

Brunch

IRISH WHISKEY FRENCH TOAST

Dipped in cinnamon, whiskey & Irish cream egg batter, coated with crunchy flakes and grilled with whipped cream and whiskey syrup. 11.95
Maple syrup available for those under 21.

HUEVOS RANCHEROS*

Flour tortillas, red chili pork, Santa Fe bacon black beans, cheddar, jack and Cotija cheeses, fried eggs, pico de gallo, scallions, ranchero sauce and cilantro sour cream. Served with roasted Yukon potatoes. 12.95

* ADOBO PORK BENEDICT*

Jalapeño corn bread, red chili pork, guajillo sauce, poached eggs and chipotle hollandaise with roasted Yukon potatoes. 12.95

EGGS BENEDICT*

Grilled ciabatta bread, Canadian bacon, poached eggs and fresh hollandaise with roasted Yukon potatoes. 12.95

SPINACH & FETA CHEESE OMELETTE

Fresh spinach, tomatoes, Swiss cheese and feta in a 3-egg omelette with hollandaise sauce and roasted Yukon potatoes. 11.95

* SPANISH CHILAQUILES*

Crisp corn tortillas sautéed with roasted tomato salsa, guajillo sauce, fried eggs, chorizo, Santa Fe bacon black beans, cheddar, jack and Cotija cheese topped with avocado, cilantro sour cream, pico de gallo and jalapeños. 11.95

PULLED PORK & SWEET POTATO HASH*

Sautéed smoked pork, roasted sweet potatoes, onions and peppers. Served with poached eggs and rustic bianco toast. 12.95

CORNED BEEF HASH*

Braised corned beef, roasted potatoes, caramelized onions, red peppers, Swiss cheese and poached eggs with roasted Yukon potatoes. Served with rustic bianco toast. 12.95

FARMER'S HASH*

Maple bacon, tomato, spicy Italian sausage, Yukon potatoes, peppers and onions topped with jack & cheddar cheeses and fried eggs. Served with rustic bianco toast. 12.95

PUB BREAKFAST*

3 Eggs cooked to order, grilled spicy sausage or maple pepper bacon, roasted Yukon potatoes and rustic bianco toast. 11.95

THIRSTY LION BREAKFAST BURRITO

3 Eggs, chorizo, peppers, Santa Fe bacon black beans, onion, jalapeños, pasilla chilies, cheddar & pepper jack cheeses, ranchero sauce, chipotle aioli and cilantro rolled in a jumbo flour tortilla. Served with roasted Yukon potatoes. 11.95

LION'S BREAKFAST BURGER*

Grilled 1/2lb. burger, maple bacon, smoked ham, fried egg, cheddar cheese, arugula and tomato on ciabatta bread with chipotle aioli and French fries. 14.95

CLASSIC BLOODY MARY
Vodka, tomato juice and Demitri's spices.

\$5 FAVORITES

CLASSIC MIMOSA
Orange juice and champagne.

Craft COCKTAILS

SRIRACHA BLOODY MARY

Vodka, sriracha, tomato juice and Demitri's spices. 7.5

WASABI BLOODY MARY

Vodka, wasabi, tomato juice and Demitri's spices. 7.5

IRISH COFFEE

Jamesons Irish Whiskey, coffee and whipped cream. 7.95

SPANISH COFFEE

Cruzan 151 Rum, coffee liqueur, triple sec and coffee topped off with whipped cream and nutmeg. 7.95

FRESH PRESSED GRAPEFRUIT GREYHOUND

Deep Eddy Grapefruit Vodka, Fee Brother's Grapefruit Bitters and fresh pressed grapefruit juice. 8.95

MOSCOW MULE

Smirnoff Vodka, ginger beer, lime juice, simple syrup & lime wedge. 8.95

Additional BEVERAGES

FRESH PRESSED JUICES : Orange and grapefruit / COFFEE and TEA



* Indicates a Thirsty Lion Signature Item

**Recipe contains nuts. For those who have food allergies, please inform your server, we will be happy to discuss any necessary changes.
*Items are served raw or undercooked. Consuming raw or undercooked meats, seafood, shell fish, eggs or poultry may increase your risk of foodborne illness.

STARTERS

AHI POKE STACK*

Ahi tuna marinated in soy, Sriracha chili, sweet onions, avocado, nori, scallions, sesame oil and Hawaiian sea salt. Layered with rice, soy ginger and Sriracha aioli with wonton chips. 12.95

CRISPY CALAMARI

Dusted with seasoned semolina flour, lightly fried and served with chili lime sauce and lemon thyme aioli. 11.95

OVEN BAKED SOFT PRETZEL

Scratch made beer fondue, jalapeño jam & sweet mustard sauce. 10.95

TRADITIONAL SCOTCH EGGS*

Boiled egg wrapped in pork sausage, breaded & crispy-fried. 7.95

HAND-BREADED CHICKEN TENDERLOINS

Served with Newcastle BBQ and peppercorn ranch dipping sauces. 9.9

SAUTÉED BRUSSELS SPROUTS

Sautéed with pepper bacon, red onions, olive oil, seasonings and Reggiano. 7.95

CHIPOTLE HUMMUS & FLATBREAD

Chickpeas, tahini, chipotle peppers, garlic, lemon, olive oil & flatbread. With red peppers, cucumber, kalamata olives, pepperoncini & feta. 8.95

BURGERS

USDA choice lean ground beef, char-grilled.

Served on a toasted pub bun with lettuce, tomato and onion.

Served with choice of fresh hand cut fries, Napa slaw or house salad.

CHEESE BURGER*

Choice of cheddar, Swiss or pepper jack cheese, with pickles and burger sauce. 11.95

JALAPEÑO PEPPER JACK BURGER*

Melted pepper jack cheese, jalapeños, Tabasco onion strings, fresh guacamole and chipotle aioli. 12.95

BBQ WHITE CHEDDAR BURGER*

Newcastle BBQ sauce, white cheddar cheese, crispy onion strings and garlic aioli. 12.95

PEPPER BACON CHEESE BURGER*

Choice of cheddar, Swiss or pepper jack cheese, with pepper bacon, pickles and burger sauce. 12.95

QUINOA & BLACK BEAN VEGGIE BURGER**

House made with red and white quinoa, black beans, egg, jalapeño and pecorino Romano. Topped with smoked mozzarella, avocado, arugula, tomato, sun dried tomato tapenade and garlic pesto aioli. 11.95

GASTROPUB BURGER*

Gorgonzola infused burger with grilled sweet onion, maple pepper bacon, white cheddar, arugula and horseradish cream. 13.95

BRICK OVEN PIZZA

Hand-tossed and baked to order in our brick oven.

NEWCASTLE BBQ CHICKEN

Grilled chicken breast, Newcastle BBQ sauce, red onion, cilantro, fontina, smoked mozzarella and provolone. 14.95

SMOKED CHICKEN & PESTO**

Spinach basil pesto, house smoked chicken, roasted garlic, Kalamata olives, sun dried tomatoes, four cheese blend and tossed arugula. 14.95

PEPPERONI, SPICY SAUSAGE & PROSCIUTTO

A combination of cured Italian meats, Roma tomato sauce and four cheese blend. 15.95

SALADS

Starter Salads: House 5.95 / Caesar 6.95 / Tuscan Kale** 7.95*

THAI SHRIMP & NOODLE**

Ginger chili seared shrimp, udon noodles, arugula, Napa cabbage, mango, avocado, scallion, tomato, carrot, daikon, mint, cilantro, basil, Thai peanut vinaigrette, toasted coconut and roasted peanuts 14.95

TUSCAN KALE & GRILLED CHICKEN**

Fresh Tuscan kale, lemon shallot vinaigrette, Zante currants, almonds and shaved Asiago. 13.95

SEARED AHI SALAD*

Spice rubbed and seared rare on lettuce with red peppers, cucumbers, Napa cabbage, crispy wontons, cilantro and wasabi ginger vinaigrette. 14.95

BRUSSELS SPROUTS, QUINOA & GRILLED CHICKEN**

Brussels sprouts, arugula, quinoa, cranberries, candied walnuts, currants & Asiago cheese with white balsamic & pomegranate vinaigrette. 13.95

SOUTHWEST SMOKED CHICKEN

Mesquite smoked chicken, roasted sweet corn, red peppers, avocado, marinated jicama, cherry tomatoes, fresh greens and cabbage tossed with cilantro lime vinaigrette. Topped with Cotija cheese and crispy tortilla strips. 12.95

GRILLED STEAK SALAD*

Grilled top sirloin over mixed greens, Gorgonzola, red onions, cherry tomatoes and red peppers with chimichurri sauce, crispy onion strings and balsamic vinaigrette. 14.95

SANDWICHES

Served with your choice of fresh hand cut fries, Napa slaw or a small house salad.

SPICY FRIED CHICKEN

Marinated with jalapeño and buttermilk, dusted in spicy flour, crispy fried and topped with chipotle Napa slaw and dill pickles. 12.95

SMOKED TURKEY CLUB

Peppered smoked turkey, maple bacon, pepper jack cheese, avocado, tomato, lettuce and chipotle aioli on grilled rustic bianco bread. 11.95

CAPRESE CHICKEN**

Grilled chicken breast, fresh mozzarella, vine ripe tomato, spicy pepperoni, sweet pepper tapenade, garlic pesto aioli, arugula and olive oil on grilled ciabatta. 12.95

CLASSIC REUBEN

Beer braised corned beef brisket, peppered sauerkraut, provolone cheese and 1000 island on grilled rustic rye. 13.95

GRILLED VEGGIE PANINI**

Provolone, zucchini, squash, tomato, basil pesto, roasted red pepper tapenade, fresh mozzarella, arugula and garlic aioli on grilled rustic bianco bread. 10.95

ROASTED PORK CUBANO

Tender roasted pork shoulder, with smoked ham, Swiss cheese, B&B pickles, jalapeños and Dijon mustard sauce on Parmesan crusted ciabatta. 11.95

MARGHERITA

Roma and cherry tomatoes, roasted garlic, extra virgin olive oil, basil, fresh mozzarella and four cheese blend. 14.95

PEPPERONI & FOUR CHEESE

Liguria Italian pepperoni, Roma tomato sauce and four cheese blend. 13.95

ROASTED ARTICHOKE & SPINACH**

Kalamata olives, basil pesto, red onion, pepperoncini, red peppers, roasted garlic, feta, fontina and provolone. 14.95

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