



OUR BEERS

In the tradition of fine craft brewers, Feather Falls Brewing Company strives to bring you the very finest beers to be found. Ask about our seasonal brews that will be served at various times of the year. Prost!

SOARING EAGLE PILSNER

Actually, a true Czech style lager, with imported "Saaz" 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 mouth-feel 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 fragrant 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 50 | 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. This beer is big on aroma without a bitter finish.

IBU 70 | ABV 6.5%

CALIFORNIA HAZE 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%

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%

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%

Can't decide which to try? **\$10**

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

APPETIZERS

ROASTED GARLIC ARTICHOKE DIP \$14

Creamy dip of artichoke hearts, roasted garlic and spinach topped with Parmesan cheese and served with sliced baguette.

THUNDER WINGS \$13 (8) / \$18 (12)

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.

CALAMARI \$14

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

PRAWN COCKTAIL \$13

Wild caught prawns poached and chilled. Served on ice with cocktail sauce, lemon and horseradish.

LAMB LOLLIPOPS ^ \$16

Four Frenched lamb chops, pan-seared and drizzled with mint chimichurri and fresh herbs. Served on a bed of arugula and marinated ripe tomatoes.

BAVARIAN PRETZEL \$12

In-house made giant pretzel cooked golden brown on the outside, soft and chewy on the inside. Served with Dancing Trees Hefeweizen infused warm beer cheese and ale mustard.

BURNT ENDS \$14

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 chicken bacon mac and cheese bites, 4 Sweet Chili Thunder Wings, 4 beer-battered shrimp and a half pound of onion rings. Sorry, no substitutions.

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER \$5 / \$8

Thick, hearty chowder loaded with clams, potatoes, bacon and creamy goodness!

Add to any salad: Grilled Chicken \$6, Shrimp \$7 or Steak^ \$10.

GARDEN GREEN SALAD* \$7

A fresh medley of mixed baby greens with cherry tomatoes, cucumbers, shredded carrots, julienne red onions and sprinkled with candied pecans.

CAESAR SALAD \$8

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

COBB SALAD* \$14

Chopped romaine lettuce, bacon, green onion, tomato, bleu cheese crumbles, avocado, grilled chicken breast and a boiled egg.

Choice of dressing: Ranch, House-made Bleu Cheese, Thousand Island, Balsamic, Honey Mustard, and Thunder Apricot Ale Vinaigrette.

SOUP OF THE DAY \$4 / \$6

Ask your server for our daily offering.

WILD WARRIOR SALAD \$14

A BBQ-glazed chicken breast atop a bed of julienne romaine lettuce with our Wild Warrior Ale pinto beans, roasted corn, red bell peppers and red onions. Tossed in a smoky BBQ ranch dressing and capped with a sprinkling of crispy corn tortilla straws.

FRESH SPINACH AND CHICKEN SALAD \$15

Fresh baby spinach leaves, bacon, red onion, ripe strawberries, goat cheese and candied pecans drizzled with balsamic vinaigrette. Topped with a grilled chicken breast.

SUSHI^

Starters

EDAMAME \$6

Steamed & salted whole soybeans.

POKE BOWL \$19 NEW!

Diced salmon or tuna tossed with red onion, cucumber and poke sauce. Served over rice with edamame, avocado, wonton strips, green onion, mixed baby greens, and sesame seeds.

SASHIMI PLATTERS AVAILABLE MP

POKE

SALMON \$14 | AHI TUNA \$15

Diced salmon or ahi tossed with red onions, cucumber, avocado, capers, Poke sauce, wonton strips.

PEPPER FIN SASHIMI \$13

(8 pieces) Hamachi, jalapeño, Szechuan peppercorn, chili oil, ponzu sauce, sesame oil, green onions.

ASSORTED SASHIMI*

6 PIECES \$12

10 PIECES \$15

NIGIRI (2 PIECES)

AHI TUNA (MAGURO) \$8

EEL (UNAGI) \$7

SHRIMP (EBI) \$7

YELLOW TAIL (HAMACHI) \$8

SALMON (SAKE) \$7

Uramaki Rolls: (Rice outside)

CALIFORNIA ROLL \$10

Real crab mix, cucumber, avocado.

CHARLIE ROLL \$13

Deep fried with cream cheese, jalapeño, avocado, crab mix, Sriracha, eel sauce, spicy mayo, green onions.

CHEF'S SPECIAL ROLL \$18

Ask your server to let the chef take over and make you an off-the-menu favorite.

KRUNCH ROLL \$15

Deep fried with spicy tuna mix, crab mix, cucumber, cream cheese, eel sauce, spicy mayo, green onions.

DRAGON ROLL \$16

Spicy tuna mix, tempura shrimp, cucumber, eel, eel sauce, tobiko.

FRIDAY NIGHT LIGHTS \$14

Tempura shrimp, cucumber, mango, jalapeño, spicy tuna mix, spicy mayo, sweet chili sauce, green onions.

MARY KATE \$16

Tempura shrimp, avocado, cucumber, mango, tuna, crab mix, sweet chili sauce.

NEW YORK SHRIMP ROLL \$13

Tempura shrimp, Ebi, avocado, cucumber, spicy mayo, Yum Yum sauce and Shiso leaf.

PHILLY ROLL \$16

Salmon, crab, cream cheese, avocado, pickled red onion, Yum Yum sauce and Shiso leaf.

TNT ROLL \$16

Ebi, salmon, avocado, jalapeño, wasabi, crab, Sriracha, spicy mayo, tempura flakes, green onions.

SUSHI COMBO PLATTER \$35

Krunch Roll, Friday Night Lights, and California Roll.

Sorry, no substitutions.

*Gluten free, not including sauces or dressings. ^These items can be cooked to order (served raw or undercooked), or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

HAND TOSSED 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)

PEPPERONI \$17 / \$20

A generous portion of sliced pepperoni and mozzarella cheese atop marinara sauce.

SPICY BBQ PORK \$21 / \$24 **NEW!**

White sauce, smoked pork, smoked cheddar, pineapple, jalapeños and red onion, drizzled with guajillo BBQ sauce.

GARDEN VEGGIE \$18 / \$21

Onions, bell peppers, mushrooms, olives, tomatoes, pepperoncinis and mozzarella cheese atop marinara sauce.

HAWAIIAN \$18 / \$21

Thinly-sliced Canadian bacon with chunks of pineapple atop mozzarella cheese and marinara sauce.

MEAT LOVERS \$21 / \$24

Pepperoni, crumbled Italian sausage, salami and mozzarella cheese atop marinara sauce.

BREW HOUSE COMBINATION \$21 / \$24

Italian sausage, pepperoni, salami, mushrooms, onions, bell peppers, black olives and mozzarella atop marinara sauce.

MAKE YOUR OWN \$10 / \$16 / \$19

Choose 6", 12" or 16" crust. Includes sauce & mozzarella. Each additional ingredient \$1.00 | 50¢ for 6" size.

MEAT:

Pepperoni, Italian sausage, salami, Canadian bacon, bacon and chicken.

VEGGIES:

Tomatoes, mushrooms, artichoke hearts, red onion, green onion, bell peppers, black olives, jalapeños, spinach, garlic, pepperoncini, basil and pineapple.

ADDITIONAL CHEESES:

Mozzarella, cheddar, Parmesan cheese.

CHOICE OF RED, WHITE OR PESTO SAUCE

GLUTEN FREE CAULIFLOWER CRUST AVAILABLE FOR 12" ONLY. ADDITIONAL \$1.*



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.

16 oz. Juices: Orange, Apple, Cranberry, Grapefruit, Tomato. Sorry, no refills.

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.

SEAFOOD

JAMBALAYA \$19

Chicken, shrimp and andouille sausage cooked in a rich Creole broth laden 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.

ISLAND STYLE SHRIMP TACOS \$16

Three soft corn tortillas filled with plump shrimp sautéed in Caribbean spices, topped with mango salsa, fresh cilantro and avocado crêma.

PAN SEARED ATLANTIC SALMON* ^ \$24

Served with cilantro lime rice and avocado corn salsa, topped with cilantro lime vinaigrette.

*Upgrade to: Garlic Fries \$1 | Beer-Battered Onion Rings \$2 | House Salad \$2

STEAKS & RIBS

Includes seasonal vegetables and choice of mashed or baked potato.

SLOW ROASTED PRIME RIB* ^

12 oz. \$26 | 16 oz. \$31 | 20 oz. \$40

Choice Angus beef rubbed with garlic, salt and cracked black pepper, then slow-roasted for up to four hours with a minced garlic and kosher salt crust. Available after 4pm.

WOOD-SMOKED BABY BACK RIBS* ^

Half Rack \$18 | Full Rack \$26

Pork baby back ribs seasoned with our own special sweet 'n spicy BBQ dry rub, then basted with Volcano Mudslide BBQ sauce while slow cooking over a hickory wood fire. Available after 4pm.

SIGNATURE STEAKS WITH DEMI-GLACE * ^

Hand-cut Certified Angus Beef and grilled to order.

- 7oz. FILET MIGNON ^ \$30
- NEW YORK STRIP 8 oz. \$18 | 12 oz. \$24
- RIB EYE 20 oz. \$43

Add GRILLED SHRIMP \$7 or BEER-BATTERED SHRIMP \$8

STEAK TOPPERS \$1 EACH

Bleu Cheese Crumbles • Sautéed Mushrooms • Caramelized Onions

CHEF SPECIALTIES

LAMB LOLLIPOPS \$27

Eight Frenched lamb chops, pan-seared and drizzled with mint chimichurri and fresh herbs. Served with seasonal vegetables and choice of mashed or baked potato.

GARLIC SHRIMP PASTA \$18

Five jumbo shrimp with linguini pasta, garlic cream sauce, topped with fresh basil & shaved Parmesan cheese.

CHICKEN MARSALA \$16 **NEW!**

Thunder Ale brined chicken breast floured and pan-seared, topped with a marsala wine mushroom sauce. Served with garlic mashed potatoes and vegetables. Available after 4PM.

INDIAN TACO \$12

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

LOCAL FAVORITES

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!

MILE HIGH PASTRAMI \$14

Steamed pastrami seasoned to perfection and piled high with Swiss cheese, coleslaw and Dijon mustard on grilled rye bread.

SMOKEY MAC & CHEESE \$15

Cavatappi pasta tossed with bacon, andouille sausage, bell peppers and onions in our house-made spicy smoked cheddar cheese sauce.

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.

BURGERS ^

All burgers served with choice of beer-battered or sweet potato fries.

Upgrade to: Garlic Fries \$1 • Beer-Battered Onion Rings \$2 • House Salad \$2

Choice of meat

- Half-pound Hamburger Patty
- Thunder Apricot Wheat Ale brined Grilled Chicken Breast
- Crispy Fried Chicken Breast
- Vegan Beyond Burger Patty (add \$3)

AMERICAN CLASSIC \$12

Your choice of meat rubbed with our special brewhouse seasoning and covered with melted cheddar cheese. Add apple cider-cured bacon \$2.

BREWHOUSE BBQ \$13

Your choice of meat covered in our Volcano Mudslide Sweet Stout BBQ sauce and hickory smoked cheddar cheese. Finished with crispy onion straws. Add apple cider-cured bacon \$2.

FIVE ALARM \$14

Your choice of meat topped with fresh jalapeño planks, beer-battered jalapeños, pepper jack cheese, finished with spicy Wild Warrior Pale Ale fire sauce and chipotle aioli. Add apple cider-cured bacon \$2.

GARLIC LOVERS \$13

Your choice of meat topped with Gruyere cheese, slathered with roasted garlic spread, fried garlic and house-made garlic aioli. Add apple cider-cured bacon \$2.

THE NOR-CAL \$15

Your choice of meat topped with buttery avocado slices, creamy ranch dressing, crispy apple cider-cured bacon, spicy pepper jack cheese and house-made garlic aioli. Locals love it!

BLACK & BLEU \$15

Your choice of meat dusted with Creole seasoning, then blackened on the grill and topped with melted bleu cheese, apple cider-cured bacon strips, and house-made garlic aioli.

18% Gratuity added to parties of 8 or more, 20% for split checks.