

Thirsty Lion



pub & grill

FOOD ✱ SPIRITS ✱ ALES ✱ MUSIC ✱ SPORTS

APPETIZERS

Grilled Sausage Platter

Your choice of 2 locally made Zenner's pub sausages; Double Smoked Beer Sausage, British Bulldog Banger, Louisiana Red-Hot, or German Bratwurst Sausage cooked in Bass Ale then grilled and served with braised red cabbage, German potato salad, sauerkraut, pickled red onions, and assorted mustards. \$8.95

Beer-Battered Onion Rings

A basket of beer battered onion rings lightly fried and served with ranch dipping sauce. \$6.95

Traditional Scotch Eggs

A European classic with hard boiled eggs wrapped in pork sausage, breaded and deep-fried to a golden brown. Served with our house mustard blend. \$5.95

✦ Tillamook Cheese Fondue

A unique blend of Swiss, Cheddar, Pepperjack cheeses, roasted red peppers and spices. Served with a assortment of cubed breads. Great to share! \$9.95 Add a pub sausage for \$2.50

Crispy Calamari

Tender calamari lightly dusted with seasoned flour, quick fried and served with our spicy chipotle aioli. \$8.95

Guinness Artichoke Dip

A savory blend of artichoke hearts, and creamed spinach with smoked Gouda cheese and Guinness beer. Served with hot pub chips. \$8.95

Ultimate Nachos

Tri-color tortilla chips with Cheddar, Pepperjack, Mozzarella, and Provolone cheeses topped with tomatoes, olives, jalapenos, green onions, black beans, sour cream, guacamole and fresh salsa. \$9.95 Add Spicy Chicken. \$10.95

✦ Pub Chip Nachos

Fresh house made potato chips layered with Pepperjack, Cheddar, Provolone and Mozzarella cheeses, smoked bacon, green & red onions, tomatoes, and chipotle sour cream. \$8.95

Buffalo Chicken Wings

Oven baked and lightly fried chicken wings, basted with our own Spicy Buffalo sauce and served with Bleu cheese dipping sauce. \$8.95

Pulled Pork Quesadilla

A large flour tortilla, filled with slow-cooked BBQ pork, black beans, Provolone, Cheddar and Pepperjack cheeses, jalapenos, olives, green onions, and sour cream. \$8.95

Pub Pretzels

Two giant pretzels basted with butter and salt, then oven baked. Served with assorted mustards. \$4.95 Add fondue cup. \$6.95

Beer Steamed Manila Clams

Steamed in Blue Moon Belgian White beer with butter, garlic, parsley, lemon, basil and spices. Served with Parmesan focaccia bread. \$9.95

Mozzarella Cheese Sticks

Housemade Mozzarella cheese sticks hand-breaded and deep-fried to a golden brown, served with a zesty marinara sauce. \$7.95

Chicken Tenders

Chicken tenderloins breaded and deep fried to a golden brown, served with french fries and a side of ranch and honey mustard. \$7.95

Northwest Crab Cakes

Dungeness & Rock crab, lemon, parsley, onion, Old Bay seasoning and panko bread crumbs, flash fried and served with Dijon-lemon cream and fennel salad. \$9.95

SALADS & SOUPS

Smoked Chicken Waldorf Salad

Fresh greens, smoked breast of chicken, Fuji Apples, dried cranberries, candied walnuts, and Chevre cheese tossed in apple honey dressing. \$9.95

Chicken Chop Salad

Julienne iceberg and romaine tossed with grilled chicken, Italian salami, Mozzarella, Feta, Kalamata olives, marinated cherry tomatoes, garbanzos, fresh basil, and balsamic vinaigrette. \$8.95

Grilled Chicken Caesar

Crispy romaine lettuce tossed with parmesan croutons, Caesar dressing, Parmesan cheese, and topped with a grilled chicken breast. \$9.95

Cobb Salad

Fresh greens, grilled marinated chicken, pepper bacon, Gorgonzola cheese, marinated cherry tomatoes, cooked egg, black olives, and avocado tossed with ranch, blue cheese, 1000 island, honey mustard, or balsamic vinaigrette. \$9.95

✦ Seared Ahi Salad

Spice rubbed Ahi tuna seared rare on a bed of crisp lettuce, red peppers, cucumbers, and Napa cabbage tossed with ginger wasabi vinaigrette dressing and topped with crispy wonton strips, sesame seeds, and soy ginger glaze. \$10.95

✦ Grilled Steak Salad

Garlic and rosemary marinated steak, grilled and served on mixed greens tossed with balsamic vinaigrette, Gorgonzola cheese, red onions, red peppers, marinated cherry tomatoes, chimichurri sauce, and fried onion strings. \$10.95

Iceberg Wedge Salad

Chilled iceberg layered with marinated cherry tomatoes, Gorgonzola cheese crumbles, smoked pepper bacon, sweet red onions, and blue cheese dressing. \$5.95

Caesar Salad

Crisp romaine, parmesan croutons, lemon-garlic Caesar dressing, and Parmesan cheese. Large \$6.95 Small \$4.50

House Starter Salad

Fresh greens, roma tomatoes, carrots, red cabbage, cucumber, Parmesan croutons, and choice of ranch, blue cheese, 1000 island, honey mustard or balsamic vinaigrette. \$3.95

Soup of the Day

Ask your server about our soups, made fresh every day. Cup \$3.75 Bowl \$4.75

✦ Beer Cheese Soup

A pub classic! Topped with parmesan croutons and served with grilled focaccia bread. Cup \$4.95 Bowl \$5.95

Soup & Salad Combo

A cup of our soup of the day, coupled with a fresh green house salad with and your choice of dressings. \$6.95 Substitute Beer Cheese Soup \$7.95

EAT LOCAL

At the Thirsty Lion we are committed to using premium local & Northwest products and ingredients

Zenner's Sausages • Tillamook Cheese
Yamhill Mushrooms • Fulton Provision Meats
Portland French Breads • Wild Northwest Salmon
Beaver Brand Mustards

SANDWICHES

All sandwiches are served with your choice of pub chips, fries, cole slaw, or a side salad.

Club House Sandwich

A triple-decker sandwich with smoked turkey, pepper bacon, Swiss cheese, tomato, lettuce and mayo on a toasted sourdough bread. \$8.75

Pulled Pork Sandwich

Tender shredded pork slow cooked in our own tangy Newcastle BBQ sauce, topped with cole slaw and served on a toasted French roll. \$9.75

* Classic Reuben

1/2 lb. of thin-sliced grilled corned beef brisket, sauerkraut, melted Swiss cheese and 1000 island dressing grilled on marbled rye bread. \$9.95

Dagwood Sandwich

Grilled black forest ham, smoked turkey, pepper bacon, Swiss cheese, and tomato, served on grilled sourdough bread. \$9.25

British Fish Fry Sandwich

Beer battered cod fillets lightly fried to a golden brown, topped with melted Cheddar cheese, tartar sauce, lettuce, and tomato served on a toasted bun. \$9.75

French Dip Sandwich

Slow roasted beef layered high on a ciabatta roll with melted Swiss cheese, horseradish mayo, and fresh au jus. \$9.95

* Grilled Portobello Sandwich

Balsamic marinated and grilled Portobello mushroom, caramelized onions, roasted red peppers, Swiss cheese, herbed cream cheese, and sundried tomato pesto on a butter toasted bun. \$9.50

Grilled Four Cheese Sandwich

Thick sliced sourdough bread grilled and layered with Swiss, Provolone, Cheddar & Pepperjack cheeses. \$6.95

Grilled Chicken Sandwich

Grilled chicken breast, topped with pepper bacon, Swiss cheese, mayonnaise, lettuce, tomato, onion. \$8.95

Steak Sandwich

6oz sirloin steak, grilled to order and topped with fried onion strings and a chipotle aioli on a toasted French roll. \$10.95

SAUSAGE SANDWICHES

Our pub sausages are cooked in Bass Ale, grilled to a golden brown, and served on a grilled French roll with sauerkraut, caramelized onions, assorted mustards, and your choice of pub chips, fries, cole slaw, or a side salad. \$8.95

Double Smoked Beer Sausage ★ **German Bratwurst** ★ **British Bulldog Banger** ★ **Louisiana Red-Hot Sausage**

BURGERS

Our burgers are a 1/2 lb. of USDA choice lean ground beef, charbroiled and served on a toasted bun with lettuce, tomato, red onion, mayonnaise, and pickles. Choose from: French fries, pub chips cole slaw, or a side salad.

Cheese Burger

Thick and juicy 1/2 lb. burger topped with choice of Cheddar, Swiss or Pepper Jack cheese. \$8.95

Pepper Bacon Cheese Burger

Thick and juicy 1/2 lb. burger topped with pepper bacon and choice of Cheddar, Swiss or PepperJack cheese. \$9.75

* Tavern Burger

Thick and juicy 1/2 lb. burger grilled with Black Forest ham, Cheddar cheese, and onion rings. \$10.95

Southwest Ranch Burger

Basted with spicy Newcastle BBQ sauce, melted PepperJack cheese, jalapeños, Tabasco onion strings, and peppercorn ranch. \$9.75

* The "Brit" Burger

Thick and juicy 1/2 lb. burger topped with pepper bacon, sautéed mushrooms, and Gorgonzola cheese crumbles. \$10.95

Mushroom, Onion & Swiss Burger

Thick and juicy 1/2 lb. burger topped with sautéed mushrooms, onions and melted Swiss cheese. \$9.75

SLIDERS

Grilled Beef Sliders

3 ground beef pub sliders, served with chipotle aioli and pickles. \$7.95

Pulled Pork Sliders

Tender shredded pork simmered in our own special Newcastle BBQ sauce and topped with crispy cole slaw. \$7.95

Beer Battered Fish Sandwich Sliders

Icelandic cod fillet battered and fried golden on grilled slider buns with Cheddar cheese, crispy cole slaw, and tartar sauce. \$8.95

ENTREES

Beer Battered Fish & Chips

Beer battered fillets of cod, lightly fried to a golden brown and served with cole slaw, tartar sauce and your choice of pub chips or pub fries. \$11.95

Bangers & Mash

Your choice of 2 locally made Zenner's pub sausages; Double Smoked Beer Sausage, British Bulldog Banger, Louisiana Red-Hot, or German Bratwurst cooked in Bass Ale then grilled and served with mashed potatoes, snap peas, pickled red onions and assorted mustards. \$10.95

* Corned Beef & Red Potato Stew

Slowly braised with Hefeweizen, red potatoes, baby carrots, sweet onions, garlic, celery, herbs and spices. Served with grilled Parmesan foccacia bread. \$10.95

Spice Rubbed Sirloin, Gorgonzola & Cabernet Demi

Coated with fresh herbs and peppercorns, and grilled with sautéed garlic mushrooms, crumbled Gorgonzola, and cabernet demi-glaze. Served with Yukon Gold mashed potatoes, and sautéed vegetables. \$15.95

Pan Seared Chicken Portobello

Seasoned and pan-seared with Portobello mushrooms, garlic, and Drop Top Ale demi-glaze, Yukon Gold mashed potatoes and sautéed seasonal vegetables. \$11.95

* Northwest Cedar Plank Salmon

Roasted wild salmon on an aromatic cedar plank drizzled with garlic basil butter, served with Yukon Gold mashed potatoes and sautéed seasonal vegetables. \$14.95

Spicy Mac & Cheese

Louisiana red-hot sausage, penne pasta, red peppers, garlic, Mozzarella, Cheddar, Pepperjack, Swiss and Parmesan cheeses with chipotle cream, scallions and Parmesan foccacia bread \$10.95

Lemon-Garlic Chicken & Penne Pasta

Sautéed breast of chicken, marinated cherry tomatoes, fresh basil, spinach, mushrooms, garlic, lemon zest, white wine, red pepper flakes, Gorgonzola cream and Feta cheese \$11.95



Consuming raw or undercooked meats, seafood, shellfish, eggs, or poultry may increase result your risk of foodborne illness.

