



**HYPERION
PUBLIC**
THE COMMUNITY PUB

EST. 2012

DINNER TIME!

ALL DRAFT PITCHERS
\$25

HOUSE WINE BOTTLES
\$25

APEROL SPRITZ \$12

APEROL, SPARKLING WINE,
SODA, ORANGE WHEEL, SUNSHINE!



STARTERS & SHAREABLES

AVOCADO FRIES 13
wedges of avocado in a crispy panko crust,
served with cilantro-lime aioli

CHIPS & GUAC 9
house-made tortilla chips, fresh guacamole,
salsa roja

THE PRETZEL 11
the best soft pretzel you'll ever eat. served
with our signature OMG cheese sauce and
whole grain mustard

ASIAN CARAMEL BRUSSELS SPROUTS 9
crispy brussels tossed in our
asian caramel sauce and lime juice

CHICKEN FRIES 13
panko crusted strips of chicken served with
bbq sauce or house-made ranch

DILL PICKLE DIP 8
our chef's grandmother's famous dill pickle
dip served with house-made potato chips

OMG DIP 11
our signature spicy cheesy dip topped with
celery and blue cheese crumbles and served
with our house-made potato chips

F YEAH FRIES 13
All of the goodness of our OMG dip served
over french fries and topped with bacon.
F yeah!

SPICY BLUEBERRY WINGS 14
served with carrots & celery your choice of
house-made ranch or blue cheese dressing

LEMON PEPPER WINGS 14
served with carrots & celery your choice of
house-made ranch or blue cheese dressing

BUFFALO WINGS 13
medium or hot. served with carrot & celery
and your choice of house-made ranch or
blue cheese dressing

FOUR CHEESE MAC 13
cheddar, mozzarella, muenster, pecorino,
panko crust

TRUFFLE MAC & CHEESE 14
truffled mushrooms, smoked gouda,
truffle oil, panko crust

ANGUS BEEF SLIDERS 13
served on kings hawaiian rolls topped with
cheddar, jack, sriracha aioli, pickled onions

ASIAN STEAK LETTUCE CUPS 13
asian caramel glazed angus steak, pickled
carrots, bacon coleslaw, and fresh cilantro

BREAD & BUTTER 3

SOUP & SALADS

CHICKEN TORTILLA SOUP 8
topped with avocado, tortilla strips,
cotija cheese, crema

WINTER SALAD 14
Little gems lettuce, roasted squash, candied
walnuts, feta cheese, chives, and
fresh lemon vinaigrette

KALE CAESAR
massaged kale, croutons, radishes,
red chiles, shaved parmesan,
scratch caesar dressing
half 9 full 16

BRUSSELS SPROUTS COBB
crispy brussels sprouts, chopped egg,
cherry tomatoes, applewood bacon,
crumbled blue cheese, balsamic reduction
half 9 full 16

HP CHOP 17
grilled chicken, salami, chickpeas,
pickled onions, cherry peppers,
queso fresco, grape tomatoes,
Persian cucumbers, sherry lemon vinaigrette

add to any salad

avocado	3
grilled chicken	5
grilled steak	8
beer battered shrimp	9
pan seared shrimp	9
grilled salmon	12

THE MAIN COURSE

STEAK FRITES 24
angus flat ironsteak, french fries,
bourbon demi-glace

RED MISO SALMON 25
ocean caught miso glazed salmon,
green beans with shiitake mushrooms, and
crispy prosciutto

CHICKEN PENNE a la VODKA 18
chipotle chicken served over penne pasta
with our chef's special spicy vodka sauce

BOOTSY'S FRIED CHICKEN 23
mary's free range organic chicken with our
gluten free breading, served with
mashed potatoes and garlicky green beans

VEGETABLE FRIED "RICE" 17
roasted cauliflower rice with blistered green
beans, Persian cucumber, spicy red chilis,
basil, crispy saifun, scrambled egg, and
pickled carrots

YUCATAN CHICKEN 22
grilled quartered chicken, marinated in a
blend of flavors from the ancient yucatan
peninsula, served over rice and peas, with
roasted tomato and topped with pickled red
onions

HANDHELDS

HYPERION BURGER 18
cheddar, jack, romaine, tomato,
applewood bacon, caramelized onion,
braised mushrooms, burger sauce

C.W.A (chicken with attitude) 17
fried chicken breast, crispy onions,
bacon coleslaw, roasted jalapeños,
dill pickles, bbq blue cheese dressing

SPICY PICKLE BURGER 16
our grandmother's famous dill pickle dip,
house-made potato chips, sriracha,
more dill pickles, romaine, & tomato on a
brioche bun

served with **fries or mixed greens. sub sweet tots +2**
substitute **gluten free** bread +1

THE CHEESEBURGER 15
cheddar, jack, romaine, tomato,
sriracha aioli

PATTY MAC MELT 16
topped with 4 cheese mac, grilled onions &
spicy russian on grilled sourdough

VEGGIE BANH MI 14
vegan quinoa black bean patty, jalapeño,
pickled carrots, cilantro, Persian cucumber,
vegan aioli, sourdough bread

SILVERLAKE BURGER 15
vegan burger patty and "cheese" topped
with avocado, butter lettuce, tomato,
red onion, & vegan sriracha aioli on a
montana wheat sesame seed bun.

VEGGIES

- fries 6
- house-made potato chips 6
- sweet potato tots 8
- mixed greens salad 5
- vegan** charred green beans 8
- vegan** cauliflower rice 7
- mashed potatoes 8

TACOS served with **chips & salsa**

CRISPY SHRIMP 15
beer battered shrimp, chipotle crema,
lime, pico de gallo slaw, salsa roja,
on soft corn tortillas.

GRILLED SEA BASS TACOS 16
marinated grilled sea bass, pico de gallo
slaw, avocado cilantro sauce, salsa roja,
on soft corn tortillas.

FRIED CHICKEN TACOS 15
panko crusted strips of chicken,
shredded cabbage, corn relish,
chipotle aioli, on soft corn tortillas

All our beef is certified humane and is antibiotic & hormones free. Our chicken and turkey are cage free, natural, and California raised. Our seafood is wild caught. Ask your server about **gluten free** options not highlighted below. 20% gratuity will be added for parties of 6 or more regardless of separate checks.

DESSERT

MISS CARRIE'S BUTTER CAKE 8

moist, rich and delicious.
topped with fresh whipped cream

SWIPE RIGHT BROWNIE SUNDAE (FOR 2) 10

part brownie, part chocolate chip cookie,
part oreo. served with vanilla ice cream and
fresh whipped cream

COCKTAILS \$14

THE NEXT EPISODE

Wild Turkey Rye, Lemon, Orange, House Grenadine, Mint

VENTURA BOULEVARDIER

Wild Turkey Rye, Punte E Mes, Cynar 70, Mole bitters, Orange Peel

THE LOWRIDER

Espolón Tequila, Lime, Aperol, Grapefruit, Agave nectar

THE ANGELYNE

Skyv Vodka, St. Elder, Lemon, Simple Syrup, Raspberry

EAST LOS

Bulldog Gin, Lime, St. Elder, Simple Syrup, Mint, Cucumber

DON THE BEACHCOMBER

J Wray Rum, Orgeat, Yellow Chartreuse, Pineapple, Lime, Angostura bitters

HYPERION OLD FASHIONED

Wild Turkey Bourbon, Sugar, Peychaud's bitters,
Orange Peel, Luxardo cherry

SLUSHEE OF THE MONTH

Ask your server about our seasonal slushee

BEER

ON TAP

Allagash White
Bell's Two Hearted IPA
Trumer Pilsner
Eagle Rock 3056 Pale Ale
Guinness Stout
Three Weavers IPA

ABV PINT

5.1 8
7.0 7
4.9 7
5.2 7
4.2 7
6.9 8

BOTTLED BEER

Anthem Apple Cider
Anthem Pear Cider
Bitburger Drive N/A
Ballast Point Grapefruit Sculpin IPA
Corona
Einstock Icelandic Porter
Left Hand Nitro Milk Stout
Lagunitas IPA
Monk's Flemish Sour Ale
Shiner Bock
Stone Delicious IPA *Gluten Free

ABV PRICE

5.5 8
5.5 8
0.0 6
7.0 7
4.5 6
6.0 8
6.0 8
6.2 7
5.5 9
4.4 7
7.7 8

BOTTLED BEER

Bud Light
Miller Lite
Olympia
Pabst Blue Ribbon
Tecate
Stella

ABV PRICE

4.2 5
4.2 5
4.8 5
4.7 5
3.9 4
5.0 6

WINE

ROSÉ

House Rosé

Chateau la Coste 2016 *Provence, FR*

GLASS BOTTLE

8 25
14 52

SPARKLING

House Sparkling

Voveti Prosecco D.O.C. NV *Veneto, Italy*

GLASS BOTTLE

8 25
10 36

WHITE

House White

Bee's Box Chardonnay *Central Coast, CA*

Villa Pozzi Pinot Grigio *Sicily, Italy*

GLASS BOTTLE

8 25
12 44
10 36

RED

House Red

Bee's Box Pinot Noir *Central Coast, CA*

Altocedro Malbec *Mendoza, Argentina*

GLASS BOTTLE

8 25
12 44
12 42

HYPERION PUBLIC SILVER LAKE

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