

THIRSTY MOOSE TAPHOUSE

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 warmed pita points.

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.

LOADED BBQ RANCH FRIES 16.99
Our house-seasoned fries, topped with melted cheddar jack cheese, crumbled bacon, red onion, jalapeños, and finished with both a BBQ and ranch drizzle.

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

NAUGHTY TOTS 12.99
Golden fried cajun parm tots are served with a spicy sausage, green chili, and tomato queso sauce with a hint of a flavorful IPA.

FRIED BRUSSELS SPROUTS 12.99
We deep fry our Brussels sprouts till they crisp, then we toss them with fresh sweet red pear, gorgonzola, crumbled bacon, and finally finish with a balsamic reduction. Being healthy never tasted so good.

CALIFORNIA WINGS 12.99
Fork-tender florets of cauliflower, hand-battered and fried to a crispy golden brown, then tossed in our own buffalo sauce. Just like a chicken wing...but not.

HUMMUS & TABOULI PLATTER 14.99
Stacked high with cucumbers, kalamata olives, feta, tomatoes, pepperoncinis, and toasted pita points.

FRIED PICKLES AND PEPPERS 11.50
Sliced dill pickles, jalapeños, and cherry peppers battered and deep fried and served with a chipotle ranch dipping sauce.

POUTINE FRIES 12.99
Our fries topped with fresh cheddar cheese curd and a house-made gravy.
+ PULLED PORK 5.00 | + CHICKEN 6.00 | + STEAK 8.00

CHICKEN QUESADILLA 17.99
Sliced chicken breast with black bean corn salsa. Smothered in melted cheddar jack cheese with a chimichurri aioli drizzle.

CARNITAS QUESADILLA 17.99
House-smoked pulled pork with fresh Pico de Gallo. Smothered in melted cheddar jack cheese with a chimichurri aioli drizzle.

STEAK QUESADILLA* 18.99
Diced tenderloin steak with black bean and corn salsa, cheddar jack cheese, and chimichurri aioli.

BAVARIAN PRETZEL 12.99
A giant Bavarian Pretzel, salted and served with our house-made Guinness grain mustard and Boursin beer cheese.

CHEESY BREAD 12.99
Dough strips covered with garlic, mozzarella cheese, parmesan cheese, and a side of marinara for dipping.

TRUFFLE FRIES 12.99
Crispy french fries tossed with truffle oil and parmesan cheese.

GARLIC KNOTS 10.99
Our house-made pizza dough pulled into knots, brushed with garlic oil, and finished with a sprinkling of Parmesan cheese. Served with a side of marinara sauce.

Tacos

CARNITAS TACOS (3) 14.99
Our house-made smoked pulled pork, Baja slaw, pickled onions, and thinly sliced avocado.

STEAK TACOS (3)* 16.99
Diced tenderloin steak with pickled red cabbage, cheddar jack cheese, and chimichurri aioli.

BAJA FISH TACOS (3) 15.99
Crispy fried Atlantic haddock fillet, Baja dressed slaw, and Pico de Gallo in a warm, soft tortilla drizzled with a mango chipotle aioli.

SLIDERS

CHEESEBURGER SLIDERS* 12.99
Three juicy beef burgers topped with American cheese, ketchup, and a pickle.

CHILI CHEESE DOG SLIDERS 11.99
All beef hot dogs sliced and topped with cheddar jack cheese and our award-winning chili.

FENWAY SAUSAGE SLIDERS 11.99
Sliced Sweet Italian sausage with onions and peppers and our house-made Guinness grain mustard.

PULLED PORK SLIDERS 12.99
Three of our in-house smoked pork shoulder sliders, smothered with honey BBQ sauce and topped with a pickle.

PRIME RIB SLIDERS* 14.99
Three prime rib sliders topped with caramelized onions and horseradish sour cream sauce.

NASHUA HOT SLIDERS 12.99
A NH twist on a Nashville favorite. Crispy fried chicken tossed in our spicy garlic sauce topped with a pickle and house-made coleslaw.

MEATBALL SLIDERS 14.99
Three of our seriously tasty house-made meatballs topped with mozzarella cheese.

WINGS & TENDERS

SMOKED CHICKEN WINGS
All of our jumbo double chicken wings start with our signature dry rub and are slowly smoked on hickory wood. We flash fry them to crispy perfection, or you can have them grilled if you prefer. Delicious straight-up or tossed in any of our mouth-watering sauces. (See below for more.)

3 WHOLE WINGS 12.49 **6 WHOLE WINGS** 19.99
9 WHOLE WINGS 26.99 **12 WHOLE WINGS** 34.99

HAND-BREADED CHICKEN TENDERS
You can't go wrong with our house-made, freshly battered, and lightly fried tenders, they're a favorite of both young and old. For your dipping pleasure, choose from our list of house sauces. (See below for more.)

SMALL ORDER 12.99
LARGE ORDER 17.99

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, garlic and herb croutons, and an Italian cheese blend tossed with a delicious Caesar dressing.

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.

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.

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 ★ CITRUS CHAMPAGNE VINAIGRETTE
★ CAESAR ★ CHIPOTLE RANCH
★ BLEU CHEESE ★ ITALIAN
★ BALSAMIC VINAIGRETTE ★ SHERRY WINE VINAIGRETTE
★ OIL AND VINEGAR ★ STRAWBERRY VINAIGRETTE

CHILI & FRENCH ONION

ENJOY A CUP 7.99
INDULGE IN A BOWL 10.99

PULLED PORK & BEEF CHILI

Our delicious house-smoked pork shoulder and beef are the main ingredients in this slightly sweet and mildly spiced chili. We enhance the flavor even more by adding a touch of brown ale to the mix, it's a must-try for any chili lover.

GUINNESS FRENCH ONION SOUP

A spin on a classic, thinly sliced caramelized onions in a savory Guinness stout broth topped with toasted croutons and melted provolone cheese.

HOUSE SAUCES

★ BBQ ★ SPICY GARLIC ★ CARIBBEAN JERK
★ HONEY BBQ ★ SRIRACHA ★ KOREAN BBQ
★ SPICY BBQ ★ CITRUS CHIPOTLE ★ MANGO HABANERO
★ FIRE STARTER ★ SWEET RED CHILI ★ HONEY MUSTARD
★ MILD ★ WESTERN APRICOT
★ HOT ★ TERIYAKI

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

LIVE FREE ★ DRINK BEER



THIRSTYMOOSETAPHOUSE.COM

Brick Oven

PIZZA

Our dough is made fresh daily and hand stretched to order.

SMALL PIZZA 13.50

LARGE PIZZA 18.50

ADD'T'L VEGGIES

ADD'T'L MEATS* & CHEESES

SMALL 2.00 EA.
LARGE 3.00 EA.

SMALL 3.00 EA.
LARGE 4.00 EA.

Make your pie with red or white sauce!

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

SM 18.50 / LG 25.50

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

MARGHERITA

SM 15.50 / LG 23.50

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

RUSTICA

SM 18.50 / LG 25.50

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

BLEU BUFFALO

SM 17.50 / LG 24.50

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

CAPRESE CHICKEN

SM 18.50 / LG 25.50

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

A-1 PRIME RIB BOMB*

SM 21.50 / LG 27.50

Our slow-roasted shaved prime rib and beer Boursin cheese with mushrooms, onions, and peppers. Finished with a cheddar/jack blend and a steak sauce drizzle.

ITALIAN MEAT

SM 18.50 / LG 25.50

Pepperoni, Italian sausage, and our deliciously seasoned house-made meatballs.

BBQ PULLED PORK

SM 18.50 / LG 25.50

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

CHICKEN BACON RANCH

SM 19.50 / LG 26.50

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

THE MOOSE MAC PIZZA

SM 18.50 / LG 25.50

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

LASAGNA PIZZA

SM 18.50 / LG 25.50

Our delicious red sauce topped with mozzarella, meatballs, sausage, ham, ricotta, and dusted with parmesan cheese and oregano.

MAKE ANY OF OUR SMALL PIZZAS GLUTEN-FREE FOR JUST \$3 MORE. JUST ASK FOR OUR GLUTEN-FREE VEGAN CAULIFLOWER DOUGH.

SUBSTITUTE VEGAN CHEESE PIZZA
SM 3.00 / LG 4.00

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.

BURGERS

Served with seasoned fries, a side of our house-made fry sauce, and a fresh dill pickle. Substitute onion rings, tater tots, Cajun parm tater tots, sweet potato fries, waffle fries, garlic buttered broccoli, coleslaw, or side salad for 1.99.

BULLWINKLE BURGER*

16.99

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

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.

CHILI CHEESEBURGER*

17.99

Our seasoned burger topped with cheddar jack cheese, red onion, house-made chili, and fried jalapeños.

BURGANZOLA*

16.99

Our delicious burger topped with caramelized onions and mushrooms smothered in gorgonzola cheese and steak sauce.

ROCKY BURGER*

17.99

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

IMPOSSIBLE BURGER

16.99

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

SAMMIES

Served with seasoned fries, a side of our house-made fry sauce, and a fresh dill pickle. Substitute onion rings, tater tots, Cajun parm tater tots, sweet potato fries, waffle fries, garlic buttered broccoli, coleslaw, or side salad for 1.99.

THE CALIFORNIA CLUB

17.99

House-smoked turkey breast on toasted white bread with Applewood bacon, lettuce, tomato, avocado, and our own buttermilk ranch.

HOT TURKEY WRAP

15.99

Our house-smoked turkey in a wrap with lettuce, pickles, tomatoes, mayonnaise, and zesty cheddar jack.

HADDOCK SAMMY

16.99

Hand-battered haddock fillet on a toasted brioche bun with crisp lettuce and tomato, served with a side of tartar sauce. +CHEESE 0.99

PRIME RIB DIP*

20.99

Slow-roasted prime rib shaved thin and dipped in au jus. Served on a Boursin cheese dressed French loaf.

TZATZIKI CHICKEN SANDWICH

16.99

Grilled chicken topped with fresh spinach, tomato, red onion, cucumber, feta, and finished with tzatziki sauce. Served on a brioche bun.

BUFFALO CHICKEN CAESAR WRAP

15.99

Grilled chicken breast seasoned and tossed in our house-made mild buffalo sauce with crisp romaine lettuce, asiago cheese, and house-made Caesar dressing.

BBQ CHICKEN CHEDDAR BACON

17.50

Grilled chicken breast and melted cheddar with BBQ sauce and Applewood bacon on a toasted brioche bun.

MEDITERRANEAN VEGGIE WRAP

14.99

A soft tortilla rolled with hummus, tomatoes, cucumber, shredded carrots, field greens, red onions, and crumbled feta cheese. +CHICKEN 8.00

PULLED PORK SANDWICH

15.99

Our house-smoked BBQ pulled pork with melted American cheese, red onion, and pickles on a toasted brioche bun.

SOUTHERN FRIED CHICKEN SAMMY

16.99

A deep golden fried chicken breast, layered on top of crisp pickle chips, topped with our house-made slaw, and smothered in a hot honey. Served on a toasted brioche bun.

SALMON CAESAR WRAP*

18.99

Pan-seared Atlantic salmon with crisp romaine lettuce, asiago cheese, and house-made Caesar dressing.

SALMON BLT*

19.99

Pan-seared Atlantic salmon with lettuce, tomato, bacon, and chimichurri aioli served on a toasted brioche bun.

STEAK BOMB SUB*

19.99

Diced tenderloin steak with onions and peppers and loaded with American cheese. Served on a toasted French loaf.

PRIME RIB GRILLED CHEESE*

20.99

Shaved prime rib, caramelized onions, and sauteed mushrooms smothered with cheddar and Havarti cheeses on sourdough bread.

THE REUBEN

18.99

House braised corn beef on toasted rye bread, piled high with sauerkraut, melted Swiss, and our very own creamy Thousand Island dressing.

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.

STEAK TIPS & TENDERS*

25.99

Six pieces of our golden fried chicken tenders served with steakhouse marinated steak tips, along with house-made coleslaw and seasoned french fries. Pick any two sauces for all of your dipping desires!

FISH N' CHIPS

19.99

Fillets of North Atlantic haddock deep fried. Served with coleslaw, our house-made tartar sauce, and french fries.

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, a side of au jus, and a side of horseradish cream sauce.

PESTO CRUSTED ATLANTIC SALMON*

26.99

Pan-seared Atlantic salmon basted with pesto. Served over a bed of rice pilaf and a roasted root vegetable medley.

CREATE YOUR OWN MAC N' CHEESE

12.99

A cavatappi pasta casserole cooked to perfection in a creamy four-cheese sauce.

+ STEAK TIPS* 12.00 | + CHICKEN 8.00 | + BUFFALO CHICKEN 8.00
+ HOT DOGS 4.00 | + PULLED PORK 6.00

DESSERTS

DECADENT CHOCOLATE BROWNIE EXPLOSION SUNDAE

9.99

A brownie, vanilla ice cream, chocolate and raspberry sauces, and whipped cream with a cherry on top.

FRIED DOUGH BALLS

6.99

Perfectly fried balls of dough tossed in a cinnamon and powdered sugar blend. Served with maple syrup and chocolate sauce.

MOOSE TRACK SUNDAE

9.99

A Belgian waffle with moose track ice cream, chocolate and peanut butter sauces, whipped cream, and a cherry.

CHOCOLATE MOOSE CAKE

10.99

A decadent chocolate mousse cake with layers of dark chocolate, milk chocolate, and white chocolate on a chocolate cookie crumb crust.

KIDS MENU

★ GRILLED CHEESE (served with fries) 6.99

★ MOOSE NOODLES MAC N' CHEESE 6.99

★ HOT DOG (served with fries) 6.99

★ CHICKEN FINGERS (served with fries) 8.99

★ GRILLED CHICKEN BREAST (served with broccoli) 8.99

★ CHEESE/RONI PIZZA 9.99

★ KID'S SLIDERS (served with fries) 9.99

SODA / JUICE / MILK 2.00