

Thirsty Lion

Group Dining Menu

SHARABLE APPETIZERS

Prices are per person.

ARTICHOKE & SPINACH DIP

with Tortilla Chips & Salsa. \$5.75

SAUTÉED BRUSSELS SPROUTS

With pepper bacon and Parmesan. \$4.5

OVEN BAKED PRETZELS with Beer Fondue,
Jalapeño Jam & Sweet Mustard. \$5.5

HAND BREADED CHICKEN TENDERLOINS \$5.75

CREAMY QUESO DIP

Fresh Guacamole & Tortilla Chips. \$5.5

BEER BATTERED CHEESE CURDS \$5.75

GRILLED BURGER SLIDER* \$5.5

SPICY FRIED CHICKEN SLIDER \$5.5

SMOKED BBQ PULLED PORK SLIDER \$5.5

GRILLED SALMON CAKES

with Arugula & Balsamic Tomatoes. \$6

BACON WRAPPED BBQ SHRIMP

Black Butte BBQ sauce, sticky rice, soy glaze. \$6.5

ASSORTED CHEESE PLATTER** \$75 (feeds 20)

SEASONAL VEGETABLE PLATTER \$65 (feeds 20)

SIGNATURE APPETIZER PACKAGE \$26 *per person*

BACON WRAPPED BBQ SHRIMP

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

SPICY FRIED CHICKEN SLIDERS

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

SEASONAL VEGETABLE PLATTER

With hummus and Peppercorn Ranch dipping sauce.

SAUTÉED BRUSSELS SPROUTS

Sautéed with pepper bacon, red onions, olive oil, seasonings and Reggiano.

OVEN BAKED SOFT PRETZELS

Beer fondue, jalapeño jam and sweet mustard.

* Items are served raw or undercooked. Consuming raw or undercooked meats, seafood, shell fish, eggs, or poultry may increase your risk of foodborne illness. ** Recipe contains nuts. For those who have food allergies, please inform your server, we will be happy to discuss any necessary changes.

GROUP DINING PACKAGES

Packages are priced per guest.

SLIDER BAR \$28

A variety of our signature mini sliders, completely built

GRILLED BURGER PATTIES* • SPICY FRIED CHICKEN

• SMOKED BBQ PULLED PORK

Complete with Napa slaw, chipotle mac & cheese, lettuce, tomato, onion, cheddar, Swiss and pepperjack cheese, chipotle mayonnaise, Black Butte BBQ sauce and a variety of condiments. Served with potato chips, house green salad or Caesar salad.

BUILD YOUR OWN GRILLED BURGER BAR \$28

½ LB. USDA GROUND BEEF PATTIES • SPICY FRIED CHICKEN

• BEYOND® BURGER

Complete with Napa slaw, chipotle mac & cheese, lettuce, tomato, onion, cheddar, Swiss and pepperjack cheese, chipotle mayonnaise, Black Butte BBQ sauce and a variety of condiments. Served with potato chips, house green salad or Caesar salad.

FIESTA BAR \$35

Create your own fajitas, tacos and nachos

GRILLED CHICKEN BREAST

TENDER MARINATED STEAK • PORK CARNITAS

Grilled peppers & onions, white corn and flour tortillas, tortilla chips, creamy queso dip, Santa Fe bacon black beans, Cotija & shredded cheeses, lettuce, sour cream, fresh salsa, guacamole, pico de gallo and limes. Served with cilantro jasmine rice, southwest salad and cilantro-lime vinaigrette.

TAILGATER \$34

SPICY BUFFALO BONELESS WINGS

With Blue Cheese Dipping sauce, carrots and celery sticks.

SMOKED BBQ PULLED PORK

Slow cooked with our housemade Black Butte BBQ sauce.

SPICY FRIED CHICKEN BREAST

Marinated with jalapeño and buttermilk and dust in spicy flour.

GRILLED BURGER SLIDERS*

With lettuce, tomato, onion, cheddar, Swiss and pepperjack cheese, chipotle mayonnaise.

Served with:

- Chipotle Mac & Cheese
- Napa Slaw
- House Green Salad or Caesar Salad
- Potato Chips
- Mini Brioche Buns

PREMIUM GROUP DINING PACKAGE

Create your own experience from the following options.

GASTROPUB PACKAGE \$42

Packages are priced per guest.

CHOOSE 2 STARTERS

Oven Baked Pretzels & Fondue • Spinach Artichoke Dip • Creamy Queso Dip & Chips
Seasonal Vegetable Platter • Bacon Wrapped BBQ Prawns • Assorted Cheese Platter**
Sautéed Brussels Sprouts with Bacon & Parmesan • Salmon Cakes

CHOOSE 3 SIDES

House Spring Greens • Caesar Salad* • Sautéed Seasonal Vegetables
Sautéed Brussels Sprouts • White Cheddar Mashed Potatoes • Mac & Cheese
Cilantro Jasmine Rice

CHOOSE 2 ENTRÉES

Bing Cherry BBQ Pork Tenderloin • Italian Caprese Chicken
Tuscan Romano Herb Chicken

Enhance Your Buffet:

Grilled Gorgonzola Steak with Cabernet Demi* Add \$12 per person
Grilled Atlantic Salmon with Meyer Lemon Beurre Blanc* Add \$9 per person
Vegan Cavatappi Pasta** Add \$4 per person

DESSERTS

Prices are per person.

Deep Dish Chocolate Porter Brownie** \$6.5 • Crème Brûlée \$6
Chocolate Chip Cookies \$5 • Whiskey Apple Crumble** \$6

* Items are served raw or undercooked. Consuming raw or undercooked meats, seafood, shell fish, eggs, or poultry may increase your risk of foodborne illness. ** Recipe contains nuts. For those who have food allergies, please inform your server, we will be happy to discuss any necessary changes.

BEVERAGE PACKAGES

OPEN BAR

Your guests can choose from our Craft Beers, Signature Cocktails, Premium Wines by the Glass or Quality Liquors. Charges are based on consumption at regular prices.

BEER & WINE PACKAGE \$24

Guests receive 2 beverage tickets per person, redeemable for choice of premium wines or craft beers.

PREMIUM BAR, WINE & BEER PACKAGE \$26

Guests receive 2 beverage tickets per person, redeemable for the beverages included in the package.

Smirnoff • Tito's • Bacardi • Crown Royal • Bombay Sapphire • Sauza Hornitos

- All Draft Pints & Bottled Beers •
- All 6 oz. Wines by the Glass •
- All Thirsty Lion Cocktails •

Note: Non-alcoholic beverages can be ordered at regular pricing.

EVENT BOOKING GUIDELINES

Event bookings require a signed contract and non-refundable deposit to reserve the space.
Deposits are credited to the event bill.

A food & beverage minimum will be determined depending upon the date and time of the reservation and spaces booked. If events fall short of this minimum, there will be a room fee charged in the amount of the balance.

Any food or beverage not purchased on the event bill will not apply towards the minimum.

Menus must be determined 10 days in advance of the event date.

A final guaranteed guest count is due 3 business days prior to your event. If a guaranteed guest count is not given within 3 business days, the estimated number of guests originally provided on your signed contract will serve as the guaranteed number.

There is a 20% service charge and 3% booking fee on the total bill.

There is a \$15 fee for desserts brought in; must be store or bakery bought.

There is an early open fee for events starting prior to normal opening hours.

Full payment is required at the close of your event.

Thirsty Lion accepts Visa, MasterCard, American Express, cash, and company checks with prior approval for events.

PRICES ARE SUBJECT TO CHANGE