



Appetizers

ROASTED GARLIC ARTICHOKE DIP \$14

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

CALAMARI \$17

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

DEEP FRIED PICKLES \$10

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

DEEP FRIED GREEN BEANS \$10

Half pound of battered green beans with ranch dipping 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.

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, parmesan garlic, or tatin chamoy sauce.

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 \$24.50 **NEW!**

3 mini Snake Eyes sausage corn dogs, 4 sweet chili thunder wings, 4 beer-battered shrimp, 4 spicy deep-fried pickles, and deep-fried green beans. Served with: Ranch, Cocktail Sauce, and Hazy beer mustard. (No substitutions)

WAGON WHEEL SAUSAGE PLATTER \$17.50 **NEW!**

Sausages made by local Wagon Wheel Market. Platter comes with 1 of each sausage: Hawaiian Jalapeño Mudslide, Naughty Native Pale Ale Brat, and Snake Eyes Red, White & Brew. Sausages served with sweet peppers, grilled focaccia, beer cheese & Hazy beer mustard.

Soups & Salads

SOUP OF THE DAY \$4 / \$7

Ask your server for our daily offering.

NEW ENGLAND CLAM CHOWDER \$5 / \$9

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

TEXAS CHILI \$11 **NEW!**

Slow-cooked beef in a rich, smoky chili sauce with bold Southwestern spices. Served with iron skillet corn bread

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.

SZECHUAN CHICKEN SALAD \$18.50 **NEW!**

Napa cabbage and red cabbage, shredded carrots, edamame, green onions, cilantro, almond slivers, red bell peppers, and crispy rice noodles, topped with grilled chicken and finished with a five-spice vinaigrette.

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.

COBB SALAD \$16.50

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

WATERMELON BERRY SPINACH SALAD* \$12 **NEW!**

Fresh baby spinach, watermelon, blueberries, cucumbers, goat cheese, and red onions served with a mint vinaigrette.

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

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

Sushi^

EDAMAME \$7.50 Spicy or garlic add \$1.
Steamed & salted whole soybeans.

WAKAME SALAD \$8 **NEW!**
Wakame, cucumber, edamame, mix green, sesame seeds, wafu dressing.

HAMACHI KAMA \$16.50
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.

WONTON TOSTADA \$18.50 **NEW**
3 Crispy wontons with salmon tartar, avocado, cucumber, onion, Ponzu vinaigrette, spicy mayo, and nori crème fraîche.

PEPPER FIN SASHIMI \$16
(8 pieces) Hamachi, jalapeño, Szechuan peppercorn, chili oil, ponzu sauce, sesame oil, green onions.

ASSORTED SASHIMI*
6 PIECES \$14 | 10 PIECES \$18

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

NIGIRI (2 PIECES)
AHI TUNA (MAGURO) \$10
YELLOW TAIL (HAMACHI) \$8
SALMON (SAKE) \$7

SUSHI COMBO PLATTER \$40
Krunch Roll, Friday Night Lights, and California Roll.
Sorry, no substitutions.

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.

CATERPILLAR ROLL \$17.50 **NEW!**
Tempura shrimp, eel, cucumber, avocado, spicy mayo, sriracha, eel sauce.

TIGER ROLL \$19 **NEW!**
Real crab mix, cucumber, avocado, ebi, diced salmon, yum yum sauce, spicy mayo, fried shallots.

FIRE CRACKER ROLL \$20
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.

HOT HONEY GARLIC \$22 / \$27
Pepperoni, roasted garlic, red onions, bell peppers, and mozzarella cheese atop marinara sauce with a hot honey drizzle.

GARDEN VEGGIE \$21 /\$26
Onions, bell peppers, mushrooms, olives, tomatoes, pepperoncinis, and mozzarella cheese atop marinara sauce.

HAWAIIAN \$22 / \$27
Thinly-sliced Canadian bacon with chunks of pineapple and mozzarella cheese atop marinara sauce.

MEAT LOVERS \$23 / \$28
Pepperoni, crumbled Italian sausage, salami, and mozzarella cheese atop marinara sauce.

BREW HOUSE COMBINATION \$23 / \$28
Italian sausage, pepperoni, salami, mushrooms, onions, bell peppers, black olives, and mozzarella atop marinara sauce.

THE SOPRANO \$24 / \$30 **NEW!**
Mortadella, soppressata, kalamata olives, sweet peppers, fresh basil with garlic arrabbiata sauce.

Substitute: White or Pesto Sauce
Gluten-Free Cauliflower Crust (Available for 12” ONLY) Add \$1.*

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.

Can’t decide on a beer? Try a flight!

FLIGHT: Mini glasses of 4 beers.....**\$9**
SAMPLER: Mini mugs of 6 beers.....**\$12**

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 • Side Salad \$2 • Fruit \$2 • Cup of Soup \$2

Burger Meat Choices

- Half-pound Certified Angus Ground Beef Patty^
- Thunder Apricot Wheat Ale brined Grilled Chicken Breast
- Crispy Fried Chicken Breast
- Vegan Beyond Burger Patty (Add \$3)
- *Add* Applewood smoked 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.

BREWHOUSE BBQ \$17.50

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

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.

THE NOR-CAL \$19

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

CHILI BURGER \$18.50 **NEW!**

Your choice of meat topped with house made chili, cheddar cheese, and onions.

BREWER'S CHOICE PRIME DIP \$20^

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!

TURKEY MELT \$17 **NEW!**

Sliced turkey, applewood smoked bacon, tomatoes, goat cheese, garlic aioli, and Swiss cheese on a spent grain focaccia.

STEAK SANDWICH \$21^

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

PULLED PORK SANDWICH \$17.50

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

MUFULETTA \$19 **NEW!**

Thin sliced soppressata and mortadella with provolone cheese, tomato, arugula, and olive tapenade on an Italian loaf.

Steaks & More

SIGNATURE STEAKS WITH DEMI-GLACE ^

Hand-cut Certified Angus Beef, grilled to order. Includes seasonal vegetables and choice of side.

Add GRILLED SHRIMP \$7 • BEER-BATTERED SHRIMP \$8 • SIDE SALAD or CUP OF SOUP \$2.50

- 8oz. FILET MIGNON^ \$38
- NEW YORK STRIP 10 oz. \$25 | 14 oz. \$30
- RIB EYE 20 oz. \$45

STEAK TOPPERS \$1 EACH :

Bleu Cheese Crumbles • Sautéed Mushrooms • Chimichurri • Caramelized Onions • Garlic Herb Compound Butter

AVAILABLE AFTER 4PM

SLOW ROASTED PRIME RIB^

12 oz. \$30 | 16 oz. \$34

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. Includes seasonal vegetables and choice of garlic mashed potatoes, baked potato, or wild rice.

GRILLED PORK CHOP* \$26 **NEW!**

14oz bone-in pork chop served with mushroom gravy, mashed potatoes, and seasonal vegetables.

PAN SEARED SEA BASS \$36 **NEW!**

Served with couscous pilaf, asparagus, and puttanesca sauce.

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. Includes seasonal vegetables and choice of garlic mashed potatoes, baked potato, or wild rice.

CHICKEN MARSALA \$21

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

Seafood

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 on a mound of beer-battered fries with tartar sauce and lemon.

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 on a mound of beer-battered fries, with spicy cocktail sauce, tartar sauce, and lemon.

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 SCAMPI PASTA \$20

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

HONEY CHIPOTLE SHRIMP TACOS \$18.50

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 ROASTED ATLANTIC SALMON^* \$28 **NEW!**

Served with creamy lemon chardonnay sauce, basil oil, seasonal vegetables, and wild rice.

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.

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¢

BEVERAGES

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

Coffee:

Freshly brewed medium roast Arabica coffee.

16 oz. Juices:

Orange • Apple • Cranberry Grapefruit Sorry, no refills.

Lucky Buck Root Beer:

Handcrafted by our master brewer. Sorry, no refills.



THUNDER ALE GRILLED CHICKEN \$17

Thunder Apricot Wheat Ale brined grilled chicken breast served with wild rice and seasonal vegetables.

SMOKEY BACON MAC & CHEESE \$15

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

Add: Jalapeños \$1 • Snake Eyes Sausage \$3 • Grilled Chicken \$8 • Pulled Pork \$4 • Shrimp \$4 • Chili \$4

OUR BEERS

BROKEN ARROW West Coast IPA

CALIFORNIA HAZE Hazy Double IPA

COYOTE SPIRIT Amber Ale

DANCING TREES Hefeweizen

FEATHER LIGHT Lager

GALAXY GAZER Hazy India Pale Ale

NAUGHTY NATIVE American IPA

OROVEZA Mexican-Style Lager

SNAKE EYES Double IPA

SOARING EAGLE Pilsner

THUNDER ALE Apricot Wheat Ale

VOLCANO MUDSLIDE Sweet Stout Ale

WILD WARRIOR American Pale Ale

Scan for Seasonal Beers and Beer Descriptions.



*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.