

## Starters & Snacks

**ARTICHOKE SPINACH DIP** Reggiano cream, chopped artichokes, jalapeños and roasted garlic with melted white cheddar and white corn chips. 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. 16.5

**GRILLED BURGER SLIDERS\*** Beef sliders served with lettuce, tomato, cheddar, pickles and burger sauce. 16.5

**BEER BATTERED CHEESE CURDS** Crispy fried cheese curds in tempura batter. Served with sweet jalapeño jam and Sriracha dipping sauce. 13.95

**SAUTÉED BRUSSELS SPROUTS** Sautéed with pepper bacon, red onions, olive oil, seasonings and Reggiano. 10.95

**HAND-BREADED CHICKEN TENDERS** Served with Sriracha and peppercorn ranch dipping sauces. 14.95

**OVEN BAKED SOFT PRETZEL** Giant pretzel with scratch made beer cheese, jalapeño jam and sweet mustard sauce. 15.95

## SALADS

*Starter Salads: House 8.95 / Caesar\* 10.95*

**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. 16.95

**ROASTED CHICKEN CAESAR\*** Roasted chicken, romaine, arugula, radicchio, Grana parmesan, ciabatta croutons, parmesan crisp and Caesar dressing. 16.95

**BRUSSELS SPROUTS, QUINOA & ROASTED CHICKEN\*\*** Roasted chicken, Brussels sprouts, arugula, quinoa, cranberries, candied walnuts, currants and Asiago cheese with white balsamic and pomegranate vinaigrette. 16.95

☉ **AHI POKE BOWL\*** \*\* Soy marinated ahi tuna poke, sushi rice, Napa slaw, avocado, carrot, cucumber, pickled radish and jalapeños, fresh mango, daikon, nori, sesame seeds, ginger soy glaze and Thai peanut vinaigrette. 19.95

**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. 16.95

**COBB SALAD** Fresh greens, radicchio, arugula, roasted chicken, pepper bacon, avocado, Kalamata olives, Gorgonzola, cherry tomatoes, egg, roasted corn and blue cheese vinaigrette. 17.95

**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, soy glaze, crispy wontons, cilantro and wasabi ginger vinaigrette. 20.95

## SANDWICHES

*Your choice of French 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. 17.95

☉ **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, on grilled ciabatta. 17.95

**CLASSIC REUBEN** Braised corned beef brisket, peppered sauerkraut, Swiss cheese and 1000 Island on grilled rustic rye. 18.95

**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. 18.95

**FRENCH DIP** Slow roasted beef and melted provolone on parmesan crusted ciabatta with rosemary au jus and horseradish cream. 18.95

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



## BURGERS

*Made with USDA choice lean ground beef patty, lettuce, tomato, onion on a toasted brioche bun, choice of French fries, Napa slaw or small house salad.*

**CHEESEBURGER\*** Choice of cheddar, Swiss or pepper jack cheese with pickles and burger sauce. 16.95 Add Pepper Bacon 2

**JALAPEÑO PEPPER JACK BURGER\*** Melted pepper jack cheese, jalapeños, Tabasco onion strings, fresh guacamole and chipotle aioli. 17.95

☉ **GASTROPUB BURGER\*** Gorgonzola infused burger with grilled sweet onion, maple pepper bacon, white cheddar, arugula and horseradish cream on grilled ciabatta. 18.95

**BBQ WHITE CHEDDAR BURGER\*** Black Butte BBQ sauce, white cheddar cheese, crispy onion strings and garlic aioli. 17.95

**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. 17.95

## Kitchen SPECIALTIES

**IPA BEER BATTERED FISH & CHIPS** IPA battered served with Napa slaw, lemon caper tartar sauce and fries. 19.95

**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. 19.95

**SPICY SAUSAGE MAC & CHEESE** Chipotle cream, roasted red peppers, spicy sausage and a four cheese blend, toasted with bread crumbs. 18.95

**FRIED CHICKEN MAC & CHEESE** Cheddar, Jack, Swiss and parmesan cheeses, cavatappi pasta and toasted bread crumbs topped with jalapeño buttermilk fried chicken. 19.95

☉ **TUSCAN ROMANO CHICKEN** Pan seared with pecorino Romano, lemon herb beurre blanc, balsamic marinated tomatoes, garlic parmesan noodles, fresh basil and seasonal vegetables. 23.95

**SZECHUAN ORANGE CHICKEN** Tempura chicken in a garlic ginger orange sauce, scallions, Szechuan chilies, sticky rice and soy glazed Thai vegetables. 20.95

**KUNG PAO CHICKEN\*\*** Spicy soy ginger glaze, peanuts, Szechuan chilies, sambal chili sauce, sticky rice and soy glazed Thai vegetables. 20.95

**GOCHUJANG 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. 22.95

**GRILLED ATLANTIC SALMON\*** Roasted garlic herb butter, fresh lemon, served with jasmine cilantro rice and seasonal vegetables. 27.95

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

## DESSERTS

**DEEP DISH CHOCOLATE PORTER BROWNIE\*\***  
Double chocolate porter brownie with pecans, caramel and chocolate fudge sauces, baked in a cast iron skillet. 11.5

**WHISKEY APPLE CRUMBLE\*\***  
Whiskey glazed Granny Smith apples, baked with a cinnamon-pecan streusel topping and caramel sauce. 10.5

*\*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