

THIRSTYBEAR TOGO!

THIRSTYBEAR CANNED BEER!

(all cans 16oz)

DUE WEST PILSNER- West Coast Pilsner

4pack - \$14, case (6-4packs) - \$70

AMBER WAVES- American Red Ale

4pack - \$14, case (6-4packs) - \$70

PANDA BEAR- Golden ale with THCO Cacao Nibs and Vanilla beans

4pack - \$14, case (6-4packs) - \$70

HOWARD ST. IPA- West Coast IPA

4pack - \$16, case - (6-4packs) - \$80

MIXED 4 PACK (ONE OF EACH) - \$15

MIXED CASE (6 OF EACH BEER) - \$75

FOOD

PAELLA - SHRIMP & CHORIZO - \$20

Saffron rice, Shrimp, Chorizo Bilboa, tomato sofrito, corn, roasted red peppers, (For 2)

PAELLA - CHICKEN & BACON - \$18

White rice, chicken, bacon, mushrooms, peas, rosemary (For 2)

EMPANADAS - \$12

Local grass fed ground beef, potato, carrot, onion, celery, tomato, lime crema (4 per order) \$10

HOP CURED SALMON - \$10

House cured with cascade hops, thinly sliced over raw vegetable slaw \$10

BROCCOLINI- \$10

pan-roasted, sliced garlic, calabrian chiles, olive oil

CEVICHE - \$12

shrimp & baby octopus, red onion, peppers, cucumber, tomato, lime, cilantro

SEARED AHI TUNA SALAD - \$14

mixed greens, cherry tomatoes, green beans, red onion, peppers, olives, hard boiled eggs, citronette (olive & lemon juice) (on the side)

STEAK SALAD - \$14

grilled bistro filet (cooked medium), mixed greens, roasted potatoes, cucumber, peppers, red onion, cherry tomatoes, blue cheese crumble (on the side) rioja vinaigrette (on the side)

MAC AND CHEESE - \$12

baby shells, raclette béchamel, fava beans, herb bread crumbs

REUBEN - \$12

corned beef, sauerkraut, swiss cheese, ipa mustard sauce, marble rye (no side)

WINE BY THE BOTTLE;

OP Tempranillo - \$10

Paco & Lola Albarino - \$20

Bonterra Rose- \$18