

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!

ADD'L VEGGIES \$2 EA. ADD'L MEATS* & CHEESES \$3 EA.

MEATS*

Pepperoni*, Sausage*, Ham, Anchovies*, Bacon*, Pulled Pork*, Chicken, Prosciutto*

VEGGIES

Tomatoes, black olives, garlic, green peppers, red onions, mushrooms, spinach, jalapenos, 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 cheeses.

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, chicken and 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 lettuce and 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 tomatoes, red onions, black olives, jalapenos and smothered in melted cheddar jack cheeses.

ADD BEEF 5.00

ADD CHICKEN 7.00

ADD 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)

6 PIECES (3 whole wings) 12.49

12 PIECES (6 whole wings) 19.99

18 PIECES (9 whole wings) 26.99

24 PIECES (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 with 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, and salt and pepper tossed in a balsamic vinaigrette dressing.

DRESSINGS

RANCH, CAESAR, CITRUS CHAMPAGNE VINAIGRETTE, ITALIAN, BLUE CHEESE, BALSAMIC VINAIGRETTE

ADD CHICKEN (8.00) ADD STEAK TIPS* (12.00) ADD BEYOND BURGER (6.00) TO ANY SALAD

*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 and carrots. 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

The perfect way to brighten up your day. Our mouth-watering burger topped with an egg over easy, bacon, American cheese and a drizzle of warm hollandaise sauce.

BULLWINKLE BURGER*

17.99

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

BURGANZOLA*

16.99

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

ROCKY BURGER*

17.99

Our delicious burger topped with cheddar cheese, bacon, BBQ sauce, ranch, and red onion.

IMPOSSIBLE BANH-MI BURGER

18.99

Impossible Burger patty topped with pickled onions, carrots, and jalapenos. Along with fresh lettuce and tomato and finished with a pineapple sriracha mayo.

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

SAMMIES

All sandwiches are served on a gluten free bun with celery, carrots, and a fresh dill pickle. Substitute side salad, vegetable of the day, coleslaw, 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 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 SAMMY

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 potato and buttery garlic broccoli.

PRIME RIB DINNER* (THUR-SAT, 5 PM UNTIL IT'S GONE)

32.99

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.

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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