

# The Grille

## American Kitchen

### Simple Beginnings

**soup of the day** cup 5 / bowl 7

**charcuterie board** artisan cured meats & imported cheese, pickled vegetables, olives & crackers 22

**steamed mussels** blue mussels, shallots, garlic, white wine, noble bread 18

**bruschetta** tomato, basil, feta cheese, balsamic reduction served over crostini with olive oil 14

**miso shrimp** wild caught mexican shrimp, sweet mango, avocado, ginger bbq aioli 15

**wings** carrots & celery, choose from: firecracker, hot, medium, mild, jake's, ranch, bbq, lemon pepper, salt & pepper 17

**sweet & spicy pork bites** tender fried pork tossed in sweet & spicy sauce 15

### Fresh From the Fields

**southwest salad** mixed greens, goat cheese, avocado, corn, cranberrie, toasted pepitas with peanut lime vinaigrette 14

**blackened chicken caesar salad\*** crisp romaine, focaccia croutons, shaved parmesan, creamy anchovy caesar 16

**bogey's salad** spring mix, toasted pepitas, dried cranberries, parmesan, roasted shallot vinaigrette 14

**jamaican jerk chicken salad** mixed greens, chow mein noodles, mango salsa, tomato, asian sesame dressing 17

**Sandwiches & Flat Breads** all sandwiches served with choice of fries, tater tots, sweet potato fries or fruit

**steak sandwich\*** 7oz new york cut served on a hoagie roll topped with grilled onions & mushrooms 20

**french dip\*** prime rib, caramelized onions, gruyere cheese, au jus, noble bread hoagie roll 17

**classic burger\*** ½ lb gold canyon ranch beef, aged cheddar, lettuce, tomato, red onion, dill pickle, toasted brioche bun 15

**italian sausage sandwich** mild Italian sausage, peppers, onions & house made marinara 15

**sausage & pepperoni flat bread** house made marinara, mild italian sausage, & pepperoni 16

**cheese flat bread** 14

## Specialty Cocktails

### **"THE" Original Martini 12**

Wheatley Vodka, Bombay Gin, Shaken Not Stirred

### **E.H. Taylor Sour 13**

E.H. Taylor Bourbon, Simple Syrup, Lemon Juice

### **Mesa To Manhattan 13**

Basil Hayden's, Sweet Vermouth, Angostura Bitters

### **Buffalo Trace Old Fashioned 13**

Buffalo Trace Bourbon, Simple Syrup, Orange Bitters

### **The Sazerac 12**

Sazerac Rye, Orange Bitters, Simple Syrup, Absinthe Wash

### **Paloma 12**

Dulce Vida Grapefruit Tequila, Agave Nectar, Lime Juice

### **The French Hendricks 12**

Hendricks Gin, Simple Syrup, Lemon Juice, Prosecco

### **Moscow Mule "The Putin" 9**

Wheatley Vodka, Goslings Ginger Beer, Topped Fresh Squeezed Lime

### **Traditional Margarita 10**

On the Rocks with Salt (Make It Cucumber or Mango For \$1)

### **Grapefruit Cosmo 12**

Deep Eddy's Ruby Red Vodka, Thatcher's Elderflower Liqueur, Lime Juice, Simple Syrup  
A Splash of Cranberry Juice Topped with Fresh Basil

### **Pear Martini 13**

Absolut Pear Vodka, Thatcher's Elderflower Liqueur, Simple Syrup & Fresh Lemon Juice

## Wines

### *White Wines*

LE DOLCI COLLINE Prosecco Brut, Veneto Italy

SUTTER HOME White Zinfandel, California

SELBACH "Incline" Riesling Germany

BANFI "Le Rime" Pinot Grigio, Italy

STONELEIGH Sauvignon Blanc, New Zealand

CHATEAU SOUVERAIN Chardonnay, California

BUTTER Chardonnay, Napa Valley

### *Goz/Goz*

9/12

8/11

5/8

9/12

8/12

8/12

12/15

### *Red Wines*

LA CREMA Pinot Noir, Monterey

ANGELS & COWBOYS, Red Blend California

THE PRISONER Red Wine, Napa Valley

TRIVENTO Malbec Mendoza Argentina

CHATEAU SOUVERAIN Cabernet, California

DECOY Cabernet Sauvignon, Napa Valley

CHATEAU SOUVERAIN Merlot, California

### *Goz/Goz*

10/13

T 11/14

17/22

9/12

8/11

14/17

8/11