



Fall Seasonal Menu



Starter

BACON WRAPPED DATES**

4 Medjool dates stuffed with Gorgonzola cream cheese and almonds, wrapped with maple pepper bacon. Served with balsamic reduction, red pepper curls and spring greens. 11.95

Specialties

MEDITERRANEAN CHOPPED CHICKEN BOWL

Chopped greens, herb roasted chicken, salami, kalamata olives, pepperoncini, feta, smoked mozzarella, garbanzo beans, cucumber, grape tomato, fresh sweet corn, quinoa, red bell peppers and lemon basil vinaigrette. 17.95

BBQ PULLED PORK SANDWICH

Tender, slow cooked pork with Black Butte BBQ sauce, crispy onion strings, Southern slaw, and roasted garlic aioli on toasted ciabatta. Served with your choice of fresh hand-cut fries, Napa slaw or small house salad. 16.95

WAGYU BEEF & BACON JAM BURGER*

Snake River Farms American Wagyu ground beef, bacon jam, Muenster cheese, arugula, crispy onions and mayonnaise on toasted ciabatta. Served with choice of fresh hand-cut fries, Napa slaw or small house salad. 19.95

SEARED SHRIMP & BUTTERNUT SQUASH LINGUINE*

Seasoned shrimp sautéed with butternut squash, prosciutto, spinach, red peppers, garlic, shallots, red chili flakes, Reggiano cheese, basil tossed in linguine noodles. 23.95

BLACK CHERRY BBQ PORK TENDERLOIN*

Apple brine marinated, wood smoked, grilled with black cherry glaze. Served with white cheddar mashed potatoes and seasonal vegetables. 22.95

PARMESAN PANKO CRUSTED HALIBUT

Coated with fresh herbs, panko and Romano cheese, lightly grilled with lemon beurre blanc sauce. Served with cilantro jasmine rice and seasonal vegetables 34.95

Delicious DESSERT

CINNAMON SUGAR CHURROS & ICE CREAM

Deep fried churros dusted in cinnamon sugar, served with vanilla ice cream, Abuelita Mexican chocolate and mint sprig. 9.95

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

*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.

Craft COCKTAILS

BULLEIT RYE ESPRESSO MARTINI

Bulleit Rye Whiskey, Mr. Black cold brew coffee liqueur, Kahlua, simple syrup, chocolate bitters and cold brew coffee. 13.5

PASSION FRUIT MANGO MARGARITA

Sauza Hacienda Tequila, passion fruit & mango purée, sweet & sour, agave nectar, orange & lime juice, Tajin rim. 12.5

TITO'S WINTER WHITE COSMOPOLITAN

St. Germain Elderflower liqueur, triple sec, fresh lime juice, simple syrup, and white cranberry juice. Garnished with sugared cranberries and fresh mint. 13

Featured TAPS

KARBACH LOVE STREET KÖLSCH

This blonde ale is made with floral German hops and has a clean malt profile. 4.9% ABV

COMMUNITY MOSAIC IPA*

Crystal malt lends caramel sweetness that balances bitterness with aromas of blueberry, citrus & tropical fruit. 8.6% ABV (served in a 13 oz. Belgian beer chalice.)

REVOLVER BLOOD & HONEY

Notes of Texas honey and spices finished with blood orange zest. 7% ABV

Highlighted WINES

LA MARCA PROSECCO IT

11.5 (6 oz.) / 40 bottle

GERARD BERTRAND COTE DES ROSÉS FR

13 / 16.5 / 46

MICHAEL DAVID FREAKSHOW CA

12 / 15.5 / 42

Non-Alcoholic REFRESHERS

BLOOD ORANGE GINGER ICED TEA

HIBISCUS BASIL LEMONADE

PASSION FRUIT & MANGO AGUA FRESCA

Celebrate
The Holiday Season
BOOK YOUR EVENT EARLY!



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