

# Thirsty Lion

GASTROPUB



## Starters & Snacks

**ARTICHOKE SPINACH DIP** Reggiano cream, chopped artichokes, jalapeños and roasted garlic with melted white cheddar and corn tortilla chips. 13.95

**CRISPY CALAMARI** Dusted with seasoned semolina flour, lightly fried and served with chili lime sauce and lemon thyme aioli. 13.95

**FRESH HAND-CUT FRIES** Fresh cut and served with peppercorn ranch and Sriracha fry sauce. 6.95

☉ **BACON WRAPPED BBQ PRAWNS** Served with Black Butte BBQ sauce, Napa slaw and cilantro lime vinaigrette. 14.95

**SPICY FRIED CHICKEN SLIDERS** Marinated with jalapeño and buttermilk, dusted in spicy flour, crispy-fried and topped with chipotle Napa slaw and dill pickles. 11.95

**GRILLED BURGER SLIDERS\*** Beef sliders served with lettuce, tomato, cheddar, pickles and burger sauce. 10.95

**BEER BATTERED CHEESE CURDS** Crispy fried cheese curds in tempura batter. Served with sweet jalapeño jam and Sriracha dipping sauce. 10.95

**HAND-BREADED CHICKEN TENDERS** Served with Sriracha and peppercorn ranch dipping sauces. 10.95

**CREAMY QUESO DIP** Cheddar, jack and pepper jack cheese, simmered with roasted jalapeños, onion and tomatoes. Served with white corn tortilla chips. 9.95

**OVEN BAKED SOFT PRETZEL** Giant pretzel with scratch made beer cheese, jalapeño jam and sweet mustard sauce. 13.95

**SPICY FRIED CAULIFLOWER\*\*** Sesame tempura fried with spicy black bean hoisin sauce, toasted cashews, scallions, cilantro and Sriracha aioli. 10.95

## SALADS

*Starter Salads: House 6.95 / Caesar\* 7.95*

**PORK CARNITAS SALAD BOWL** Pork carnitas simmered in tomatillo salsa, with steamed rice, Tajin spice, crisp greens, sweet chipotle dressing, Napa cabbage, black beans, jicama, cotija cheese, roasted corn, red peppers, avocado, pickled radish, jalapeño, and cilantro. 14.95

**ROASTED CHICKEN CAESAR\*** Roasted chicken, romaine, arugula, radicchio, Grana parmesan, ciabatta croutons, parmesan crisp and Caesar dressing. 14.95

**BRUSSELS SPROUTS, QUINOA & ROASTED CHICKEN\*\*** Roasted chicken, Brussels sprouts, arugula, quinoa, cranberries, candied walnuts, currants and Asiago cheese with white balsamic and pomegranate vinaigrette. 15.95

**SOUTHWEST SMOKED CHICKEN** Mesquite smoked chicken, roasted sweet corn, red peppers, avocado, marinated jicama, cherry tomatoes, fresh greens and cabbage tossed in cilantro lime vinaigrette. Topped with Cotija cheese and crispy tortilla strips. 14.95

**COBB SALAD** Fresh greens, radicchio, arugula, roasted chicken, pepper bacon, avocado, Kalamata olives, Gorgonzola, cherry tomatoes, egg, roasted corn and blue cheese vinaigrette. 15.95

**SEARED AHI SALAD\*** Spice rubbed and seared rare on mixed greens, arugula and radicchio with red peppers, cucumbers, Napa cabbage, edamame, Mandarin oranges, fresh mango, crispy wontons, cilantro and wasabi ginger vinaigrette. 17.95

## SANDWICHES

*Your choice of fresh hand-cut fries, Napa slaw or a small house salad.*

**SMOKED TURKEY CLUB** Peppered smoked turkey, maple bacon, pepper jack cheese, avocado, tomato, lettuce and chipotle aioli on grilled rustic Bianco bread. 14.95

☉ **SPICY FRIED CHICKEN** Marinated with jalapeño and buttermilk, dusted in spicy flour, crispy fried and topped with chipotle aioli, spicy Napa slaw and dill pickles. 14.95

**CLASSIC REUBEN** Braised corned beef brisket, peppered sauerkraut, Swiss cheese and 1000 Island on grilled rustic rye. 16.95

**FRENCH DIP** Slow roasted beef and melted provolone on parmesan crusted ciabatta with rosemary au jus and horseradish cream. 16.95

**SOUP BEER CHEESE** A mixture of cheddar, Parmesan and pepper jack cheese simmered with PBR beer, jalapeños, dry mustard, Worcestershire and Tabasco. Cup 6.95 | Bowl 9.95



## BURGERS

*Made with USDA choice lean ground beef patty, lettuce, tomato, onion on a toasted pub bun, choice of fresh hand-cut fries, Napa slaw or small house salad.*

**CHEESEBURGER\*** Choice of cheddar, Swiss or pepper jack cheese with pickles and burger sauce. 14.95

**JALAPEÑO PEPPER JACK BURGER\*** Melted pepper jack cheese, jalapeños, Tabasco onion strings, fresh guacamole and chipotle aioli. 15.95

**PEPPER BACON CHEESEBURGER\*** Choice of cheddar, Swiss or jack cheese, pepper bacon, pickles and burger sauce. 15.5

☉ **GASTROPUB BURGER\*** Gorgonzola infused burger with grilled sweet onion, maple pepper bacon, white cheddar, arugula and horseradish cream. 16.95

**BBQ WHITE CHEDDAR BURGER\*** Black Butte BBQ sauce, white cheddar cheese, crispy onion strings and garlic aioli. 15.95

**BEYOND BURGER™** Plant based protein burger grilled with melted cheddar cheese, lettuce, tomato, onion, dill pickles, 1000 Island and served on a toasted brioche bun. 16.95

## Artisan PIZZAS

**MARGHERITA** Roma and cherry tomatoes, roasted garlic, extra virgin olive oil, basil, fresh mozzarella and four cheese blend. 16.95

**PEPPERONI & FOUR CHEESE** Italian pepperoni, Roma tomato sauce and four cheese blend. 15.95

**PEPPERONI, SPICY SAUSAGE & PROSCIUTTO** A combination of cured Italian meats, Roma tomato sauce and four cheese blend. 17.95

**BLACK BUTTE BBQ CHICKEN** Roasted chicken breast, Black Butte BBQ sauce, red onion, cilantro, fontina, smoked mozzarella and provolone. 16.95

**CHIPOTLE CHICKEN** Smoked chicken, roasted corn, black beans, red bell peppers, jalapeño, chipotle tomato sauce, cheddar and jack cheese, cilantro and tortilla strips. 16.95

☉ **THE WORKS** Spicy Italian sausage, prosciutto, sun-dried tomato, Mama Lil's peppers, kalamata olives, pepperoncini, Roma tomato sauce, four cheese blend and fresh basil. 17.95

## Kitchen SPECIALTIES

**IPA BEER BATTERED FISH & CHIPS** IPA battered served with Napa slaw, lemon caper tartar sauce and fries. 17.95

**BAJA FISH TACOS** Three tacos with sautéed cod or shrimp, chipotle aioli, cilantro lime slaw, pico de gallo, Cotija cheese and white corn tortillas. Served with Santa Fe black beans. 16.95

**TUSCAN ROMANO CHICKEN** Pan seared with pecorino Romano, lemon herb beurre blanc, balsamic marinated tomatoes, garlic Parmesan couscous, fresh basil and seasonal vegetables. 19.95

**GRILLED ATLANTIC SALMON\*** Roasted garlic herb butter, fresh lemon and served with jasmine cilantro rice and seasonal vegetables. 24.95

**GRILLED RIBEYE STEAK\*** 12 oz. center cut ribeye seasoned with our rub, garlic butter and served with grilled asparagus and chef's accompaniment. 34.95. Add grilled shrimp 4.95

## DESSERTS

**DEEP DISH CHOCOLATE PORTER BROWNIE\*\*** Double chocolate porter brownie with pecans, caramel and chocolate fudge sauces, baked in a cast iron skillet. Served with premium vanilla ice cream. 9.95

**WHISKEY APPLE CRUMBLE\*** Whiskey glazed Granny Smith apples, baked with a cinnamon-pecan streusel topping, vanilla ice cream and salted caramel sauce. 9.95

*\*\*Recipe contains nuts. For those who have food allergies, please address your allergy concerns in the message field with your item.*

*\*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shell fish, eggs, or poultry may increase your risk of foodborne illness.*

☉ Indicates a Thirsty Lion Signature Item