

## Starters & Snacks

**ARTICHOKE SPINACH DIP** Reggiano cream, chopped artichokes, jalapeños and roasted garlic with melted white cheddar and corn tortilla chips. 12.95

**CRISPY CALAMARI** Dusted with seasoned semolina flour, lightly fried and served with chili lime sauce and lemon thyme aioli. 12.95

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

**SPICY FRIED CHICKEN SLIDERS** Marinated with jalapeño and buttermilk, dusted in spicy flour, crispy-fried and topped with chipotle Napa slaw and dill pickles. 10.95

**GRILLED BURGER SLIDERS** Beef sliders served with lettuce, tomato, cheddar, pickles and burger sauce. 10.95

**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 ginger and Sriracha aioli with wonton chips. 13.95

**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. 7.95

## SALADS

*Starter Salads: House 5.95 / Caesar\* 6.95*

**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

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

**ROASTED CHICKEN CAESAR\*** Roasted chicken, romaine, arugula, radicchio, Grana parmesan, ciabatta croutons, parmesan crisp and Caesar dressing. 13.95

**COBB SALAD** Fresh greens, radicchio, arugula, roasted chicken, pepper bacon, avocado, Kalamata olives, Gorgonzola, cherry tomatoes, egg, roasted corn and blue cheese vinaigrette. 14.95

## BURGERS

*Served on a toasted pub bun with lettuce, tomato, onion and choice of hand cut fries, Napa slaw or small house salad.*

**CHEESEBURGER\*** Choice of cheddar, Swiss or pepper jack cheese, with pickles and burger sauce. 13.95

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

**PEPPER BACON CHEESEBURGER\*** Choice of cheddar, Swiss or pepper jack cheese, with pepper bacon, pickles and burger sauce. 14.5

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

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

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

## SOUPS

**BEER CHEESE (Everyday)** **CLAM CHOWDER: (Every Friday)**

CUP 5.95 | BOWL 8.95

## Kitchen SPECIALTIES

**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. 15.95

**IPA BEER BATTERED FISH & CHIPS** IPA battered, served with Napa slaw, lemon caper tartar sauce and fries. 16.95

**CLASSIC MAC & CHEESE** Cheddar, jack, Swiss and parmesan, toasted with bread crumbs. 13.95

**BACON MAC & CHEESE** Peppered bacon, sweet onions and a five cheese blend, toasted with bread crumbs. 14.95

**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 Parmesean cheeses, cavatappi pasta and toasted bread crumbs topped with jalapeño buttermilk fried chicken. 15.95

**SZECHUAN ORANGE CHICKEN** Tempura chicken in garlic ginger orange sauce, scallions, Szechuan chilies, sticky rice and soy glazed Thai vegetables. 16.95

## Brick Oven PIZZA

**MARGHERITA** Roma and cherry tomatoes, roasted garlic, extra virgin olive oil, basil, fresh mozzarella and four cheese blend. 16.95

**PEPPERONI & FOUR CHEESE** Italian pepperoni, Roma tomato sauce and four cheese blend. 15.95

☉ 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.

**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 tortilla chips. 8.95

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

**FRESH HAND-CUT FRIES** Fresh cut and served with peppercorn ranch and Sriracha fry sauce. 5.95

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

**TRADITIONAL SCOTCH EGGS\*** Boiled egg wrapped in pork sausage, breaded and crispy-fried. 8.95

**SPICY FRIED CAULIFLOWER\*\*** Sesame tempura fried with spicy black bean hoisin sauce, toasted cashews, scallions, cilantro and Sriracha aioli. 9.95

**BRUSSELS SPROUTS, QUINOA & ROASTED CHICKEN\*\*** Roasted chicken, brussels sprouts, arugula, quinoa, cranberries, candied walnuts, currants and Asiago cheese with white balsamic and pomegranate vinaigrette. 14.95

**PORK CARNITAS SALAD BOWL** Pork carnitas simmered in tomatillo salsa, with steamed rice, Tajin spice crisp greens, sweet chipotle dressing, cabbage, black beans, jicama, cotija cheese, roasted corn, red peppers, avocado, pickled radish, jalapeño, and cilantro. 13.95

**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

**GRILLED STEAK SALAD\*\*\*** Grilled top sirloin with caramelized pears, Gorgonzola, spiced pecans, red bell pepper, mixed greens, arugula, radicchio and blue cheese vinaigrette. 17.95

## SANDWICHES

*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, 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. 13.95

**ROASTED PORK CUBANO** Tender roasted pork shoulder, with smoked ham, Swiss cheese, B&B pickles, jalapeños and Dijon mustard sauce on Parmesan crusted ciabatta. 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. 13.95

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

**KUNG PAO CHICKEN\*\*** Spicy soy ginger glaze, peanuts, Szechuan chilies, sambal chili sauce, sticky rice and soy glazed Thai vegetables. 16.95

**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

**TUSCAN ROMANO CHICKEN** Pan seared with pecorino romano, lemon herb beurre blanc, balsamic marinated tomatoes, garlic parmesan couscous, fresh basil and seasonal vegetables. 17.95

**GRILLED ATLANTIC SALMON\*** Roasted garlic herb butter, fresh lemon and served with jasmine cilantro rice and seasonal vegetables. 22.95

**GRILLED RIBEYE STEAK\*** 12oz. Center cut ribeye seasoned with our rub, garlic butter and served with grilled asparagus and chef's accompaniment. 33.95 | Add grilled shrimp 3.95

*Hand-tossed and baked to order in our brick oven.*

**PEPPERONI, SPICY SAUSAGE & PROSCIUTTO** A combination of cured Italian meats, Roma tomato sauce and four cheese blend. 17.95

**NEWCASTLE BBQ CHICKEN** Roasted chicken breast, Newcastle BBQ sauce, red onion, cilantro, fontina, smoked mozzarella and provolone. 16.95

A 3% service charge will be added to all food & beverage sales. This service charge will help us offer benefits and competitive wages to all our employees. We are grateful for your loyal patronage and continued support of our staff. If you would like this charge to be removed, please let your server know and we will take it off.

# Draft BEER & CIDER

\*Ask your server for our seasonal rotating taps.



# Featured WINES

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



## CRISP & REFRESHING

- BREAKSIDE PILSNER
- BUD LIGHT
- CASCADE LAKES BLONDE BOMBSHELL
- COORS LIGHT
- DOS EQUIS LAGER
- DOUBLE MOUNTAIN KÖLSCH
- HOP VALLEY DIVINE SHINE
- KONA LONGBOARD LAGER
- PFRIEM PILSNER
- STELLA ARTOIS

## HOPPY

- 10 BARREL APOCALYPSE IPA
- BALE BREAKER TOPCUTTER IPA
- BONEYARD RPM IPA
- BREAKSIDE IPA
- BUOY IPA
- CRUX CAST OUT IPA
- DESCHUTES FRESH SQUEEZED IPA
- DESCHUTES MIRROR POND
- ECLIPTIC STARBURST IPA
- ELYSIAN SPACE DUST IPA\*
- FORT GEORGE CITY OF DREAMS
- FORT GEORGE VORTEX IPA
- GIGANTIC IPA
- LAGUNITAS IPA
- MIGRATION MO-HAZE-IC IPA
- MODERN TIMES ORDERVILLE
- NINKASI PRISMATIC JUICY IPA

## RICH & MALTY

- ANCESTRY IRISH RED
- FEARLESS SCOTTISH ALE
- MAC & JACK'S AFRICAN AMBER

## DARK & ROASTED

- DESCHUTES BLACK BUTTE PORTER
- GUINNESS STOUT
- ELYSIAN DRAGONSTOOTH STOUT

## WHEAT

- BLUE MOON BELGIAN WHITE
- WIDMER HEFEWEIZEN

## CIDER

- AVID BLACKBERRY CIDER
- ACE PINEAPPLE CIDER
- REVEREND NAT'S REVIVAL HARD APPLE

## TART & FUNKY

- 10 BARREL CUCUMBER CRUSH

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

## BOTTLES & CANS

- BUDWEISER
- COORS LIGHT
- CORONA
- HEINEKEN
- MICHELOB ULTRA
- MILLER LITE (16 OZ. CAN)
- OMISSION PALE (GF)
- PBR (16 OZ. CAN)
- STRONGBOW CIDER
- ST. PAULI GIRL (N/A)

## WHITE CLAW

- MANGO OR BLACK CHERRY (12OZ. CAN)

## WHITE

- CHATEAU STE MICHELLE RIESLING WA | 8 / 10 / 24
- CHATEAU DE CAMPUGET ROSÉ FRANCE | 8.5 / 11.5 / 26
- CHARLES & CHARLES ROSÉ WA | 9 / 12 / 27
- ECCO DOMANI PINOT GRIGIO ITALY | 8 / 11 / 24
- FRANCIS COPPOLA PINOT GRIGIO CA | 8.5 / 11.5 / 26
- ACROBAT PINOT GRIS BY KING ESTATE OR | 9.5 / 12.5 / 28.5
- WILLAMETTE VALLEY PINOT GRIS OR | 10 / 13 / 30
- JOEL GOTT SAUVIGNON BLANC CA | 9 / 12 / 27
- KIM CRAWFORD SAUVIGNON BLANC NZ | 11.5 / 14.5 / 34.5
- CK MONDAVI CHARDONNAY CA | 8 / 11 / 24
- CLOS DU BOIS CHARDONNAY CA | 8 / 11 / 24
- KENDALL-JACKSON V.R. CHARDONNAY CA | 10 / 13 / 30
- SONOMA CUTRER CHARDONNAY CA | 42 (Bottle)

## RED

- EOLA HILLS PINOT NOIR OR | 9 / 12 / 27
- KINGS RIDGE PINOT NOIR OR | 10 / 13 / 30
- MEIOMI SONOMA PINOT NOIR CA | 12 / 15 / 36
- COLUMBIA CREST TWO VINES MERLOT-CAB WA | 8 / 10 / 24
- MARYHILL WINEMAKERS RED BLEND WA | 8 / 11 / 24
- CAYMUS CONUNDRUM RED BLEND CA | 10/13/ 36
- THE PRISONER RED BLEND CA | 65 (Bottle)
- ALAMOS MALBEC ARG | 8.5 / 11.5 / 26
- 14 HANDS CABERNET WA | 8.5 / 11.5 / 25.5
- FREAKSHOW CABERNET CA | 12 / 15 / 36
- KENDALL-JACKSON V.R. CABERNET CA | 33 (Bottle)

## SPARKLING

- WYCLIFF BRUT ROSÉ CA | 8 / 11 / 24
- LA MARCA PROSECCO ITALY | 9.5 (6oz.) / 29 (Bottle)
- KORBEL BRUT CA | 9.5 (6oz.)
- CHANDON BRUT CA | 45 (Bottle)
- MOËT & CHANDON IMPERIAL FRANCE | 75 (Bottle)

## CRAFT FLIGHTS

Taste Any 6 Beers For \$12

- Try the OREGON FLIGHT
- PFRIEM PILSNER | DOUBLE MOUNTAIN KOLSCH | BONEYARD IPA
- BREAKSIDE IPA | MIGRATION MO-HAZE-IC IPA | ANCESTRY IRISH RED

## Refreshers NON-ALCOHOLIC

SCRATCH MADE & FRESH PRESSED



- BLOOD ORANGE GINGER ICED TEA
- HIBISCUS BASIL LEMONADE
- PASSION FRUIT & MANGO AGUA FRESCA
- FRESH SQUEEZED LEMONADE
- FRESH SQUEEZED ORANGE JUICE
- FRESH SQUEEZED GRAPEFRUIT JUICE
- ARNOLD PALMER
- SAN PELLEGRINO SPARKLING WATER (Original, Blood Orange, Lemon)
- COCA COLA PRODUCTS / SODAS
- REED'S GINGER BEER
- IBC ROOT BEER
- RED BULL (ORIGINAL, TROPICAL YELLOW, SUGAR FREE)

## Craft COCKTAILS

### GRAPEFRUIT & BASIL MARTINI

Deep Eddy Ruby Red Vodka, St. Germain, fresh pressed grapefruit juice, basil, Fee Brothers Grapefruit Bitters, lime and simple syrup. 10.5

### RASPBERRY DROP

Tito's Handmade Vodka, raspberry purée and lemonade. 10.5

### SPICY MULE

Smirnoff Vodka, ginger beer, lime juice, simple syrup, jalapeños and a lime wedge. 9.5

### ● BLOOD ORANGE MARGARITA

El Jimador Tequila, triple sec, blood orange purée, agave nectar, muddled orange and lime and sweet & sour. 10

### LION LEMONADE

Smirnoff Citrus Vodka, raspberry liqueur, lemon, Sprite, sweet and sour and simple syrup. 9

### PASSION FRUIT MOJITO

Bacardi Silver Rum, passion fruit purée, mint, lime, soda, Sprite and simple syrup. 9.5

### BLOOD ORANGE COSMO

Tito's Handmade Vodka, blood orange purée, triple sec, lime, orange and cranberry juice. 10

## Modern CLASSICS

### MOSCOW MULE

Smirnoff Vodka, ginger beer, lime juice, simple syrup and a lime wedge. 9

### MAKER'S MARK MANHATTAN

Maker's Mark Bourbon, Martini & Rossi Sweet Vermouth and Angostura Bitters with a Bordeaux cherry. 11

### ● THE BOURBON SAZERAC

Bulleit Rye, sweet vermouth, absinthe, Fee Brother's Orange Bitters, Angostura & Peychaud's Bitters. 12

### CUCUMBER ROSEMARY GIN & TONIC

Bombay Sapphire Gin, muddled rosemary, cucumber & lime, rosemary simple syrup and tonic. 10

### PEAR MARTINI

Absolut Pear Vodka, pear purée, sweet & sour and simple syrup. 10.5

### FRESH PRESSED GRAPEFRUIT GREYHOUND

Deep Eddy Ruby Red Vodka, Fee Brother's Grapefruit Bitters and fresh pressed grapefruit juice. 9.5

### FRESH SQUEEZED MARGARITA

El Jimador Tequila, fresh pressed grapefruit, orange, lemon & lime juice with agave nectar. 10

### BULLEIT RYE OLD FASHIONED

Bulleit Rye, Angostura Bitters, soda, sugar, orange and cherry. 11

A 3% service charge will be added to all food & beverage sales. This service charge will help us offer benefits and competitive wages to all our employees. We are grateful for your loyal patronage and continued support of our staff. If you would like this charge to be removed, please let your server know and we will take it off.

# Social Hour

Available 3pm - 6pm (7 Days a Week)

**\$5.95** WELL DRINKS, HOUSE WINE AND MARGARITA

**\$1 Off** ALL DRAFT PINTS

**\$5.95**

## CREAMY QUESO DIP

Roasted jalapeños, onion, tomatoes, simmered with cheddar, jack and pepper jack. Served with white corn tortilla chips.

## FRESH HAND CUT FRIES

Fresh cut and served with peppercorn ranch and Sriracha fry sauce.

## CAESAR SALAD\*

Romaine, arugula, radicchio, Grana Parmesan, ciabatta croutons, Parmesan crisp and lemon-garlic Caesar dressing.

## GARLIC SESAME EDAMAME

Soybean pods sautéed with garlic sesame soy glaze.

**\$6.95**

## ARTICHOKE SPINACH DIP

Reggiano cream, chopped artichokes, jalapeños and roasted garlic with melted white cheddar and corn tortilla chips.

## CHIPOTLE MAC & CHEESE

Chipotle cream, roasted red peppers and a four cheese blend with toasted bread crumbs.

## GRILLED BURGER SLIDERS

Beef sliders served with lettuce, tomato, cheddar, pickles and burger sauce.

## SPICY FRIED CHICKEN SLIDERS

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

## PEPPERONI & FOUR CHEESE PIZZA

Italian pepperoni, Roma tomato sauce and four cheese blend.

## HAND-BREADED CHICKEN TENDERLOINS

Served with Newcastle BBQ and peppercorn ranch dipping sauces.

## SPICY FRIED CAULIFLOWER

Sesame tempure fried with spicy black bean hoisin sauce, toasted cashew, scallions, cilantro and Sriracha aioli.

**\$7.95**

## 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 ginger and Sriracha aioli with wonton chips.

## CALIFORNIA ROLL

Crab, avocado, cucumber, sticky rice rolled in nori and sesame seeds.

## OVEN BAKED SOFT PRETZEL

Giant pretzel with scratch made beer cheese, jalapeño jam and sweet mustard sauce.

## GRILLED SALMON CAKES

Fresh salmon, celery and onions coated with panko bread crumbs and flat top grilled. Topped with Sriracha aioli, balsamic marinated tomatoes and arugula.

## CRISPY CALAMARI

Seasoned semolina flour, lightly fried, chili lime sauce and lemon thyme aioli.

## BACON WRAPPED BBQ PRAWNS

With Newcastle BBQ sauce, sticky rice, soy glaze, julienne carrots and daikon radish.

## PORK CARNITAS TACOS

Slow roasted pork, roasted tomatillo salsa, chipotle Napa slaw, Cotija, pickled radish, jalapeño, and white corn tortillas.



*No substitutions - Minimum \$3.50 beverage purchase.  
Social hour food may not be ordered to-go.*

## Dessert

### Deep Dish Chocolate Brownie

Baked with chocolate and toasted pecans. Topped with vanilla ice cream, chocolate fudge and caramel sauces 7.95

### Hot Fudge Sundae\*\*

A classic favorite with two scoops of vanilla ice cream, rich hot fudge, candied walnuts, whipped cream and a Bordeaux cherry. 8.95

### Crème Brûlée

Rich French vanilla bean custard with hand-fired sugar crust. 7.95

## Kid's MENU

### CHICKEN STRIPS

Chicken tenders breaded then deep fried to a golden brown and served with french fries and Ranch dipping sauce. 7.95

### FISH & CHIPS

Crispy cod served with tartar sauce and fries. 8.95

### SALAD

Mesclun mix, lettuce, arugula, radicchio, and red & yellow grape tomatoes.

Choice of dressing 5.95

### MAC & CHEESE

Creamy mac and cheese with three cheeses. 7.95

### GRILLED BURGER SLIDERS

2 of our bite-sized burgers, topped with cheddar cheese, burger sauce, and pickles. Served with fries. 7.95

### CHEESE PIZZA

Cheese blend, tomato sauce and fresh herbs. 7.95

### BEVERAGES

Apple Juice or Orange Juice \$3

Coke, Sprite, Lemonade \$3.25

Roy Rogers, Shirley Temple, Milk, Strawberry Lemonade \$3.5

## Gluten SENSITIVE

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 PRAWNS

Grilled with garlic herb butter, Napa slaw and cilantro lime vinaigrette. 13.95

### CREAMY QUESO DIP

Roasted jalapeños, onion, tomatoes, simmered with cheddar, jack and pepper jack. Served with white corn tortilla chips. 8.95

## SALADS

### SEARED AHI SALAD\*

Spice rubbed and seared rare on mixed greens, arugula and radicchio with red peppers, cucumbers, Napa cabbage, edamame, Mandarin oranges, fresh mango, cilantro and wasabi ginger vinaigrette. 16.95

### COBB SALAD

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

### 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. 13.95

### BRUSSELS SPROUTS, QUINOA & ROASTED CHICKEN\*\*

Roasted chicken, brussels sprouts, arugula, quinoa, cranberries, candied walnuts, currants and Asiago cheese with white balsamic and pomegranate vinaigrette. 14.95

### GRILLED STEAK SALAD\*\*\*

Grilled top sirloin with caramelized pears, Gorgonzola, spiced pecans, red bell pepper, mixed greens, arugula, radicchio and blue cheese vinaigrette. 17.95

## KITCHEN SPECIALTIES

### 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. 15.95

### GRILLED ATLANTIC SALMON\*

Roasted garlic herb butter, fresh lemon and served with jasmine cilantro rice and seasonal vegetables. 22.95

### GRILLED RIBEYE STEAK\*

12oz. Center cut ribeye seasoned with our rub, garlic butter grilled asparagus and chef's accompaniment. 33.95

\*Add grilled shrimp: 3.95

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

\*Items are served raw or undercooked. Consuming raw or undercooked meats, seafood, shell fish, eggs or poultry may increase your risk of foodborne illness.

A 3% service charge will be added to all food & beverage sales. This service charge will help us offer benefits and competitive wages to all our employees. We are grateful for your loyal patronage and continued support of our staff. If you would like this charge to be removed, please let your server know and we will take it off.