

STARTERS

**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

**CRISPY CALAMARI**  
Dusted with seasoned semolina flour, lightly fried and served with chili lime sauce and lemon thyme aioli. 11.95

**SPICY MEATBALLS**  
Ground beef, spicy pork sausage, feta cheese and fresh herbs & spices. Served with garlic tahini, Sambal chili and Newcastle BBQ sauce. 9.95

\* **BACON WRAPPED BBQ PRAWNS**  
Served with BBQ sauce, Napa slaw and grain mustard vinaigrette. 12.95

**OVEN BAKED SOFT PRETZEL**  
Scratch made beer fondue, jalapeño jam & sweet mustard sauce. 10.95

**CHIPOTLE HUMMUS & FLATBREAD**  
Chickpeas, tahini, chipotle peppers, garlic, lemon, olive oil and flatbread. Served with red peppers, cucumber, kalamata olives, pepperoncini & feta. 8.95

**BÁNH MÌ SLIDERS**  
Sriracha aioli, spice roasted pork, cucumber slices, pickled carrot, daikon radish, jalapeño and cilantro leaves. 9.95

**ARTICHOKE SPINACH DIP**  
Reggiano cream, chopped artichokes, jalapeños and roasted garlic. Served with Parmesan flatbread. 10.95

**GRILLED BURGER SLIDERS**  
Beef sliders served with lettuce, tomato, cheddar, pickles & burger sauce. 9.95

**HAND-BREADED CHICKEN TENDERLOINS**  
Served with Newcastle BBQ and peppercorn ranch dipping sauces. 9.95

**SMOKED CHICKEN NACHO**  
Santa Fe bacon black beans, smoked chicken, roasted corn, pasilla chiles, olives, cheddar & Jack cheese, salsa, guacamole, jalapeños, tomatoes, chipotle aioli and cilantro sour cream.12.95

**SESAME SEARED AHI TUNA\***  
Spice rubbed and seared rare, with jicama slaw, Sriracha aioli, ginger soy glaze and wasabi. 12.95

**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. 7.95

**SAUTÉED BRUSSELS SPROUTS**  
Sautéed with pepper bacon, red onions, olive oil, seasonings and Reggiano. 7.95

**PUB FRIES**  
Served with peppercorn ranch and Sriracha fry sauce. 5.95

\* **TRADITIONAL SCOTCH EGGS\***  
Boiled egg wrapped in pork sausage, breaded & crispy-fried. 7.95

**TEMPURA GREEN BEANS**  
Crispy fried and served with chili lime dipping sauce. 7.95

**BACON WRAPPED DATES\*\*** Medjool dates, Gorgonzola cream cheese, almonds and maple pepper bacon. With balsamic reduction, red pepper and greens. 7.95

SALADS

*Starter Salads: House 5.95 / Caesar\* 6.95 / Tuscan Kale\*\* 7.95*

**THAI SHRIMP & NOODLE\*\***  
Ginger chili seared shrimp, udon noodles, arugula, Napa cabbage, mango, avocado, scallion, tomato, carrot, daikon, mint, cilantro, basil, Thai peanut vinaigrette, toasted coconut and roasted peanuts 14.95

**TUSCAN KALE & GRILLED CHICKEN**  
Fresh Tuscan kale, lemon shallot vinaigrette, Zante currants, almonds and shaved Asiago. 13.50

**COBB SALAD**  
Fresh greens, grilled chicken, pepper bacon, avocado, olives, Gorgonzola, cherry tomatoes, chopped egg and blue cheese dressing. 13.95

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

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

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

**SOUTHWEST SMOKED CHICKEN**  
Mesquite smoked chicken, roasted sweet corn, red peppers, avocado, marinated jicama, cherry tomatoes, fresh greens & cabbage tossed with cilantro lime vinaigrette. With Cotija cheese and crispy tortilla strips. 12.95

**GRILLED CHICKEN CAESAR\***  
Romaine greens tossed with garlic Caesar dressing, Parmesan cheese and focaccia croutons. 12.95  
Blackened Salmon: 15.95

**ROASTED BEET, ARUGULA & GRILLED CHICKEN\*\***  
Roasted red and yellow beets, baby greens, arugula, grain mustard & lemon vinaigrette, chèvre cheese, candied hazelnuts and grilled chicken. 13.95

**GRILLED STEAK SALAD\***  
Grilled top sirloin over mixed greens, Gorgonzola, red onions, cherry tomatoes and red peppers with chimichurri sauce, crispy onion strings and balsamic vinaigrette. 14.95

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. 12.95

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

**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. 12.95

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

**CLASSIC REUBEN**  
Beer braised corned beef brisket, peppered sauerkraut, provolone cheese & 1000 island on grilled rye. 13.95

**BLUE CHEESE CHICKEN**  
Grilled chicken breast, pepper bacon, Gorgonzola cheese, garlic aioli, lettuce, tomato & onion on ciabatta. 12.95

**GRILLED VEGGIE PANINI\*\***  
Provolone, zucchini, squash, tomato, basil pesto, roasted red pepper tapenade, fresh mozzarella, arugula and garlic aioli on grilled rustic bianco bread. 10.95

**BÁNH MÌ**  
Toasted ciabatta, Sriracha aioli, spice roasted pork, cucumber slices, pickled carrot, daikon radish, jalapeño and cilantro leaves. 11.95

SOUPS

**BEER CHEESE** (*Everyday*) & **THAI CHICKEN CURRY** (*Sat-Thurs*) CUP 5.50 | BOWL 7.50

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

BURGERS

*USDA choice lean ground beef, char-grilled.  
Served on a toasted pub bun with lettuce, tomato and onion.*

*Served with your choice of fresh hand cut fries, Napa slaw or a small house salad.*

**CHEESE BURGER\***  
Choice of cheddar, Swiss or pepper jack cheese, with pickles and burger sauce. 11.95

**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 cheese, crispy onion strings and garlic aioli. 12.95

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

\* **GASTROPUB 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

**TAVERN BURGER\***  
Pepper bacon, cheddar cheese, beer battered onion rings, with pickles and special burger sauce. 13.95



*In an effort to offset the rising minimum wage in Oregon, we have opted to add a small service fee, 2% of the total, to every check. This service fee will allow us to maintain value in our menu prices, pay all our employees a wage they deserve and preserve the level of service we are proud to provide.* \* 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.*

# Craft BEER & CIDER

\*Ask your server for our 2 seasonal rotating taps.

## AMBER & RED ALE

MAC & JACK'S AFRICAN AMBER

DOUBLE MOUNTAIN IRA

NINKASI DAWN OF THE RED

## BROWN & CREAM ALE

ROGUE HAZELNUT BROWN NECTAR

PELICAN KIWANDA CREAM ALE

## CIDER & FRUIT BEER

ATLAS HARD OREGON BERRY CIDER

CRISPIN APPLE CIDER

WYDER'S DRY PEAR CIDER

## LAGER

CASCADE LAKES BLONDE BOMBSHELL

COORS LIGHT

KONA LONGBOARD LAGER

## PILSNER & KÖLSCH

BREAKSIDE PILSNER

OLD TOWN SUN DAZED KÖLSCH

STELLA ARTOIS

## WHEAT & SAISON

BLUE MOON BELGIAN WHITE

COMMONS URBAN FARMHOUSE ALE\*

WIDMER HEFEWEIZEN

## BOTTLES & CANS

Bud Light | Budweiser | Coors Light | Corona | Heineken | Michelob Ultra | Miller Lite (16 oz. can) | Newcastle Brown Ale  
Deschutes Black Butte Porter | Omission Pale (Gluten Free) | PBR (16 oz. can) | Strongbow Cider | St. Paulie Girl (N/A)

## IPA

10 BARREL APOCALYPSE IPA

BALLAST POINT SCULPIN IPA\*

BONEYARD RPM IPA

BREAKSIDE IPA

BUOY IPA

CRUX CAST OUT IPA

DESCHUTES FRESH SQUEEZED IPA

FORT GEORGE VORTEX IPA

GIGANTIC IPA

HOP VALLEY CITRUS MISTRESS

NINKASI TOTAL DOMINATION

## PORTER & STOUT

ELYSIAN DRAGONSTOOTH STOUT

GUINNESS STOUT

THREE CREEKS FIVE PINE PORTER

## PALE ALE

DESCHUTES MIRROR POND

GOOD LIFE SWEET AS

NEW BELGIUM VODOO RANGER 8 HOP

\*Served in a 13oz. Belgian beer chalice.

# Featured WINES

Served in a glass 6oz. / 9oz. / Bottle

## WHITE

CHATEAU STE MICHELLE RIESLING *WA* | 7 / 9 / 21

CAPOSALDO PINOT GRIGIO *ITALY* | 7 / 10 / 21

ACROBAT PINOT GRIS BY KING ESTATE *OR* | 9 / 12 / 27

JOEL GOTT SAUVIGNON BLANC *CA* | 8.5 / 11.5 / 26

CK MONDAVI CHARDONNAY *CA* | 7 / 9 / 21

CLOS DU BOIS CHARDONNAY *CA* | 7.5 / 10 / 23

## RED

UNDERWOOD PINOT NOIR *OR* | 8 / 11 / 24

14 HANDS MERLOT *WA* | 7.5 / 10.5 / 23

COLUMBIA CREST MERLOT-CAB *WA* | 7 / 9 / 21

APOTHIC RED BLEND *CA* | 7.75 / 10.75 / 24

KAIKEN RESERVA MALBEC *ARG* | 7.5 / 10.5 / 23

14 HANDS CABERNET *WA* | 8 / 11 / 24

## BUBBLES

LUNETTA PROSECCO *ITALY* | 8.5 (6oz.) 26 (Bottle)

KORBEL BRUT *CA* | 9.5 (6oz.)

## COMBINATIONS

NORTHWEST BLACK & TAN

Guinness Stout & Deschutes Mirror Pond

DARK SIDE OF THE MOON

Guinness Stout & Blue Moon

SNAKE BITE

Guinness Stout & Hard Cider

# Craft FLIGHTS

## TASTE 6 BEERS FOR \$12

THIRSTY AND WANT TO TRY  
MORE THAN JUST ONE BEER?

Our beer flights feature 4.5oz. sample glasses  
of any beer on tap or choose specific  
flights based on style.

## OREGON FLIGHT

BREAKSIDE | PILSNER

COMMONS URBAN FARMHOUSE | ALE

DESCHUTES FRESH SQUEEZED | IPA

BUOY BEER CO. | IPA

DOUBLE MOUNTAIN | IRA

ROGUE HAZELNUT | BROWN

# Signature COCKTAILS

### GRAPEFRUIT & BASIL MARTINI

Deep Eddy Ruby Red Vodka, St. Germain, grapefruit juice, fresh basil, Fee Brothers Grapefruit Bitters, lime and simple syrup. 9.75

### RASPBERRY DROP

Smirnoff Vodka, raspberry purée and lemonade. 8.95

### SPICY MULE

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

### \* BLOOD ORANGE MARGARITA

El Jimador Tequila, blood orange purée, agave nectar, muddled orange & lime and sweet & sour. 8.95

### LION LEMONADE

Smirnoff Citrus Vodka, raspberry liqueur, lemon, Sprite, sweet & sour and simple syrup. 8.50

### PASSION FRUIT MOJITO

Bacardi Silver Rum, triple sec, passion fruit purée, mint, lime, soda, Sprite and simple syrup. 8.95

### FRESH SQUEEZED MARGARITA

El Jimador Tequila, fresh grapefruit, orange, lemon & lime juice with agave nectar. 8.95

### BLOOD ORANGE COSMO

Absolut Mandarin, blood orange purée, triple sec, lime, orange and cranberry juice. 9.75

# Modern CLASSICS

### MOSCOW MULE

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

### BUFFALO TRACE MANHATTAN

Buffalo Trace Whiskey, Martini & Rossi Sweet Vermouth & Angostura Bitters with a Bordeaux cherry. 9.75

### \* THE BIG EASY

Bulleit Rye, sweet vermouth, absinthe, Fee Brother's Orange Bitters, Angostura & Peychaud's Bitters. 11

### THE DEVEREAUX

Bulleit Bourbon, St. Germain, lemon juice, sparkling wine and simple syrup. 10.50

### FRESH FRUIT SANGRIA

E&J Brandy, cabernet wine, triple sec, fresh orange & lime wedges, soda and simple syrup. 8.95

### PEAR MARTINI

Absolut Pear Vodka, pear purée, sweet & sour and simple syrup. 9.75

### FRESH PRESSED GRAPEFRUIT GREYHOUND

Deep Eddy Grapefruit Vodka, Fee Brother's Grapefruit Bitters and fresh pressed grapefruit juice. 8.95

### BULLEIT RYE OLD FASHIONED

Bulleit Rye, Angostura Bitters, soda, sugar, orange and cherry. 10.50

In an effort to offset the rising minimum wage in Oregon, we have opted to add a small service fee, 2% of the total, to every check. This service fee will allow us to maintain value in our menu prices, pay all our employees a wage they deserve and preserve the level of service we are proud to provide.

\* 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.