

THE GRILL

BRUNCH MENU

Brunch

Served every weekend from 10 AM to 3 PM.

* BREAKFAST FLATBREAD

Scrambled eggs, sausage gravy, Conecuh sausage, bacon, mozzarella & green onion. 10.99

EGGS BENEDICT*

Poached eggs with Canadian bacon, English muffins & hollandaise. Served with hash browns & fresh fruit. 13.99

GRILL SAMPLER PLATE*

French toast, two scrambled eggs, hash browns, fresh fruit & your choice of sausage or bacon. 13.99

STEAK & EGGS*

Ribeye steak & two scrambled eggs. Served with hash browns, fresh fruit & buttermilk biscuit. 16.99

* CHICKEN & WAFFLES

Thick Belgian waffles & three hand-breaded chicken tenders topped with your choice of bourbon-pecan maple syrup or the Grill's country-style sausage gravy. Served with fresh fruit. 13.99

CONECUH SAUSAGE SLIDERS

Four sliders stuffed with Conecuh sausage, cheddar cheese, scrambled eggs, sausage gravy & bacon jam. Served with hash browns. 12.99

SMOTHERED CHICKEN BISCUIT

Fried chicken, fried egg, honey butter biscuit & Cajun andouille gravy. Served with hashbrowns. 10.99

BRUNCH BURGER*

Certified Angus Beef®, cheddar cheese, hash browns, fried egg, bacon jam, mayo, lettuce and tomato on a brioche bun. Served with choice of side. 12.99

PEACH COBBLER BISCUIT

Fried chicken on a buttermilk biscuit topped with warm peach compote & green onions. Served with sweet potato tots. 12.99

WILD BERRY FRENCH TOAST

Topped with a blackberry, raspberry, blueberry & our special strawberry sauce. Served with fresh fruit, hash browns, whipped cream & powdered sugar. 11.99

SALADS

STEAKHOUSE SALAD*

Two steak sticks marinated in soy, ginger, garlic & pineapple, with romaine, blue cheese dressing & crumbles, bell peppers, tomato, egg & fried onions. 13.99

* STRAWBERRY POPPYSEED SALAD

House Salad mix, spinach, dried cranberries, honey crisp apples, Parmesan cheese, dried blueberries, sunflower seeds & strawberries. Tossed in poppyseed dressing. Topped with a grilled chicken breast. 12.99

GRILLED CHICKEN SALAD

Chicken, ham, bacon, tomato, lettuce & cheese with buttermilk ranch dressing. Want it fried? No problem. 11.99

SIDES 2.99 each

FRENCH FRIES | LOADED BAKED POTATO | ASPARAGUS | MASHED POTATOES

SMOKED GOUDA JALAPEÑO GRITS | FRESH STEAMED BROCCOLI | SWEET POTATO TOTS

HONEY & BACON BRUSSELS SPROUTS | CREAMY MAC 'N CHEESE

* Grill Favorites

For your convenience, a 20% gratuity will be added to parties of six or more. Gratuity is a tip and thus entirely at your discretion. You may always pay a different amount by striking through the added gratuity and inserting a tip you wish to pay.

*Thoroughly cooking foods of animal origin reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please let us know your preferences and allergies. 7/24

STARTERS

TENDERLOIN STEAK SKEWERS*

Two skewers of beef tenderloin marinated in soy, ginger, garlic & pineapple. Served with fries. 11.99

WHITE BBQ CHICKEN NACHOS

Tortilla chips topped with cheddar & Monterey Jack cheeses, chicken, pico de gallo, black beans, sliced jalapeños, queso, white BBQ sauce & scallions. 11.99

BUFFALO WINGS

Ranch dressing, celery & carrots. 14.99

* PANKO-CRUSTED FRIED CHEESE

Mozzarella, pepper jack or both. 9.99

LOADED QUESO DIP

Queso topped with chorizo, black beans & banana peppers. Served with tortilla chips. 8.99

SPRING ROLLS

Cabbage, carrots, onions, celery & Asian pork. Served with slaw & dipping sauce. 9.99

SANDWICHES

FRIED CHICKEN SANDWICH

Southern fried chicken breast, brioche bun, mayo, pickles, lettuce, tomato. Served with fries. 11.99

CLASSIC CHEESEBURGER*

Cheese, mustard, mayo, lettuce, tomato, pickles & onions. Served with fries. 11.99 Add bacon .99

* SHRIMP TACOS

Blackened shrimp on a flour tortilla, Asian cabbage slaw, remoulade & pico. Served with tortilla chips, queso & fresh lime. 10.99

RIBEYE SANDWICH*

Certified Angus Beef® served on sourdough with lettuce, tomato & mayo. Served with fries. 14.99

CHICKEN

HOMEMADE CHICKEN TENDERS

Hand-breaded tenders with honey mustard & fries. 12.99

STEAKS *Served with your choice of side.*

* CARIBBEAN RIBEYE* *Our House Specialty*

12-ounce Certified Angus Beef® ribeye marinated in soy, ginger, garlic & pineapple. 26.99

Due to soy marinade, steaks may appear darker than requested temperature.

TENDERLOIN STEAK SKEWERS*

Four skewers of beef tenderloin marinated in soy, ginger, garlic & pineapple. Served with BBQ sauce. 20.99

Due to soy marinade, steaks may appear darker than requested temperature.

SEAFOOD

CATFISH LAGNIAPPE

Blackened catfish on smoked gouda jalapeño grits with a Cajun andouille gravy. 14.99

* SWEET CHIPOTLE GLAZED SALMON*

Fresh cut salmon, grilled & brushed with a sweet chipotle glaze. Served with honey & bacon Brussels sprouts & rice pilaf. 15.99

STARTERS

BOURBON STREET NACHOS*

Shrimp, crawfish, andouille sausage, sautéed red bell peppers, onions, chives & our homemade queso dip. 12.99

TENDERLOIN STEAK SKEWERS*

Two skewers of beef tenderloin marinated in soy, ginger, garlic & pineapple. Served with fries. 11.99

WHITE BBQ CHICKEN NACHOS

Tortilla chips topped with cheddar & Monterey Jack cheeses, chicken, pico de gallo, black beans, sliced jalapeños, queso, white BBQ sauce & scallions. 11.99

BUFFALO WINGS

Ranch dressing, celery & carrots. 14.99

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Mozzarella, pepper jack or both. 9.99

LOADED QUESO DIP

Queso topped with chorizo, black beans & banana peppers. Served with tortilla chips. 8.99

SPRING ROLLS

Cabbage, carrots, onions, celery & Asian pork. Served with slaw & dipping sauce. 9.99

SALADS

STEAKHOUSE SALAD*

Two steak sticks marinated in soy, ginger, garlic & pineapple, with romaine, blue cheese dressing & crumbles, bell peppers, tomato, egg & fried onions. 13.99

* STRAWBERRY POPPYSEED SALAD

House Salad mix, spinach, dried cranberries, honey crisp apples, Parmesan cheese, dried blueberries, sunflower seeds & strawberries. Tossed in poppyseed dressing. Topped with a grilled chicken breast. 12.99

GRILLED CHICKEN SALAD

Chicken, ham, bacon, tomato, lettuce & cheese with buttermilk ranch dressing. Want it fried? No problem. 11.99

PECAN GOAT CHEESE SALAD

Fresh seasonal fruit, candied pecans & blackberry vinaigrette. 10.99
Add shrimp, chicken or beef skewer 3.99

SOUP & SALAD

House, Wedge or Caesar Salad served with a bowl of our homemade chicken & sausage corn chowder. 9.99

SEAFOOD

FIRECRACKER SHRIMP*

Fried shrimp, firecracker sauce, rice pilaf, broccoli, Asian slaw, toasted almonds & green onion. 12.99

* SWEET CHIPOTLE GLAZED SALMON*

Fresh cut salmon, grilled & brushed with a sweet chipotle glaze. Served with honey & bacon Brussels sprouts & rice pilaf. 15.99

CATFISH LAGNIAPPE

Blackened catfish on smoked gouda jalapeño grits with a Cajun andouille gravy. 14.99

NOLA PASTA*

Cavatappi pasta, andouille sausage, bacon, chicken, shrimp & crawfish tossed with onions & bell peppers. Finished with a Cajun gumbo cream sauce. 13.99

BURGERS & SLIDERS *Served with fries. Veggie burger available.*

* SWEET HEAT CHICKEN SLIDERS

Fried chicken tenders tossed in our sweet heat sauce on Hawaiian rolls. Served with ranch dressing & Schwartz's pickle. 11.99

MINI ANGUS BURGERS*

With Thousand Island, lettuce, tomato, grilled onions & cheese. 12.99

CLASSIC CHEESEBURGER*

Cheese, mustard, mayo, lettuce, tomato, pickles & onions. 11.99 Add bacon .99

SIDES 2.99 each

FRENCH FRIES | LOADED BAKED POTATO | ASPARAGUS | MASHED POTATOES

SMOKED GOUDA JALAPEÑO GRITS | FRESH STEAMED BROCCOLI | SWEET POTATO TOTS

HONEY & BACON BRUSSELS SPROUTS | CREAMY MAC 'N CHEESE

Daily Specials

Available Monday-Friday | 11 AM to 2 PM

MONDAY Beef Stroganoff with ground beef, cavatappi pasta & rich beef gravy. 10.99

TUESDAY Braised beef tips & gravy served over rice. 10.99

WEDNESDAY Hamburger steak with mushroom gravy, mashed potatoes & broccoli. 10.99

THURSDAY Crawfish & crab cakes with mashed potatoes & balsamic-dressed salad. 10.99

FRIDAY Cornmeal-fried catfish with fries. 11.99

SANDWICHES

FRIED CHICKEN SANDWICH

Southern fried chicken breast, brioche bun, mayo, pickles, lettuce, tomato. Served with fries. 11.99

PEPPER JACK PHILLY

Thinly sliced Certified Angus Beef®, pepperoncini peppers, caramelized onions, pepper jack cheese & garlic aioli on a soft hoagie. Served with fries. 12.99

BUFFALO CHICKEN WRAP

Fried chicken tossed in buffalo sauce with ranch dressing, lettuce, tomato & cheese. Served with fries. 10.99

* SHRIMP TACOS

Blackened shrimp on a flour tortilla, Asian cabbage slaw, remoulade & pico. Served with tortilla chips, queso & fresh lime. 10.99

RIBEYE SANDWICH*

Certified Angus Beef® served on sourdough with lettuce, tomato & mayo. Served with fries. 14.99

THE GRILL CLUB

Traditional club with ham, turkey, two cheeses, bacon, lettuce, tomato, mayo & honey mustard stacked on wheat. Served with fries. 10.99

FLATBREADS

BUFFALO CHICKEN FLATBREAD

Chicken, mozzarella, buffalo sauce, ranch & green onion. 9.99

CHICKEN BACON RANCH FLATBREAD

Chicken, bacon, mozzarella, ranch & green onion. 9.99

* VOODOO FLATBREAD

Andouille sausage, bacon, garlic, onion, crawfish, shrimp & mozzarella. 10.99

CHICKEN

* CHICKEN AND SHRIMP PONTCHARTRAIN

Cajun seasoned chicken breast & sauteed shrimp smothered in a light Pontchartrain sauce with tomatoes, spinach & green onions over garlic mashed potatoes. 11.99

CHICKEN PICCATA

Pan-fried chicken breast with a light caper-lemon butter sauce. Served with mashed potatoes & grilled asparagus. 12.99

CHICKEN FETTUCCINE ALFREDO

Parmesan cream sauce with a hint of garlic, topped with grilled chicken breast. 13.99

HOMEMADE CHICKEN TENDERS

Hand-breaded tenders with honey mustard & fries. 12.99

STEAKS *Served with your choice of side.*

CLASSIC RIBEYE

12-ounce Certified Angus Beef® ribeye, hand cut in house, chargrilled & seasoned with our house blend of spices. 26.99

* CARIBBEAN RIBEYE* *Our House Specialty*

12-ounce Certified Angus Beef® ribeye marinated in soy, ginger, garlic & pineapple. 26.99

Due to soy marinade, steaks may appear darker than requested temperature.

TENDERLOIN STEAK SKEWERS*

Four skewers of beef tenderloin marinated in soy, ginger, garlic & pineapple. Served with BBQ sauce. 20.99

Due to soy marinade, steaks may appear darker than requested temperature.

* Grill Favorites

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STARTERS

BOURBON STREET NACHOS*

Shrimp, crawfish, andouille sausage, sautéed red bell peppers, onions, chives & our homemade queso dip. 12.99

TENDERLOIN STEAK SKEWERS*

Two skewers of beef tenderloin marinated in soy, ginger, garlic & pineapple. Served with fries. 11.99

WHITE BBQ CHICKEN NACHOS

Tortilla chips topped with cheddar & Monterey Jack cheeses, chicken, pico de gallo, black beans, sliced jalapeños, queso, white BBQ sauce & scallions. 11.99

BUFFALO WINGS

Ranch dressing, celery & carrots. 14.99

* PANKO-CRUSTED FRIED CHEESE

Mozzarella, pepper jack or both. 9.99

LOADED QUESO DIP

Queso topped with chorizo, black beans & banana peppers. Served with tortilla chips. 8.99

SPRING ROLLS

Cabbage, carrots, onions, celery & Asian pork. Served with slaw & dipping sauce. 9.99

SALADS

STEAKHOUSE SALAD*

Two steak sticks marinated in soy, ginger, garlic & pineapple, with romaine, blue cheese dressing & crumbles, bell peppers, tomato, egg & fried onions. 13.99

* STRAWBERRY POPPYSEED SALAD

House Salad mix, spinach, dried cranberries, honey crisp apples, Parmesan cheese, dried blueberries, sunflower seeds & strawberries. Tossed in poppyseed dressing. Topped with a grilled chicken breast. 12.99

GRILLED CHICKEN SALAD

Chicken, ham, bacon, tomato, lettuce & cheese with buttermilk ranch dressing. Want it fried? No problem. 11.99

PECAN GOAT CHEESE SALAD

Fresh seasonal fruit, candied pecans & blackberry vinaigrette. 10.99
Add shrimp, chicken or beef skewer. 3.99

SOUP & SALAD

House, Wedge, or Caesar Salad served with a bowl of our homemade chicken & sausage corn chowder. 9.99

SANDWICHES

FRIED CHICKEN SANDWICH

Southern fried chicken breast, brioche bun, mayo, pickles, lettuce, tomato. Served with fries. 11.99

PEPPER JACK PHILLY

Thinly sliced Certified Angus Beef®, pepperoncini peppers, caramelized onions, pepper jack cheese & garlic aioli on a soft hoagie. Served with fries. 12.99

BUFFALO CHICKEN WRAP

Fried chicken tossed in buffalo sauce with ranch dressing, lettuce, tomato & cheese. Served with fries. 10.99

* SHRIMP TACOS

Blackened shrimp on a flour tortilla, Asian cabbage slaw, remoulade & pico. Served with tortilla chips, queso & fresh lime. 10.99

RIBEYE SANDWICH*

Certified Angus Beef® served on sourdough with lettuce, tomato & mayo. Served with fries. 14.99

THE GRILL CLUB

Traditional club with ham, turkey, two cheeses, bacon, lettuce, tomato, mayo & honey mustard stacked on wheat. Served with fries. 10.99

SIDES 2.99 each

FRENCH FRIES | LOADED BAKED POTATO | ASPARAGUS | MASHED POTATOES

SMOKED GOUDA JALAPEÑO GRITS | FRESH STEAMED BROCCOLI

SWEET POTATO TOTS | HONEY & BACON BRUSSELS SPROUTS

CREAMY MAC 'N CHEESE

STEAKS *Served with your choice of side & Caesar, House, or Wedge Salad.*

CLASSIC RIBEYE

12-ounce Certified Angus Beef® ribeye, hand cut in house, chargrilled and seasoned with our house blend of spices. 32.99

* CARIBBEAN RIBEYE* *Our House Specialty*

12-ounce Certified Angus Beef® ribeye marinated in soy, ginger, garlic & pineapple. 32.99

Due to soy marinade, steaks may appear darker than requested temperature.

TENDERLOIN STEAK SKEWERS*

Four skewers of beef tenderloin marinated in soy, ginger, garlic & pineapple. Served with BBQ sauce. 24.99

Due to soy marinade, steaks may appear darker than requested temperature.

SEAFOOD *Served with your choice of Caesar, House, or Wedge Salad.*

FIRECRACKER SHRIMP*

Fried shrimp, firecracker sauce, rice pilaf, broccoli, Asian slaw, toasted almonds & green onion. 16.99

* SWEET CHIPOTLE GLAZED SALMON*

Fresh cut salmon, grilled & brushed with a sweet chipotle glaze. Served with honey & bacon Brussels sprouts & rice pilaf. 24.99

CATFISH LAGNIAPPE

Blackened catfish on smoked gouda jalapeño grits with a Cajun andouille gravy. 19.99

NOLA PASTA*

Cavatappi pasta, andouille sausage, bacon, chicken, shrimp & crawfish tossed with onions & bell peppers. Finished with a Cajun gumbo cream sauce. 19.99

CHICKEN *Served with your choice of Caesar, House, or Wedge Salad.*

* CHICKEN AND SHRIMP PONTCHARTRAIN

Cajun seasoned chicken breast & sauteed shrimp smothered in a light Pontchartrain sauce with tomatoes, spinach & green onions over garlic mashed potatoes. 20.99

CHICKEN PICCATA

Pan-fried chicken breast with a light caper-lemon butter sauce. Served with mashed potatoes & grilled asparagus. 17.99

CHICKEN FETTUCCINE ALFREDO

Parmesan cream sauce with a hint of garlic topped with grilled chicken breast. 16.99

HOMEMADE CHICKEN TENDERS

Hand-breaded tenders with honey mustard & fries. 13.99

FLATBREADS *Add a Caesar, House, or Wedge Salad for \$3.99.*

BUFFALO CHICKEN FLATBREAD

Chicken, mozzarella, buffalo sauce, ranch & green onion. 9.99

CHICKEN BACON RANCH FLATBREAD

Chicken, bacon, mozzarella, ranch, & green onion. 9.99

* VODOO FLATBREAD

Andouille sausage, bacon, garlic, onion, crawfish, shrimp & mozzarella. 10.99

BURGERS & SLIDERS *Served with fries. Veggie burger available.*

* SWEET HEAT CHICKEN SLIDERS

Fried chicken tenders tossed in our sweet heat sauce on Hawaiian rolls. Served with ranch dressing & Schwartz's pickle. 11.99

MINI ANGUS BURGERS*

With Thousand Island, lettuce, tomato, grilled onions & cheese. 12.99

CLASSIC CHEESEBURGER*

Cheese, mustard, mayo, lettuce, tomato, pickles & onions. 11.99 Add bacon .99

* Grill Favorites

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THE GRILL

WINE & SPIRITS MENU

WINE

Sparkling	GLASS	9 OZ	BOTTLE
COPPOLA DIAMOND COLLECTION Prosecco, Italy	9.95	11.95	37.95
White			
LUNA NUDA Pinot Grigio Trentino Alto Adige, Italy	8.95	10.95	33.95
KATE ARNOLD Sauvignon Blanc North Coast, CA	9.95	11.95	37.95
KUNG FU GIRL Riesling Columbia Valley, WA	8.95	10.95	33.95
CASTELLO DEL POGGIO Moscato Pavia, Italy	9.95	11.95	37.95
DARK HORSE Chardonnay California	6.95	8.95	25.95
HARKEN Chardonnay California	8.95	10.95	33.95
Rosé			
ROSÉ ALL DAY Grenache Rosé France	7.95	9.95	29.95
Red			
CYCLES GLADIATOR Pinot Noir California	7.95	9.95	29.95
ALAMOS Malbec Mendoza, Argentina	8.95	10.95	33.95
VELVET DEVIL Merlot Washington	8.95	10.95	33.95
DARK HORSE Cabernet Sauvignon California	6.95	8.95	25.95
FREAKSHOW Cabernet Sauvignon Lodi, CA	11.95	13.95	45.95
APOTHIC Red Blend California	8.95	10.95	33.95

Didn't finish your bottle?

Ask your server for a wine-to-go bag, and take it with you.

ON TAP

Local Craft Beer We are proud to offer a rotating selection of craft bottled beer. Please ask your server about our current selections.

Beer	REG	TALL	REG	TALL
YUENGLING LAGER	3.95	5.95	SOPRO DEVIL'S HARVEST IPA	5.95 7.95
COORS LIGHT	3.95	5.95	WISEACRE TINY BOMB	5.95 7.95
MICHELOB ULTRA	3.95	5.95	MEMPHIS MADE FIRESIDE RED ALE	5.95 7.95
BLUE MOON	3.95	5.95	GHOST RIVER GOLD ALE	5.95 7.95
GUINNESS	5.95	7.95		
1817 ROTATING	5.95	7.95		
URBAN SOUTH HOLY ROLLER HAZY JUICY IPA	5.95	7.95		

BOTTLES

BUD LIGHT	4.25	STELLA ARTOIS	5.25
MICHELOB ULTRA	4.25	CORONA	5.25
BUDWEISER	4.25	MODELO	5.25
MILLER LITE	4.25	ATHLETIC BREWING CO	
ANGRY ORCHARD	5.25	FREE WAVE HAZY IPA	4.25
		<i>non-alcoholic</i>	

Weekend Bloody Mary Bar

Build it just the way you like with your favorite toppings & our custom mixes.

SWEETS

BROWNIE SUNDAE
Piled high with brownie cubes & toasted pecans & drizzled with caramel ganache. Served with vanilla ice cream & chocolate sauce. 6.99

NY CHEESECAKE
A huge slice with warm caramel & pecans. 6.99

WHITE CHOCOLATE & PEACH BREAD PUDDING *Gluten-Free*
Caramel sauce, powdered sugar & ice cream. 6.99

MARTINIS

Martini Mondays Enjoy any house martini for only \$6.00 every Monday.

CLASSIC COSMOPOLITAN	8.95
Absolut Vodka, triple sec, cranberry juice, fresh lime.	
BERRY PEACHTINI	8.95
Malibu & Bacardi rum, peach schnapps, raspberry liqueur, cranberry juice, pineapple juice.	
SOUR APPLE	8.95
Absolut Vodka, apple pucker, Midori Melon, simple syrup.	
LEMON DROP	8.95
Absolut Citron, lemon juice, simple syrup.	
POMEGRANATE PRESS	8.95
Pama pomegranate, Bacardi Rum, fruit juices.	
SUMMER LOVIN'	8.95
Malibu, watermelon pucker, lemon, simple syrup.	
DEEP BLUE SEA	8.95
Cathead vodka, blue curacao, pineapple, lemon, simple syrup.	
DEATH BY CHOCOLATE	8.95
Absolut Vanilla, Bailey's, Kahlua, cream, shaved chocolate.	

COCKTAILS

CENTRAL STATION SOUR	7.95
Disaronno amaretto, lemon, egg white, simple syrup, brandied cherry.	
FAIRPARK OLD FASHIONED	10.95
Bulleit bourbon, brown sugar simple syrup, orange zest, bitters.	
JACKSON SQUARE SANGRIA	9.95
Apothic, brandy, orange liqueur, orange juice, strawberry simple syrup.	
FRESH SQUEEZED MARGARITA	8.95
Jose Cuervo, Grand Marnier, lime, agave, orange juice.	
STRAWBERRY MOJITO	8.95
Bacardi rum, fresh mint & strawberries, lime, simple syrup.	
THE CAT'S MEOW	8.95
Cathead Honeysuckle Vodka, elderflower liqueur, prosecco, simple syrup.	
FRENCH QUARTER	11.95
Bacardi Silver, Kraken Dark Spiced Rum, passion fruit juice, lime juice, grenadine.	
MISSISSIPPI BRAMBLE	8.95
Wonderbird gin, raspberry liqueur, lemon, simple syrup.	

MULES

MISSISSIPPI MULE	8.95
Cathead vodka, ginger beer, lime.	
POMEGRANATE MULE	7.95
Wheatley vodka, pomegranate juice, ginger beer, lime.	
KENTUCKY MULE	9.95
Maker's Mark, ginger beer, lime.	
MEXICAN MULE	8.95
Altos Reposado Tequila, ginger beer, lime.	
PINEAPPLE MULE	8.95
Planteray pineapple rum, pineapple juice, ginger beer, lime	
DARK & STORMY	8.95
Kraken spiced rum, lime, ginger beer.	

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Absolut Vodka, triple sec, cranberry juice, fresh lime.	
BERRY PEACHTINI	8.95
Malibu & Bacardi rum, peach schnapps, raspberry liqueur, cranberry juice, pineapple juice.	
SOUR APPLE	8.95
Absolut Vodka, apple pucker, Midori Melon, simple syrup.	
LEMON DROP	8.95
Absolut Citron, lemon juice, simple syrup.	
POMEGRANATE PRESS	8.95
Pama pomegranate, Bacardi Rum, fruit juices.	
SUMMER LOVIN'	8.95
Malibu, watermelon pucker, lemon, simple syrup.	
DEEP BLUE SEA	8.95
Cathead vodka, blue curacao, pineapple, lemon, simple syrup.	
DEATH BY CHOCOLATE	8.95
Absolut Vanilla, Bailey's, Kahlua, cream, shaved chocolate.	

COCKTAILS

CENTRAL STATION SOUR	7.95
Disaronno amaretto, lemon, egg white, simple syrup, brandied cherry.	
FAIRPARK OLD FASHIONED	10.95
Bulleit bourbon, brown sugar simple syrup, orange zest, bitters.	
JACKSON SQUARE SANGRIA	9.95
Apothic, brandy, orange liqueur, orange juice, strawberry simple syrup.	
FRESH SQUEEZED MARGARITA	8.95
Jose Cuervo, Grand Marnier, lime, agave, orange juice.	
STRAWBERRY MOJITO	8.95
Bacardi rum, fresh mint & strawberries, lime, simple syrup.	
THE CAT'S MEOW	8.95
Cathead Honeysuckle Vodka, elderflower liqueur, prosecco, simple syrup.	
FRENCH QUARTER	11.95
Bacardi Silver, Kraken Dark Spiced Rum, passion fruit juice, lime juice, grenadine.	
MISSISSIPPI BRAMBLE	8.95
Wonderbird gin, raspberry liqueur, lemon, simple syrup.	

MULES

MISSISSIPPI MULE	8.95
Cathead vodka, ginger beer, lime.	
POMEGRANATE MULE	7.95
Wheatley vodka, pomegranate juice, ginger beer, lime.	
KENTUCKY MULE	9.95
Maker's Mark, ginger beer, lime.	
MEXICAN MULE	8.95
Altos Reposado Tequila, ginger beer, lime.	
PINEAPPLE MULE	8.95
Planteray pineapple rum, pineapple juice, ginger beer, lime	
DARK & STORMY	8.95
Kraken spiced rum, lime, ginger beer.	

THE GRILL

WINE & SPIRITS MENU

WINE

	GLASS	9 OZ	BOTTLE
Sparkling			
COPPOLA DIAMOND COLLECTION Prosecco, Italy	9.95	11.95	37.95
White			
LUNA NUDA Pinot Grigio Trentino Alto Adige, Italy	8.95	10.95	33.95
KATE ARNOLD Sauvignon Blanc North Coast, CA	9.95	11.95	37.95
KUNG FU GIRL Riesling Columbia Valley, WA	8.95	10.95	33.95
CASTELLO DEL POGGIO Moscato Pavia, Italy	9.95	11.95	37.95
DARK HORSE Chardonnay California	6.95	8.95	25.95
HARKEN Chardonnay California	8.95	10.95	33.95
Rosé			
ROSÉ ALL DAY Grenache Rosé France	7.95	9.95	29.95
Red			
CYCLES GLADIATOR Pinot Noir California	7.95	9.95	29.95
ALAMOS Malbec Mendoza, Argentina	8.95	10.95	33.95
VELVET DEVIL Merlot Washington	8.95	10.95	33.95
DARK HORSE Cabernet Sauvignon California	6.95	8.95	25.95
FREAKSHOW Cabernet Sauvignon Lodi, CA	11.95	13.95	45.95
APOTHIC Red Blend California	8.95	10.95	33.95

Didn't finish your bottle?

Ask your server for a wine-to-go bag, and take it with you.

ON TAP

Local Craft Beer We are proud to offer a rotating selection of craft bottled beer. Please ask your server about our current selections.

Beer	REG	TALL	REG	TALL
YUENGLING LAGER	3.95	5.95	1817 ROTATING	5.95 7.95
COORS LIGHT	3.95	5.95	URBAN SOUTH HOLY ROLLER HAZY JUICY IPA	5.95 7.95
MICHELOB ULTRA	3.95	5.95	SOPRO DEVIL'S HARVEST IPA	5.95 7.95
BLUE MOON	3.95	5.95		
GUINNESS	5.95	7.95		

BOTTLES

BUD LIGHT	4.25	STELLA ARTOIS	5.25
MICHELOB ULTRA	4.25	CORONA	5.25
BUDWEISER	4.25	MODELO	5.25
MILLER LITE	4.25	ATHLETIC BREWING CO	
ANGRY ORCHARD	5.25	FREE WAVE HAZY IPA	4.25
		<i>non-alcoholic</i>	

Weekend Bloody Mary Bar

Build it just the way you like with your favorite toppings & our custom mixes.

SWEETS

BROWNIE SUNDAE

Piled high with brownie cubes & toasted pecans & drizzled with caramel ganache. Served with vanilla ice cream & chocolate sauce. 6.99

NY CHEESECAKE

A huge slice with warm caramel & pecans. 6.99

WHITE CHOCOLATE & PEACH BREAD PUDDING *Gluten-Free*

Caramel sauce, powdered sugar & ice cream. 6.99

MARTINIS

Martini Mondays Enjoy any house martini for only \$6.00 every Monday.

CLASSIC COSMOPOLITAN	8.95
Absolut Vodka, triple sec, cranberry juice, fresh lime.	
BERRY PEACHTINI	8.95
Malibu & Bacardi rum, peach schnapps, raspberry liqueur, cranberry juice, pineapple juice.	
SOUR APPLE	8.95
Absolut Vodka, apple pucker, Midori Melon, simple syrup.	
LEMON DROP	8.95
Absolut Citron, lemon juice, simple syrup.	
POMEGRANATE PRESS	8.95
Pama pomegranate, Bacardi Rum, fruit juices.	
SUMMER LOVIN'	8.95
Malibu, watermelon pucker, lemon, simple syrup.	
DEEP BLUE SEA	8.95
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Kraken spiced rum, lime, ginger beer.	

It's on at

THE GRILL

HAPPY HOUR

3 PM TO 6 PM | MONDAY-FRIDAY, IN THE BAR ONLY
(Not available during special events.)

SPIRITS

HOUSE SPIRITS	4.00
TITO'S VODKA	5.00
BULLEIT BOURBON	5.00
CATHEAD LEMON DROP	5.00
FRESH-SQUEEZED MARGARITA	6.00
CENTRAL STATION SOUR	5.00
JACKSON SQUARE SANGRIA	6.00
FAIRPARK OLD FASHIONED	7.00
THE CAT'S MEOW	6.00
POMEGRANATE MULE	5.00
PINEAPPLE MULE	6.00

WINE

DARK HORSE CABERNET SAUVIGNON	5.00
DARK HORSE CHARDONNAY	5.00
ROSÉ ALL DAY	6.00
LUNA NUDA PINOT GRIGIO	6.00
APOTHIC RED BLEND	7.00

BEER

TALL DOMESTIC DRAFT	3.95
DOMESTIC BOTTLES	3.25
CRAFT/IMPORT DRAFT	4.95
CRAFT/IMPORT BOTTLES	4.25

FOOD

PANKO FRIED CHEESE	6.99
SPRING ROLLS	6.99
STEAK STICK APPETIZER	8.99
LOADED QUESO DIP	5.99
WHITE BBQ CHICKEN NACHOS	8.99
SHRIMP TACOS	7.99
ANGUS BURGER SLIDERS	9.99

EATWITHTHEGRILL.COM | FAIRPARK | CENTRAL STATION | JACKSON SQUARE