

THIRSTY FELLOW

due to periodic manufacture and distribution issues,
some draughts may be temporarily unavailable

PIZZERIA AND PUB • 621 GADSDEN STREET • COLUMBIA • SC • 803/799/1311 • WWW.THIRSTYFELLOW.COM

DRAUGHT BEERS

all draught beers are **\$3.50** a pint or **\$14** a pitcher / *every day ... all the time*

Allagash White, Belgian-Style Witbier / *Portland, Maine*

Bavik, Belgian Pilsner / *Bavikhove, Belgium*

Bell's Amber Ale / *Kalamazoo, Michigan*

Guinness Stout / *Dublin, Ireland*

Kronenbourg 1664 Lager / *Strasbourg, France*

Newcastle Brown Ale / *Newcastle-Upon-Tyne, England*

RJ Rockers Bell Ringer / *Spartanburg, South Carolina*

Shock Top / *St. Louis, Missouri*

Sierra Nevada Pale Ale / *Chico, California*

Stella Artois / *Leuven, Belgium*

Thomas Creek River Falls Red Ale / *Greenville, South Carolina*

Westbrook IPA / *Mt. Pleasant, South Carolina*

BOTTLED BEERS

Ale

Boddingtons / **5.**

Delirium 11.2 oz. / **8.**

Fat Tire 22 oz. / **7.**

Smithwicks / **4.**

Duvel / **8.**

Victory Hop Devil IPA / **4.25**

Ommegang Three Philosophers / **7.**

Holy Grail / **4.**

Big House

Budweiser / **3.50**

Bud Light / **3.50**

Bud Light Lime / **3.50**

Bud Select 55 / **3.**

Coors Light / **3.**

Michelob Ultra / **3.50**

Miller Light / **3.**

Lager

Amstel Light / **3.75**

Czechvar / **3.75**

Corona / **3.75**

Heinekin Light / **3.75**

Heinekin / **3.75**

Sam Adams / **3.75**

Red Stripe / **3.75**

Shiner Blonde / **3.50**

Shiner Bock (dark lager) / **3.50**

Yuengling / **3.**

Wheat

Blue Moon / **3.75**

Purple Haze / **4.**

Southern Tier Rasp Wheat / **4.25**

Sierra Nevada Kellerweis / **3.75**

Hoegaarden / **4.**

Stout

Murphy's Irish Stout / **4.**

Sam Smith Oatmeal Stout / **6.75**

Young's Double Chocolate / **6.**

Sam Smith Nut Brown Ale / **6.75**

Sam Smith Tadcaster / **6.75**

St. Peter's Creme Stout / **7.**

Lion Stout / **4.50**

Pilsner

Bitburger / **4.**

Pilsner Urquell / **4.**

Porter

Fullers London Porter / **4.50**

Cider

Woodchuck Cider / **3.75**

Woodchuck Pear Cider / **3.75**

Strongbow Dry Cider / **5.**

WINE

our wines are poured in six ounce servings

8/9/11

REDS

Columbia Crest "Two Vines" Cabernet Sauvignon

Washington State / glass **5.** / bottle **20.**

Melini Borghi D'Elsa Chianti

Italy / glass **5.50** / bottle **20.**

Matua Valley Pinot Noir

New Zealand / glass **6.50** / bottle **24.**

Rodney Strong Merlot

Sonoma / glass **7.** / bottle **26.**

Ravenswood Zinfandel

Napa / glass **7.50** / bottle **28.**

Louis Martini Cabernet Sauvignon

Sonoma / glass **7.50** / bottle **28.**

Alamos Malbec

Argentina / glass **5.50** / bottle **20.**

WHITES

Columbia Crest "Two Vines" Chardonnay

Washington State / glass **5.50** / bottle **20.**

Chateau St. Michelle Reisling

Washington State / glass **6.50** / bottle **24.**

Zenato Pinot Grigio

Italy / glass **6.** / bottle **22.**

Napa Cellar Chardonnay

Napa / glass **7.50** / bottle **28.**

Freixenet Sparkling Wine

Spain / glass only **6.**

Beringer White Zinfandel

California / glass **5.50** / bottle **20.**

Kim Crawford Marlboro Sauvignon Blanc

New Zealand / glass **7.** / bottle **25.**

THIRSTY FELLOW

remember to ask your server about brunch specials

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SUNDAY BRUNCH / 10 a.m. to 2 p.m. / Entrees 9.50 each

Eggs Benedict / poached eggs / applewood smoked bacon or ham / English muffin / with yellow and white mixed Adluh grits or roasted potatoes / *substitute salmon for meat* **1.50**

Shrimp and Grits / gulf shrimp / andouille sausage or applewood smoked bacon / with yellow and white mixed Adluh grits

Baked French Toast / Italian bread French toast casserole with a praline topping / with sausage links or applewood smoked bacon / a touch of maple syrup

Waffles / with fresh berry reduction (changes weekly) / with sausage links or applewood smoked bacon

Omelet / chef's choice / with yellow and white mixed Adluh grits or roasted potatoes

Salmon Bagel / plain bagel / with cream cheese, salmon, capers, and red onions

Menu is subject to change. All food is 100% trans fat free.

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

3/12/11

SIDE DISHES

Homemade Buttermilk Biscuits (2) / **2.**

Biscuits and Gravy (1) / **2.75**

Biscuits and Gravy (2) / **4.50**

Plain Bagel (butter upon request) / **1.75**

Plain Bagel with cream cheese / **2.95**

Adluh Sweet Potato Muffin (2) / **2.**

Yellow and White Mixed Adluh Grits / **1.75**

Multigrain Toast (2 slices) / **1.50**

Roasted Potatoes / **2.50**

Applewood Smoked Bacon (3 pieces) / **2.50**

Link Sausage (3) / **2.50**

Side of Scrambled Eggs / **3.**

BEVERAGES

Coffee / **1.75**

Tea (hot) Tazo selection / **2.**

Tea (iced) Mother Parker's Natural Tea / **1.75**

Soft Drinks / **2.**

Bottled Root Beer / **2.**

San Pellegrino / **3.**

Juice / **3.**

Milk / **3.**

Mimosa (includes one free refill) / **5.**

Bellini (includes one free refill) / **5.**

Bloody Mary / **5.**

Full bar service available

STONE-FIRED PIZZA

select a size / choose a base / pick your toppings / add a finishing

*small **7.50** / medium **12.** / large **16.***

Red Pie / tomato sauce / shredded mozzarella

White Pie / olive oil / fresh garlic / choice of one cheese

chef recommends no more than 4 toppings / pizza dough prepared in-house daily

Vegetables / small **.75** / medium **1.** / large **1.50**

red onions

red or green peppers

mushrooms

kalamata olives

black olives

baby spinach

Peppadew peppers

banana peppers

basil

hot cherry pepper

caramelized onions

pineapple

roasted garlic

sun-dried tomatoes

pesto

artichokes

breaded eggplant

fresh tomatoes

Proteins / small **1.** / medium **1.75** / large **2.50**

anchovy filets

pepperoni

shrimp

ham

grilled chicken

BBQ chicken

sliced meatballs

Italian sausage

prosciutto

salami

applewood smoked bacon

Additional Cheese / small **1.** / medium **2.** / large **3.**

provolone

buffalo mozzarella

shredded mozzarella

feta

gorgonzola

goat cheese

extra cheese

Finishing Oils / small **.50** / medium **1.** / large **1.50**

herbed oil

spicy oil

truffle oil