**OUR BEERS**

- **SOARING EAGLE PILSNER**
  - Acturally, a true Czech style lager, with imported “Saz” hops from the Czech Republic and Pilsner malt from Germany. Light golden in color with a noble aroma and a slight citrus finish.
  - IBU 4 | ABV 4.25%

- **DANCING TREES HEFEWEIZEN**
  - Light-bodied blonde unfiltered German wheat beer with a fluffy white foam head. Features spicy and tart flavors balanced with a rich malty wheat flavor. The pronounced clove and spice aroma is balanced with banana and citrus flavors.
  - IBU 10 | ABV 4.25%

- **COYOTE SPIRIT AMBER ALE**
  - Light-bodied with a deep blonde-amber color. Features a delicate bouquet with hints of pear and pineapple. Slightly bitter with a refreshingly smooth mouthfeel with a soft finish.
  - IBU 10 | ABV 4.25%

- **FEATHER FALLS THUNDER APRICOT WHEAT ALE**
  - Medium-light bodied with a dark orange hue and a creamy foam head. Features the sweet, fruity taste and aroma of apricot with the smooth taste of wheat malt.
  - IBU 16 | ABV 4.25%

- **WILD WARRIOR AMERICAN PALE ALE**
  - Full-bodied with a rich amber color and a balanced, spicy flavor. Features a fragrance bouquet with citrus notes. Slightly bitter with a clean finish.
  - IBU 32 | ABV 5.25%

- **NAUGHTY NATIVE AMERICAN IPA**
  - Full-bodied with a dark amber color. Very hoppy, featuring bold flavors and aromas with complex citrus, pine and herbal characteristics. A nice sharp finish.
  - IBU 70 | ABV 6.5%

- **BROKEN ARROW WEST COAST IPA**
  - Slightly sweet fruit and citrus hop flavor from big late hop additions in the boil and hopback, plus a generous amount of dry hops in the fermenter. The beer is big in aroma but without a bitter finish.
  - IBU 70 | ABV 6.5%

- **CALIFORNIA HALO HAZY DOUBLE IPA**
  - A New England-Style “Juicy” Double IPA. Unfiltered and loaded with three of our favorite hops: Amarillo, Citra and Mosaic. This beer is brimming with ripe, juicy, citrus and tropical fruits from massive amounts of whirlpool and dry hop additions. A soft mouthfeel and low bitterness lends itself to a hoppy, yet drinkable Double IPA.
  - IBU 50 | ABV 8.0%

- **SNAKE EYES DOUBLE IPA**
  - Brewed with the finest Nugget, Cascade, Amarillo and Citra hops and then dry hopped with more Citra and Cascade. This Double IPA is a celebration of hops in a glass!!
  - IBU 80 | ABV 8.0%

- **VOLCANO MUDSLIDE SWEET STOUT ALE**
  - Full-bodied with a deep dark color and a creamy foam head. Features rich cocoa, coffee and chocolate scents. Pronounced roasted malt flavors are balanced with a sweet, creamy finish.
  - IBU 20 | ABV 6%

---

**APPETIZERS**

- **ROASTED GARLIC ARTHICHOKE Dip $16**
  - Creamy dip of artichoke hearts, roasted garlic and spinach topped with Parmesan cheese and served with sliced baguette.

- **THUNDER WINGS $13**
  - Jumbo chicken wings brined in Thunder Apricot Wheat Ale, then breaded, fried and tossed in your choice of sweet chili sauce, fire sauce or honey stinger sauce.

- **BASKET OF ONION RINGS $12**
  - One pound of jumbo-cut beer battered onion rings with a side of BBQ Ranch dipping sauce.

- **PRAWN COCKTAIL $13**
  - Wild caught prawns poached and chilled. Served on ice with cocktail sauce, lemon, and horseradish.

- **LAMB LOLLIPOPS $18**
  - Frenched lamb chops infused with olive oil and fresh herbs, pan-seared and served on a bed of baby arugula, sorrel, and marinated riped tomatoes.

---

**BURGERS**

Choice of half-pound hamburger patty, crispy fried chicken breast, or a grilled chicken breast brined in Thunder Apricot Wheat Ale.

- **GARLIC LOVERS $13**
  - Your choice of meat marinated in garlic, then grilled and topped with Guyere cheese. Served with roasted garlic spread and housemade garlic aioli.

- **BLACK & BLEU $15**
  - Your choice of meat dusted with Creole seasoning, then blackened on the grill and topped with melted blue cheese, apple cider-cured bacon strips, and housemade garlic aioli.

- **THE NOR-CAL $15**
  - Your choice of meat topped with butternut avocado slices, creamy ranch dressing, crispy apple cider-cured bacon, spicy pepper jack cheese and housemade garlic aioli. Locals love it!

- **FIVE ALARM $14**
  - Your choice of meat marinated in fiery Wild Warrior Pale Ale sauce and topped with fresh jalapeno planks, beer battered jalapenos, pepper jack cheese and chipotle aioli.

---

**SOUPS & SALADS**

- **NEW ENGLAND CLAM CHOWDER**
  - Thick, hearty chowder loaded with clams, potatoes, bacon and a creamy goodness!

- **SOUP OF THE DAY**
  - Ask your server for our daily offering.

- **GARDEN GREEN SALAD**
  - A BBQ-glazed chicken breast atop a bed of julienne romaine lettuce with our Wild Warrior Ale Pinto Beans, roasted corn, red bell peppers, red onions and jicama. Tossed in a smoky BBQ ranch dressing and topped with a classic green goddess dressing.

- **ICEBERG WEDGE SALAD**
  - Wedge of iceberg lettuce served with bacon, grape tomatoes and blue cheese crumbles.

- **CAESAR SALAD**
  - Tender hearts of romaine lettuce tossed in a creamy Caesar dressing, topped with garlic croutons and shaved Parmesan cheese.

  **Add to salad:**
  - Grilled Chicken $6, Shrimp $7 or Grilled Steak $10.

---

**APPELLATIONS**

- **WILD ARSCH BEER PRETZEL $12**
  - A Bavarian-style soft pretzel made in house, finished in our pizza oven until golden brown on the outside, and soft and chewy on the inside. Served with a warm beer cheese sauce.

- **CALAMARI $14**
  - Crispy calamari breaded in cracker meal-spiced with black pepper and smoked paprika. Served with a classic green goddess dipping sauce.

- **BURNT ENDS $12**
  - Beef brisket smoked 24 hours over hickory and apple wood until caramelized, tossed in guajillo BBQ sauce and served with indian fry bread.

- **COMBO PLATTER $20**
  - 4 BBQ Ribs, 6 Thunder Wings, 3 beer-battered shrimp, and a half pound of onion rings. Substitutions not available.

---

**LIMITATIONS**

- **18% Gratuity added to parties of 8 or more, 20% for split checks. Limit 10 per party.

- **Try one of our beer flights! Perfectly-sized mini mugs of 7 beers. It’s a great way to explore characteristics of our beers.**

- **Substitutions not available.**
SUSI^H

EDAMAME S6
Steamed & salted whole soybeans.

POKE
Diced Salmon or Ahi tossed with Red Onions, Cucumber, Avocado, Capers, Lemon Zest, Poke Sauce, Wonton Strips.

SALMON S13 / AHI TUNA S14

Uramaki Rolls: (Rice outside)

CALIFORNIA ROLL S8
Real Crab Mix, Cucumber, Avocado.

SPICY TUNA ROLL S10
Spicy Tuna Mix, Cucumber, Avocado.

CHARLIE ROLL S12
Deep fried with Cream Cheese, Jalapeño, Avocado, Crab Mix, Sriracha, Eel Sauce, Spicy Mayo, Green Onions.

FRIDAY NIGHT LIGHTS $13
Tempura Shrimp, Cucumber, Mango, Jalapeño, Spicy Tuna Mix, Spicy Mayo, Sweet Chili Sauce, Green Onions.

MARY KATE $13
Tempura Shrimp, Avocado, Cucumber, Mango, Tuna, Crab Mix, Sweet Chili Sauce.

KRUNCH ROLL $13
Deep fried with Spicy Tuna Mix, Crab Mix, Cucumber, Cream Cheese, Eel Sauce, Spicy Mayo, Green Onions.

TNT ROLL $13
Ebi, Salmon, Avocado, Jalapeño, Wasabi, Crab, Sriracha, Spicy Mayo, Tempura Flakes, Green Onions.

SUSHI COMBO PLATE $30
Munch, Friday Night Lights, California Roll. No substitutions please.

LOCAL FAVORITES

CHICKEN TENDERS $12
Hand breaded fresh chicken breast tenders made from scratch in our kitchen, served with your choice of fries and any of our delightful dipping sauces.

BREWER’S CHOICE PRIME DIP $15
Thinly sliced Prime Rib roast with melted Swiss cheese, caramelized onions and creamy horseradish on a ciabatta roll. Served with au jus. Make it a Philly for just $1 more!

INDIAN TACO S12
Traditional Native American fry bread topped with a generous amount of Southwestern-style taco meat and garnishes. A vegetarian option is available.

MILE HIGH PASTRAMI S14
Steamed pastrami seasoned to perfection and piled high with Swiss cheese, cale slaw and Dijon mustard on grilled rye bread.

SEASIDE FETE

JAMBALAYA S19
Chicken, shrimp and andouille sausage cooked in a rich Creole broth lade with bell peppers, tomatoes, onions and celery. Served over rice.

OUR FAMOUS FISH & CHIPS $16
Fresh Alaskan cod dunked in our Wild Warrior American Pale Ale batter, then flash-fried to crisp perfection. Served with beer-battered fries.

BEER BATTERED SHRIMP $17
Six succulent fried shrimp battered in our Wild Warrior Pale Ale and served on a mound of beer-battered fries with spicy cocktail sauce and lemon.

SOARING EAGLE SHRIMP TACOS $16
Three soft corn tortillas filled with plump shrimp sauteed in our Soaring Eagle Fiitner, topped with chipolata slaw, and finished with hop-pickled red onions.

CHEF SPECIALTIES

PANKO CRUSTED CHICKEN S17
Fresh chicken crusted in panko and Parmesan cheese, served atop penne pasta tossed with onions, spinach, and sunfried tomatoes, and a vodka tomato sauce.

BACON MAC & CHEESE S15
Cavatappi pasta tossed with bacon and scallions in a rich sauce made from a house smoked cheddar cheese blend.

STAKES

SIGNATURE STEAKS WITH BÉNI-BLAC® £^-
Includes choice of potato and seasonal vegetables. Aged Angus steaks, hand cut and grilled to order.

6 oz. NEW YORK STRIP $16
12 oz. NEW YORK STRIP $23

PIZZA

Made the way you like them!

All of our pizza selections are served on hand-tossed crusts infused with our own craft ales! Choose from 6”, 12” or 16”. Please allow at least 20 minutes. (6” size only available in “Make Your Own” style)

CHEESE LOVERS $16 / $19
Fresh-grated mozzarella, Parmesan and cheddar cheeses atop marinara sauce.

PEPPERONI S18 / $21
A generous portion of sliced pepperoni and mozzarella cheese atop marinara sauce.

GARDEN VEGGIE S18 / $21
An array of fresh vegetables and mozzarella cheese atop marinara sauce. Onions, bell pepper mushrooms, olives, tomatoes, and pepperoncinis.

HAWAIIAN S21 / $24
Thinly-sliced Canadian bacon with chunks of pineapple atop mozzarella cheese and marinara sauce.

MEAT LOVERS S21 / $24
Pepperoni, crumbled sausage, salami and mozzarella cheese atop marinara sauce.

BREWHOUSE COMBINATION S21 / $24
Italian sausage, pepperoni, salami, mushrooms, onions, bell peppers, black olives and mozzarella atop marinara sauce.

MAKE YOUR OWN S10 / $16 / $19
Choose from 6”, 12” or 16” crust. Includes sauce & mozzarella. Each additional ingredient $1.00, or 50¢ for 6” size.

MEAT:
pepperoni, Italian sausage, salami, Canadian bacon, bacon or chicken.

VEGGIES:
tomatoes, mushrooms, red onion, green onion, bell peppers, black olives, jalapeños, spinach, garlic, pepperoncinis or pineapple.

ADDITIONAL CHEESES:
mozzarella, cheddar, Parmesan cheese.

CHOICE OF RED, WHITE OR PESTO SAUCE

GLEN FREE CAULIFLOWER CRUST AVAILABLE FOR 12” ONLY. ADDITIONAL S1.

NON-ALCOHOLIC BEVERAGES

Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Mountain Dew, Root Beer, Lemonade, Milk 2% or Chocolate Milk 2%, Iced Tea, Raspberry Iced Tea, Hot Tea or Hot Chocolate


Coffee: Freshly brewed medium roast Arabica coffee.

Cold Brew Coffee: 100% Arabica coffee cold brewed for an assertive flavor with a smooth finish. (Served on ice)

Nitro Coffee: Cold brew cascading with nitrogen for a smooth taste with a creamy head. (Served chilled)