



OUR BEERS

In the tradition of fine craft brewers, Feather Falls Brewing Company strives to bring you the very finest beers to be found. Ask about our seasonal brews that will be served at various times of the year. Prost!

SOARING EAGLE PILSNER

Actually, a true Czech style lager, with imported "Saaz" hops from the Czech Republic and Pilsner malt from Germany. Light golden in color with a noble aroma and a slight citrus finish.

IBU 4 | ABV 4.25%

DANCING TREES HEFEWEIZEN

Light-bodied blonde unfiltered German wheat beer with a fluffy white foam head. Features spicy and tart flavors balanced with a rich malty wheat flavor. The pronounced clove and spice aroma is balanced with banana and citrus flavors.

IBU 10 | ABV 4.25%

COYOTE SPIRIT AMBER ALE

Light-bodied with a deep blonde-amber color. Features a delicate bouquet with hints of pear and pineapple. Slightly bitter with a refreshingly smooth mouth-feel with a soft finish.

IBU 10 | ABV 4.25%

FEATHER FALLS THUNDER APRICOT WHEAT ALE

Medium-light bodied with a dark orange hue and a creamy foam head. Features the sweet, fruity taste and aroma of apricot with the smooth taste of wheat malt.

IBU 16 | ABV 4.25%

WILD WARRIOR AMERICAN PALE ALE

Full-bodied with a rich amber color and a balanced, spicy flavor. Features a fragrant bouquet with citrus notes. Slightly bitter with a clean finish.

IBU 32 | ABV 5.25%

NAUGHTY NATIVE AMERICAN IPA

Full-bodied with a dark amber color. Very hoppy, featuring bold flavors and aromas with complex citrus, pine and herbal characteristics. A nice sharp finish.

IBU 50 | ABV 6.5%

BROKEN ARROW WEST COAST IPA

Slightly sweet fruit and citrus hop flavor from big late hop additions in the boil and hopback, plus a generous amount of dry hops in the fermenter. This beer is big on aroma without a bitter finish.

IBU 70 | ABV 6.5%

CALIFORNIA HAZE HAZY DOUBLE IPA

A New England-Style "Juicy" Double IPA. Unfiltered and loaded with three of our favorite hops: Amarillo, Citra and Mosaic. This beer is brimming with ripe, juicy, citrus and tropical fruits from massive amounts of whirlpool and dry hop additions. A soft mouthfeel and low bitterness lends itself to a hoppy, yet drinkable Double IPA.

IBU 50 | ABV 8%

SNAKE EYES DOUBLE IPA

Brewed with the finest Nugget, Cascade, Amarillo and Citra hops and then dry hopped with more Citra and Cascade. This Double IPA is a celebration of hops in a glass!

IBU 80 | ABV 8%

VOLCANO MUDSLIDE SWEET STOUT ALE

Full-bodied with a deep dark color and a creamy foam head. Features rich cocoa, coffee and chocolate scents. Pronounced roasted malt flavors are balanced with a sweet, creamy finish.

IBU 20 | ABV 6%

Can't decide which to try? ^{\$9}

Try one of our beer flights! Perfectly-sized mini mugs of 7 beers. It's a great way to explore characteristics of our beers.

APPETIZERS

ROASTED GARLIC ARTICHOKE DIP \$14

Creamy dip of artichoke hearts, roasted garlic and spinach topped with Parmesan cheese and served with sliced baguette.

THUNDER WINGS \$13

Jumbo chicken wings brined in Thunder Apricot Wheat Ale, then breaded, fried and tossed in your choice of sweet chili sauce, fire sauce or honey stinger sauce.

BASKET OF ONION RINGS \$12

One pound of jumbo-cut beer battered onion rings with a side of BBQ Ranch dipping sauce.

PRAWN COCKTAIL \$13

Wild caught prawns poached and chilled. Served on ice with cocktail sauce, lemon, and horseradish.

LAMB LOLLIPOPS^ \$18

Frenched lamb chops infused with olive oil and fresh herbs, pan-seared and served on a bed of baby arugula, sorrel, and marinated ripe tomatoes.

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER \$5 / \$8

Thick, hearty chowder loaded with clams, potatoes, bacon and creamy goodness!

SOUP OF THE DAY \$4 / \$6

Ask your server for our daily offering.

GARDEN GREEN SALAD* \$7

A fresh medley of mixed baby greens with cherry tomatoes, cucumbers, shredded carrots, julienne red onions and sprinkled with candied pecans.

ICEBERG WEDGE SALAD* \$10

Wedge of iceberg lettuce served with bacon, grape tomatoes and bleu cheese crumbles.

COBB SALAD* \$14

Chopped romaine lettuce, bacon, green onion, tomato, bleu cheese crumbles, avocado, grilled chicken breast and a boiled egg.

Choice of dressing:

Ranch, House-made Bleu Cheese, Thunder Apricot Ale Vinaigrette, Honey Mustard, Balsamic and Thousand Island.

BEST BET BURGERS^

AMERICAN CLASSIC \$12

Your choice of meat rubbed with our special brewhouse seasoning and covered with melted cheddar cheese. Add apple cider-cured bacon \$1.

BREWHOUSE BBQ \$13

Your choice of meat covered in our Volcano Mudslide Sweet Stout BBQ sauce and hickory smoked cheddar cheese. Finished with crispy onion straws.

BIG KAHUNA \$14

Your choice of meat layered with grilled pineapple, fried Spam, Swiss cheese, housemade garlic aioli and teriyaki sauce. Add an extra patty for \$5.

BEYOND BURGER \$16

A vegetarian burger that tastes and looks like a beef patty, served on a vegan ciabatta roll with your choice of sides.

BIG ARSCH BEER PRETZEL \$12

A Bavarian-style soft pretzel made in house, finished in our pizza oven until golden brown on the outside, and soft and chewy on the inside. Served with a warm beer cheese sauce.

CALAMARI \$14

Crispy calamari breaded in cracker meal spiced with black pepper and smoked paprika. Served with a classic green goddess dipping sauce.

BURNT ENDS \$12

Beef brisket smoked 24 hours over hickory and apple wood until caramelized, tossed in guajillo BBQ sauce and served with Indian fry bread.

COMBO PLATTER \$20

4 BBQ Ribs, 6 Thunder Wings, 3 beer-battered shrimp, and a half pound of onion rings. Substitutions not available.

WILD WARRIOR SALAD \$14

A BBQ-glazed chicken breast atop a bed of julienne romaine lettuce with our Wild Warrior Ale Pinto Beans, roasted corn, red bell peppers, red onions and jicama. Tossed in a smoky BBQ ranch dressing and capped with a sprinkling of crispy corn tortilla straws.

CAESAR SALAD \$8

Tender hearts of romaine lettuce tossed in a creamy Caesar dressing, topped with garlic croutons and shaved Parmesan cheese.

ASIAN SALAD^ \$18

A blend of chopped romaine hearts and napa cabbage tossed in a creamy house-made Asian vinaigrette with red bell peppers, toasted almonds, crispy wonton strips, green onions and sweet mandarins. Topped with marinated New York strip loin slices or sesame-crusted seared ahi.

Add to salad:

Grilled Chicken \$6, Shrimp \$7 or Grilled Steak^ \$10.

Choice of half-pound hamburger patty, Thunder Apricot Wheat Ale brined grilled chicken breast or crispy fried chicken breast.

GARLIC LOVERS \$13

Your choice of meat marinated in garlic, then grilled and topped with Gruyere cheese. Slathered with roasted garlic spread and housemade garlic aioli.

BLACK & BLEU \$15

Your choice of meat dusted with Creole seasoning, then blackened on the grill and topped with melted bleu cheese, apple cider-cured bacon strips, and housemade garlic aioli.

THE NOR-CAL \$15

Your choice of meat topped with buttery avocado slices, creamy ranch dressing, crispy apple cider-cured bacon, spicy pepper jack cheese and housemade garlic aioli. Locals love it!

FIVE ALARM \$14

Your choice of meat marinated in fiery Wild Warrior Pale Ale sauce and topped with fresh jalapeño planks, beer battered jalapeños, pepper jack cheese and chipotle aioli.

18% Gratuity added to parties of 8 or more, 20% for split checks. Limit 10 per party.

STEAKS & RIBS

Includes choice of potato and seasonal vegetables.

SLOW ROASTED PRIME RIB**

Choice Angus beef rubbed with garlic, salt and cracked black pepper, then slow-roasted for up to four hours with a minced garlic and kosher salt crust. Available after 4pm.

12 oz. \$23 | 16 oz. \$28 | 20 oz. \$35

6 oz. FILET MIGNON^ \$25

Center cut and grill finished.

ADD GRILLED SHRIMP \$7

OR BEER BATTERED SHRIMP \$8

WOOD-SMOKED BABY BACK RIBS

Pork baby back ribs seasoned with our own special sweet 'n spicy BBQ dry rub, then mopped with Volcano Mudslide BBQ sauce while slow cooking over a hickory wood fire. Available after 4pm.

HALF RACK \$18 | FULL RACK \$26

SIGNATURE STEAKS WITH DEMI-GLACE **

Aged Angus steaks, hand cut and grilled to order.

8 oz. NEW YORK STRIP \$18

12 oz. NEW YORK STRIP \$23

20 oz. RIB EYE \$36

SEAFOOD

JAMBALAYA \$19

Chicken, shrimp and andouille sausage cooked in a rich Creole broth laden with bell peppers, tomatoes, onions and celery. Served over rice.

OUR FAMOUS FISH & CHIPS \$16

Fresh Alaskan cod dunked in our Wild Warrior American Pale Ale batter, then flash-fried to crisp perfection. Served with beer-battered fries.

BEER BATTERED SHRIMP \$17

Six succulent fried shrimp battered in our Wild Warrior Pale Ale and served on a mound of beer-battered fries with spicy cocktail sauce and lemon.

SOARING EAGLE SHRIMP TACOS \$16

Three soft corn tortillas filled with plump shrimp sautéed in our Soaring Eagle Pilsner, topped with chipotle slaw, and finished with hop-pickled red onions.

PAN SEARED ATLANTIC SALMON** \$22

Served on a bed of sautéed spiralized kohlrabi and seasonal vegetables topped with a herb lemon cream sauce.

CHEF SPECIALTIES

PANKO CRUSTED CHICKEN \$17

Fresh chicken crusted in panko and Parmesan cheese, served atop penne pasta tossed with onions, spinach, and sundried tomatos, and a vodka tomato sauce.

BACON MAC & CHEESE \$15

Cavatappi pasta tossed with bacon and scallions in a rich sauce made from a house smoked cheddar cheese blend.

HAND TOSSED PIZZA

Made the way you like them!

All of our pizza selections are served on hand-tossed crusts infused with our own craft ales! Choose from 6", 12" or 16". Please allow at least 20 minutes. (6" size only available in "Make Your Own" style)

CHEESE LOVERS \$16 / \$19

Fresh-grated mozzarella, Parmesan and cheddar cheeses atop marinara sauce.

PEPPERONI \$18 / \$21

A generous portion of sliced pepperoni and mozzarella cheese atop marinara sauce.

GARDEN VEGGIE \$18 / \$21

An array of fresh vegetables and mozzarella cheese atop marinara sauce. Onions, bell pepper mushrooms, olives, tomatoes, and pepperoncinis.

HAWAIIAN \$18 / \$21

Thinly-sliced Canadian bacon with chunks of pineapple atop mozzarella cheese and marinara sauce.

MEAT LOVERS \$21 / \$24

Pepperoni, crumbled sausage, salami and mozzarella cheese atop marinara sauce.

BREW HOUSE COMBINATION \$21 / \$24

Italian sausage, pepperoni, salami, mushrooms, onions, bell peppers, black olives and mozzarella atop marinara sauce.

MAKE YOUR OWN \$10 / \$16 / \$19

Choose from 6", 12" or 16" crust. Includes sauce & mozzarella. Each additional ingredient \$1.00, or 50¢ for 6" size.

MEAT:

pepperoni, Italian sausage, salami, Canadian bacon, bacon or chicken.

VEGGIES:

tomatoes, mushrooms, red onion, green onion, bell peppers, black olives, jalapeños, spinach, garlic, pepperoncinis or pineapple.

ADDITIONAL CHEESES:

mozzarella, cheddar, Parmesan cheese.

CHOICE OF RED, WHITE OR PESTO SAUCE

GLUTEN FREE CAULIFLOWER CRUST AVAILABLE FOR 12" ONLY. ADDITIONAL \$1.

NON-ALCOHOLIC BEVERAGES

Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Mountain Dew, Root Beer, Lemonade, Milk 2% or Chocolate Milk 2%, Iced Tea, Raspberry Iced Tea, Hot Tea or Hot Chocolate

16 oz. Juices: Orange, Apple, Cranberry, Grapefruit, Tomato. Sorry, no refills.

Coffee: Freshly brewed medium roast Arabica coffee.

Cold Brew Coffee: 100% Arabica coffee cold brewed for an assertive flavor with a smooth finish. (Served on ice)

Nitro Coffee: Cold brew cascading with nitrogen for a smooth taste with a creamy head. (Served chilled)

LOCAL FAVORITES

CHICKEN TENDERS \$12

Hand breaded fresh chicken breast tenders made from scratch in our kitchen, served with your choice of fries and any of our delightful dipping sauces.

INDIAN TACO \$12

Traditional Native American fry bread topped with a generous amount of Southwestern-style taco meat and garnishes. Available as vegetarian.

MILE HIGH PASTRAMI \$14

Steamed pastrami seasoned to perfection and piled high with Swiss cheese, cole slaw and Dijon mustard on grilled rye bread.

BREWER'S CHOICE PRIME DIP \$15^

Thinly sliced Prime Rib roast with melted Swiss cheese, caramelized onions and creamy horseradish on a ciabatta roll. Served with savory au jus. Make it a Philly for just \$1 more!

SUSHI^

Starters:

POKE

Diced Salmon or Ahi tossed with Red Onions, Cucumber, Avocado, Capers, Lemon Zest, Poke Sauce, Wonton Strips.

SALMON \$13 | AHI TUNA \$14

PEPPER FIN SASHIMI \$12

(8 pieces) Hamachi, Jalapeño, Szechuan Peppercorn, Chili Oil, Ponzu Sauce, Sesame Oil, Green Onions.

EDAMAME \$6

Steamed & salted whole soybeans.

ASSORTED SASHIMI*

6 PIECES: \$11

10 PIECES: \$14

NIGIRI (2 PIECES)

AHI TUNA (MAGURO) \$8

EEL (UNAGI) \$7

SHRIMP (EBI) \$7

YELLOW TAIL (HAMACHI) \$8

SALMON (SAKE) \$7

Uramaki Rolls: (Rice outside)

CALIFORNIA ROLL \$9

Real Crab Mix, Cucumber, Avocado.

SPICY TUNA ROLL \$10

Spicy Tuna Mix, Cucumber, Avocado.

DRAGON ROLL \$14

Spicy Tuna Mix, Tempura Shrimp, Cucumber, Eel, Eel Sauce, Tobiko.

CHARLIE ROLL \$13

Deep fried with Cream Cheese, Jalapeño, Avocado, Crab Mix, Sriracha, Eel Sauce, Spicy Mayo, Green Onions.

FRIDAY NIGHT LIGHTS \$13

Tempura Shrimp, Cucumber, Mango, Jalapeño, Spicy Tuna Mix, Spicy Mayo, Sweet Chili Sauce, Green Onions.

RAINBOW ROLL \$14

Crab Mix, Cucumber, Tuna, Avocado, Hamachi, Ponzu Sauce.

MARY KATE \$13

Tempura Shrimp, Avocado, Cucumber, Mango, Tuna, Crab Mix, Sweet Chili Sauce.

KRUNCH ROLL \$13

Deep fried with Spicy Tuna Mix, Crab Mix, Cucumber, Cream Cheese, Eel Sauce, Spicy Mayo, Green Onions.

TNT ROLL \$13

Ebi, Salmon, Avocado, Jalapeño, Wasabi, Crab, Sriracha, Spicy Mayo, Tempura Flakes, Green Onions.

CHEF'S SPECIAL ROLL \$18

Ask your server to let the chef take over and make you an off-the-menu favorite.

SUSHI COMBO PLATE \$30

Krunch, Friday Night Lights, California Roll. No substitutions please.

*Gluten free, not including sauces or dressings. **These items can be cooked to order (served raw or undercooked), or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.