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

SPICY MEATBALLS
Ground beef, spicy pork sausage, feta cheese and fresh herbs & spices. Served with garlic tahini, Sambal chili and Newcastle BBQ sauce. 9.95

✶ **BACON WRAPPED BBQ PRAWNS**
Served with BBQ sauce, Napa slaw and grain mustard vinaigrette. 12.95

OVEN BAKED SOFT PRETZEL
Scratch made beer fondue, jalapeño jam & sweet mustard sauce. 10.95

ARTICHOKE SPINACH DIP
Reggiano cream, chopped artichokes, jalapeños and roasted garlic. Served with Parmesan flatbread. 10.95

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

BÁNH MÌ SLIDERS
Sriracha aioli, spice roasted pork, cucumber slices, pickled carrot, daikon radish, jalapeño and cilantro leaves. 9.95

GRILLED BURGER SLIDERS
Beef sliders served with lettuce, tomato, cheddar, pickles & burger sauce. 9.95

SPICY TUNA ROLL*
Ahi tuna, Sriracha aioli, soy glaze, cilantro, green onion and sesame. 10.95

CALIFORNIA ROLL
Crab, avocado, cucumber, soy glaze and sticky rice rolled in nori. 9.95

HAND-BREADED CHICKEN TENDERLOINS
Served with Newcastle BBQ and peppercorn ranch dipping sauces. 9.95

GRILLED PEAR & PROSCIUTTO FLATBREAD**
Fontina, provolone, mozzarella, Gorgonzola, arugula and candied hazelnuts. 9.95

ITALIAN SAUSAGE & PROSCIUTTO FLATBREAD**
Basil pesto, Roma tomato, feta, pepperoncini, kalamata olives & Reggiano. 9.95

SESAME SEARED AHI TUNA*
Spice rubbed and seared rare, with jicama slaw, Sriracha aioli, ginger soy glaze and wasabi. 12.95

SNACKS

CREAMY QUESO DIP
Cheddar, jack & pepper jack cheese, simmered with roasted jalapeños, onion and tomatoes. Topped with spicy ground beef and served with white corn tortilla chips. 7.95

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

FRESH HAND-CUT FRIES
Fresh cut and served with peppercorn ranch & Sriracha fry sauce. 5.95

✶ **TRADITIONAL SCOTCH EGGS***
Boiled egg wrapped in pork sausage, breaded & crispy-fried. 7.95

GARLIC SESAME EDAMAME
Soybean pods sautéed with garlic sesame soy glaze. 7.95

TEMPURA GREEN BEANS
Crispy fried and served with chili lime dipping sauce. 7.95

BACON WRAPPED DATES** Medjool dates, Gorgonzola cream cheese, almonds and maple pepper bacon. With balsamic reduction, red pepper and greens. 7.95

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

COBB SALAD Fresh greens, grilled chicken, pepper bacon, avocado, olives, Gorgonzola, cherry tomatoes, chopped egg and blue cheese dressing. 13.95

SMOKED CHICKEN WALDORF** Fresh greens, Fuji apples, candied walnuts, dried cranberries, chévre cheese, celery and apple honey dressing. 12.95

✶ **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 CHICKEN CAESAR* Romaine greens tossed with garlic Caesar dressing, Parmesan cheese and focaccia croutons. 12.95 | Blackened Salmon: 15.95

ROASTED BEET, ARUGULA & GRILLED CHICKEN** Roasted red and yellow beets, baby greens, arugula, grain mustard & lemon vinaigrette, chévre cheese, candied hazelnuts and grilled chicken. 13.95

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

FRENCH DIP Slow roasted beef and melted provolone on Parmesan crusted ciabatta with rosemary au jus and horseradish cream. 13.95

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

✶ **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

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

BLUE CHEESE CHICKEN Grilled chicken breast, pepper bacon, Gorgonzola cheese, garlic aioli, lettuce, tomato and onion on ciabatta. 12.95

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

BÁNH MÌ Toasted ciabatta, Sriracha aioli, spice roasted pork, cucumber slices, pickled carrot, daikon radish, jalapeño and cilantro leaves. 11.95

SOUPS

BEER CHEESE *(Everyday)* & **THAI CHICKEN CURRY** *(Sat-Thurs)* CUP 5.50 | BOWL 7.50
CLAM CHOWDER: *(Served Every Friday)* CUP 5.95 | BOWL 7.95

Specialty ENTRÉES

I.P.A. BEER BATTERED FISH & CHIPS Fried with Napa slaw, lemon caper tartar sauce and fries. 14.95

KUNG PAO CHICKEN** Spicy soy ginger glaze, peanuts, Szechuan chilies, Sambal chili sauce, sticky rice and soy glazed Asian vegetables. 15.95

ORANGE CHICKEN Tempera chicken in garlic ginger orange sauce, scallions, Szechuan chilies, sticky rice and soy glazed Asian vegetables. 15.95

✶ **BAJA FISH TACOS** With sautéed cod or shrimp, chipotle aioli, cilantro lime slaw, pico de gallo, Cotija cheese and white corn tortillas. Served with Santa Fe bacon black beans. 14.95

SONORAN CHICKEN ENCHILADA STACK Smoked chicken, white corn tortillas, roasted pasilla chili, cheese blend, garlic cream, guajillo chili & chipotle aioli. With Santa Fe bacon black beans. 15.95

CLASSIC MAC & CHEESE Cheddar, Jack, Swiss and Parmesan, toasted with bread crumbs. 12.95

BACON MAC Peppered bacon, sweet onions and a five cheese blend, toasted with bread crumbs. 13.95

SPICY SAUSAGE MAC Chipotle cream, roasted red peppers, spicy sausage and a four cheese blend, toasted with bread crumbs. 13.95

ROMANO HERB CRUSTED CHICKEN Lemon herb beurre blanc, creamy garlic noodles, fresh dill, capers and seasonal vegetables. 16.95

BURGERS

USDA choice lean ground beef, char-grilled. Served on a toasted pub bun with lettuce, tomato and onion.

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

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

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

TAVERN BURGER* Pepper bacon, cheddar cheese, beer battered onion rings, with pickles and special burger sauce. 13.95

GRILL

BRONZED SALMON & MANGO QUINOA**
Fresh Atlantic salmon pan seared with Cajun spices, mango quinoa salad, mango salsa, red peppers, sunflower seeds, grilled asparagus, jalapeño lime beurre blanc and shaved fennel. 23.95

PEPPERCORN BEEF TENDERLOIN TIPS
3-peppercorn rub, Black Butte Porter demi, roasted red peppers, mushrooms, white cheddar mashed potatoes and seasonal vegetables. 21.95

✶ **GRILLED SALMON & ASPARAGUS RISOTTO**
Sautéed with fresh asparagus, garlic, mushrooms, tomatoes, shrimp fumé, braised leeks, roasted garlic butter, shallots and Reggiano cheese. 21.95

GRILLED ATLANTIC SALMON
Roasted garlic herb butter, fresh lemon, jasmine rice and grilled asparagus. 22.95

STEAKS

All steaks are served with white cheddar mashed potatoes and grilled asparagus.

TOP SIRLOIN*	FILLET MIGNON*	GRILLED RIBEYE*
Char-grilled beef with sun dried tomato butter.	Pepper bacon wrapped, grilled with roasted garlic herb butter.	Center cut ribeye seasoned with our rub and garlic butter.
8oz. | 23.95	7oz. | 29.95	12oz. | 29.95

** Add grilled shrimp to your choice of steak for 4.95*

✶ *Indicates a Thirsty Lion Signature Item*

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

TL.US:7.03

BRICK-OVEN PIZZA

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

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

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

Craft BEER & CIDER

**Ask your server for our 3 seasonal rotating taps.*

AMBER
- LEFT HAND SAWTOOTH
- ALASKAN AMBER
- NEW BELGIUM FAT TIRE

CREAM & BROWN ALE
- BODDINGTONS CREAM ALE (NITRO)
- ROGUE HAZELNUT BROWN NECTAR

CIDER & FRUIT BEER
- CRISPIN APPLE CIDER
- WYDER'S DRY PEAR CIDER
- DRY DOCK APRICOT BLONDE
- FUNKWERKS RASPBERRY PROVINCIAL

LAGER
- BUD LIGHT
- COLORADO NATIVE AMBER LAGER
- COORS LIGHT
- KONA LONGBOARD LAGER
- UPSLOPE CRAFT LAGER

PILSNER & KÖLSCH
- PROST PILS
- STELLA ARTOIS
- ELEVATION 8 SECOND KOLSCH
- PILSNER URQUELL

IPA
- 10 BARREL JOE IPA
- AVERY BREWING IPA
- BEAR REPUBLIC RACER 5 IPA
- BALLAST POINT SCULPIN IPA*
- GREAT DIVIDE TITAN IPA
- DESCHUTES FRESH SQUEEZED IPA
- DOGFISH HEAD 60 MINUTE IPA
- FIRESTONE UNION JACK IPA
- GREEN FLASH WEST COAST DOUBLE IPA*
- SKA MODUS HOPERANDI IPA
- ODELL IPA

PALE ALE
- DESCHUTES MIRROR POND
- LAGUNITAS LITTLE SUMPIN' SUMPIN'
- NEW BELGIUM VOODOO RANGER 8-HOP

PORTER & STOUT
- BOULDER SHAKE CHOCOLATE PORTER
- DRY DOCK VANILLA PORTER
- GUINNESS STOUT
- LEFT HAND BREWING NITO MILK STOUT
- GREAT DIVIDE YETI IMPERIAL STOUT*

WHEAT & SAISON
- AVERY BREWING WHITE RASCAL
- BLUE MOON BELGIAN WHITE
- BRECKENRIDGE BREWING AGAVE WHEAT
- FUNKWERKS FARMHOUSE SAISON*
- WIDMER HEFEWEIZEN

RED ALE
- ODELL 90 SHILLING

BOTTLES & CANS
BUDWEISER
COORS LIGHT
CORONA
DOS EQUIS XX LAGER
HEINEKEN
MICHELOB ULTRA
MILLER LITE (16 oz. CAN)
PBR (16 oz. CAN)
STRONGBOW CIDER
ST. PAULIE GIRL (N/A)
OMISSION (GLUTEN FREE)

**Served in a 13oz. Belgian beer chalice.*

CRAFT FLIGHTS
TASTE 6 BEERS FOR $12

Want to try More than just one beer?
Our beer flights feature 4.5oz. sample glasses of any beer on tap or choose specific flights based on style.

Featured WINES

Served in a glass 6oz. / 9oz. / Bottle

WHITE
CHATEAU STE MICHELLE RIESLING *WA* | 7 / 9 / 21
MIRASSOU MOSCATO *CA* | 7 / 10 / 21
CAPOSALDO PINOT GRIGIO *ITALY* | 7.5 / 10.5 / 23
ECCO DOMANI PINOT GRIGIO *ITALY* | 7.5 / 10.5 / 23
WILLAMETTE VALLEY PINOT GRIS *OR* | 10 / 13 / 30
JOEL GOTT SAUVIGNON BLANC *CA* | 9 / 12 / 27
KIM CRAWFORD SAUVIGNON BLANC *NZ* | 11 / 14 / 33
CK MONDAVI CHARDONNAY *CA* | 7 / 9 / 21
CLOS DU BOIS CHARDONNAY *CA* | 8.95 / 11.95 / 27
KENDALL-JACKSON V.R. CHARDONNAY *CA* | 9.5 / 12.5 / 29
LA CREMA CHARDONNAY *CA* | 11 / 14 / 33

RED
MARK WEST PINOT NOIR *CA* | 8 / 11 / 24
ERATH PINOT NOIR *OR* | 11.95 / 14.95 / 36
MEIOMI SONOMA PINOT NOIR *CA* | 36 (Bottle)
14 HANDS MERLOT *WA* | 7.5 / 10.5 / 23
COLUMBIA CREST MERLOT-CAB *WA* | 7 / 9 / 21
APOTHIC RED BLEND *CA* | 8 / 11 / 24
TROUBLE MAKER RED BLEND *CA* | 10 / 13 / 30
GHOST PINES RED BLEND *CA* | 39 (Bottle)
DISENO MALBEC *ARG* | 8 / 11 / 24
14 HANDS CABERNET SAUVIGNON *WA* | 8 / 11 / 24
LIBERTY SCHOOL CABERNET *CA* | 9.5 / 12.5 / 29
KENDALL-JACKSON V.R. CABERNET *CA* | 33 (Bottle)

BUBBLES
LA MARCA PROSECCO *ITALY* | 9 (6oz.) / 27 (Bottle)
KORBEL BRUT *CA* | 9.5 (6oz.)
MUMM BRUT *CA* | 13 (6oz.)
MOET & CHANDON IMPERIAL *FR* | 75 (Bottle)

Signature COCKTAILS

GRAPEFRUIT & BASIL MARTINI
Deep Eddy Ruby Red Vodka, St. Germain, grapefruit juice, fresh basil, Fee Brothers Grapefruit Bitters, lime and simple syrup. 9.75

RASPBERRY DROP
Smirnoff Vodka, raspberry purée and lemonade. 8.95

SPICY MULE
Smirnoff Vodka, ginger beer, lime juice, simple syrup, jalapeños and a lime wedge. 8.95

✴ BLOOD ORANGE MARGARITA
El Jimador Tequila, blood orange purée, agave nectar, muddled orange & lime and sweet & sour. 8.95

LION LEMONADE
Smirnoff Citrus Vodka, raspberry liqueur, lemon, Sprite, sweet & sour and simple syrup. 8.50

PASSION FRUIT MOJITO
Bacardi Silver Rum, triple sec, passion fruit purée, mint, lime, soda, Sprite and simple syrup. 8.95

FRESH SQUEEZED MARGARITA
El Jimador Tequila, fresh grapefruit, orange, lemon & lime juice with agave nectar. 8.95

BLOOD ORANGE COSMO
Absolut Mandarin, blood orange purée, triple sec, lime, orange and cranberry juice. 9.75

Modern CLASSICS

MOSCOW MULE
Smirnoff Vodka, ginger beer, lime juice, simple syrup and a lime wedge. 8.95

BUFFALO TRACE MANHATTAN
Buffalo Trace Whiskey, Martini & Rossi Sweet Vermouth & Angostura Bitters with a Bordeaux cherry. 9.75

✴ THE BIG EASY
Bulleit Rye, sweet vermouth, absinthe, Fee Brother's Orange Bitters, Angostura & Peychaud's Bitters. 11

THE DEVEREAUX
Bulleit Bourbon, St. Germain, lemon juice, sparkling wine and simple syrup. 10.50

FRESH FRUIT SANGRIA
E&J Brandy, cabernet wine, triple sec, fresh orange & lime wedges, soda and simple syrup. 8.95

PEAR MARTINI
Absolut Pear Vodka, pear purée, sweet & sour and simple syrup. 9.75

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

BULLEIT RYE OLD FASHIONED
Bulleit Rye, Angostura Bitters, soda, sugar, orange and cherry. 10.50

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