



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? **\$12**

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

LUNCH MENU

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 \$15 (8) / \$20 (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.

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 applewood until caramelized, tossed in guajillo BBQ sauce and served with Indian fry bread.

Soups & Salads

NEW ENGLAND CLAM CHOWDER \$5 / \$8

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

SOUP OF THE DAY \$4 / \$6

Ask your server for our daily offering.

Add to salad: Grilled Chicken \$6, Shrimp \$8, Grilled Steak^ \$12, Salmon \$15

GARDEN GREEN SALAD* \$10 / half \$5

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

WILD WARRIOR SALAD \$15

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.

CAESAR SALAD \$10 / half \$5

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

FRESH SPINACH AND CHICKEN SALAD \$17

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

COBB SALAD* \$16

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

SOUP & SALAD COMBO \$10

A cup of either New England Clam Chowder or Soup of the Day with a half Garden Green Salad.

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

Sushi^

EDAMAME \$6

Steamed & salted whole soybeans.
Spicy or garlic add \$1.00.

POKE BOWL \$20

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.

Uramaki Rolls: (Rice outside)

CALIFORNIA ROLL \$12

Real crab mix, cucumber, avocado.

HONEY BEE \$20

Deep fried roll with hamachi and mango, topped with salmon, spicy mayo, honey sauce and honeycombs.

CHARLIE ROLL \$14

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

NEW YORK SHRIMP ROLL \$14

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

FRIDAY NIGHT LIGHTS \$16

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

TNT ROLL \$17

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

MARY KATE \$17

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

KRUNCH ROLL \$16

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

SUSHI COMBO PLATTER \$37

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.

18% Gratuity added to parties of 8 or more, 20% for split checks. \$1 to-go fee per item.



LUNCH MENU

Favorites

BREWER'S CHOICE PRIME DIP \$17[^]

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!**

TBA SANDWICH \$16

Fresh sliced turkey served with applewood smoked bacon, avocado, lettuce tomato, onion, garlic aioli on toasted sourdough bread. Served with your choice of beer-battered fries or coleslaw.

SMOKED BRISKET SANDWICH \$17 **NEW!**

House-smoked beef brisket, red onion, pepper jack cheese, deep fried pickles, BBQ sauce and chipotle aioli.

STEAK SANDWICH \$19 **NEW!**

Grilled 8 oz certified Angus New York steak with arugula, tomato, pickled red onion, chimichurri, goat cheese and avocado on a ciabatta roll.

OUR FAMOUS FISH & CHIPS \$18

Fresh Alaskan cod dunked in our Wild Warrior American Pale Ale batter, then flash-fried to crisp perfection. Served with beer-battered fries.

INDIAN TACO \$13

Traditional Native American fry bread topped with a generous amount of Southwestern-style taco meat and garnishes.

A vegetarian option is available.

Burgers[^] All burgers served with choice of beer-battered or sweet potato waffle fries.

Upgrade to: Garlic Fries \$2 • Beer-Battered Onion Rings \$2 • House Salad \$2 Add: Apple Cider-Cured Bacon \$2 • Fruit \$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 \$15

Your choice of meat rubbed with our special brewhouse seasoning and covered with melted cheddar cheese.

BREWHOUSE BBQ \$16

Your choice of meat covered in our Volcano Mudslide Sweet Stout BBQ sauce and hickory smoked cheddar cheese. Finished with crispy onion straws.

FIVE ALARM \$17

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.

THE NOR-CAL \$17

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!**

SMOKED MUSHROOM \$16

Your choice of meat dusted with Creole seasoning, topped with caramelized onions, Swiss cheese, smoked mushrooms, and house-made garlic aioli.

THE HANGOVER \$17 **NEW!**

Your choice of meat with one egg any style, and crispy apple cider-cured bacon.

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.



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 \$18 / \$21

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

SMOKED BRISKET \$22 / \$25 **NEW!**

House smoked brisket, smoked mushrooms, red onions, diced green chilies, mozzarella cheese, BBQ-style pizza sauce, topped with crispy fried onions.

GARDEN VEGGIE \$20 / \$23

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

HAWAIIAN \$21 / \$24

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

MEAT LOVERS \$22 / \$25

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

BREW HOUSE COMBINATION \$22 / \$25

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

MAKE YOUR OWN \$10 / \$17 / \$20

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.*

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