

Brunch

Saturday & Sunday • 9am - 2pm



IRISH WHISKEY FRENCH TOAST

Dipped in cinnamon, whiskey & Irish cream egg batter, coated with crunchy flakes and grilled with whipped cream and whiskey syrup. 10.95 *Maple syrup available for those under 21.*

HUEVOS RANCHEROS*

Flour tortillas, red chili pork, Santa Fe bacon black beans, cheddar, jack and Cotija cheeses, fried eggs, pico de gallo, scallions, ranchero sauce and cilantro sour cream. Served with roasted Yukon potatoes. 11.95

* ADOBO PORK BENEDICT*

Jalapeño corn bread, red chili pork, guajillo sauce, poached eggs and chipotle hollandaise with roasted Yukon potatoes. 11.95

EGGS BENEDICT*

Grilled ciabatta bread, Canadian bacon, poached eggs and fresh hollandaise with roasted Yukon potatoes. 11.95

SPINACH & FETA CHEESE OMELETTE

Fresh spinach, tomatoes, Swiss cheese and feta in a 3-egg omelette with hollandaise sauce and roasted Yukon potatoes. 10.95

* SPANISH CHILAQUILES*

Crisp corn tortillas sautéed with roasted tomato salsa, guajillo sauce, fried eggs, chorizo, Santa Fe bacon black beans, cheddar, jack and Cotija cheese topped with avocado, cilantro sour cream, pico de gallo and jalapeños. 10.95

PULLED PORK & SWEET POTATO HASH*

Sautéed smoked pork, roasted sweet potatoes, onions and peppers. Served with poached eggs and rustic bianco toast. 11.95

CORNED BEEF HASH*

Braised corned beef, roasted potatoes, caramelized onions, red peppers, Swiss cheese and poached eggs with roasted Yukon potatoes. Served with rustic bianco toast. 11.95

FARMER'S HASH*

Maple bacon, tomato, spicy Italian sausage, Yukon potatoes, peppers and onions topped with jack & cheddar cheeses and fried eggs. Served with rustic bianco toast. 11.95

PUB BREAKFAST*

3 Eggs cooked to order, grilled spicy sausage or maple pepper bacon, roasted Yukon potatoes and rustic bianco toast. 10.95

THIRSTY LION BREAKFAST BURRITO

3 Eggs, chorizo, peppers, Santa Fe bacon black beans, onion, jalapeños, pasilla chilies, cheddar & pepper jack cheeses, ranchero sauce, chipotle aioli and cilantro rolled in a jumbo flour tortilla. Served with roasted Yukon potatoes. 10.95

LION'S BREAKFAST BURGER*

Grilled 1/2lb. burger, maple bacon, smoked ham, fried egg, cheddar cheese, arugula and tomato on ciabatta bread with chipotle aioli and French fries. 13.95

CLASSIC BLOODY MARY
Vodka, tomato juice and Demitri's spices.

\$5 COCKTAILS

CLASSIC MIMOSA
Orange juice and champagne.

CRAFT COCKTAILS

SRIRACHA BLOODY MARY

Vodka, sriracha, tomato juice and Demitri's spices. 7.5

WASABI BLOODY MARY

Vodka, wasabi, tomato juice and Demitri's spices. 7.5

IRISH COFFEE

Jameson's Irish Whiskey, coffee and whipped cream. 7.75

SPANISH COFFEE

Cruzan 151 Rum, coffee liqueur, triple sec and coffee topped off with whipped cream and nutmeg. 7.75

FRESH PRESSED GRAPEFRUIT GREYHOUND

Deep Eddy Grapefruit Vodka, Fee Brother's Grapefruit Bitters & fresh pressed grapefruit juice. 8.5

MOSCOW MULE

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

ADDITIONAL BEVERAGES

FRESH PRESSED JUICES: Orange and grapefruit

COFFEE * TEA

* Indicates a Thirsty Lion Signature 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.

***Recipe contains nuts. For those who have food allergies, please inform your server, we will be happy to discuss any necessary changes.*

STARTERS

TRADITIONAL SCOTCH EGGS* Boiled eggs wrapped in pork sausage, lightly breaded and crispy-fried. 7.95

* 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

ARTICHOKE SPINACH DIP Reggiano cream, chopped artichokes, jalapeños and roasted garlic. Served with brick-oven flatbread. 9.95

CRISPY CALAMARI Dusted with seasoned semolina flour, lightly fried and served with sambal chili lime sauce. 10.95

SALADS

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

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

COBB SALAD Fresh greens, grilled chicken, pepper bacon, avocado, olives, Gorgonzola, 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

TUSCAN KALE & GRILLED CHICKEN** Fresh Tuscan kale, lemon shallot vinaigrette, Zante currants, almonds, grilled chicken and shaved Asiago cheese. 13.95

BURGERS

PEPPER BACON CHEESE BURGER* Choice of cheddar, Swiss or pepper jack cheese, with pepper bacon, pickles and burger sauce. 12.95

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, crispy onion strings and garlic aioli. 12.95

* NW PUB 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

SANDWICHES & ENTRÉES

CAPRESE CHICKEN SANDWICH** 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

SMOKED TURKEY CLUB Peppered smoked turkey, maple bacon, pepper jack cheese, avocado, tomato, lettuce and chipotle aioli on panini 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

* ROASTED PORK CUBANO SANDWICH Tender roasted pork shoulder, with smoked ham, Swiss cheese, B&B pickles, jalapeños and Dijon mustard sauce on Parmesan crusted ciabatta. 11.95

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

I.P.A. BEER BATTERED FISH & CHIPS Crispy fried with Napa slaw, lemon caper tartar sauce and hand-cut fries. 14.95

BRICK OVEN PIZZA

MARGHERITA Roma and cherry tomatoes, roasted garlic, extra virgin olive oil, basil, fresh mozzarella and four cheese blend. 14.95

SMOKED CHICKEN & PESTO** Spinach basil pesto, house smoked chicken, chili flake, roasted garlic, Kalamata olives, sun dried tomatoes, four cheese blend and arugula salad. 14.95

PEPPERONI & FOUR CHEESE Liguria Italian pepperoni, Roma tomato sauce and four cheese blend. 13.95

PEPPERONI, SPICY SAUSAGE & PROSCIUTTO A combination of cured Italian meats, Roma tomato sauce and four cheese blend. 15.95

ROASTED ARTICHOKE & SPINACH** Kalamata olives, basil pesto, red onion, pepperoncini, red peppers, roasted garlic, feta, fontina and provolone. 14.95

GRILLED PEAR & PROSCIUTTO** Fontina, provolone, mozzarella, Gorgonzola, arugula and candied hazelnuts. 14.95

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