



## 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 | AB 6%**

*Can't decide? Try one of our beer flights!*

**FLIGHT:** mini glasses of 4 beers ..... **\$8**

**SAMPLER:** mini mugs of 7 beers ..... **\$12**

## 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, honey stinger sauce, or parmesan garlic butter.

### BASKET OF ONION RINGS \$12

One pound of jumbo-cut beer-battered onion rings with a side of BBQ Ranch dipping sauce.

### CALAMARI \$17

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

### PRAWN COCKTAIL \$15

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

### KOREAN BBQ LAMB LOLLIPOPS ^ \$16.50

Four French cut lamb chops, marinated in spicy red pepper sauce and grilled. Served with red cabbage and cucumber salad.

### 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.

### COMBO PLATTER \$23.50

4 deep fried stuffed mushrooms, 4 sweet chili thunder wings, 4 beer-battered shrimp and a half pound of onion rings. Sorry, no substitutions.

## Soups & Salads

**SOUP OF THE DAY \$5 / \$7** Ask your server for our daily offering.

### NEW ENGLAND CLAM CHOWDER \$6 / \$9

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

### SOUP & SALAD COMBO \$11

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

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

### GARDEN GREEN SALAD\* \$11 / half \$6

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

### WILD WARRIOR SALAD \$15.50

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

### CAESAR SALAD \$11 / half \$6

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

### COBB SALAD \$16.50

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

### FRESH SPINACH AND CHICKEN SALAD \$17.50

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

### GRILLED SHRIMP AND ARTICHOKE SALAD \$18.50 **NEW!**

Mixed greens, grilled shrimp, artichoke hearts, grape tomatoes, red onion, and almonds.

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

## Sushi^

### Starters

#### EDAMAME \$7.50

Steamed & salted whole soybeans. Spicy or garlic add \$1.

#### PEPPER FIN SASHIMI \$16

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

#### SASHIMI BOAT

**\$50 (30) / \$80 (50) / \$110 (70)**

#### 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.

#### ASSORTED SASHIMI\*

**6 PIECES \$13**

**10 PIECES \$16**

#### 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 \$13

Real crab mix, cucumber, avocado.

#### DRAGON ROLL \$19.50

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

#### HONEY BEE \$20

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

#### CHARLIE ROLL \$15.50

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

#### FRIDAY NIGHT LIGHTS \$17.50

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

#### TNT ROLL \$18.50

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

#### CHEF'S SPECIAL ROLL \$24

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

#### MARY KATE \$18.50

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

#### KRUNCH ROLL \$17.50

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

#### FLAMING HOT ROLL \$20 **NEW!**

Crab, cream cheese, flaming hot cheese puffs, avocado, salmon, spicy mayo, and jalapeño.

### SUSHI COMBO PLATTER \$39

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 \$18 / \$23

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

## HOT HONEY GARLIC \$21 / \$26 NEW!

Pepperoni, roasted garlic, red onions, bell peppers, and mozzarella cheese atop marinara sauce with a hot honey drizzle.

## GARDEN VEGGIE \$20 / \$25

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

## HAWAIIAN \$21 / \$26

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

## MEAT LOVERS \$22 / \$27

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

## BREW HOUSE COMBINATION \$22 / \$27

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

## MAKE YOUR OWN \$10 / \$17 / \$22

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, pepperoncinis, 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, Starry, Mountain Dew, Lemonade, Milk 2% or Chocolate Milk 2%, Iced Tea, Raspberry Iced Tea, Hot Tea or Hot Chocolate.

**Lucky Buck Root Beer:** Handcrafted by our master brewer. Sorry, no refills.

**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)

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

## Seafood

+Upgrade to: Garlic Fries \$2 | Beer-Battered Onion Rings \$2

### BEER-BATTERED FISH & SHRIMP BASKET+ \$22

Three succulent fried shrimp and two pieces of Alaskan cod, battered in our Wild Warrior American Pale Ale. Served with beer-battered fries, cocktail and tartar sauce.

### OUR FAMOUS FISH & CHIPS+ \$19.50

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+ \$19.50

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

### SHRIMP PO BOY+ \$19 NEW!

Wild Warrior American Pale Ale battered shrimp, lettuce, tomato, pickles, and Cajun mayo on a French roll. Served with beer-battered fries.

### HONEY CHIPOTLE SHRIMP TACOS \$17.50

Three soft corn tortillas filled with plump shrimp sautéed in a blend of Mexican spices, topped with honey chipotle slaw and avocado crema. Served with limes and pico de gallo.

### PAN SEARED ATLANTIC SALMON^\* \$26

Served with roasted pear rice, sautéed greens, and caramelized pear and shallots.

Add: Side Salad \$6

## Steaks & Ribs

Includes seasonal vegetables and beer-battered fries.

### SIGNATURE STEAKS WITH DEMI-GLACE ^

Hand-cut Certified Angus Beef and grilled to order.

• 8oz. FILET MIGNON^ \$34

• NEW YORK STRIP 10 oz. \$21 | 14 oz. \$28

• RIB EYE 20 oz. \$45

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

STEAK TOPPERS \$1 EACH

Bleu Cheese Crumbles • Sautéed Mushrooms • Caramelized Onions

Available after 4pm

Includes seasonal vegetables and choice of mashed or baked potato.

### SLOW ROASTED PRIME RIB^

12 oz. \$26 | 16 oz. \$30

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.

### WOOD-SMOKED BABY BACK RIBS

Half Rack \$19 | Full Rack \$27

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.

## Local Favorites

### INDIAN TACO \$15.50

Traditional Native American fry bread topped with a generous amount of Southwestern-style taco meat, beans, cheese, red onions, olives, tomatoes, and lettuce. Served with pico de gallo and sour cream. *A vegetarian option is available.*

### SMOKEY BACON MAC & CHEESE \$15

Cavatappi pasta and bacon tossed in our house-made smoked cheddar cheese sauce. Add: Jalapeños \$1 | Andouille Sausage \$2 | Shredded Chicken \$2 | Shrimp \$4

### CHICKEN TENDERS \$13

Hand breaded fresh chicken breast tenders made from scratch in our kitchen, served with beer-battered fries and choice of dipping sauce: Ranch • BBQ Ranch • Honey Mustard • Fire Sauce.

*Additional sauce 50¢.*

### TUSCAN CHICKEN PASTA \$19

Rigatoni pasta in tomato cream sauce, sautéed with sun-dried tomatoes, spinach, grape tomatoes, and topped with grilled chicken and oregano.

Available after 4PM

**CHICKEN MARSALA \$17** - Thunder Ale brined chicken breast floured and pan-seared, topped with a Marsala wine mushroom sauce. Served with garlic mashed potatoes and vegetables.

## Burgers^ & Sandwiches

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

Upgrade to: Garlic Fries \$2 • Beer-Battered Onion Rings \$2 • House Salad \$3 • Fruit \$2 Add: Apple Cider-Cured Bacon \$2

### Burger Meat Choices

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

### AMERICAN CLASSIC \$16.50

Your choice of meat rubbed with our special brewhouse seasoning, covered with melted cheddar cheese, and house-made garlic aioli.

### BREWHOUSE BBQ \$16.50

Your choice of meat covered in our Volcano Mudslide Sweet Stout BBQ sauce and hickory smoked cheddar cheese, and house-made garlic aioli. Topped with crispy onion straws.

### FIVE ALARM \$18

Your choice of meat topped with fresh jalapeño planks, beer-battered jalapeños, pepper jack cheese, finished with spicy Wild Warrior American Pale Ale fire sauce and chipotle aioli.

### THE NOR-CAL \$17.50

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 \$16.50

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

### THE HANGOVER \$17.50

Your choice of meat with one egg any style, cheddar cheese, crispy apple cider-cured bacon, and house-made garlic aioli.

### Sandwiches

### BREWER'S CHOICE PRIME DIP \$18.50^

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 \$17

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

### STEAK SANDWICH \$19.50

Grilled 10oz certified Angus New York steak with arugula, tomato, pickled red onion, chimichurri, goat cheese and avocado on a ciabatta roll.