



The Pub at Thunderbird


Sides

- *Bavarian Pretzel**  **\$10**
Jumbo Bavarian Style Salted Pretzel served with Grain Mustard and Cheese Sauce
- *Chicken Wings** **\$15**
One dozen bone-in wings tossed in your choice of sauce — Bourbon BBQ, Buffalo, Spicy Korean BBQ
Served with Ranch or Blue Cheese Dressing
Half Dozen \$7
- *Chicken Tenders** **\$10**
Hand breaded extra crispy chicken tender pieces tossed in your choice of sauce — Buffalo, Spicy Korean BBQ
Served with Ranch or Blue Cheese Dressing
- *Crispy Potato French Fries**  **\$5**
Hot Crisp Potato Fries Lightly Salt and Peppered
- *Truffle Fries**  **\$11**
Hot Crisp Potato Fries tossed with Parmesan Cheese, White Truffle Oil & Truffle Salt, Parsley

Soups & Salads

- *Red Pepper Bisque**  **\$6**
Creamy Red Pepper and Tomato Bisque with Gouda Cheese
- *Summer Berry & Quinoa Salad**  **\$13**
Organic Wild Spring Mixed Greens And Arugula with Quinoa, Fresh Strawberry and Blueberry, Feta Cheese Crumble Avocados Tossed Lightly in Citrus Tarragon Vinaigrette
(Add Protein Chicken, Salmon, Beef additional charge)
- *Caesar Salad**  **\$9**
Classic Caesar with Fresh Chopped Romaine, House made Croutons, Parmesan Cheese, Caesar Dressing
(Add Protein Chicken, Salmon, additional charge)
- *Bacon Spinach Salad**  **\$13**
Bacon, Mushroom, Egg, Tomato, Baby Spinach Tossed in Balsamic Vinaigrette

Flatbreads

- *Sesame Chicken Flatbread** **\$13**
Grilled Chicken Flatbread Brushed with Peanut Sauce, Roasted Peppers and Onions, Topped with Mixed Organic Greens, Carrots, Edamame, Scallion, Furikake Seasoning & Sesame Dressing
- *Hummus & Chicken Flatbread** **\$13**
Grilled Chicken Flatbread with Hummus, Sundried Tomatoes, Sauté Spinach, Roasted Peppers and Onions, Red Pepper Flakes and Greek Yogurt Dressing
- *Pepperoni Flatbread** **\$9**
Classic Marinara with Sliced Pepperoni & Mozzarella Cheese
- *Margherita Flatbread**  **\$10**
Garlic Oil Brushed Flatbread with Slices of Fresh Mozzarella, Sundried and Cherry Tomatoes Finished with Fresh Basil and Balsamic Reduction

Entrée Bowls

- *Peruvian Grain Bowl** **\$12**
Thunderbird inspired grain bowl featuring Quinoa, Bulgar Wheat, and Seasoned Rice, surrounded by Roasted Sweet Potatoes & Mushrooms, Sliced Avocados finished with a fried egg, topped with Pico, Pesto and Chimichurri Sauces
(Add Protein Chicken, Salmon, additional charge)
- *Butter Chicken & Rice Bowl** **\$15**
Seasoned Long Grain Jasmine Rice along side Creamy Butter Chicken with Naan Bread
- *Gyro Bowl** **\$16**
Mediterranean Style Shaved Beef and Lamb Gyro Meat, Lemon Herb Farro, Cucumber, Olives, Tomato, Creamy Tzatziki, on a bed of mixed greens

Burgers & Sandwiches

- *Pub Burger** **\$13.50**
All beef burger with American cheese, lettuce, tomato, onions, pickles and pub sauce on a toasted brioche bun. Served with crispy fries
Sub Impossible patty +\$2 I Can be made vegan with plant-based cheddar and pub sauce
- *Philly Cheese Steak** **\$14**
Thinly Shaved Beef, Pepper, Onions, Melted Cheese on a Toasted Roll served with Crispy French Fries
- *Grilled Chicken Sandwich** **\$14**
Marinated Grilled Halal Chicken Breast on a Brioche Bun with Pub Sauce, Lettuce, Sliced Tomato, Pickles. Served with Crispy French Fries
- *Grilled Cheese**  **\$8**
White American and Cheddar Cheeses on a toasted rustic italian bread
Add Ham +\$2
- *BBQ Beef Brisket Slider** **\$12.50**
Oven Roasted & Shredded Beef Brisket with Tangy BBQ Sauce Sliced Pickle. Served with Sweet Potato Fries

We make an effort to identify all ingredients that contain allergens. We do not operate a nut-free kitchen and customers concerned with food allergies must be aware of this risk. We operate a shared ingredient Kitchen where gluten is present in the kitchen.



Vegan



Vegetarian



Gluten-friendly

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



JUNE 2023



Beverages

Fountain Beverages \$3

Coke	Sprite
Diet Coke	Coke Zero
Dr. Pepper	Lemonade
Orange Juice	Cranberry Juice
Unsweetened Iced Tea	

Beer

Draft beer by the pint.

Suns Bru <i>Ale Local Tempe 4 Peaks</i>	\$7
Michelob Ultra <i>Light Lager USA</i>	\$7
Tower Station <i>IPA Local Flagstaff Mother Road</i>	\$7
Cherry Blossom <i>Wheat Local Huss Brewing Tempe</i>	\$7
Sapporo <i>Lager, Sapporo, Japan</i>	\$7
Modelo <i>Pilsner-style Lager, Tacuba, Mexico</i>	\$7
Stella Artois <i>Lager, Leuven, Belgium</i>	\$7
The Shop Church Music <i>Hazy IPA, Tempe, AZ</i>	\$7

Wine

Wine by the glass.

Sparkling	
Veuve Du Vernay - Brut Champagne	\$7.50
GH Mumm Grand Cordon - Brut Champagne	\$15
Candoni - Presecco	\$11
White	
Kim Crawford - Sauvignon Blanc	\$10
La Crema - Chardonnay	\$11
Candoni Moscato	\$15
Josh - Pinot Grigio	\$10
Rosé	
Hampton - Rose	\$18
Red	
Ferrari Carano - Merlot	\$15
Tenet - Syrah	\$13
Prisoner - Red Blend	\$28
Four Graces - Pinot Noir	\$13
Smoking Loon - Zinfandel	\$9

Canned & Bottled Beer

Anderson Valley Tropical Hazy Sour
Baja Escorpion
Bavik
Blue Moon
Cutwater Bloody Mary
Cutwater Long Island
Cutwater Margarita
Cutwater Mojito
Cutwater Whiskey Mule
Dune Bloom Prickly Pear Mead
Estrella Jalisco
Flamingo Fruit Flight Sour
Flying Horse
Grand Canyon Sunset Ale
Guinness Drought
Guinness Extra Stout
Heineken
Huss Scottsdale Blonde
Kilt Lifter
Kirin
Longbow Cider
Molson
Mother Earth Vanilla Cali Cream
Papago Orange Blossom
Salt River Salt and Lime Lager
Sam Adams
Sippin' Pretty Bells Fruited
Ska Brew Pink Vapor
Sonoran White Chocolate Ale
State 48 Freedom
Truly Wild Berry
Tsingtao
White Claw Mango Seltzer

Cocktails

We can make almost any cocktail.

Well Cocktails	\$8
Standard Cocktails	\$15
Premium Cocktails	\$20 & Up

Top shelf liquors available

We proudly serve products created by our very own Thunderbirds.

Square One Flavored Vodka
Fresh Victor Drink Mixes



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