

### STARTERS

#### TENDERLOIN STEAK SKEWERS \*

Two skewers of beef tenderloin marinated in soy, ginger, garlic & pineapple. Served with fries. 12.99

#### WHITE BBQ CHICKEN NACHOS

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

#### \* PANKO-CRUSTED FRIED CHEESE

Mozzarella, pepper jack or both. 9.99

#### CHIPS & QUESO

Creamy jalapeño queso served with crispy tortilla chips. 6.99

#### SPRING ROLLS

Cabbage, carrots, onions, celery, chicken & Asian pork. Served with slaw and soy & sweet chili dipping sauces. 10.99

### SALADS

#### STEAKHOUSE SALAD \*

Two steak sticks marinated in soy, ginger, garlic & pineapple, with romaine, blue cheese dressing & crumbles, bell peppers, tomato, egg & fried onions. 14.99

#### \* STRAWBERRY POPPYSEED SALAD

Grilled chicken breast, house salad mix, spinach, dried cranberries, Honeycrisp apples, Parmesan cheese, dried blueberries, sunflower seeds & strawberries. Tossed in poppyseed dressing. 12.99

#### GRILLED CHICKEN SALAD

Chicken, ham, bacon, tomato, croutons, house salad mix & cheddar and Monterey Jack cheeses with buttermilk ranch dressing. Want it fried? No problem. 11.99

#### CITRUS SALMON SALAD \*

Cajun-grilled salmon on top fresh baby spinach, red onion, feta cheese, candied pecans & grape tomatoes tossed in a honey lemon vinaigrette. 16.99

### SANDWICHES

*Veggie chicken patty available.*

#### CLASSIC CHEESEBURGER \*

Cheese, mustard, mayo, lettuce, tomato, pickles & onions. 11.99 Add bacon. 0.99

#### \* SHRIMP TACOS

Blackened shrimp on a flour tortilla, Asian cabbage slaw, remoulade & pico. Served with tortilla chips, queso & fresh lime. 11.99

#### FRIED CHICKEN SANDWICH

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

#### RIBEYE SANDWICH \*

Certified Angus Beef® seasoned with our house blend of spices, served on sliced sourdough with lettuce, tomato & mayo. Served with fries. 15.99

### 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 | RICE PILAF

### BRUNCH

*Served every weekend from 10 AM to 3 PM.*

#### GRILL SAMPLER PLATE \*

French toast, two scrambled eggs, hash browns, fresh fruit & your choice of sausage or bacon. 14.99

#### WAGYU STEAK & EGGS \*

6-ounce Wagyu sirloin & two scrambled eggs. Served with hash browns, fresh fruit & buttermilk biscuit. 18.99

#### \* CHICKEN & WAFFLES

Thick Belgian waffles & three hand-breaded chicken tenders with maple syrup and the Grill's country-style sausage gravy. Served with fresh fruit. 14.99

#### SOUTHERN BENEDICT

Buttermilk biscuit, Conecuh sausage, poached eggs, sausage gravy. Served with your choice of side. 14.99

#### BRUNCH BURGER \*

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

#### \* WILD BERRY FRENCH TOAST

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

#### SMOTHERED CHICKEN BISCUIT

Fried chicken, fried egg, honey butter biscuit & Cajun andouille gravy. Served with hash browns. 11.99

### BRUNCH SIDES

FRESH FRUIT | BACON | SAUSAGE | HASH BROWNS

### 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. 29.99

#### \* CARIBBEAN RIBEYE \* *Our House Specialty*

12-ounce Certified Angus Beef® ribeye marinated in soy, ginger, garlic & pineapple. 29.99

*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.*

### CHICKEN

#### HOMEMADE CHICKEN TENDERS

Hand-breaded tenders with honey mustard & fries. 12.99

#### CHICKEN FETTUCCINE ALFREDO

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

### SEAFOOD

#### BLACKENED CATFISH LAGNIAPPE

Blackened Mississippi farm-raised catfish on smoked gouda jalapeño grits with a Cajun andouille gravy & green onions. 14.99

#### \* SWEET CHIPOTLE GLAZED SALMON \*

Fresh-cut salmon, grilled & brushed with a sweet chipotle glaze. Served with honey & bacon Brussels sprouts & rice pilaf. 17.99

#### \* Grill Favorites

5/26

\* 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.

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.

WE SERVE MISSISSIPPI FARM-RAISED CATFISH AND IMPORTED SEAFOOD & CRAWFISH.

EATWITHTHEGRILL.COM | FAIRPARK | CENTRAL STATION | JACKSON SQUARE

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#### WHITE BBQ CHICKEN NACHOS

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

#### \* PANKO-CRUSTED FRIED CHEESE

Mozzarella, pepper jack or both. 9.99

#### CHIPS & QUESO

Creamy jalapeño queso served with crispy tortilla chips. 6.99

#### SPRING ROLLS

Cabbage, carrots, onions, celery, chicken & Asian pork. Served with slaw and soy & sweet chili dipping sauces. 10.99

### SALADS

#### CITRUS SALMON SALAD \*

Cajun-grilled salmon on top fresh baby spinach, red onion, feta cheese, candied pecans & grape tomatoes tossed in a honey lemon vinaigrette. 16.99

#### STEAKHOUSE SALAD \*

Two steak sticks marinated in soy, ginger, garlic & pineapple, with romaine, blue cheese dressing & crumbles, bell peppers, tomato, egg & fried onions. 14.99

#### \* STRAWBERRY POPPYSEED SALAD

Grilled chicken breast, house salad mix, spinach, dried cranberries, Honeycrisp apples, Parmesan cheese, dried blueberries, sunflower seeds & strawberries. Tossed in poppyseed dressing. 12.99

#### GRILLED CHICKEN SALAD

Chicken, ham, bacon, tomato, croutons, house salad mix & cheddar and Monterey Jack cheeses with buttermilk ranch dressing. Want it fried? No problem. 11.99

### SEAFOOD

#### \* SWEET CHIPOTLE GLAZED SALMON \*

Fresh-cut salmon, grilled & brushed with a sweet chipotle glaze. Served with honey & bacon Brussels sprouts & rice pilaf. 17.99

#### BLACKENED CATFISH LAGNIAPPE

Blackened Mississippi farm-raised catfish on smoked gouda jalapeño grits with a Cajun andouille gravy & green onions. 14.99

#### NOLA PASTA \*

Cavatappi pasta, andouille sausage, bacon, chicken, shrimp & crawfish tossed with garlic, onions & bell peppers. Finished with a Cajun gumbo cream sauce. 15.99

#### BBQ SHRIMP \*

Sautéed shrimp in a traditionally spiced New Orleans BBQ sauce with rice pilaf. 10.99

### CHICKEN

#### \* CHICKEN AND SHRIMP PONTCHARTRAIN \*

Cajun seasoned chicken breast & sautéed shrimp smothered in a light Pontchartrain sauce with tomatoes, spinach & green onions over mashed potatoes. 12.99

#### 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

### 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 | RICE PILAF

### DAILY SPECIALS

Available Monday-Friday / 11 AM to 2 PM

#### MONDAY

Fried chicken breast with white gravy served over mashed potatoes with broccoli. 10.99

#### TUESDAY

Chicken pot pie. Roasted chicken, rice, carrots, peas, celery, onions, potato, pepper jack cheese in a creamy gravy served on a buttermilk biscuit, topped with green onions. 10.99

#### WEDNESDAY

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

#### THURSDAY

Crawfish & crab cakes with mashed potatoes. 10.99

#### FRIDAY

Cornmeal-fried catfish with fries. 11.99

### SANDWICHES

Veggie chicken patty available.

#### \* SHRIMP TACOS \*

Blackened shrimp on a flour tortilla, Asian cabbage slaw, remoulade & pico. Served with tortilla chips, queso & fresh lime. 11.99

#### 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. 13.99

#### BUFFALO CHICKEN WRAP

Fried chicken tossed in buffalo sauce with ranch dressing, lettuce, tomato, cheddar & Monterey Jack cheeses. Served with fries. 10.99

#### RIBEYE SANDWICH \*

Certified Angus Beef® seasoned with our house blend of spices, served on sliced sourdough with lettuce, tomato & mayo. Served with fries. 15.99

#### THE CLUB

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

### BURGERS & SLIDERS

Served with fries.

#### CLASSIC CHEESEBURGER \*

Cheese, mustard, mayo, lettuce, tomato, pickles & onions. 11.99 Add bacon. 0.99

#### \* 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 on Hawaiian rolls. 13.99

### 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. 29.99

#### \* CARIBBEAN RIBEYE \* *Our house specialty*

12-ounce Certified Angus Beef® ribeye marinated in soy, ginger, garlic & pineapple. 29.99

*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

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#### THE PORTERHOUSE PORK CHOP \*

12-ounce bone-in Porterhouse pork chop seasoned with garlic pepper, served with mashed potatoes topped with Zip Sauce & grilled asparagus. 26.99

#### \* Grill Favorites

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WE SERVE MISSISSIPPI FARM-RAISED CATFISH AND IMPORTED SEAFOOD & CRAWFISH.

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.

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#### \* PANKO-CRUSTED FRIED CHEESE

Mozzarella, pepper jack or both. 9.99

#### CHIPS & QUESO

Creamy jalapeño queso served with crispy tortilla chips. 6.99

#### SPRING ROLLS

Cabbage, carrots, onions, celery, chicken & Asian pork. Served with slaw and soy & sweet chili dipping sauces. 10.99

### SALADS

#### CITRUS SALMON SALAD \*

Cajun-grilled salmon on top fresh baby spinach, red onion, feta cheese, candied pecans & grape tomatoes tossed in a honey lemon vinaigrette. 16.99

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Two steak sticks marinated in soy, ginger, garlic & pineapple, with romaine, blue cheese dressing & crumbles, bell peppers, tomato, egg & fried onions. 14.99

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Grilled chicken breast, house salad mix, spinach, dried cranberries, Honeycrisp apples, Parmesan cheese, dried blueberries, sunflower seeds & strawberries. Tossed in poppyseed dressing. 12.99

#### GRILLED CHICKEN SALAD

Chicken, ham, bacon, tomato, croutons, house salad mix & cheddar and Monterey Jack cheeses with buttermilk ranch dressing. Want it fried? No problem. 11.99

### SANDWICHES

*Veggie chicken patty available.*

#### \* SHRIMP TACOS \*

Blackened shrimp on a flour tortilla, Asian cabbage slaw, remoulade & pico. Served with tortilla chips, queso & fresh lime. 11.99

#### 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. 13.99

#### BUFFALO CHICKEN WRAP

Fried chicken tossed in buffalo sauce with ranch dressing, lettuce, tomato & cheddar and Monterey jack cheeses. Served with fries. 10.99

#### RIBEYE SANDWICH \*

Certified Angus Beef® seasoned with our house blend of spices, served on sliced sourdough with lettuce, tomato & mayo. Served with fries. 15.99

#### THE CLUB

Traditional club with ham, turkey, swiss & cheddar 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

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HONEY & BACON BRUSSELS SPROUTS | CREAMY MAC 'N CHEESE | RICE PILAF

### STEAKS & CHOPS

*Served with your choice of side & Caesar, house, or wedge salad.*

#### THE PORTERHOUSE PORK CHOP \*

12-ounce bone-in Porterhouse pork chop seasoned with garlic pepper, served with mashed potatoes topped with Zip Sauce & grilled asparagus. 26.99

#### CLASSIC RIBEYE \*

12-ounce Certified Angus Beef® ribeye, hand cut in house, chargrilled & seasoned with our house blend of spices. 35.99

#### \* CARIBBEAN RIBEYE \* *Our House Specialty*

12-ounce Certified Angus Beef® ribeye marinated in soy, ginger, garlic & pineapple. 35.99

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#### WAGYU SIRLOIN \*

6-ounce grilled Wagyu sirloin with a side of Jack Daniels glaze. 24.99

### SEAFOOD

*Served with your choice of Caesar, house, or wedge salad.*

#### \* SWEET CHIPOTLE GLAZED SALMON \*

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

#### BLACKENED CATFISH LAGNIAPPE

Blackened Mississippi farm-raised catfish on smoked gouda jalapeño grits with a Cajun andouille gravy & green onions. 19.99

#### NOLA PASTA \*

Cavatappi pasta, andouille sausage, bacon, chicken, shrimp & crawfish tossed with garlic, onions & bell peppers. Finished with a Cajun gumbo cream sauce. 21.99

#### BBQ SHRIMP \*

Sautéed shrimp in a traditionally spiced New Orleans BBQ sauce with rice pilaf. 18.99

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*Served with fries.*

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

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

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WINE			
<b>Sparkling</b>	<b>GLASS</b>	<b>9 OZ</b>	<b>BOTTLE</b>
LA MARCA Prosecco   Italy	9.95	12.95	37.95
<b>White</b>			
LUNA NUDA Pinot Grigio   Trentino Alto Adige, Italy	8.95	11.95	33.95
KATE ARNOLD Sauvignon Blanc   North Coast, CA	9.95	12.95	37.95
KUNG FU GIRL Riesling   Columbia Valley, WA	8.95	11.95	33.95
CASTELLO DEL POGGIO Moscato   Pavis, Italy	9.95	12.95	37.95
HARKEN Chardonnay   California	8.95	11.95	33.95
<b>Rosé</b>			
ROSÉ ALL DAY Grenache Rosé   France	7.95	10.95	29.95
<b>Red</b>			
CYCLES GLADIATOR Pinot Noir   California	7.95	10.95	29.95
ALAMOS Malbec   Mendoza, Argentina	8.95	11.95	33.95
VELVET DEVIL Merlot   Washington	8.95	11.95	33.95
FREAKSHOW Cabernet Sauvignon   Lodi, CA	10.95	13.95	45.95
APOTHIC Red Blend   California	8.95	11.95	33.95

DIDN'T FINISH YOUR BOTTLE?

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

MARTINIS	
CLASSIC COSMOPOLITAN	8.95
Absolut Citron, Cointreau, 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.	
SUMMER LOVIN'	8.95
Malibu, watermelon pucker, lemon, simple syrup.	
DEEP BLUE SEA	8.95
Cathead Vodka, blue curaçao, pineapple, lemon, simple syrup.	
FRENCH 75	10.95
Wonderbird gin, La Marca, lemon, simple syrup.	
ESPRESSO MARTINI	9.95
Hoodoo Espresso vodka, Kahlúa coffee liqueur, simple syrup.	

MARTINI MONDAYS

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

ON TAP					
<b>Beer</b>	<b>REG</b>	<b>TALL</b>		<b>REG</b>	<b>TALL</b>
YUENGLING LAGER	4.50	6.95	GHOST IN THE MACHINE	6.95	9.95
COORS LIGHT	4.50	6.95	DOS EQUIS	4.50	6.95
MICHELOB ULTRA	4.50	6.95	KONA BIG WAVE		
BLUE MOON	4.50	6.95	GOLDEN ALE	4.95	6.95
1817 PEACH WHEAT	6.95	9.95			

LOCAL CRAFT BEER

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

COCKTAILS	
OLD FASHIONED	10.95
Bulleit bourbon, brown sugar simple syrup, orange zest, bitters.	
FRESH-SQUEEZED MARGARITA	8.95
Jose Cuervo, Grand Marnier, lime, agave, orange juice.	
STRAWBERRY MINT 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	
LIMONCELLO SPRITZ	9.95
Limoncello, La Marca, soda water.	
APEROL SPRITZ	10.95
Aperol, La Marca, soda water.	
MISSISSIPPI MULE	8.95
Cathead Vodka, ginger beer, lime.	
POMEGRANATE MULE	7.95
Wheatley Vodka, pomegranate juice, ginger beer, lime.	

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
		<small>Non-alcoholic</small>	

WEEKEND BLOODY MARY BAR

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

SWEETS	
BROWNIE SUNDAE	7.99
Piled high with brownie cubes and toasted pecans and drizzled with caramel ganache. Served with vanilla ice cream & chocolate sauce.	
NY CHEESECAKE	7.99
A huge slice with caramel, pecans, & whipped topping.	
WHITE CHOCOLATE & PEACH BREAD PUDDING <small>Gluten free</small>	6.99
Caramel sauce, powdered sugar & ice cream.	
OREO BUTTERFINGER ICE CREAM PIE	6.99
Oreo & Butterfinger ice cream in a graham cracker pie shell, served with chocolate sauce and whipped cream.	

SPIRIT-FREE COCKTAILS	
CITRUS COOLER	7.00
Lime, orange, simple syrup, soda water.	
VIRGIN MULE	7.00
Lime, simple syrup, ginger beer.	
PINEAPPLE GINGER PUNCH	7.00
Pineapple juice, lime, ginger beer, simple syrup.	
STRAWBERRY LEMONADE SMASH	7.00
Fresh strawberry, strawberry puree, lemon, simple syrup, lemonade.	
CHERRY LIME RICKEY	7.00
Lime, simple syrup, grenadine, soda water.	

WINE			
<b>Sparkling</b>		<b>GLASS</b>	<b>9 OZ</b> <b>BOTTLE</b>
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COORS LIGHT	4.50	6.95	WISEACRE TINY BOMB	5.95	7.95
MICHELOB ULTRA	4.50	6.95	GHOST RIVER GOLD ALE	5.95	7.95
BLUE MOON	4.50	6.95	1817 PEACH WHEAT	6.95	9.95
GUINNESS	5.95	7.95	SAM ADAMS SEASONAL ROTATING	5.95	8.95
URBAN SOUTH HOLY ROLLER HAZY JUICE IPA	5.95	7.95	DOS EQUIS	4.50	6.95

LOCAL CRAFT BEER

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

COCKTAILS	
OLD FASHIONED	10.95
Bulleit bourbon, brown sugar simple syrup, orange zest, bitters.	
FRESH-SQUEEZED MARGARITA	8.95
Jose Cuervo, Grand Marnier, lime, agave, orange juice.	
STRAWBERRY MINT 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	
LIMONCELLO SPRITZ	9.95
Limoncello, La Marca, soda water.	
APEROL SPRITZ	10.95
Aperol, La Marca, soda water.	
MISSISSIPPI MULE	8.95
Cathead Vodka, ginger beer, lime.	
POMEGRANATE MULE	7.95
Wheatley Vodka, pomegranate juice, ginger beer, lime.	

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 FREE WAVE HAZY IPA	4.25
ANGRY ORCHARD	5.25	<small>Non-alcoholic</small>	

WEEKEND BLOODY MARY BAR

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

SPIRIT-FREE COCKTAILS	
CITRUS COOLER	7.00
Lime, orange, simple syrup, soda water.	
VIRGIN MULE	7.00
Lime, simple syrup, ginger beer.	
PINEAPPLE GINGER PUNCH	7.00
Pineapple juice, lime, ginger beer, simple syrup.	
STRAWBERRY LEMONADE SMASH	7.00
Fresh strawberry, strawberry puree, lemon, simple syrup, lemonade.	
CHERRY LIME RICKEY	7.00
Lime, simple syrup, grenadine, soda water.	

SWEETS	
BROWNIE SUNDAE	7.99
Piled high with brownie cubes and toasted pecans and drizzled with caramel ganache. Served with vanilla ice cream & chocolate sauce.	
NY CHEESECAKE	7.99
A huge slice with caramel, pecans, & whipped topping.	
WHITE CHOCOLATE & PEACH BREAD PUDDING <small>Gluten free</small>	6.99
Caramel sauce, powdered sugar & ice cream.	
OREO BUTTERFINGER ICE CREAM PIE	6.99
Oreo & Butterfinger ice cream in a graham cracker pie shell, served with chocolate sauce and whipped cream.	

WINE						MARTINIS	
<b>Sparkling</b>			<b>GLASS</b>	<b>9 OZ</b>	<b>BOTTLE</b>	<b>CLASSIC COSMOPOLITAN</b> ..... 8.95	
LA MARCA Prosecco   Italy			9.95	12.95	37.95	Absolut Citron, Cointreau, cranberry juice, fresh lime.	
<b>White</b>						<b>BERRY PEACHTINI</b> ..... 8.95	
LUNA NUDA Pinot Grigio   Trentino Alto Adige, Italy			8.95	11.95	33.95	Malibu & Bacardi rum, peach schnapps, raspberry liqueur, cranberry juice, pineapple juice.	
KATE ARNOLD Sauvignon Blanc   North Coast, CA			9.95	12.95	37.95	<b>SOUR APPLE</b> ..... 8.95	
KUNG FU GIRL Riesling   Columbia Valley, WA			8.95	11.95	33.95	Absolut Vodka, apple pucker, Midori Melon, simple syrup.	
CASTELLO DEL POGGIO Moscato   Pavis, Italy			9.95	12.95	37.95	<b>LEMON DROP</b> ..... 8.95	
HARKEN Chardonnay   California			8.95	11.95	33.95	Absolut Citron, lemon juice, simple syrup.	
<b>Rosé</b>						<b>SUMMER LOVIN'</b> ..... 8.95	
ROSÉ ALL DAY Grenache Rosé   France			7.95	10.95	29.95	Malibu, watermelon pucker, lemon, simple syrup.	
<b>Red</b>						<b>DEEP BLUE SEA</b> ..... 8.95	
CYCLES GLADIATOR Pinot Noir   California			7.95	10.95	29.95	Cathead Vodka, blue curaçao, pineapple, lemon, simple syrup.	
ALAMOS Malbec   Mendoza, Argentina			8.95	11.95	33.95	<b>FRENCH 75</b> ..... 10.95	
VELVET DEVIL Merlot   Washington			8.95	11.95	33.95	Wonderbird gin, La Marca, lemon, simple syrup.	
FREAKSHOW Cabernet Sauvignon   Lodi, CA			10.95	13.95	45.95	<b>ESPRESSO MARTINI</b> ..... 9.95	
APOTHIC Red Blend   California			8.95	11.95	33.95	Hoodoo Espresso vodka, Kahlúa coffee liqueur, simple syrup.	
<div style="border: 1px solid red; padding: 2px; display: inline-block;">DIDN'T FINISH YOUR BOTTLE?</div>						<div style="border: 1px solid red; padding: 2px; display: inline-block;">MARTINI MONDAYS</div>	
<p><i>Ask your server for a wine-to-go bag, and take it with you.</i></p>						<p><i>Enjoy any house martini for only \$6.00 every Monday.</i></p>	
ON TAP						COCKTAILS	
<b>Beer</b>		<b>REG</b>	<b>TALL</b>		<b>REG</b>	<b>TALL</b>	<b>OLD FASHIONED</b> ..... 10.95
YUENGLING LAGER		4.50	6.95	URBAN SOUTH HOLY			Bulleit bourbon, brown sugar simple syrup, orange zest, bitters.
COORS LIGHT		4.50	6.95	ROLLER HAZY JUICE IPA	5.95	7.95	<b>FRESH-SQUEEZED MARGARITA</b> ..... 8.95
MICHELOB ULTRA		4.50	6.95	MEMPHIS MADE			Jose Cuervo, Grand Marnier, lime, agave, orange juice.
BLUE MOON		4.50	6.95	FIRESIDE RED ALE	5.95	7.95	<b>STRAWBERRY MINT MOJITO</b> ..... 8.95
GUINNESS		5.95	7.95	SOPRO DEVIL'S			Bacardi rum, fresh mint & strawberries, lime, simple syrup.
GHOST RIVER GOLDEN ALE		5.95	7.95	HARVEST IPA	5.95	7.95	<b>THE CAT'S MEOW</b> ..... 8.95
WISEACRE TINY BOMB		5.95	7.95	1817 PEACH WHEAT	6.95	9.95	Cathead Honeysuckle Vodka, elderflower liqueur, prosecco, simple syrup
<div style="border: 1px solid red; padding: 2px; display: inline-block;">LOCAL CRAFT BEER</div>						<div style="border: 1px solid red; padding: 2px; display: inline-block;">LIMONCELLO SPRITZ</div> ..... 9.95	
<p><i>We are proud to offer a rotating selection of craft bottled beer. Please ask your server about our current selections.</i></p>						<p>Limoncello, La Marca, soda water.</p>	
<b>BOTTLES</b>						<b>APEROL SPRITZ</b> ..... 10.95	
BUD LIGHT		4.25		STELLA ARTOIS	5.25		Aperol, La Marca, soda water.
MICHELOB ULTRA		4.25		CORONA	5.25		<b>MISSISSIPPI MULE</b> ..... 8.95
BUDWEISER		4.25		MODELO	5.25		Cathead Vodka, ginger beer, lime.
MILLER LITE		4.25		ATHLETIC BREWING CO			<b>POMEGRANATE MULE</b> ..... 7.95
ANGRY ORCHARD		5.25		FREE WAVE HAZY IPA	4.25		Wheatley Vodka, pomegranate juice, ginger beer, lime.
						<b>SPIRIT-FREE COCKTAILS</b>	
<div style="border: 1px solid red; padding: 2px; display: inline-block;">WEEKEND BLOODY MARY BAR</div>						<div style="border: 1px solid red; padding: 2px; display: inline-block;">CITRUS COOLER</div> ..... 7.00	
<p><i>Build it just the way you like with your favorite toppings &amp; our custom mixes.</i></p>						<p>Lime, orange, simple syrup, soda water.</p>	
<b>SWEETS</b>						<b>VIRGIN MULE</b> ..... 7.00	
BROWNIE SUNDAE ..... 7.99						Lime, simple syrup, ginger beer.	
Piled high with brownie cubes and toasted pecans and drizzled with caramel ganache. Served with vanilla ice cream & chocolate sauce.						<b>PINEAPPLE GINGER PUNCH</b> ..... 7.00	
NY CHEESECAKE ..... 7.99						Pineapple juice, lime, ginger beer, simple syrup.	
A huge slice with caramel, pecans, & whipped topping.						<b>STRAWBERRY LEMONADE SMASH</b> ..... 7.00	
WHITE CHOCOLATE & PEACH BREAD PUDDING <i>Gluten free</i> ..... 6.99						Fresh strawberry, strawberry puree, lemon, simple syrup, lemonade.	
Caramel sauce, powdered sugar & ice cream.						<b>CHERRY LIME RICKEY</b> ..... 7.00	
OREO BUTTERFINGER ICE CREAM PIE ..... 6.99						Lime, simple syrup, grenadine, soda water.	
Oreo & Butterfinger ice cream in a graham cracker pie shell, served with chocolate sauce and whipped cream.							

# THE GRILL



## DESSERT MENU

### WHITE CHOCOLATE & PEACH BREAD PUDDING

Caramel sauce, powdered sugar & ice cream. 6.99

*Gluten free*

### BROWNIE SUNDAE

Piled high with brownie cubes and pecans and drizzled with caramel ganache. Served with vanilla ice cream, chocolate sauce & whipped topping. 7.99

### NY CHEESECAKE

A huge slice with caramel, pecans & whipped topping. 7.99

### OREO BUTTERFINGER ICE CREAM PIE

Oreo & Butterfinger ice cream in a graham cracker pie shell, served with chocolate sauce and whipped cream. 6.99

## COCKTAILS

### SALTED CARAMEL MARTINI

Buffalo Trace Bourbon Cream, RumChata, salted caramel, half & half. 9.95

### ESPRESSO MARTINI

Hoodoo Espresso Vodka, Kahlúa Coffee Liqueur, simple syrup. 9.95

### KAHLÚA CHOCOLATE FREEZE

Kahlúa, ice cream, chocolate syrup & whipped cream. 8.95

### BRANDY ALEXANDER

E&J Brandy, Crème de Cacao & ice cream. 7.95

### WHITE RUSSIAN

Western Son Vodka, Kahlúa, half & half. 7.95

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FAIRPARK | CENTRAL STATION | JACKSON SQUARE