

Draft Beer & CIDER

CRISP & REFRESHING

COORS LIGHT - Light gold with a clean finish. 4.2% ABV | Colorado

DOS EQUIS LAGER ESPECIAL - A crisp, refreshing, light-bodied malt-flavored beer with a well-balanced finish. 4.2% ABV | Mexico

FIRESTONE WALKER 805 - A light, refreshing blonde ale with subtle malt and hops. 4.7% ABV | California

FOUR PEAKS ARIZONA PEACH - A refreshing beer with a light peach flavor that invites you to have another. 4% ABV | Arizona

HUSS SCOTTSDALE BLONDE - Blonde ale with a refreshing and slightly sweet finish. 4.7% ABV | Arizona

DESCHUTES KING CRISPY PILSNER - This pilsner is sweet and malt forward, with a pine hop aroma. 4.8% ABV | Oregon

KONA BIG WAVE GOLDEN ALE - A lighter-bodied golden ale with tropical hop aroma and flavor - smooth, easy drinking and refreshing. 4.4% ABV | Hawaii

MICHELOB ULTRA - A light lager brewed with the perfect balance of hops and wholesome grains. 4.2% ABV | Missouri

MODELO ESPECIAL - Well-balanced taste with orange blossom honey aroma and a hint of herb. 4.4% ABV | Mexico

PHX BEER CO ARIZONA GOLD - Aroma of sweet malt livens up the smooth flavor in a way that is pure gold. 5.1% ABV | Arizona

STELLA ARTOIS - Pours a transparent straw color with a white fluffy head. Aromas of grain, wheat, pale malts & residual sugar. 5% ABV | Belgium

THE SHOP CRISPY BLONDE LAGER - A solid beer with tons of flavor that takes you beyond the normal light lager. 5.5% ABV | Arizona

HOPPY

BALLAST POINT GRAPEFRUIT SCULPIN IPA -

A tart freshness of grapefruit perfectly complements the IPA's citrusy hop character. 7% ABV | 70 IBU | California

DRAGOON BREWING IPA - A true west coast IPA, appropriately bitter with an herbal citrusy hop aroma supported by a sparse malt backbone. 7.3% ABV | 83 IBU | Arizona

HOP VALLEY STASH PANDA HAZY IPA - Citra® Cryo Hops® and a hefty helping of grapefruit peel. 6.5% ABV | 50 IBU | Oregon

MOTHER ROAD TOWER STATION IPA - An unfiltered IPA with aromas of tangerine and pineapple. 7.3% ABV | 70 IBU | Arizona

SANTAN BREWING JUICY JACK IPA - A full-bodied hazy IPA with aromas of peach, guava and tangerine. 5.5% ABV | 37 IBU | Arizona

THE SHOP CHURCH MUSIC JUICY IPA - A very full body, beautiful color and a bouquet of aromatic fruity flavors. 6.7% ABV | 46 IBU | Arizona

WREN HOUSE SPELLBINDER IPA - Bright, bold citrus, tropical. Soft with restrained bitterness. 7% ABV | Arizona

RICH & MALTY

FOUR PEAKS KILT LIFTER - Amber colored and malty sweet with an underlying note of smokiness. 6.2% ABV | Arizona

OAK CREEK AMBER - Copper colored & medium-bodied, smooth and carefully balanced with a hint of caramel malt. 5.5% ABV | Arizona

Indicates a local Arizona craft beer.

DARK & ROASTED

GUINNESS STOUT - Dark coffee brown color with roasted malt grains, coffee and dark chocolate. 4.2% ABV | Ireland

MUDSHARK VANILLA CARAMEL PORTER -

Vanilla notes are embellished by a caramel savory sweet rich nose. 5.6% ABV | Arizona

WHEAT

BLUE MOON BELGIAN WHITE - Light spicy citrus flavors with a smooth finish. Unfiltered, giving it more depth in flavor and color. 4.7% ABV | Colorado

FOUR PEAKS WOW WHEAT - Bright, sweet citrus balanced by soft wheat and notes of vanilla and apricot. 5% ABV | Arizona

PAPAGO ORANGE BLOSSOM WHEAT - Light wheat ale flavored with mandarin orange and vanilla. 4.5% ABV | Arizona

CIDERS

AUSTIN EASTCIDERS PINEAPPLE CIDER Delicious pineapples and culinary apples blended for a refreshing experience. 5% ABV | Texas

CIDER CORPS P.O.G. - Passionfruit, orange and guava. Dry, smooth tasting with mild fruit taste. 7% ABV | Arizona

BOTTLES & CANS

Budweiser, Bud Light, Coors Light, Corona, Heineken, Modelo Especial, Michelob Ultra, Miller Lite (16oz. can), Strongbow Cider, PBR (16oz. can), Heineken 0.0 (N/A)

HIGH NOON VODKA SELTZER: WATERMELON - (12oz. can)

TOPO CHICO STRAWBERRY GUAVA SELTZER - (12oz.)

WHITE CLAW - MANGO OR BLACK CHERRY (12oz. can)

Local Beer FLIGHTS

SAMPLE ANY 6 ARIZONA BEERS FOR \$14



Refreshers

Hand-pressed, fresh squeezed NA drinks and juices.

BLOOD ORANGE GINGER ICED TEA

Blood orange & ginger with unsweetened iced tea and fresh orange peel.

HIBISCUS BASIL LEMONADE

Sweet-tart hibiscus with our housemade lemonade, agave and fresh basil.

PASSION FRUIT & MANGO AGUA FRESCA

Passion fruit & mango purées, agave syrup, water for a thirst quenching sip.

Indicates a local Arizona craft beer.

Craft COCKTAILS

GRAPEFRUIT & BASIL MARTINI

Deep Eddy Ruby Red Vodka, St. Germain, grapefruit juice, fresh basil, Fee Brothers Grapefruit Bitters, lime and simple syrup. 13.95

PEAR MARTINI

Absolut Pear Vodka, pear purée, sweet & sour, simple syrup, hand-shaken and served in a martini glass with a sugared rim. 13.95

RASPBERRY DROP

Tito's Handmade Vodka, raspberry purée, fresh pressed lemonade, hand-shaken and served in a martini glass with a sugared rim. 13.95

★ **ESPRESSO MARTINI**

New Amsterdam Vodka, Mr. Black cold brew coffee liqueur, Kahlúa, simple syrup and fresh brewed coffee. 13.95

BLOOD ORANGE COSMO

Tito's Handmade Vodka, blood orange purée, triple sec, lime, orange and cranberry juice. 13.95

APEROL SPRITZ

Aperol Apertivo liqueur, prosecco and soda water. 14.95

FRESH SQUEEZED MARGARITA

Sauza Hacienda Tequila, fresh grapefruit, orange, lemon & lime juice with agave nectar. 12.95

SPICY MANGO MARGARITA

Jalapeños, Sauza Hacienda tequila, sweet & sour, fresh lime juice, agave and mango purée with a Tajin rim. 12.95

★ **BLOOD ORANGE MARGARITA**

Sauza Hacienda Tequila, blood orange purée, agave nectar, muddled orange & lime and sweet & sour. 12.95

MOSCOW MULE

Smirnoff Vodka, ginger beer, lime juice, simple syrup and a lime wedge served in a stainless steel mug. 11.95

SPICY MULE

Smirnoff Vodka, ginger beer, lime juice, simple syrup, jalapeños and a lime wedge. 11.95

★ **HIBISCUS VODKA BREEZE**

Hibiscus purée, muddled basil, orange & lime, New Amsterdam Vodka, Malibu Coconut Rum, lemonade & Sprite. 11.5

LION LEMONADE

Smirnoff Citrus Vodka, raspberry liqueur, lemon, Sprite, sweet & sour and simple syrup. 11

PASSION FRUIT MOJITO

Bacardi Silver Rum, passion fruit purée, mint, lime, soda, Sprite and simple syrup. 12.95

CUCUMBER ROSEMARY GIN & TONIC

Tanqueray Gin, muddled rosemary, cucumber & lime, rosemary simple syrup and tonic. 12.95

THE SAZERAC

Bulleit Rye, sweet vermouth, absinthe, Fee Brother's Orange Bitters, Angostura and Peychaud's Bitters served over a single large ice cube. 15

BOURBON OLD FASHIONED

Evan Williams Bourbon, Angostura Bitters, soda, agave, orange twist and a Bordeaux cherry served over a single large ice cube. 12.95

★ Indicates a Thirsty Lion Signature Item

Featured WINES

*Served in a glass 6oz. / 9oz. / Bottle

WHITE & SPARKLING

A to Z PINOT GRIS OR | 11.5 / 15 / 43

A medium-bodied, crisp white wine from Oregon.

THREE THIEVES PINOT GRIGIO CA | 9.5 / 13 / 36

Light to medium bodied wine with bright aromas of citrus with subtle floral notes, and vibrant, juicy, fruit flavors.

ECCO DOMANI PINOT GRIGIO IT | 10 / 13.5 / 38

Medium-bodied, with a pleasantly soft palate and crisp, refreshing finish.

MATUA SAUVIGNON BLANC NZ | 10 / 13.5 / 38

Bursting with ripe lemon citrus notes and hints of passion fruit and basil.

JOEL GOTT SAUVIGNON BLANC CA | 11 / 14.5 / 41

Aromas of white peach, honeydew melon, guava, and passionfruit with citrus notes.

★ KIM CRAWFORD SAUVIGNON BLANC NZ | 12.5 / 16 / 47

A balanced, dry wine with a bit of sweetness on the back palate.

KENDALL-JACKSON V.R. CHARDONNAY CA | 11.5 / 15 / 43

Beautifully integrated tropical flavors of this white wine are followed by citrus and vanilla.

LA CREMA SONOMA CHARDONNAY CA | 14 / 17.5 / 53

Aromas of Meyer lemon, gala apple, and white flowers, with flavors of white stone fruit, yellow plum, and honeydew melon.

SONOMA CUTRER CHARDONNAY CA | 15 / 18.5 / 56

A blend of ripe pear and golden delicious apple, balanced by bright acidity and a finish of gentle barrel spice.

LAMARCA PROSECCO IT | 12 (6oz.) / 45 (Bottle)

Fresh and clean, with ripe citrus, lemon, green apple, and touches of grapefruit, minerality, and some toast.

RED & ROSÉ

UNDERWOOD ROSÉ OR | 10.5 / 14 / 39

Delicious and approachable, and that it brings the spirit of Oregon to the wine.

GERARD BERTRAND COTE DES ROSÉS FR | 13 / 16.5 / 49

The bouquet releases aromas of summer fruits, cassis and red currant. Floral notes of rose along with hints of grapefruit complete the picture.

SEA SUN PINOT NOIR BY CAYMUS CA | 11 / 14.5 / 41

A full-bodied, fruit-driven red wine with a soft texture and notes of cherry, vanilla, and spice.

MEIOMI SONOMA PINOT NOIR CA | 13.5 / 17 / 51

Notes of dark berries, juicy strawberries, and toasted mocha.

★ CAYMUS CONUNDRUM RED BLEND CA | 11.5 / 15 / 43

A rich, complex, and versatile California red wine with tasting notes of ripe fruit, chocolate, and smokiness.

THREE THIEVES CABERNET SAUVIGNON CA | 9.5 / 13 / 36

A brilliant ruby red, with inviting aromas of fresh cherries and toasted vanilla.

FREAKSHOW CABERNET SAUVIGNON CA | 12 / 15.5 / 45

Full-bodied and mouth-filling of black currant, blackberry, charred oak, vanilla and cassis.

DAOU CABERNET SAUVIGNON CA | 64 (Bottle)

Aromas of black cherry, plum, cassis, and desert sage, and flavors of black raspberry, blueberry, and cherry.

Happy Hour Food

3pm - 6pm (7 Days a Week)
9pm - Close (Thursday-Saturday)

\$7.95

CREAMY QUESO DIP Roasted jalapeños, onion, tomatoes, simmered with cheddar, jack and pepper jack. Served with white corn chips.

GARLIC SESAME EDAMAME Soybean pods sautéed with garlic sesame soy glaze.

FRESH HAND CUT FRIES Fresh cut and served with peppercorn ranch and Sriracha fry sauce.

\$8.95

SPICY FRIED CAULIFLOWER** Sesame tempura fried with spicy black bean hoisin sauce, toasted cashews, scallions, cilantro and Sriracha aioli.

ARTICHOKE SPINACH DIP Reggiano cream, chopped artichokes, jalapeños and roasted garlic with melted white cheddar and white corn chips.

CALIFORNIA ROLL Crab, avocado, cucumber, sticky rice rolled in nori and sesame seeds.

PORK CARNITAS TACOS Slow roasted pork, roasted tomatillo salsa, chipotle Napa slaw, Cotija and white corn tortillas.

BEER BATTERED CHEESE CURDS Crispy fried cheese curds in tempura batter. Served with sweet jalapeño jam and Sriracha dipping sauce.

SPICY TUNA ROLL* Ahi tuna mixed with Sriracha, green onion & cilantro rolled in sticky rice and nori. Served with fried lotus root, soy glaze, Sriracha aioli, pickled ginger and sesame.

\$9.95

AHI POKE STACK* Ahi tuna marinated in soy, Sriracha chili, sweet onions, avocado, nori, scallions, sesame oil and Hawaiian sea salt. Layered with rice, soy ginger and Sriracha aioli with wonton chips.

OVEN BAKED GIANT PRETZEL Served with scratch made beer cheese, jalapeño jam and sweet mustard sauce.

GRILLED BURGER SLIDERS* Beef sliders served with lettuce, tomato, cheddar, pickles and burger sauce.

SPICY FRIED CHICKEN SLIDERS Marinated with jalapeño and buttermilk, dusted in spicy flour, crispy-fried and topped with chipotle Napa slaw and dill pickles.

GRILLED SALMON CAKES Fresh salmon, celery and onions coated with panko bread crumbs and flat top grilled. Topped with Sriracha aioli, balsamic marinated tomatoes and arugula.

HAND-BREADED CHICKEN TENDERLOINS Served with Sriracha and peppercorn ranch dipping sauces.

CRISPY CALAMARI Seasoned semolina flour, lightly fried, chili lime sauce and lemon thyme aioli.

BACON WRAPPED BBQ SHRIMP With Black Butte BBQ sauce, sticky rice, soy glaze, julienne carrots and daikon radish.

**Recipe contains nuts. For those who have food allergies, please inform your server, we will be happy to discuss any necessary changes.

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shell fish, eggs, or poultry may increase your risk of foodborne illness.

Happy Hour Bar

\$2 OFF

ALL DRAFT BEER 16 oz. PINTS

COCKTAILS & WINES

\$7.95

THREE THIEVES Chardonnay, Pinot Grigio, Pinot Noir or Cabernet Sauvignon

LION LEMONADE Smirnoff Citrus Vodka, raspberry liqueur, lemon, Sprite, sweet & sour and simple syrup.

\$8.95

PREMIUM WELL DRINKS

UNDERWOOD ROSÉ Delicious and approachable, and that it brings the spirit of Oregon to the wine.

CLASSIC MIMOSA Fresh orange juice and Wycliff Brut.

HIBISCUS VODKA BREEZE Hibiscus purée, muddled basil, orange & lime, New Amsterdam Vodka, Malibu Coconut Rum, lemonade & Sprite.

RANCH WATER Sauza Hacienda Tequila, Topo Chico sparkling water, lime juice, agave and lime wedge.

\$9.95

CAYMUS CONUNDRUM RED BLEND A rich, complex, and versatile California red wine with tasting notes of ripe fruit, chocolate, and smokiness.

MOSCOW MULE New Amsterdam Vodka, ginger beer, lime juice, simple syrup and a lime wedge.

CUCUMBER ROSEMARY GIN & TONIC Tanqueray Gin, muddled rosemary, cucumber & lime, rosemary simple syrup and tonic.

CLASSIC MOJITO Cruzan Light Rum, mint, lime, soda, Sprite and simple syrup.

THIRSTY LION MARGARITA Sauza Hacienda Tequila, sweet & sour, agave, muddled lime and triple sec.

BLOOD ORANGE MARGARITA Sauza Hacienda Tequila, blood orange purée, agave nectar, muddled orange & lime and sweet & sour.

RASPBERRY DROP MARTINI New Amsterdam Vodka, raspberry purée and lemonade.

BOURBON OLD FASHIONED Evan Williams Bourbon, Angostura Bitters, soda, agave, orange and cherry.

No substitutions - Minimum \$3.95 beverage purchase.
Happy Hour food may not be ordered to-go.