

Thirsty Lion

GASTROPUB & GRILL



Please advise your server if you have a severe gluten allergy. While we make every effort to produce these items gluten free, they are produced in an environment that has gluten present.

STARTERS

BACON WRAPPED DATES** Medjool dates stuffed with Gorgonzola cream cheese and almonds, wrapped with maple pepper bacon and roasted until crispy. Served with balsamic reduction, red pepper curls and spring greens. 7.95

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

SPICY TUNA ROLL* Ahi tuna, seared rare with Sriracha aioli, cilantro, green onion and sesame seeds. 10.95

BACON WRAPPED PRAWNS Grilled with garlic herb butter, Napa slaw and grain mustard vinaigrette. 12.95

SESAME SEARED AHI TUNA* Spice rubbed and seared rare, with jicama slaw, Sriracha aioli and wasabi. 11.95

SALADS

STRAWBERRY HAZELNUT SALAD** Grilled chicken, fresh strawberries, candied hazelnuts, baby greens, strawberry balsamic vinaigrette and crumbled chévre cheese. 12.95

HOUSE SALAD Baby field greens, romaine, cucumber, carrot, red pepper, sweet onion and choice of dressing. 5.95

SEARED AHI SALAD* Spice rubbed and seared rare on crisp lettuce with red peppers, cucumbers, Napa cabbage, cilantro and wasabi ginger vinaigrette. 14.95

COBB SALAD Fresh greens, grilled chicken, pepper bacon, avocado, Gorgonzola, olives, cherry tomatoes, chopped egg and blue cheese dressing. 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* Marinated in garlic and rosemary, grilled and fanned over mixed greens, Gorgonzola, red onions, cherry tomatoes and red peppers with chimichurri sauce and balsamic vinaigrette. 14.95

BRUSSELS SPROUTS, QUINOA & GRILLED CHICKEN* Shaved Brussels sprouts, arugula, quinoa, cranberries, candied walnuts, Zante currants & Asiago cheese with white balsamic & pomegranate vinaigrette. 13.95

ENTRÉES

GRILLED ATLANTIC SALMON* Roasted garlic herb butter, fresh lemon, jasmine rice and grilled asparagus. 21.95

FILET MIGNON* Pepper bacon wrapped, grilled with roasted garlic herb butter, white cheddar mashed potatoes and grilled asparagus. 29.95

GRILLED TOP SIRLOIN STEAK* Char-grilled with sun dried tomato butter, white cheddar mashed potatoes and grilled asparagus. 23.95

BAJA FISH TACOS With sautéed cod or shrimp, chipotle aioli, cilantro lime slaw, pico de gallo, Cotija cheese and white corn tortillas with Napa slaw. 14.95

SONORAN CHICKEN ENCHILADA STACK Spice rubbed smoked chicken layered with white corn tortillas, roasted pasilla chili, cheddar and jack cheeses, garlic cream sauce, guajillo chili sauce and chipotle aioli with Napa slaw. 15.95

DESSERT

CRÈME BRÛLÉE Rich French vanilla bean custard with hand-fired sugar crust. 6.5

* 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.