - 9:00 PM**

* **MO's Mexican**
* A Thursday with fresh nacho chips with all the fixins and your favorite beer - Good way to make sure you make it to Friday. Cheers!

#### **10/4/2016 4:00 PM - 11:00 PM**

* **Featured Brews Tasting**
* Have a blast tasting our featured fall brews - you won’t want to miss this hopper-ific beer tasting! Bring a friend!

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# HOPPY HOUR

Weekdays Tuesday – Friday 4-7

$4 Hopps House draft beers

and

$1 off Wine and Cocktail purchases

$2 off Shareable Appetizers

# WEEKENDER HAPPY HOUR

Get your growlers to-go for the weekend.

Saturdays from 11-2

$12 on all 64 oz. Hopps House draft growler fill

#### **Taproom Hours**

* Monday
* Closed
* Tuesday
* Closed
* Wednesday
* 3:00 - 11:00 pm
* Thursday
* 3:00 - 11:30 pm
* Friday
* 3:00 - 11:30 pm
* Saturday
* 12:00 noon - 11:30pm
* Sunday
* 12:30 - 10:00 pm

**Reservations**

We are happy to take reservations; however, we always keep a portion of our tables available for our neighbors, wanderers, and those of you who prefer to live spontaneously. In order to provide the best experience for all our guests, we limit parties to a maximum of 12 on Friday and Saturday evenings.

Reserve on OpenTable (external site)

#### **Our Location**

5758 Portage Drive

[Kent, OH 44240](https://www.google.com/maps/place/8016%20Marion%20Drive+Maria%20Stein+Ohio+45860)

330-672-3000

[**info@hoppshouse.com**](mailto:info@hoppshouse.com)

[**Give Gift certificates are available for purchase here.**](https://gifts.opentable.com/buy/Wolfs-Ridge-Brewing?ref=1)

Like us on Facebook and follow us on Instagram & Twitter for even more info about our brewery! Plus helpful reminders of our upcoming events and much more.

Connect with us on : Facebook, Twitter, Instagram



### Hopps House Owners

Hopps House is independently owned and all beer is carefully crafted by the the owners themselves.

### Joe and Rachel

Born and raised in Ohio, Joe and Rachel have made their home in Kent. As Kent residents, they are excited to bring Hopps House to their neighborhood and contribute to local culture. Sharing a love of art and travel, Joe and Rachel gather inspiration from around the world. When they aren’t at beer events, Joe can be found hiking, biking, and growing his winter beard. Rachel can be found jogging with her running club, snuggling with her dog, Rory, and counting the days til Joe’s beard gets shaved for spring.