



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 with melted white cheddar and white corn chips. 12.95

CRISPY CALAMARI Dusted with seasoned semolina flour, lightly fried and served with chili lime sauce and lemon thyme aioli. 13.95

OVEN BAKED SOFT PRETZEL Giant pretzel with scratch made beer cheese, jalapeño jam and sweet mustard. 12.95

SPICY FRIED CHICKEN SLIDERS Marinated with jalapeño and buttermilk, dusted in spicy flour, crispy-fried and topped with chipotle Napa slaw and dill pickles. 11.95

GRILLED BURGER SLIDERS * Beef sliders served with lettuce, tomato, cheddar, pickles and burger sauce. 11.95

BEER BATTERED CHEESE CURDS Crispy fried cheese curds in tempura batter. Served with sweet jalapeño jam and Sriracha dipping sauce. 10.5

HAND-BREADED CHICKEN TENDERLOINS Served with Sriracha and peppercorn ranch dipping sauces. 10.95

***BACON WRAPPED BBQ PRAWNS** Served with Black Butte BBQ sauce, Napa slaw and cilantro lime vinaigrette. 13.95

SPICY TUNA ROLL* Ahi tuna, Sriracha aioli, soy glaze, cilantro, fried lotus root, pickled jalapeño, radish, green onion and sesame. 11.95

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

CREAMY QUESO DIP Cheddar, jack and pepper jack cheese, simmered with roasted jalapeños, onion and tomatoes. Served with white corn chips. 8.95

TRADITIONAL SCOTCH EGGS Soft-boiled egg wrapped in pork sausage, breaded and crispy-fried. 9.5

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. 8.95

SPICY FRIED CAULIFLOWER** Sesame tempura fried with spicy black bean hoisin sauce, toasted cashews, scallions, cilantro, and Sriracha aioli. 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 glaze and Sriracha aioli with wonton chips. 13.95

SALADS

Starter Salads: House 6.95 / Caesar 7.95*

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. 13.95

ROASTED CHICKEN CAESAR* Romaine, arugula, radicchio, Grana parmesan, ciabatta croutons, parmesan crisp and Caesar dressing. 13.95

BRUSSELS SPROUTS, QUINOA & ROASTED CHICKEN** Arugula, quinoa, cranberries, candied walnuts, currants and Asiago cheese with white balsamic and pomegranate vinaigrette. 14.95

SEARED AHI SALAD Spice rubbed and seared rare on romaine, arugula and radicchio with red peppers, cucumbers, Napa cabbage, edamame, Mandarin oranges, fresh mango, soy glaze, crispy wontons, cilantro and wasabi ginger vinaigrette. 16.95

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 Romaine, radicchio, arugula, roasted chicken, pepper bacon, avocado, Kalamata olives, Gorgonzola, cherry tomatoes, egg, roasted corn and blue cheese vinaigrette. 14.95

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. 15.95

SOUPS **BEER CHEESE** (Everyday) **CLAM CHOWDER**: (Every Friday) CUP 6.95 | BOWL 8.95

**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.*

* Indicates a Thirsty Lion Signature Item

BURGERS

Served on a toasted brioche 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. 13.95 Add Pepper Bacon 1.5

BBQ WHITE CHEDDAR BURGER* Black Butte BBQ sauce, white cheddar cheese, crispy onion strings and garlic aioli. 14.95

GASTROPUB BURGER Gorgonzola infused burger with grilled sweet onion, maple pepper bacon, white cheddar, arugula and horseradish cream on grilled ciabatta. 15.95

JALAPEÑO PEPPER JACK BURGER* Melted pepper jack cheese, jalapeños, Tabasco onion strings, fresh guacamole and chipotle aioli. 14.95

BEYOND BURGER™ Plant based protein burger grilled with melted cheddar cheese, dill pickles and 1000 Island served on a toasted brioche bun. 15.95

SANDWICHES

Served with your choice of fresh hand cut 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. 13.95

CLASSIC REUBEN Braised corned beef brisket, peppered sauerkraut, Swiss cheese and 1000 island on grilled rustic rye. 15.95

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

***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. 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. 14.95

FRENCH DIP Slow roasted beef and melted provolone on parmesan crusted ciabatta with rosemary au jus and horseradish cream. 15.95

Specialties

IPA BEER BATTERED FISH & CHIPS IPA battered, served with Napa slaw, lemon caper tartar sauce and fries. 17.95

BAJA FISH TACOS or **PORK CARNITAS TACOS** Three tacos with sautéed cod, shrimp or pork carnitas, chipotle aioli, cilantro lime slaw, pico de gallo, Cotija cheese and white corn tortillas. Served with Santa Fe bacon black beans. 16.95

CLASSIC MAC & CHEESE Cheddar, jack, Swiss and Parmesan, toasted with bread crumbs. 14.5 - **BACON & ONION** 15.95

SPICY SAUSAGE MAC & CHEESE Chipotle cream, roasted red peppers, spicy sausage and a four cheese blend, toasted with bread crumbs. 15.95

***FRIED CHICKEN MAC & CHEESE** Cheddar, Jack, Swiss and Parmesan cheeses, cavatappi pasta and toasted bread crumbs topped with jalapeño buttermilk fried chicken. 16.95

TUSCAN ROMANO CHICKEN Pan seared with pecorino Romano, lemon herb beurre blanc, balsamic marinated tomatoes, garlic Parmesan couscous, fresh basil and seasonal vegetables. 18.95

GRILLED ATLANTIC SALMON* Roasted garlic herb butter, fresh lemon, served with jasmine cilantro rice and seasonal vegetables. 23.95

SZECHUAN ORANGE CHICKEN Tempura chicken in garlic ginger orange sauce, scallions, Szechuan chilies, sticky rice and soy glazed Thai vegetables. 17.95

KUNG PAO CHICKEN** Spicy soy ginger glaze, peanuts, Szechuan chilies, sambal chili sauce, sticky rice and soy glazed Thai vegetables. 17.95

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. 17.95

BRAISED PORK BELLY RAMEN Udon noodles, braised pork belly, bok choy, chopped garlic, roasted corn, daikon, carrot, jalapeño, and soft-boiled egg. Simmered with a savory pork broth. 18.95

GRILLED RIBEYE STEAK* 14 oz. Center cut ribeye seasoned with our rub, garlic butter and served with grilled asparagus and chef's accompaniment. 34.95 Add grilled shrimp 3.95

Craft COCKTAILS

- BLOOD ORANGE COSMO Tito's Handmade Vodka, blood orange purée, triple sec, lime, orange and cranberry juice. 10.75
- SPICY MULE Smirnoff Vodka, ginger beer, lime juice, simple syrup, jalapeños and a lime wedge. 9.75
- * BLOOD ORANGE MARGARITA El Jimador Tequila, triple sec, blood orange purée, agave nectar, muddled orange and lime and sweet & sour. 10
- RASPBERRY DROP Tito's Handmade Vodka, raspberry purée, fresh pressed lemonade, hand-shaken and served in a martini glass with a sugared rim. 10.75
- APEROL SPRITZ Aperol Apertivo liqueur, prosecco and soda water. 10
- LION LEMONADE Smirnoff Citrus Vodka, raspberry liqueur, lemon, Sprite, sweet and sour and simple syrup. 9.5
- PASSION FRUIT MOJITO Bacardi Silver Rum, passion fruit purée, mint, lime, soda, Sprite and simple syrup. 10
- GRAPEFRUIT & BASIL MARTINI Deep Eddy Ruby Red Vodka, St. Germain, fresh pressed grapefruit juice, basil, Fee Brothers Grapefruit Bitters, lime and simple syrup. 11

Modern CLASSIC COCKTAILS

- BULLEIT RYE OLD FASHIONED Bulleit Rye, Angostura Bitters, soda, agave, orange twist and a Bordeaux cherry served over a single large ice cube. 11
- MAKER'S MARK MANHATTAN Maker's Mark Bourbon, Martini & Rossi Sweet Vermouth and Angostura Bitters with a Bordeaux cherry. 12
- * THE BOURBON SAZERAC Bulleit Rye, sweet vermouth, absinthe, Fee Brother's Orange Bitters, Angostura & Peychaud's Bitters served over a single large ice cube. 12
- MOSCOW MULE Smirnoff Vodka, ginger beer, lime juice, simple syrup and a lime wedge served in a stainless steel mug. 9.75
- CUCUMBER ROSEMARY GIN & TONIC Bombay Sapphire Gin, muddled rosemary, cucumber & lime, rosemary simple syrup and tonic. 10.5
- PEAR MARTINI Absolut Pear Vodka, pear purée, sweet & sour, simple syrup, hand-shaken and served in a martini glass with a sugared rim. 11
- FRESH PRESSED GRAPEFRUIT GREYHOUND Deep Eddy Ruby Red Vodka, Fee Brother's Grapefruit Bitters and fresh pressed grapefruit juice. 10
- BACON BLOODY MARY New Amsterdam Vodka, tomato juice, Demitri's spices, pepper bacon, olive, onion, cherry tomato, pepperoncini and celery. 9.75
- FRESH FRUIT SANGRIA E&J Brandy, 14 Hands cab, triple sec, fresh orange & lime wedges, soda and simple syrup. 9.75
- FRESH SQUEEZED MARGARITA El Jimador Tequila, fresh pressed grapefruit, orange, Lemon & lime juice with agave nectar. 10

Fresh Squeezed

SODAS & WATERS

- TOPO CHICO MINERAL WATER
- SAN PELLEGRINO SPARKLING WATER
- HENRY'S ROOT BEER
- REED'S GINGER BEER



- COKE, DIET COKE, SPRITE,
DR. PEPPER

BLOOD ORANGE GINGER ICED TEA

Blood orange & ginger purees steeped for 12 hours with unsweetened iced tea and fresh orange peel.

* HIBISCUS BASIL LEMONADE

Sweet-tart hibiscus puree steeped for 12 hours with our housemade lemonade, agave and fresh basil.

PASSION FRUIT & MANGO AGUA FRESCA

Passion fruit & mango purees, agave syrup, water for a thirst quenching sip.

LEMONADE & STRAWBERRY LEMONADE

ORANGE & GRAPEFRUIT JUICES

TEAS, COFFEE & ENERGY

- TAZO ICED TEA
- TAZO ASSORTED HOT TEAS
- ARNOLD PALMER
- SEATTLE'S BEST COFFEE
- RED BULL ORIGINAL
- RED BULL TROPICAL YELLOW
- RED BULL SUGARFREE

Draft BEER & CIDER

*Ask your server for our seasonal rotating taps.



CRISP & REFRESHING

- COORS LIGHT 4.2% ABV/Colorado
- DOS EQUIS LAGER ESPECIAL 4.2% ABV/Mexico
- FIRESTONE WALKER 805 4.7% ABV/California
- FOUR PEAKS ARIZONA PEACH 4% ABV/Arizona
- HUSS SCOTTSDALE BLONDE 4.7% ABV/Arizona
- KONA BIG WAVE GOLDEN ALE 4.4% ABV/Hawaii
- PHX BEER CO ARIZONA GOLD 5.1% ABV/Arizona
- SAINT ARCHER BLONDE ALE 4.8% ABV/California
- STELLA ARTOIS 5% ABV/Belgium

HOPPY

- BALLAST POINT GRAPEFRUIT IPA* 7% ABV/California
- DESCHUTES FRESH SQUEEZED IPA 6.4% ABV/Oregon
- DRAGOON IPA 7.3% ABV/Arizona
- HOP VALLEY STASH PANDA HAZY IPA 6.5% ABV/Oregon
- LAGUNITAS IPA 6.2% ABV/California
- SAINT ARCHER TROPICAL IPA 7% ABV/California
- SANTAN JUICY JACK IPA 5.5% ABV/Arizona

RICH & MALTY

- FOUR PEAKS KILT LIFTER 6.2% ABV/Arizona
- OAK CREEK AMBER 5.5% ABV/Arizona

DARK & ROASTED

- GUINNESS STOUT 4.2% ABV/Ireland
- HISTORIC PIEHOLE CHERRY VANILLA PORTER 5.5% ABV/Arizona

WHEAT

- BLUE MOON BELGIAN WHITE 4.7% ABV/Colorado
- COLLEGE STREET BIG BLUE VAN 5.5% ABV/Arizona
- PAPAGO ORANGE BLOSSOM WHEAT 4.5% ABV/Arizona
- SANTAN BREWING HEFEWEIZEN 5% ABV/Arizona

CIDER

- ACE PINEAPPLE CIDER 5% ABV/California
- STRONGBOW CIDER 5% ABV/England

BOTTLES & CANS

- BUDWEISER MICHELOB ULTRA
- BUD LIGHT MILLER LITE (16 OZ. CAN)
- COORS LIGHT OMISSION (GLUTEN FREE)
- CORONA PBR (16 OZ. CAN)
- HEINEKEN HEINEKEN 0.0 (N/A)

WHITE CLAW (12OZ. CAN)

- MANGO
- BLACK CHERRY

Featured WINE

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



WHITE

- CHATEAU STE MICHELLE RIESLING WA | 8 / 11 / 28
- UNDERWOOD ROSÉ OR | 8.5 / 11.5 / 30
- ECCO DOMANI PINOT GRIGIO ITALY | 8 / 11 / 28
- FRANCIS COPPOLA PINOT GRIGIO CA | 9 / 12 / 32
- MATUA VALLEY SAUVIGNON BLANC NZ | 8.5 / 11.5
- JOEL GOTT SAUVIGNON BLANC CA | 9 / 12 / 32
- * KIM CRAWFORD SAUVIGNON BLANC NZ | 11 / 14 / 39
- CK MONDAVI CHARDONNAY CA | 8 / 11 / 28
- JOSH CELLARS CHARDONNAY CA | 8.5 / 11.5 / 30
- KENDALL JACKSON CHARDONNAY CA | 10 / 13 / 35
- LA CREMA SONOMA CHARDONNAY CA | 12 / 15 / 42
- SONOMA CUTRER CHARDONNAY CA | 49 (Bottle)

RED

- MARK WEST PINOT NOIR CA | 8.5 / 11.5
- MEIOMI SONOMA PINOT NOIR CA | 11 / 14
- COLUMBIA CREST TWO VINES MERLOT-CAB WA | 8 / 10 / 28
- * CAYMUS CONUNDRUM RED BLEND CA | 10 / 13 / 35
- LODI RED by MICHAEL DAVID WINERY CA | 9 / 12 / 32
- THE PRISONER RED BLEND CA | 70 (Bottle)
- ALAMOS MALBEC ARGENTINA | 8 / 11 / 28
- 14 HANDS CABERNET WA | 8.5 / 11.5
- BONANZA CABERNET by CAYMUS CA | 9.5 / 12.5 / 33
- FREAKSHOW CABERNET CA | 10 / 13 / 35
- KENDALL JACKSON V.R. CABERNET CA | 39 (Bottle)

SPARKLING

- WYCLIFF BRUT ROSE CA | 8 / 11 / 28
- * LA MARCA PROSECCO ITALY | 9.5 (6oz.) / 33 (Bottle)
- KORBEL BRUT CA | 10 (6oz.)
- CHANDON BRUT CA | 48 (Bottle)

Craft FLIGHTS

TASTE ANY 6 BEERS FOR \$12

- Try the **THE ARIZONA FLIGHT**

PAPAGO ORANGE BLOSSOM WHEAT

OAK CREEK AMBER

DRAGOON BREWING IPA

PHX BEER CO ARIZONA GOLD ALE

FOUR PEAKS KILT LIFTER

HISTORIC PIEHOLE CHERRY VANILLA PORTER