



***116 East Third Street
Waterloo, IL. 62298
(618) 939-BEER***



Welcome to Hopskeller, and thanks for choosing us for your drinking and dining experience. If you have any questions about the local wines, spirits, and ciders we carry (or have a great one to recommend), please feel free to ask, either at the bar or through social media. We're proud of our growing selection of the region's products and look forward to sharing them with you.

Don't forget to follow us on Facebook, Instagram (hopskellerbrewing), and Twitter (@hopskeller) to keep up to date with all our events and releases.

Enjoyed your time with us? Please be sure to "Check In" and send some of your favorite photos our way with the hashtag #hopskeller. We love hearing from our fans and just might share some of your best pictures!

For the true fans of fine beverages, you can find our beers on Untappd. We look forward to hearing your thoughts and seeing some of your favorite brews.

The Sights and History of Our Building...

The building which we occupy was originally a 2-story home built in 1854, with additions made in 1872 and in 1910, the latter of which is now the Waterloo Chamber of Commerce. It is believed that the original home held 4 rooms on the first floor, in addition to an exterior summer kitchen and cistern (the foundations of which were both uncovered during the construction of the brewhouse). Throughout its history, the original home was primarily residential, and by the 1920s was a mixed-use property that held a variety of apartments and offices. Prior to Hopskeller's creation, the home housed the Echoes of the Past antique store.

Within Hopskeller today, you will find a variety of unique architectural features that tie together history from St. Louis, the Metro East, and Southern Illinois. Much of the wood and corrugated tin throughout the brewpub came from barns and homesteads throughout Monroe and Randolph County. The bar and pizza counters were constructed on-site from collections of old doors, some dating back into the Victorian era. The stamped tin on the ceiling above the bar comes from Collinsville High School and is dated between 1908-1910, and the chandeliers on the first and second floor were originally from The Royal Dumpe dinner theater restaurant in St. Louis.

The true jewel of our architecture, however, is the mezzanine that overlooks the bar. Constructed of massive pine wood beams taken from the old American Furnace Company factory (built 1942) in Red Bud, Illinois, and lined with iron railing taken from the old McKinley Bridge in Saint Louis (built 1910), the mezzanine has quickly become a beloved destination.

We hope you enjoy your time with us, both inside our historic pub and outside on our patio, funded in large part by generous donations from friends, family, and the larger community – both in Waterloo and across three continents.



Illinois Common Ale (4.2% ABV, 15 IBU)		5.50
<i>This “common” is anything but common! Based heavily on the Kentucky Common Ale, a near-extinct style primarily made between the end of the Civil War and the beginning of Prohibition in and around Louisville, this unique beer has quickly become one of our most popular brews. Sweet, earthy, and drinkable in all the right ways, you won’t want to miss this on its own or with a hot, wood-fired pizza -- especially the Communication Breakdown.</i>		
High Desert Pale Ale (5.1% ABV, 22 IBU)		5.50
<i>This unique beer takes an Oktoberfest recipe and turns it on its head, interpreting it as an easygoing American pale ale. Using 100% estate-grown malt from Mecca Grade Malt, a small family farm in Oregon’s famous High Desert, this beer will have a flavor and complexity truly unique to the American Northwest. Subtle toasty, bready, and earthy notes linger throughout this beer – try it once with any hot dog and you’ll see why it was such a runaway hit at our first opening.</i>		
Cascadia Amber Ale (5.2% ABV, 32 IBU)		5.50
<i>Bursting with the flavors and dry-hopped aromas of Cascade hops, Cascadia brings a little bit of the Northwest Coast to the Midwest. Expect a moderate hop aroma to show through a blend of roasted and deep caramel malts. The floral-citrus hop flavors that define the Northwest style are preset here and are bolstered by an intricate blend of grains that finishes dry but with a caramel and nutty aftertaste. The base grains come from the small family farm that provides the malt for our High Desert Pale Ale.</i>		
Northern English Brown Ale (5.5% ABV, 26 IBU)		5.50
<i>Taking its cues from the ale historically made around the Great Northern coalfields of England in the late 19th and early 20th Centuries, this dark beer features roasted chocolate and coffee flavors alongside deep caramel and toffee notes. Complex, approachable, and the ultimate “food beer,” our Northern English Brown will pair well with the Sonic Reducer, a meaty pizza, or a toasted bread small plate.</i>		
Moorgate London-Style Porter (5.2% ABV, 22 IBU)		5.50
<i>The most popular style of beer among the working class of London in the 19th Century, our porter takes the style back to its original roots as an easy-drinking brew that will have many similarities with our Northern English Brown Ale, but will show more of a bready and biscuit flavor and less maltiness, as well as a darker roast character.</i>		
There It Is Chili Beer (6.0% ABV, 12 IBU)	-- Summer Seasonal	5.50
<i>This American wheat ale features cherry-wood smoked barley, copious amounts of pineapple, and an intriguing blend of guajillo, jalapeno, and habanero chili peppers. A fantastic beer on its own, this pairs wonderfully with food.</i>		
[ZERO] New England-Style IPA (7.1% ABV, 0* IBU)		5.50
<i>Done in the New England style, this IPA features the mouth-watering silky feel we expect from NEIPAs, but with a couple of fun twists: not only is pineapple and mango thrown into the beer after fermentation, but no hops are added on the hot side of the brewing process; the result is a refreshing, fizzy brew that has been described as a “pineapple mimosa” and has proven to be an unexpected runaway hit with fans.</i>		
Across the Pond Hybrid IPA (7.5% ABV, 55 IBU)		5.50
<i>This India Pale Ale recipe combines the best of two distinct styles of IPA: the mineral profile and balance of a classic English Burton IPA and the bold hop flavors of a 5-hop American West Coast IPA. An awesome, easygoing IPA</i>		
<i>Don’t know what to start with? Try 6 in a sampler flight for \$9.50. Ask your bartender about pitchers and growlers; domestic beers are available by the bottle for \$3.75.</i>		

Craft Cocktail Selection

Hibiscus G&T

6.50

Pinckney Bend Hibiscus Gin, mixed with Pinckney Bend Hibiscus Tonic Syrup and topped with club soda

Stumpy's Basil Lemonade

6.75

An invigorating basil lemonade made with our County's very own premium grain-to-glass "Unbroken" vodka, courtesy of Stumpy's Spirits. Vodka, Homemade Sour Mix, Lemonade, Basil

Cucumber Rosemary Gimlet

6.75

Premium gin combined with homemade cucumber rosemary simple syrup and garnished with cucumber. Smooth and refreshing.

Maple Brown Old Fashioned

6.75

Our interpretation of a tried-and-true cocktail that features in-house maple brown sugar simple syrup and Bourbon. Garnished with orange peel and a cherry.

Salted Caramel White Russian

7.00

Pearl Vanilla Vodka and Kahlua mixed with half-and-half milk on ice. Topped with a salted caramel drizzle.

Red Cream Hurricane

7.25

A cocktail that features Rum Haven coconut rum, pineapple juice, triple sec, and Excel Bottling Company's Red Cream Soda, this is an absolute must-try.

Paloma Gold

7.25

Hopskeller's house tequila cocktail, this drink features 1800 Reposado, lime juice, and Excel Bottling Company's Rummy Grapefruit Soda. Crisp, delicious, and great any time of the year.

3rd Street Manhattan

7.25

A regular Manhattan, but with a uniquely Hopskeller twist: the addition of house pomegranate simple syrup to change up a beloved classic.

Iced Irish Coffee

7.50

A house-made mocha coffee mix featuring Lil' Red Roaster Smooth Brew alongside Sweet Lucy's Bourbon Cream and Jameson. A perfect pick-me-up for the winter season.

Hand-Made, Wood-Fired Pizzas

[Extra Pizza Toppings 1.25 ea.]

BYOP	10.25
❖ <i>Cheese Pizza with Choice of One Topping</i>	
Simple Man	10.75
❖ <i>Garlic-Infused Olive Oil, Tomato, Fresh Basil</i>	
Helter Skelter	12.00
❖ <i>Sausage, Pepperoni, Sweet Cherry Pepper, Bleu Cheese</i>	
Tangled Up in Blue	12.00
❖ <i>BBQ Chicken, Bacon, Pineapple, Red Onion, Bleu Cheese, Tomato</i>	
Midnight Rambler	13.00
❖ <i>Sausage, Bacon, Caramelized Onion, Goat Cheese</i>	
L.A. Woman	13.00
❖ <i>Smoked Chicken, Wild Mushroom, Red Onion, Olives</i>	
Communication Breakdown	13.00
❖ <i>Garlic-Infused Olive Oil, 4-Cheese Blend, Artichoke, Red Onion, Kalamata Olives, Roasted Garlic</i>	
Fat Bottomed Girls	14.00
❖ <i>Sausage, Pepperoni, Bacon, Wild Mushroom, Green Pepper, Red Onion</i>	

Soups and Salads

Hopskeller House Salad	8.50
❖ <i>A mixed salad featuring lettuce, shredded Mozzarella, tomato, mixed olives, onion, pepperoni, and artichoke. Topped with Parmesan cheese, croutons, and black pepper and served with choice of dressing</i>	
Chicken Caesar Salad	8.50
❖ <i>A generously portioned salad featuring grilled chicken, banana peppers, and croutons. Topped with cracked black pepper and Parmesan cheese and served with a house Caesar dressing</i>	

Hot Dogs, Sausages, and Brats (Choice of Chips Included)

[Extra Hot Dog / Brat / Sausage Toppings 0.50 ea.]

Fix Me	4.00
❖ <i>One Hot Dog with Choice of 2 Toppings</i>	
Time Bomb	5.00
❖ <i>Red Hot Smoked Sausage, Peppers, Spicy Mustard, Sriracha Sauce</i>	
Beat on the Brat	5.00
❖ <i>Bratwurst, Sauerkraut, Chardonnay Mustard, Celery Salt</i>	
Sonic Reducer	5.00
❖ <i>BBQ Sauce, Red Onion, Pineapple, Arugula</i>	
I Wanna Be Your Dog	5.50
❖ <i>Tomato, Pickle, Onion, Relish, Mustard, Sport Peppers, Celery Salt</i>	
Personality Crisis	5.50
❖ <i>Olives, Cucumber, Basil, Tomato, Kalamata Olives, Feta Cheese</i>	

Small Plates

Garlic Cheese Bread Small Plate	5.50
❖ <i>3-Cheese Blend and Garlic-Infused Olive Oil</i>	
Bavarian Pretzel Sticks	6.00
❖ <i>3 oven-baked pretzels served with whole-grain Chardonnay mustard and High Desert Pale Ale</i>	
Sausage Cheese Bread Small Plate	6.00
❖ <i>Parmesan Onion Spread and Sausage</i>	

We carry Coca-Cola products on fountain for \$2.00 (free refills). Excel Sodas Available By the Bottle for \$1.50