

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. 12.95

* BACON WRAPPED BBQ PRAWNS

Served with Newcastle BBQ sauce, Napa slaw and grain mustard vinaigrette. 13.95

CARAMELIZED PEAR & PROSCIUTTO FLATBREAD**

Fontina, provolone, mozzarella, Gorgonzola, arugula and candied hazelnuts. 10.95

CHIPOTLE HUMMUS & FLATBREAD

Chickpeas, tahini, chipotle peppers, garlic, lemon, olive oil & flatbread. With red peppers, cucumber, kalamata olives, pepperoncini & feta. 9.95

OVEN BAKED SOFT PRETZEL

Scratch made beer fondue, jalapeño jam & sweet mustard sauce. 11.95

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. 10.95

SPICY FRIED CHICKEN SLIDERS

Marinated with jalapeño & buttermilk, dusted in spicy flour, crispy-fried and topped with chipotle Napa slaw and dill pickles. 10.95

SPICY TUNA ROLL*

Ahi tuna, Sriracha aioli, soy glaze, cilantro, green onion and sesame. 10.95

CALIFORNIA ROLL

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

HAND-BREADED CHICKEN TENDERLOINS

Served with Newcastle BBQ and peppercorn ranch dipping sauces. 9.95

SESAME SEARED AHI TUNA*

Spice rubbed and seared rare, with jicama slaw, Sriracha aioli, ginger soy glaze and wasabi. 14.95

SNACKS

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. 8.95

FRESH HAND-CUT FRIES

Fresh cut and served with peppercorn ranch and Sriracha fry sauce. 5.95

* TRADITIONAL SCOTCH EGGS*

Boiled egg wrapped in pork sausage, breaded and crispy-fried. 7.95

GARLIC SESAME EDAMAME

Soybean pods sautéed with garlic sesame soy glaze. 7.95

BACON WRAPPED DATES**

Medjool dates, Gorgonzola cream cheese, almonds and maple pepper bacon. Served with balsamic reduction, red pepper and greens. 8.95



SALADS

Starter Salads: House 5.95 / Caesar 6.95*

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 15.95

COBB SALAD Fresh greens, radicchio, arugula, roasted chicken, pepper bacon, avocado, Kalamata olives, Gorgonzola, cherry tomatoes, egg, roasted corn and blue cheese vinaigrette. 13.95

SMOKED CHICKEN WALDORF** Fresh greens, Fuji apples, candied walnuts, dried cranberries, chèvre cheese, celery and apple honey dressing. 13.95

* **SEARED AHI SALAD**** Spice rubbed and seared rare on mixed greens with red peppers, cucumbers, Napa cabbage, crispy wontons, cilantro and wasabi ginger vinaigrette. 15.95

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

ROASTED CHICKEN CAESAR* Roasted chicken, romaine, arugula, radicchio, Grana Parmesan, ciabatta croutons, parmesan crisp and Caesar dressing. 13.95 | Blackened Salmon: 16.95

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 with caramelized pears, Gorgonzola, spiced pecans, red bell pepper, mixed greens, arugula, radicchio and blue cheese vinaigrette. 15.95

AHI POKE BOWL** Soy marinated Ahi tuna poke, sushi rice, Napa slaw, avocado, carrot, cucumber, pickled radish, fresh mango, daikon, nori, sesame seeds, ginger soy glaze and Thai peanut vinaigrette. 15.95

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. 13.50

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. 13.50

* **ROASTED PORK CUBANO** Tender roasted pork shoulder, with smoked ham, Swiss cheese, B&B pickles, jalapeños and Dijon mustard sauce on Parmesan crusted ciabatta. 12.95

GREEN CHILI CHICKEN Roasted pasilla chilies, avocado, cilantro, jalapeños, pepper jack, cotija cheese, Napa slaw and chipotle aioli on grilled ciabatta. 13.50

GRILLED VEGGIE PANINI** Provolone, zucchini, squash, tomato, basil pesto, roasted red pepper tapenade, fresh mozzarella, arugula and garlic aioli on grilled rustic bianco bread. 11.95

BÁNH MÌ Toasted ciabatta, Sriracha aioli, spice roasted pork, cucumber slices, pickled carrot, daikon radish, jalapeño and cilantro leaves. 12.95

CLASSIC REUBEN Braised corned beef brisket, peppered sauerkraut, Swiss cheese and 1000 island on grilled rustic rye. 14.95

SOUPS

BEER CHEESE (*Everyday*) & **THAI CHICKEN CURRY** (*Sat-Thurs*) CUP 5.95 | BOWL 7.95

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

Specialty ENTRÉES

I.P.A. BEER BATTERED FISH & CHIPS Served with Napa slaw, lemon caper tartar sauce and fries. 15.95

KUNG PAO CHICKEN** Spicy soy ginger glaze, peanuts, Szechuan chilies, Sambal chili sauce, sticky rice and soy glazed Asian vegetables. 15.95

ORANGE CHICKEN Tempura chicken in garlic ginger orange sauce, scallions, Szechuan chilies, sticky rice and soy glazed Asian vegetables. 15.95

* **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. 15.95

SONORAN CHICKEN ENCHILADA STACK Smoked chicken, white corn tortillas, roasted pasilla chili, cheese blend, garlic cream, guajillo chili & chipotle aioli. Served with Santa Fe bacon black beans. 16.95

CLASSIC MAC & CHEESE Cheddar, Jack, Swiss and Parmesan, toasted with bread crumbs. 13.50

BACON MAC Peppered bacon, sweet onions and a five cheese blend, toasted with bread crumbs. 14.50

SPICY SAUSAGE MAC Chipotle cream, roasted red peppers, spicy sausage and a four cheese blend, toasted with bread crumbs. 14.50

THAI RED CURRY CHICKEN Sautéed in coconut curry & lemongrass sauce with jasmine cilantro rice, bok choy, red bell pepper, carrot, edamame, green bean, shiitake mushrooms, cilantro, basil & fresh ginger. 15.95

ROMANO HERB CRUSTED CHICKEN Lemon herb beurre blanc, creamy garlic noodles, fresh dill, capers and seasonal vegetables. 17.95

THE GRILL

* GRILLED SALMON & ASPARAGUS RISOTTO

Sautéed with fresh asparagus, garlic, mushrooms, tomatoes, shrimp fumé, braised leeks, roasted garlic butter, shallots and Reggiano cheese. 22.95

GRILLED ATLANTIC SALMON

Roasted garlic herb butter, fresh lemon and served with jasmine cilantro rice and grilled asparagus. 22.95

GRILLED RIBEYE STEAK*

12oz. Center cut ribeye seasoned with our rub, garlic butter and served with white cheddar mashed potatoes and grilled asparagus. 30.95 | Add grilled shrimp: 3.95

FILET MIGNON*

7oz. Pepper bacon wrapped, grilled with roasted garlic herb butter and served with white cheddar mashed potatoes and grilled asparagus. 30.95 | Add grilled shrimp: 3.95

* 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. ***Is served raw or undercooked and has nuts. TL.US:12.17*

BRICK-OVEN PIZZA

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

MARGHERITA

Roma and cherry tomatoes, roasted garlic, extra virgin olive oil, basil, fresh mozzarella and four cheese blend. 15.95

PEPPERONI & FOUR CHEESE

Italian pepperoni, 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. 15.95

NEWCASTLE BBQ CHICKEN

Grilled chicken breast, Newcastle BBQ sauce, red onion, cilantro, fontina, smoked mozzarella and provolone. 16.95

* SMOKED CHICKEN & PESTO**

Spinach basil pesto, house smoked chicken, roasted garlic, Kalamata olives, sun dried tomatoes, four cheese blend and tossed arugula. 15.95

PEPPERONI, SPICY SAUSAGE & PROSCIUTTO

A combination of cured Italian meats, Roma tomato sauce and four cheese blend. 16.95



Craft BEER & CIDER

*Ask your server for our 3 seasonal rotating taps.

AMBER & RED ALE

- LEFT HAND SAWTOOTH
- ALASKAN AMBER
- NEW BELGIUM FAT TIRE
- ODELL 90 SHILLING

CIDER

- CRIPIN PEAR CIDER
- C SQUARED ALMA CIDER

BROWN & CREAM ALE

- BODDINGTONS CREAM ALE (NITRO)
- ROGUE HAZELNUT BROWN NECTAR

FRUIT & TART

- DRY DOCK APRICOT BLONDE
- FUNKWERKS RASPBERRY PROVINCIAL*
- NEW BELGIUM TARTASTIC

IPA

- AVERY BREWING IPA
- BEAR REPUBLIC RACER 5 IPA
- BALLAST POINT SCULPIN IPA*
- COMRADE BREWING SUPERPOWER IPA
- DESCHUTES FRESH SQUEEZED IPA
- ELYSIAN SPACE DUST*
- GREAT DIVIDE TITAN IPA
- HOP VALLEY CITRUS MISTRESS
- SKA MODUS HOPERANDI IPA
- ODELL IPA

CRAFT FLIGHTS

Taste Any 6 Beers For \$12

THE COLORADO FLIGHT

- BOULDER SHAKE CHOCOLATE PORTER | ODELL 90 SHILLING
- FUNKWERKS FARMHOUSE SAISON | AVERY WHITE RASCAL
- COMRADE SUPERPOWER IPA | ELEVATION 8 SECOND KÖLSCH

LAGER

- BUD LIGHT
- COLORADO NATIVE AMBER LAGER
- COORS LIGHT
- KONA LONGBOARD LAGER
- UPSLOPE CRAFT LAGER

PILSNER & KÖLSCH

- PROST PILS
- STELLA ARTOIS
- ELEVATION 8 SECOND KOLSCH
- PILSNER URQUELL
- DENVER BEER CO. PRINCESS YUM YUM

PALE ALE

- DESCHUTES MIRROR POND
- ODELL RUPTURE FRESH GRIND
- LAGUNITAS LITTLE SUMPIN' SUMPIN'

PORTER & STOUT

- BOULDER SHAKE CHOCOLATE PORTER
- BRECKENRIDGE VANILLA PORTER
- GUINNESS STOUT
- LEFT HAND BREWING NITRO MILK STOUT
- GREAT DIVIDE YETI IMPERIAL STOUT*

WHEAT & SAISON

- AVERY BREWING WHITE RASCAL
- BLUE MOON BELGIAN WHITE
- BRECKENRIDGE BREWING AGAVE WHEAT
- FUNKWERKS FARMHOUSE SAISON*

*Served in a 13oz. Belgian beer chalice.

BOTTLES & CANS

- BUDWEISER
- COORS LIGHT
- COORS BANQUET
- CORONA
- DOS EQUIS XX LAGER
- HEINEKEN
- MICHELOB ULTRA
- MILLER LITE (16 oz. CAN)
- PBR (16 oz. CAN)
- STRONGBOW CIDER
- ST. PAULI GIRL (N/A)
- OMISSION (GLUTEN FREE)

Featured WINES

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

WHITE

- CHATEAU STE MICHELLE RIESLING WA | 7.5 / 9.5 / 23
- ECCO DOMANI PINOT GRIGIO ITALY | 7.5 / 10.5 / 23
- ACROBAT KING ESTATE PINOT GRIS OR | 9 / 12 / 27
- J VINEYARDS PINOT GRIS CA | 10 / 13 / 30
- JOEL GOTT SAUVIGNON BLANC CA | 9 / 12 / 27
- KIM CRAWFORD SAUVIGNON BLANC NZ | 11.5 / 14.5 / 35
- CK MONDAVI CHARDONNAY CA | 7.5 / 9.5 / 23
- KENDALL-JACKSON V.R. CHARDONNAY CA | 10.5 / 13.5 / 32
- LA CREMA CHARDONNAY CA | 12 / 15 / 36
- SONOMA-CUTRER CHARDONNAY CA | 12.5 / 15.5 / 38

RED

- MARK WEST PINOT NOIR CA | 8.5 / 11.5 / 26
- ERATH PINOT NOIR OR | 11.95 / 14.95 / 36
- MEIOMI SONOMA PINOT NOIR CA | 12.5 / 15.5 / 38
- COLUMBIA CREST MERLOT-CAB WA | 7.5 / 9.5 / 23
- CAYMUS CONUNDRUM RED BLEND CA | 10 / 13 / 36
- TROUBLE MAKER RED BLEND CA | 33 (Bottle)
- GHOST PINES RED BLEND CA | 39 (Bottle)
- THE PRISONER RED BLEND CA | 60 (Bottle)
- DISEÑO MALBEC ARG | 8.5 / 11.5 / 26
- 14 HANDS CABERNET SAUVIGNON WA | 8 / 11 / 24
- LIBERTY SCHOOL CABERNET CA | 10 / 13 / 30
- KENDALL-JACKSON V.R. CABERNET CA | 11 / 14 / 36
- SIMI RESERVE CABERNET CA | 50 (Bottle)

BUBBLES

- WYCLIFF BRUT ROSE CA | 7.5 / 9.5 / 23
- LA MARCA PROSECCO ITALY | 9 (6oz.) / 27 (Bottle)
- KORBEL BRUT CA | 9.5 (6oz.)
- MUMM BRUT CA | 13 (6oz.)
- MOET & CHANDON IMPERIAL FR | 70 (Bottle)

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

Tito's Handmade Vodka, raspberry purée and lemonade. 9.75

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

Tito's Handmade Vodka, 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

MAKER'S MARK MANHATTAN

Maker's Mark Bourbon, Martini & Rossi Sweet Vermouth & Angostura Bitters with a Bordeaux cherry. 10.5

* THE BIG EASY

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

CUCUMBER ROSEMARY GIN & TONIC

Bombay Sapphire Gin, muddled rosemary, cucumber & lime, rosemary simple syrup and tonic. 9.5

SPICED GINGER MOJITO

Sailor Jerry Spiced Rum, muddled mint, limes & jalapeno, ginger beer, pineapple juice and candied pineapple ginger. 8.95

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 Ruby Red 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. 10.5

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