

GLUTEN-FREE OPTIONS

★ PIZZA ★

Gluten-free and vegan cauliflower pizza dough. Substitute vegan cheese for \$3.

SMALL PIZZA 16.50

Made on our gluten free crust. Our sauce is made with San Benito certified organic tomatoes. We use meats and local produce (when available). Make your pie with red or white sauce!

ADDT'L VEGGIES
\$2 EA.

ADDT'L MEATS* & CHEESES
\$3 EA.

MEATS*

Pepperoni, Sausage, Meatballs, Ham, Bacon, Anchovies, Chicken Breast, Pulled Pork, Prosciutto

VEGGIES

Tomatoes, Black Olives, Garlic, Green Peppers, Red Onions, Mushrooms, Spinach, Jalapeños, Sun-Dried Tomatoes, Pineapple, Artichokes, Caramelized Onions, Broccoli, Cherry Peppers

CHEESES

Extra Mozzarella, Fresh Mozzarella, Ricotta, Goat Cheese, Gorgonzola, Feta, Vegan Cheese

GREEK 21.50

Herb and garlic oil base with fresh tomatoes, artichoke hearts, red onions, black olives, mozzarella, and feta cheese.

MARGHERITA 18.50

Our delicious red sauce topped with fresh mozzarella cheese, tomatoes, and fresh basil.

RUSTICA 21.50

Herb and garlic oil base with mozzarella, chicken, sun-dried tomatoes, and a pesto drizzle.

BLEU BUFFALO 20.50

A mild buffalo sauce base topped with buffalo chicken, mozzarella, and gorgonzola crumbles.

CAPRESE CHICKEN 21.50

Herb and garlic oil, tomatoes, fresh basil, aged mozzarella cheese, and chicken, finished with a balsamic reduction.

BBQ PULLED PORK 21.50

A tangy BBQ sauce base topped with pulled pork, red onions, and sliced pickles.

CHICKEN BACON RANCH 22.50

Our house-made buttermilk ranch with chicken, bacon, red onions, avocado, and mozzarella cheese.

THE MOOSE MAC 21.50

Bullwinkle sauce base topped with hamburger, cheese, pickles, onions, and finished with crisp lettuce and a sprinkle of sesame seeds.

BEER BITES

SPINACH & ARTICHOKE DIP 15.99

A hot, creamy dip of blended cheeses with chopped artichoke hearts, spinach, a touch of lemon juice, and seasonings. Served with tri-color tortilla chips.

BUFFALO CHICKEN DIP 15.99

If you haven't tried this yet, then you are missing out! So delicious and not quite as messy as your traditional buffalo wings. Served with tri-color tortilla chips.

NACHOS 14.99

Tri-color tortilla chips topped with Pico de Gallo, black bean corn salsa, jalapenos, and smothered in melted cheddar jack cheese.

+ BEEF 5.00 | + CHICKEN 7.00 | + SMOKED PULLED PORK 6.00

HUMMUS PLATE 14.99

Stacked high with cucumbers, kalamata olives, feta, tomatoes, pepperoncinis, and tri-color tortilla chips.

GRILLED CHICKEN WINGS

All of our jumbo double chicken wings start with our signature dry rub and hickory wood slow smoker before we grill them to perfection. Delicious straight-up or tossed in any of our mouth-watering sauces. (See below for more.)

3 WHOLE WINGS 12.49
9 WHOLE WINGS 26.99

6 WHOLE WINGS 19.99
12 WHOLE WINGS 34.99

HOUSE SAUCES

- ★ MILD
- ★ HOT
- ★ FIRESTARTER
- ★ SPICY GARLIC
- ★ BBQ
- ★ HONEY BBQ
- ★ SPICY BBQ
- ★ SRIRACHA
- ★ MANGO HABANERO

MOOSE FOOD

HOUSE SALAD SIDE 7.99 / FULL 11.99

Mixed greens, fresh tomatoes, red onions, cucumbers, shredded carrots, and your choice of dressing.

CAESAR SALAD* SIDE 7.99 / FULL 11.99

Freshly chopped romaine lettuce and an Italian cheese blend tossed with a delicious Caesar dressing.

WEDGE SALAD 13.99

Crisp iceberg, bacon, red onions, tomatoes, gorgonzola crumbles, and house-made bleu cheese, probably the best you've ever had!

BEET SALAD 13.99

Arugula, roasted beets, goat cheese, candied walnuts, and prosciutto with a citrus champagne vinaigrette.

COBB SALAD 17.99

Romaine and mixed greens, bacon, chicken, avocado, hard-boiled egg, tomato, red onion, and gorgonzola crumbles.

BLT CHOP SALAD 13.99

Freshly chopped romaine, cherry tomatoes, bacon, sweet corn, avocado, feta, salt, and pepper. All chopped and served with a balsamic vinaigrette.

HARVEST SALAD 14.99

Fresh spinach topped with a blend of roasted root vegetables, raisins, toasted almonds, goat cheese, and topped with roasted portobello mushrooms. Served with a sherry wine vinaigrette.

SPINACH SALAD 13.99

A bed of fresh spinach with pickled red onions, toasted almonds, gorgonzola cheese, and fresh strawberry slices. Served with a strawberry vinaigrette.

PROTEINS Add to any salad

CHICKEN 8.00 | STEAK TIPS* 12.00
IMPOSSIBLE BURGER 6.00 | SALMON* 12.00

DRESSINGS

- ★ RANCH
- ★ CAESAR
- ★ CITRUS CHAMPAGNE VINAIGRETTE
- ★ ITALIAN
- ★ BLUE CHEESE
- ★ BALSAMIC VINAIGRETTE
- ★ SHERRY WINE VINAIGRETTE
- ★ STRAWBERRY VINAIGRETTE

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

BURGERS

Served on a gluten-free bun with a side of celery, carrots, and a fresh dill pickle. Substitute broccoli, side salad, sweet potato fries, or tater tots for 1.99. (Please note sweet potato fries and tater tots are fried in a fryer shared with gluten items.)



THE HANGOVER BURGER* 17.99
Our mouth-watering burger topped with an egg over easy, bacon, American cheese, and a drizzle of warm hollandaise sauce.

ROCKY BURGER* 17.99
A juicy burger topped with cheddar cheese, bacon, BBQ sauce, ranch, and fried onion strings.

BULLWINKLE BURGER* 17.99
Our house burger topped with lettuce, red onion, cheddar cheese, sweet gherkin pickles, and our secret Bullwinkle sauce.

IMPOSSIBLE BURGER 16.99
An Impossible burger patty topped with lettuce, tomato, and our own chipotle ranch dressing.

SUBSTITUTE TENDER GRILLED CHICKEN BREAST ON ANY OF THE ABOVE BURGERS!

SAMMIES

Served on a gluten-free bun with a side of celery, carrots, and a fresh dill pickle. Substitute broccoli, side salad, sweet potato fries, or tater tots for 1.99. (Please note sweet potato fries and tater tots are fried in a fryer shared with gluten items.)

PULLED PORK SANDWICH 15.99
Our house-smoked BBQ pulled pork with melted American cheese, red onion, and pickles.

BBQ CHICKEN CHEDDAR BACON 17.50
Grilled chicken breast and melted cheddar with BBQ sauce and Applewood bacon.

PRIME RIB DIP* 20.99
Slow-roasted prime rib shaved thin and dipped in au jus with your choice of cheese.

HOT TURKEY 15.99
Our house-smoked turkey with lettuce, pickles, tomatoes, mayonnaise, and zesty cheddar jack.

THE CALIFORNIA CLUB 17.99
House-smoked turkey breast with Applewood bacon, lettuce, tomato, avocado, and our own buttermilk ranch.

TZATZIKI CHICKEN SANDWICH 16.99
Grilled chicken topped with fresh spinach, tomato, red onion, cucumber, feta, and finished with tzatziki sauce.

Specialties

STEAKHOUSE TIPS* 28.99
Grilled steak tips soaked in a steakhouse marinade, prepared to your ideal temperature, and served with house-made mashed potatoes and buttery garlic broccoli.

PRIME RIB* 32.99
(Thur-Sat, 5pm until it's gone) A slow-roasted and perfectly seasoned 14 oz. cut of rib roast. Served with whipped potatoes, garlic buttered broccoli, and a side of au jus.

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Please be aware that during normal kitchen operations involving shared cooking and preparation areas, including common fryer oil, the possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens.

LIVE FREE ★ DRINK BEER



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