



## Appetizers

### ROASTED GARLIC ARTICHOKE DIP \$14

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

### 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. **Pair with Thunder Ale**

### PRAWN COCKTAIL\* \$15

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

### CALAMARI \$17

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

**Pair with Soaring Eagle**

### DEEP FRIED PICKLES \$11 **NEW!**

Six spicy battered fried pickle spears with BBQ Ranch dipping sauce.

**Pair with Naughty Native**

### 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. **Pair with Dancing Trees**

### DEEP FRIED GREEN BEANS \$12 **NEW!**

One pound of battered green beans with ranch dipping sauce.

**Pair with California Haze**

### 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. **Pair with Coyote Spirit**

### COMBO PLATTER \$23.50 **NEW!**

4 deep fried jalapeño poppers, 4 sweet chili thunder wings, 4 beer-battered shrimp, 4 spicy deep-fried pickles, and a half pound of deep fried green beans. **Pair with California Haze** (No substitutions)

## Soups & Salads

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

### 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!

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

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

### 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.

### WILD WARRIOR SALAD \$15.50

A BBQ-glazed chicken breast atop a bed of chopped 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.

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

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

*Add to any salad* Grilled Chicken \$8, Shrimp \$7, Steak^ \$12, Salmon \$15

Try any Sashimi with Dancing Trees

## Sushi^

Sushi Rolls go Great with a Beer Flight

### EDAMAME \$7.50

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

### SUNOMONO SALAD \$7 **NEW!**

Thinly sliced cucumber and red onions, marinated in a sweet and tangy dressing, sprinkled with sesame seeds.

### HAMACHI KAMA \$16.50 **NEW!**

Collar of yellow tail Hamachi, broiled with a ponzu glaze, served with a side of rice and topped with green onion and furikake. (Limited availability)

### 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.

### PEPPER FIN SASHIMI \$16

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

### ASSORTED SASHIMI\* 6 PIECES \$13 | 10 PIECES \$16

### SASHIMI BOAT

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

### NIGIRI (2 PIECES)

AHI TUNA (MAGURO) \$8

EEL (UNAGI) \$7

YELLOW TAIL (HAMACHI) \$8

SALMON (SAKE) \$7

### SUSHI COMBO PLATTER \$40

Krunch Roll, Friday Night Lights, and California Roll. Sorry, no substitutions.

### Sushi Rolls

### CHEF'S SPECIAL ROLL \$24

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

### CALIFORNIA ROLL \$13

Real crab mix, cucumber, avocado.

### CHARLIE ROLL \$16

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

### KRUNCH ROLL \$18

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

### DRAGON ROLL \$20

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

### FRIDAY NIGHT LIGHTS \$17.50

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

### MARY KATE \$19

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

### FLAMING HOT ROLL \$20

Real crab mix, cream cheese, flaming hot cheese puffs, avocado, salmon, spicy mayo, and jalapeño.

### HONEY BEE \$20

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

### FIRE CRACKER ROLL \$20 **NEW!**

Tuna, Hamachi, cucumber, salmon, spicy mayo, chili crisp, green onions.

## Hand Tossed Pizza

### PEPPERONI \$19 /\$24

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

**Pair with Naughty Native**

### HOT HONEY GARLIC \$22 / \$27

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

### GARDEN VEGGIE \$21 /\$26

Onions, bell peppers, mushrooms, olives, tomatoes, pepperoncinis, and mozzarella cheese atop marinara sauce. **Pair with Dancing Trees**

### HAWAIIAN \$22 / \$27

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

### MEAT LOVERS \$23 / \$28

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

**Pair with Galaxy Gazer**

### BREW HOUSE COMBINATION \$23 / \$28

Italian sausage, pepperoni, salami, mushrooms, onions, bell peppers, black olives, and mozzarella atop marinara sauce. **Pair with California Haze**

### MAKE YOUR OWN \$11 / \$18 / \$23

Choose 6", 12", or 16" crust.

Includes sauce & mozzarella. Each additional ingredient \$1.00 | 50¢ for 6" size.

**MEAT:** Pepperoni, Italian sausage, salami, bacon, Canadian bacon and chicken.

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

**SUBSTITUTE: WHITE OR PESTO SAUCE. GLUTEN-FREE CAULIFLOWER CRUST AVAILABLE FOR 12" ONLY. ADDITIONAL \$1.\***

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

### FLIGHT:

Mini glasses of 4 beers.....**\$9**

### SAMPLER:

Mini mugs of 6 beers.....**\$12**

\*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.

**20% Gratuity added to parties of 8 or more, 22% for split checks. \$1 to-go fee per item.**



# 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 • Fried Green Beans \$3 • House Salad \$3 • Fruit \$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)
- *Add* Apple Cider-Cured Bacon (\$2)

## AMERICAN CLASSIC \$17

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

## BREWHOUSE BBQ \$17.50

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. **Pair with Volcano Mudslide**

## FIVE ALARM \$18.50

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. **Pair with Galaxy Gazer**

## THE NOR-CAL \$18.50

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! **Pair with Snake Eyes**

## SMOKED MUSHROOM \$17.50

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

## THE HANGOVER \$18.50

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

## BREWER'S CHOICE PRIME DIP \$19.50^

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! **Pair with Naughty Native**

## 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. **Pair with Thunder Ale**

## 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. **Pair with Snake Eyes**

## PULLED PORK SANDWICH \$17.50 **NEW!**

Smoked pulled pork with guajillo BBQ sauce, apple fennel slaw, and crispy onion straws. **Pair with Broken Arrow**

# Steaks & More

## SIGNATURE STEAKS WITH DEMI-GLACE ^

Hand-cut Certified Angus Beef and grilled to order. Includes seasonal vegetables and choice of side. **Pair with Coyote Spirit**    *Add* **GRILLED SHRIMP \$7** *or* **BEER-BATTERED SHRIMP \$8**

- **8oz. FILET MIGNON^** \$36
- **NEW YORK STRIP** 10 oz. \$24 | 14 oz. \$28
- **RIB EYE** 20 oz. \$45

**STEAK TOPPERS \$1 EACH** : Bleu Cheese Crumbles • Sautéed Mushrooms • Chimichurri  
Caramelized Onions • Garlic Herb Compound Butter

### AVAILABLE AFTER 4PM

Includes seasonal vegetables and choice of mashed or baked potato.

## SLOW ROASTED PRIME RIB^

**12 oz. \$28 | 16 oz. \$32**

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. **Pair with Coyote Spirit**

## WOOD-SMOKED BABY BACK RIBS

**Half Rack \$19 | Full Rack \$28**

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. **Pair with Naughty Native**

## CHICKEN MARSALA \$19

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

# Seafood

## 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

Wild Warrior American Pale Ale battered shrimp, lettuce, tomato, pickles, and remoulade sauce 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, avocado crema, cilantro, and cotija cheese. Served with limes and pico de gallo.

*Upgrade to:* Beer-battered Fish Taco: \$2

## PAN SEARED ATLANTIC SALMON^\* \$27 **NEW!**

Served with cilantro lime rice and tropical corn pineapple salsa.

—Try Oroveza with any seafood dish—

# 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. **Pair with Oroveza**    *A vegetarian option is available.*

## SHRIMP SCAMPI PASTA \$20 **NEW!**

Linguine pasta tossed in a lemon garlic butter sauce, with eight sautéed shrimp, cherry tomatoes, and topped with basil and parmesan. **Pair with Dancing Trees**

## NON-ALCOHOLIC BEVERAGES

Pepsi • Diet Pepsi • Dr. Pepper • Starry • Mountain Dew • Lemonade • Milk 2% • Chocolate Milk 2% • Iced Tea • Raspberry Iced Tea • Hot Tea • Hot Chocolate

### Lucky Buck Root Beer:

Handcrafted by our master brewer. Sorry, no refills.

### 16 oz. Juices:

Orange • Apple • Cranberry • Grapefruit  
Sorry, no refills.

### Coffee:

Freshly brewed medium roast Arabica coffee.

## SMOKEY BACON MAC & CHEESE \$15

Cavatappi pasta and bacon tossed in our house-made smoked cheddar cheese sauce with a parmesan panko crust. **Pair with Naughty Native**

*Add:*

- Jalapeños \$1 • Andouille Sausage \$3 • Grilled Chicken \$8
- Pulled Pork \$4 • Shrimp \$4



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