

# GLUTEN-FREE OPTIONS

## APPETIZERS

### SPINACH & ARTICHOKE DIP

15.99

Blended cheeses with chopped artichoke hearts, spinach, and a touch of lemon juice and seasonings. Served with tri-color tortilla chips.

### BUFFALO CHICKEN DIP

15.99

A creamy blend of cheese and Buffalo chicken. 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.

+ 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.

### BURNT ENDS

13.99

Pork butt ends slow smoked in a sweet-heat coffee rub. Finished with a peach habanero glaze.

## CHICKEN WINGS

### 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 13.99

6 WHOLE WINGS 24.99

9 WHOLE WINGS 31.99

12 WHOLE WINGS 39.99

### HOUSE SAUCES

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

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.

## SALADS

### 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 with a balsamic reduction drizzle.

### BEET SALAD

14.99

Mixed greens, 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.

### SPICED PECAN SALAD

15.99

Mixed greens, dried apricots, Gorgonzola cheese, spiced candied pecans, and candied ginger with a raspberry vinaigrette.

### CHEESEBURGER SALAD

17.99

Our burger, with your choice of cheese, on top of chopped romaine with cherry tomatoes, red onion, pickle chips, and Thousand Island dressing.

### 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
- ★ RASPBERRY VINAIGRETTE

LIVE FREE ★ DRINK BEER



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## 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 burger topped with an egg over easy, bacon, American cheese, and a drizzle of warm hollandaise sauce.

### BULLWINKLE BURGER\*

16.99

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

### ROCKY BURGER\*

17.99

Our burger topped with Cheddar cheese, bacon, BBQ sauce, ranch, and red onions.

### MOOSE MASH BURGER\*

17.99

A double patty smash burger! Topped with Cheddar cheese, red onion, pickle chips, lettuce, and Thousand Island.

### PB&J BURGER\*

17.99

Our burger topped with goat cheese, fig spread, mixed greens, and peanut butter sauce.

### PORKY MOOSE BURGER\*

16.99

Our burger topped with house-smoked pulled pork and coleslaw.

### 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.

### HOT TURKEY

15.99

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

### BBQ CHICKEN CHEDDAR BACON

17.50

Grilled chicken breast and melted cheddar with BBQ sauce and Applewood bacon.

### 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.

### SALMON BLT\*

20.99

Pan-seared Atlantic salmon with lettuce, tomato, bacon, and chimichurri aioli.

## ENTREES

### STEAKHOUSE TIPS\*

28.99

Grilled steak tips soaked in a steakhouse marinade, prepared to your ideal temperature, and served with buttery garlic broccoli and your choice of side salad or sweet potato fries or tater tots.

*(Please note sweet potato fries and tater tots are fried in a fryer shared with gluten items.)*

### PESTO CRUSTED ATLANTIC SALMON\*

26.99

Pan-seared Atlantic salmon basted with pesto, and served with buttery garlic broccoli and your choice of side salad or sweet potato fries or tater tots.

*(Please note sweet potato fries and tater tots are fried in a fryer shared with gluten items.)*

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

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