

THIRSTY MOOSE TAPHOUSE

BEER BITES

SPINACH & ARTICHOKE DIP A hot, creamy dip of blended cheeses with chopped artichoke hearts, spinach, a touch of lemon juice, and seasonings. Served with warmed pita points.	15.99
BUFFALO CHICKEN DIP 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.	15.99
LOADED BBQ RANCH FRIES Our house-seasoned fries, topped with melted cheddar jack cheese, crumbled bacon, red onion, jalapeños, and finished with both a BBQ and ranch drizzle.	16.99
NACHOS 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	14.99
NAUGHTY TOTS Golden fried cajun parm tots are served with a spicy sausage, green chili, and tomato queso sauce with a hint of a flavorful IPA.	12.99
FRIED BRUSSELS SPROUTS 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.	12.99

CALIFORNIA WINGS 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.	12.99
HUMMUS & TABOULI PLATTER Stacked high with cucumbers, kalamata olives, feta, tomatoes, pepperoncinis, and toasted pita points.	14.99
FRIED PICKLES AND PEPPERS Sliced dill pickles, jalapeños, and cherry peppers battered and deep fried and served with a chipotle ranch dipping sauce.	11.50
POUTINE FRIES Our fries topped with fresh cheddar cheese curd and a house-made gravy. + PULLED PORK 5.00 + CHICKEN 6.00 + STEAK 8.00	12.99
CHICKEN QUESADILLA Sliced chicken breast with black bean corn salsa. Smothered in melted cheddar jack cheese with a chimichurri aioli drizzle.	17.99
CARNITAS QUESADILLA House-smoked pulled pork with fresh Pico de Gallo. Smothered in melted cheddar jack cheese with a chimichurri aioli drizzle.	17.99
STEAK QUESADILLA* Diced tenderloin steak with black bean and corn salsa, cheddar jack cheese, and chimichurri aioli.	18.99

BAVARIAN PRETZEL A giant Bavarian Pretzel, salted and served with our house-made Guinness grain mustard and Boursin beer cheese.	12.99
CHEESY BREAD Dough strips covered with garlic, mozzarella cheese, parmesan cheese, and a side of marinara for dipping.	12.99
TRUFFLE FRIES Crispy french fries tossed with truffle oil and parmesan cheese.	12.99
GARLIC KNOTS 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.	10.99
Tacos	
CARNITAS TACOS (3) Our house-made smoked pulled pork, Baja slaw, pickled onions, and thinly sliced avocado.	14.99
STEAK TACOS (3)* Diced tenderloin steak with pickled red cabbage, cheddar jack cheese, and chimichurri aioli.	16.99
BAJA FISH TACOS (3) Crispy fried Atlantic haddock fillet, Baja dressed slaw, and Pico de Gallo in a warm, soft tortilla drizzled with a mango chipotle aioli.	15.99

SLIDERS

CHEESEBURGER SLIDERS* Three juicy beef burgers topped with American cheese, ketchup, and a pickle.	12.99
CHILI CHEESE DOG SLIDERS All beef hot dogs sliced and topped with cheddar jack cheese and our award-winning chili.	11.99
FENWAY SAUSAGE SLIDERS Sliced Sweet Italian sausage with onions and peppers and our house-made Guinness grain mustard.	11.99

PULLED PORK SLIDERS Three of our in-house smoked pork shoulder sliders, smothered with honey BBQ sauce and topped with a pickle.	12.99
PRIME RIB SLIDERS* Three prime rib sliders topped with caramelized onions and horseradish sour cream sauce.	14.99

NASHUA HOT SLIDERS A NH twist on a Nashville favorite. Crispy fried chicken tossed in our spicy garlic sauce topped with a pickle and house-made coleslaw.	12.99
MEATBALL SLIDERS Three of our seriously tasty house-made meatballs topped with mozzarella cheese.	14.99

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

HOUSE SALAD Mixed greens, fresh tomatoes, red onions, cucumbers, shredded carrots, and your choice of dressing.	SIDE 7.99 / FULL 11.99
CAESAR SALAD* Freshly chopped romaine lettuce, garlic and herb croutons, and an Italian cheese blend tossed with a delicious Caesar dressing.	SIDE 7.99 / FULL 11.99
COBB SALAD Romaine and mixed greens, bacon, chicken, avocado, hard-boiled egg, tomato, red onion, and gorgonzola crumbles.	17.99
BLT CHOP SALAD Freshly chopped romaine, cherry tomatoes, bacon, sweet corn, avocado, feta, salt, and pepper. All chopped and served with a balsamic vinaigrette.	13.99
WEDGE SALAD Crisp iceberg, bacon, red onions, tomatoes, gorgonzola crumbles, and house-made bleu cheese, probably the best you’ve ever had!	13.99
BEET SALAD Arugula, roasted beets, goat cheese, candied walnuts, and prosciutto with a citrus champagne vinaigrette.	13.99
HARVEST SALAD 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.	14.99
SPINACH SALAD A bed of fresh spinach with pickled red onions, toasted almonds, gorgonzola cheese, and fresh strawberry slices. Served with a strawberry vinaigrette.	13.99

PROTEINS	Add to any salad
CHICKEN 8.00 STEAK TIPS* 12.00 IMPOSSIBLE BURGER 6.00 SALMON* 12.00	

DRESSINGS
<div><div>★ RANCH</div><div>★ CAESAR</div><div>★ BLEU CHEESE</div><div>★ BALSAMIC VINAIGRETTE</div><div>★ OIL AND VINEGAR</div></div> <div><div>★ CITRUS CHAMPAGNE VINAIGRETTE</div><div>★ CHIPOTLE RANCH</div><div>★ ITALIAN</div><div>★ SHERRY WINE VINAIGRETTE</div><div>★ STRAWBERRY VINAIGRETTE</div></div>

CHILI & FRENCH ONION

ENJOY A CUP
INDULGE IN A BOWL

7.99
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



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