

## HARVEST SALADS

**KALE CAESAR** massaged kale, herb croutons, watermelon radish, red peppers, shaved parmesan, scratch caesar dressing **half 10 full 16**

**SPRING MARKET SALAD** mache greens, butter lettuce, beet micro greens, goat cheese, candied walnuts, mint, strawberries, raspberries, radishes, champagne vinaigrette **15**

**THE WEDGE** iceberg wedge, chopped bacon, cherry tomatoes, red onion, blue cheese crumbles, house-made ranch **15**

**HIDDEN GEM** grilled little gem lettuce, grilled chicken, persian cucumber, sun-dried tomatoes, cherry peppers, cotija, scorched lemon vinaigrette **16**

**BRUSSELS SPROUTS COBB** crispy brussels, hard-boiled egg, cherry tomatoes, bacon, crumbled blue cheese, balsamic reduction **half 10 full 16**

ADD ON TO ANY SALAD avocado +3, grilled chicken +5, grilled steak +8, beer battered shrimp +9, pan seared shrimp +9, grilled salmon +12

## VEGAN HEAVEN

**TEMPURA GREEN BEANS** rice flour battered green beans with kung fu sauce **11**

**JUNE CARTER'S BISCUITS & GRAVY** freshly baked better-than-buttermilk vegan biscuits topped with vegan sausage & mushroom gravy **14**

**VENTURA BURGER** vegan patty and "cheese", with avocado, butter lettuce, tomato, red onion, and vegan sriracha aioli on a wheat sesame bun **16**

**ASPARAGUS & MUSHROOM PASTA** asparagus tips, oyster mushrooms, and spinach tossed with fettuccine in a garlic "cream" sauce **17**

## BREAKFAST @ NIGHT

**BIGGIE BREAKFAST** T-bone steak, cheese eggs & Welch's grape (soda & jelly). served with home fries **26**

**CHALLAH AT YA FRENCH TOAST** GIGANTIC french toast topped with berry compote, grand marnier infused greek yogurt and fresh fruit, served with real maple syrup and warm butter and your choice of bacon or chicken apple sausage **18**

**BUTTERMILK PANCAKES** served with real maple syrup and warm butter **14**

## MAC & CHEESE & MAGIC

**FOUR CHEESE MAC** our version of the classic, made creamy with a with cheddar, mozzarella, muenster, pecorino, panko crust **13**

**TRUFFLE MAC** truffled mushrooms, smoked gouda, panko crust **15**

**AUSTIN LOVE** smoked brisket, bbq sauce, coleslaw, crispy onions **15**

**BUFFALO CHICKEN MAC** crispy chicken, celery, blue cheese, wing sauce, panko crust **15**

## HYPERION ENTREES

**PAN SEARED SALMON** ocean caught salmon with red lentils, quinoa, wilted arugula, paprika & basil oils **26**

**BOOTSY'S FRIED CHICKEN** gluten free buttermilk fried chicken with spicy honey drizzle, mashed potatoes and garlicky green beans **24**

**BISON MEATLOAF** bacon-wrapped bison meatloaf with mushroom demiglace, mashed potatoes, and sautéed asparagus **21**

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

**CHICKEN PENNE a la VODKA** chipotle chicken served over penne pasta with our chef's special spicy vodka sauce **19**

## SMOKEHOUSE SPECIALS

**STEAK FRITES** certified angus beef, french fries, bourbon demi-glace **25**

**SMOKED BEER-CAN CHICKEN** half chicken rubbed and smoked in house and served over roasted fennel and corn slaw **25**

**THE NEW YORK** 14oz USDA PRIME NY strip steak, pan seared and served with roasted potatoes and green beans **42**

**TOMAHAWK RIBEYE FOR TWO** 36oz tomahawk ribeye steak **78**  
choice of any 2 of our vegetable sides. sub 4 cheese mac +4, truffle mac +6



## JUICY BURGERS & SANDWICHES

served with fries, chips, or mixed greens. f-yeah your fries +4. sub sweet tots +2 or onion rings +4.

**HYPERION BURGER** applewood bacon, caramelized onions, braised mushrooms, cheddar/jack, lettuce, tomato, & HP burger sauce on a brioche bun **18**

**SPICY PICKLE** our chef's grandmother's famous pickle dip, potato chips, sriracha, more dill pickles, lettuce, & tomato on a brioche bun **16**

**PATTY MAC MELT** topped with 4 cheese mac, grilled onions & spicy russian on grilled marble rye **17**

**C.W.A** (chicken w/ attitude) fried chicken, shoestring onions, bacon slaw, roasted jalapeños, pickles, & a bbq blue cheese sauce on a brioche bun **17**

**LE CUBANO** grilled chicken, ham, swiss, dill pickles, dijon mustard, & mayo on a pressed croissant **17**

**REUBEN** locally smoked pastrami, sauerkraut, swiss cheese, & spicy russian on grilled marble rye **16**

all of our burgers are made with certified angus beef. substitute gluten free vegan bun +2, gluten free bread +1. substitute vegan burger patty +3

**CRISPY SHRIMP TACOS** beer battered shrimp, chipotle crema, lime, pico de gallo slaw on soft corn tortilla. with tortilla chips & salsa roja **16**

**GRILLED SEA BASS TACOS** grilled sea bass, pico de gallo slaw, avocado cilantro sauce, on soft corn tortillas. with tortilla chips & salsa roja **17**

## VEGETABLE SIDES

vegan GARLICKY GREEN BEANS **8**

vegan CAULIFLOWER RICE **8**

MASHED POTATOES **8**

SAUTÉED ASPARAGUS with gribiche & cotija **8**

ASIAN CARAMEL BRUSSELS SPROUTS crispy brussels with chopped bacon, pickled carrots & tossed in our asian caramel sauce and lime juice **11**

CREAMY POLENTA **7**

# COCKTAILS \$14

## THE LOWRIDER

Espolón tequila blanco, Aperol, grapefruit juice, agave nectar, lime juice

## STRAWBERRY LETTER #23

Espolón tequila reposado, elderflower liqueur, angostura bitters, muddled strawberries & mint, simple syrup, lime juice

## DUSK TILL DAWN

Illegal mezcal, Chartreuse yellow, passion fruit purée, house-made grenadine, lime juice

## JUICY

Beluga vodka, Welch's grape, lemon juice, muddled white grapes, simple syrup, champagne float

## THE ANGELYNE

Beluga vodka, elderflower liqueur, lemon juice, simple syrup, raspberries

## HYPERION OLD FASHIONED

Wild Turkey Longbranch bourbon, Angostura bitters, sugar cube, orange peel

## MORRIS DAY & THE THYME

Smooth Ambler Contradiction bourbon, honey syrup, lemon juice, muddled fresh thyme

## VENTURA BOULEVARDIER

Russel's Reserve bourbon, Punte E Mes, Cynar 70, mole bitters, orange peel

## SMOKE & MIRRORS

Glenlivet scotch, drambuie, Heering cherry liqueur, angostura bitters

## ROSEMARY'S OTHER BABY

Plymouth gin, macerated blueberries, lemon juice,

# 16 BEERS ON TAP

	ABV	PINT		ABV	PINT
Allagash White	5.1	8	Peroni	5.1	7
Angel City White Nite	4.9	7	Reverend Nat's Revival Hard Apple Cider	5.8	7
Ballast Point Sculpin IPA	7.0	8	Scrimshaw Pilsner	4.4	7
Bud Light	4.2	6	Rogue Dead Guy Ale	6.8	7
Lemon Orchard Organic Hard Kombucha	4.5	7	Sierra Nevada Hazy IPA	6.7	8
Guinness Stout	4.3	7	Stella Artois	4.9	7
Kona Big Wave Golden Ale	4.4	7	805 Honey Blonde	4.7	7
Modelo Especial	4.4	7	Rotating Tap - Mango Cart	4.0	7

## Wine

SPARKLING	GLASS	BOT	ROSÉ	GLASS	BOT
House Sparkling	8	25	House Rosé	8	25
Domaine Ste Michelle Brut Central Valley,	10	36	Chateau la Coste 2016 Provence, FR	14	52
Rose di Salici Brut Veneto, Italy	12	44	Rose di Salici Brut Sparkling Rosé Veneto,	12	44
WHITE	GLASS	BOT	RED	GLASS	BOT
House White	8	25	House Red	8	25
Bee's Box Chardonnay Central Coast, CA	12	44	Bee's Box Pinot Noir Central Coast, CA	12	42
Brancott Estate Sauvignon Blanc NZ	12	44	Altocedro Malbec Mendoza, Argentina	12	42
Villa Pozzi Pinot Grigio Sicily, Italy	10	36	Trim Cabernet Sauvignon Napa Valley, CA	13	46

## HAVE A BLOODY!

BEST BLOODY IN THE BUSINESS

**BLOODY MARY 13**  
Skyy Vodka

**MICHELADA 9**  
Tecate

## APEROL SPRITZ \$13

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



GOOD FOOD. GOOD DRINKS. GOOD TIMES!

Welcome to Hyperion Public, started by two dads who met at their kids' preschool and wanted to create a fun place for the neighborhood - The Community Pub.

We're here for you! Please let our staff know if there's anything we can do to make your experience better.

Got work to do? Wanna check your Instagram (tag us while you're at it)? Free wifi network: HyperionPublic Free WiFi

HYPERION  
**PUBLIC**  
THE COMMUNITY PUB

## FOR STARTERS

**THE PRETZEL** served with OMG cheese sauce and whole grain mustard **11**

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

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

**ASIAN STEAK LETTUCE CUPS** asian caramel glazed angus steak, pickled carrots, bacon coleslaw, and fresh cilantro **14**

**TEMPURA GREEN BEANS** **vegan** rice flour battered green beans with *kung fu* sauce **11**

**WU-TANG CLAMS** little neck clams with ghostface chili herb compound butter, parmesan, 36 chamber smoked bacon, and shaolin panko. **13**  
Ain't nothin' to shuck wit!

## SHARING FAVORITES

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

**PARMESAN TRUFFLE FRIES** with garlic aioli **9**

**BUFFALO WINGS** medium or hot. served over house-made chips. your choice of ranch or blue cheese **13**

**BLUEBERRY WINGS** spicy blueberry served over house-made chips. your choice of ranch or blue cheese **14**

**F YEAH! FRIES** all of the goodness of our OMG dip served over french fries and topped with bacon, celery, and blue cheese crumbles. f yeah! **13**

**BEER BATTERED ONION RINGS** Guinness beer-battered sweet onions with horseradish dipping sauce **10**

**ASIAN CARAMEL BRUSSELS SPROUTS** crispy brussels, chopped bacon, pickled carrots, in our asian caramel sauce and lime juice **11**

**DIP DUO** chef's grandmother's pickle dip and our classic omg dip topped with celery and blue cheese crumbles, served with house-made potato chips **12**

## WHAT'S HAPPENING

MONDAY  
TRIVIA

WEDNESDAY  
GREAT  
SMOKE-OUT

THURSDAY  
\$1  
OYSTERS!!!

SATURDAY  
GREAT  
SMOKE-OUT

EVERYDAY  
BOTTOMLESS  
MIMOSAS

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.