

## OUR CULINARY STANDARD

We believe meals are more enjoyable when they're scratch made. That's why we're committed to using fresh, quality ingredients and making everything in house... It just tastes better that way.



## STARTERS

### ARTICHOKE SPINACH DIP

Reggiano cream, chopped artichokes, jalapeños and roasted garlic. Served with Parmesan flatbread. 11.95

### CRISPY CALAMARI

Dusted with seasoned semolina flour, lightly fried and served with chili lime sauce and lemon thyme aioli. 12.5

### \* BACON WRAPPED BBQ PRAWNS

Served with Newcastle BBQ sauce, Napa slaw and grain mustard vinaigrette. 12.95

### CHIPOTLE HUMMUS & FLATBREAD

Chickpeas, tahini, chipotle peppers, garlic, lemon, olive oil & flatbread. With red peppers, cucumber, kalamata olives, pepperoncini & feta. 9.95

### 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

### GRILLED BURGER SLIDERS

Beef sliders served with lettuce, tomato, cheddar, pickles & burger sauce. 10.95

### SMOKED PULLED PORK SLIDERS

House smoked Newcastle BBQ pork topped with Napa slaw and garlic aioli. 10.95

### SPICY FRIED CHICKEN SLIDERS

Marinated with jalapeño & buttermilk, dusted in spicy flour, crispy-fried and topped with chipotle Napa slaw and dill pickles. 10.95

### SPICY TUNA ROLL\*

Ahi tuna, Sriracha aioli, soy glaze, cilantro, green onion and sesame. 10.95

### CALIFORNIA ROLL

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

### HAND-BREADED CHICKEN TENDERLOINS

Served with Newcastle BBQ and peppercorn ranch dipping sauces. 9.95

### OVEN BAKED SOFT PRETZEL

Scratch made beer fondue, jalapeño jam & sweet mustard sauce. 11.95

## SNACKS

### SAUTÉED BRUSSELS SPROUTS

Sautéed with pepper bacon, red onions, olive oil, seasonings and Reggiano. 8.95

### GARLIC SESAME EDAMAME

Soybean pods sautéed with garlic sesame soy glaze. 7.95

### 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. 8.95

### FRESH HAND-CUT FRIES

Fresh cut and served with peppercorn ranch and Sriracha fry sauce. 5.95

### \* TRADITIONAL SCOTCH EGGS\*

Boiled egg wrapped in pork sausage, breaded and crispy-fried. 8.95

### BACON WRAPPED DATES\*\*

Medjool dates, Gorgonzola cream cheese, almonds and maple pepper bacon. Served with balsamic reduction, red pepper and greens. 8.95

## SALADS

*Starter Salads: House 5.95 / Caesar\* 6.95*

**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. 13.95

**COBB SALAD** Fresh greens, radicchio, arugula, roasted chicken, pepper bacon, avocado, Kalamata olives, Gorgonzola, cherry tomatoes, egg, roasted corn and blue cheese vinaigrette. 14.95

**ROASTED BEET, CHICKEN & ARUGULA\*\*** Roasted red and yellow beets, baby greens, arugula, grain mustard & lemon vinaigrette, roasted chicken, chèvre cheese and candied hazelnuts. 14.95

**SMOKED CHICKEN WALDORF\*\*** Fresh greens, Fuji apples, candied walnuts, dried cranberries, chèvre cheese, celery and apple honey dressing. 13.95

\* **SEARED AHI SALAD\*\*** Spice rubbed and seared rare on mixed greens with red peppers, cucumbers, Napa cabbage, edamame, Mandarin oranges, crispy wontons, cilantro and wasabi ginger vinaigrette. 15.95

**ROASTED CHICKEN CAESAR\*** Roasted chicken, romaine, arugula, radicchio, Grana Parmesan, ciabatta croutons, parmesan crisp and Caesar dressing. 13.95 | Add Blackened Salmon: 3

**GRILLED STEAK SALAD\*\*\*** Grilled top sirloin with caramelized pears, Gorgonzola, spiced pecans, red bell pepper, mixed greens, arugula, radicchio and blue cheese vinaigrette. 16.95

**AHI POKE BOWL\*\*** Soy marinated Ahi tuna poke, sushi rice, Napa slaw, avocado, carrot, cucumber, pickled radish & jalapeños, fresh mango, daikon, nori, sesame seeds, ginger soy glaze and Thai peanut vinaigrette. 15.95

**BRUSSELS SPROUTS, QUINOA & ROASTED CHICKEN\*\*** Roasted chicken, brussels sprouts, arugula, quinoa, cranberries, candied walnuts, currants & Asiago cheese with white balsamic & pomegranate vinaigrette. 14.95

**THAI SHRIMP & NOODLE\*\*** Ginger chili seared shrimp, rice noodles, arugula, Napa cabbage, mango, avocado, scallion, tomato, carrot, daikon, mint, cilantro, basil, Thai peanut vinaigrette, toasted coconut and roasted peanuts. 15.95

## 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. 13.5

**SMOKED TURKEY CLUB** Peppered smoked turkey, maple bacon, pepper jack cheese, avocado, tomato, lettuce and chipotle aioli on grilled rustic bianco bread. 13.5

**FRENCH DIP** Slow roasted beef and melted provolone on Parmesan crusted ciabatta with rosemary au jus and horseradish cream. 14.95

**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. 13.95

\* **ROASTED PORK CUBANO** Tender roasted pork shoulder, with smoked ham, Swiss cheese, B&B pickles, jalapeños and Dijon mustard sauce on Parmesan crusted ciabatta. 13.5

**GRILLED VEGGIE PANINI\*\*** Provolone, zucchini, squash, tomato, basil pesto, roasted red pepper tapenade, fresh mozzarella, arugula and garlic aioli on grilled rustic bianco bread. 12.95

**GREEN CHILI CHICKEN & AVOCADO** Roasted pasilla chilies, avocado, cilantro, jalapeños, pepper jack, cotija cheese, Napa slaw and chipotle aioli on grilled ciabatta. 13.95

**SMOKED PULLED PORK SANDWICH** House smoked Newcastle BBQ pork, Napa slaw and garlic aioli on grilled ciabatta. 13.50

**CLASSIC REUBEN** Braised corned beef brisket, peppered sauerkraut, Swiss cheese and 1000 island on grilled rustic rye. 14.95

## SOUPS

**BEER CHEESE** (*Everyday*) & **THAI CHICKEN CURRY** (*Sat-Thurs*) CUP 5.95 | BOWL 7.95

**CLAM CHOWDER:** (*Served Every Friday*) CUP 5.95 | BOWL 7.95



## KITCHEN SPECIALTIES

**I.P.A. BEER BATTERED FISH & CHIPS** Served with Napa slaw, lemon caper tartar sauce and fries. 15.95

**CLASSIC MAC & CHEESE** Cheddar, Jack, Swiss and Parmesan, toasted with bread crumbs. 13.5

**BACON MAC** Peppered bacon, sweet onions and a five cheese blend, toasted with bread crumbs. 14.5

**SPICY SAUSAGE MAC** Chipotle cream, roasted red peppers, spicy sausage and a four cheese blend, toasted with bread crumbs. 14.5

**TUSCAN ROMANO CHICKEN** Lemon herb beurre blanc topped, balsamic marinated tomatoes, garlic parmesan couscous, fresh basil and seasonal vegetables. 18.95

**PORK CARNITAS TACOS** Slow roasted pork, roasted tomatillo salsa, chipotle Napa slaw, Cotija, pickled radish, jalapeño and white corn tortillas. Served with Santa Fe bacon black beans. 15.95

**BA JA 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. 15.95

**SONORAN CHICKEN ENCHILADA STACK** Smoked chicken, white corn tortillas, roasted pasilla chili, cheese blend, garlic cream, guajillo chili & chipotle aioli. Served with Santa Fe bacon black beans. 16.95

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

\* **GOCHU JANG BBQ PORK & KIMCHI FRIED RICE** Boneless Korean BBQ smoked pork, grilled with gochujang sauce, sautéed kimchi fried rice and a fried egg, sunny side up. 17.95

**SZECHUAN ORANGE CHICKEN** Tempura chicken in garlic ginger orange sauce, scallions, Szechuan chilies, sticky rice and soy glazed Thai vegetables. 15.95

**THAI RED CURRY CHICKEN** Sautéed in coconut curry & lemongrass sauce with jasmine cilantro rice, bok choy, red bell pepper, carrot, edamame, green bean, shiitake mushrooms, cilantro, basil & fresh ginger. 15.95

**KOREAN FRIED CHICKEN** Crispy-fried in seasoned rice flour with Korean spiced gochujang sauce, Thai vegetables, shiitake mushrooms edamame, red bell peppers, green onions, sesame seeds, sweet chili sauce, hoisin and sticky rice. 15.95

**GRILLED SHRIMP PAD THAI\*\*** Grilled shrimp, rice noodles, carrots, ginger, shiitake mushrooms, green beans, red peppers, edamame, bok choy, bean sprouts, peanuts, cilantro and basil, sautéed with tamarind coconut sauce. 17.95

## BURGERS

*Served on a toasted pub bun with lettuce, tomato, onion and your choice of fresh hand cut fries, Napa slaw or a small house salad.*

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

**PEPPER BACON CHEESEBURGER\*** Choice of cheddar, Swiss or pepper jack cheese, with pepper bacon, pickles and burger sauce. 13.95

**JALAPEÑO PEPPER JACK BURGER\*** Melted pepper jack cheese, jalapeños, Tabasco onion strings, fresh guacamole and chipotle aioli. 13.95

**BBQ WHITE CHEDDAR BURGER\*** Newcastle BBQ sauce, white cheddar cheese, crispy onion strings and garlic aioli. 13.95

\* **GASTROPUB BURGER\*** Gorgonzola infused burger with grilled sweet onion, maple pepper bacon, white cheddar, arugula and horseradish cream. 14.95

**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. 12.95

**IMPOSSIBLE BURGER** Soy & plant based protein burger grilled with melted cheddar cheese, lettuce, tomato, onion, dill pickles, 1000 Island and served on a toasted brioche bun. 14.95

## THE GRILL

### GRILLED SALMON & ASPARAGUS RISOTTO

Sautéed with fresh asparagus, garlic, mushrooms, tomatoes, shrimp fumé, braised leeks, roasted garlic butter, shallots and Reggiano cheese. 22.95

### \* GRILLED NW SALMON

Roasted garlic herb butter, fresh lemon and served with jasmine cilantro rice and seasonal vegetables. 22.95

### GRILLED RIBEYE STEAK\*

12oz. Center cut ribeye seasoned with our rub, garlic butter and served with white cheddar mashed potatoes and grilled asparagus. 30.95 | Add grilled shrimp: 3.95

### FILET MIGNON\*

7oz. Pepper bacon wrapped, grilled with roasted garlic herb butter and served with white cheddar mashed potatoes and grilled asparagus. 30.95 | Add grilled shrimp: 3.95



A 2% service charge will be added to all food and beverage sales. This service charge will be passed on to our employees in the form of increased wages. This method, although unorthodox, allows us to pay competitive wages to all our employees and maintain approachable menu prices for all our guests. \* 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. \*\*\*Is served raw or undercooked and has nuts.