

THE GRILL

SNACKS TO SHARE

QUESO "AMERICANO" WITH GUACAMOLE 8
pimento-style queso with house-made guacamole and fresh cut tortilla chips

SEAFOOD COCKTAIL 12
blue crab, shrimp, tomato, avocado, fresh herbs, and fresh cut tortilla chips

ROASTED PORK NACHOS 11
slow-roasted pork, chipotle sauce, tomatoes, cilantro, black beans, cheddar cheese

SEA SALT SMOKED SALMON 13
house-smoked salmon, served with remoulade and house-made toast

CAST IRON CORNBREAD 2/7
house-made recipe cooked to a golden brown

STEAK SKEWER 11
marinated steak, bell peppers, onions, and zucchini, topped with worcestershire

SALADS

ZUNI CHICKEN SALAD 12
grilled chicken, wild greens, julienned apples, almonds, golden raisins, smokehouse bacon, parmesan cheese, tossed in bacon vinaigrette dressing

SONOMA STEAK SALAD 15
field greens, thick sliced tomatoes, red onion, roasted almonds, blue cheese, house-made croutons, house dressing

THE ORIGINAL BLT SALAD 12
grilled chicken, romaine, blue cheese, tomatoes, avocado, corn, cucumber, roasted almonds, bacon, secret dressing

CRAB CAKE SALAD 15
field greens, tomato, avocado, croutons, tossed in bacon vinaigrette dressing

SANDWICHES

all sandwiches are served with choice of side.

CLASSIC BURGER 11
fresh ground chuck with cheddar cheese, tomato, lettuce, pickles, onion, with a dash of secret sauce on a house-made bun

FAMOUS PASTRAMI SANDWICH 13
piled high pastrami, swiss cheese, and spicy mustard, layered with house-made slaw

JOHNNY'S CHICKEN SALAD SANDWICH 11
grilled chicken, celery, onion, lettuce, pickles, jack cheese, and lightly whipped mayo on wheat bread

TEXAS BURGER 11
fresh ground chuck, shredded cheddar cheese, canadian bacon, onions and jalapeños with mesquite sauce

NEW MEXICO BURGER 11
fresh ground chuck, roasted onions, poblano pepper, cheddar cheese, and a dash of chipotle sauce

HOUSE SPECIALTIES

ROTISSERIE PORK CHOP 20
slow-cooked and finished off on the grill served with mashed potatoes and fresh vegetables

RED SNAPPER CREOLE (Fri & Sat only) 25
blackened snapper topped with shrimp creole sauce, served with mashed potatoes and fresh vegetables

LOUISIANA PASTA 18
blackened shrimp, pulled chicken, sausage, tomatoes, fettuccine, spicy cream sauce

FAMOUS BRISKET TACOS 13
slow-cooked brisket with cilantro, cheese, and ranchero sauce served with beans and rice, guacamole, and corn tortillas

BAJA FISH TACOS 16
blackened fresh fish with pickled vegetables, served with beans, rice, guacamole, chipotle sauce, and corn tortillas

ROTISSERIE CHICKEN 14
half of a roasted chicken with fresh herbs, garlic, and pan drippings, served with mashed potatoes

JUMBO SHRIMP BROCHETTE 19
wood-grilled shrimp wrapped in bacon with jalapeño and cheddar cheese, served with beans and rice

STEAK AND ENCHILADA 16
fresh grilled chicken enchilada and mesquite-grilled steak, black beans, rice, and guacamole

TEXAS PORK BACK RIBS 17
fall-off-the-bone ribs with house-made bbq sauce, served with coleslaw and french fries

MEXICO CITY ENCHILADAS 12
fresh grilled chicken, jack cheese, famous armenta's enchilada sauce, served with beans, rice, and guacamole

MESQUITE GRILLED SALMON 20
grilled over hot coals to a perfect medium, served with mashed potatoes and fresh vegetables

BLACKENED RIB-EYE 28
seared and topped with house-made worcestershire, served with mashed potatoes and fresh vegetables

FILET MIGNON 30
seared over hard wood, served with mashed potatoes and fresh vegetables

SURF & TURF 25
seared filet mignon and four jumbo shrimp, served with mashed potatoes and fresh vegetables

EXTRAS & SIDES 5

MASHED POTATOES	FRESH VEGETABLES
CREAMY COLESLAW	LITTLE CAESAR SALAD
BEANS & RICE	LITTLE HOUSE SALAD
SHOESTRING FRIES	TOMATOES & BLUE CHEESE

DESSERTS 8

KEY LIME PIE	TRES LECHES
BANANA CREAM PIE	CHOCOLATE BREAD PUDDING

*There will be a \$4 charge for split meals.

*Please alert kitchen of any allergies.
*Consuming raw seafood products may increase your chance of foodborne illness.

THE GRILL

REDS

- Meiomi Pinot Noir** - *Central Coast, CA* - **12/44**
- Divining Rod Pinot Noir** - *Willamette Valley, OR* - **45**
- Tangley Oaks Merlot** - *Sonoma, CA* - **12/48**
- Duckhorn Merlot** - *Napa Valley, CA* - **90**
- Luca Malbec** - *Mendoza, Argentina* - **42**
- Gelisi Red Moscato** - *San Quirino, Italy* - **8/26**
- Ben Marco Malbec** - *Mendoza, Argentina* - **10/36**
- La Posta Malbec** - *Mendoza, Argentina* - **10/36**
- Prisoner Red Blend** - *Napa Valley, CA* - **60**
- Villa San Juliette Cabernet** - *Paso Robles, CA* - **9/34**
- Banshee Cabernet** - *Napa Valley, CA* - **15/60**
- Sean Minor 4B Cabernet** - *Napa Valley, CA* - **10/36**
- Anomaly Cabernet** - *Napa Valley, CA* - **95**
- Elizabeth Spencer Cabernet** - *Napa Valley, CA* - **52**
- North by Northwest Cabernet** - *Columbia Valley, WA* - **64**

HAND CRAFTED COCKTAILS

- Key Lime Martini** - **9**
- Jalapeño Martini** - **9**
- Mexican Mule** - **9**
- Tito's Lemonade** - **9**
- Pacific Rickey** - **9**
- Fitzgerald** - **9**
- Westsider** - **9**
- Blood Orange Margarita** - **9**
- Red or White Sangria** - **9**
- Basil Bourbon Lemonade** - **9**

WHITES

- Mumms Sparkling Brut (187ml)** - *Napa Valley, CA* - **10**
- Bellafina Moscato** - *Vento, Italy* - **8/26**
- La Fiera Moscato** - *Northern Italy* - **8/26**
- Kentia Albariño** - *Rías Baixas, Spain* - **10/36**
- Revelry Vinteres Riesling** - *Columbia Valley, WA* - **9/34**
- The Crossing Sauvignon Blanc** - *Marlborough, NZ* - **9/36**
- 75 Wine Company Sauvignon Blanc** - *California* - **10/36**
- Bastianich Pinot Grigio** - *Friuli-Venezia Giulia, Italy* - **10/38**
- Butternut Chardonnay** - *California* - **9/36**
- Aviary Chardonnay** - *California* - **12/45**
- Hawkes Chardonnay** - *Sonoma, CA* - **11/44**
- Mer Soleil Silver Chardonnay** - *Monterey, CA* - **56**

DOMESTIC BEERS

- Bud Light** - **4.5**
- Miller Lite** - **4.5**
- Coors Light** - **4.5**
- Michelob Ultra** - **4.5**

PREMIUM BEERS

- Blue Moon** - **5**
- Stella Artois** - **5**
- Dos Equis** - **5**
- Corona** - **5**
- Shiner Bock** - **5**
- Dale's Pale Ale** - **5**
- Black Butte Porter** - **5**
- Stash IPA** - **5**
- Seasonal** - **5**

*** 25% OFF All Wine Bottles Sunday, Monday, & Tuesday**

Share Your Experience on Instagram #thegrillsanangelo

THE GRILL

Saturday & Sunday 9 AM - 2 PM

Huevos Rancheros \$12

3 Crispy tortillas topped with black beans, shredded cheddar, and two over easy eggs, smothered in our house ranchero sauce and parmesan cheese, served with country potatoes

Beef Brisket Hash \$13

Slow cooked brisket on a bed of country potatoes with shredded cheddar, ajuus, and topped with a sunny side egg

Frosted Flake French Toast \$12

House recipe sprinkled with powdered sugar and cinnamon topped with crispy bacon

Steak Ranchero \$16

Marinated Sirloin topped with two over easy eggs, smothered in our house ranchero sauce, served with country potatoes

American Breakfast \$13

3 Scrambled eggs, served with blueberry sausage, country potatoes, and wheat toast

Mexican Migas \$12

3 Scrambled eggs cooked with our house mesquite roasted salsa and tortilla strips, served with country potatoes

Breakfast Burritos \$12

House made chorizo and eggs with shredded cheddar, served with country potatoes and our house mesquite roasted salsa

Extras \$4

fresh fruit, blueberry sausage, crispy bacon, country potatoes

Morning Cocktails \$6

Bloody Mary, Armenta's Margarita, Greyhound, Beermosa, Poinsettia

Fresh Squeezed Mimosa \$4/\$14

** Must order food before noon to serve alcohol on Sunday.*

HAPPY HOUR MENU

Monday - Sunday 3 PM - 6 PM

COCKTAILS \$6

Jalapeño Margarita-tini

Key Lime Martini

Pacific Rickey

Fitzgerald

Westsider

Basil Bourbon Lemonade

WELL DRINKS \$4

WINE \$5

Emerald Bay Chardonnay, Emerald Bay Cabernet

DOMESTIC BEER \$2.50

Bud Light, Miller Lite, Coors Light,

Michelob Ultra

IMPORT BEER \$3.50

Blue Moon, Stella Artois, Dos Equis, Corona,

Black Butte Porter, Shiner Bock, Dale's Pale Ale,

Stash IPA, Seasonal Beer

APPETIZERS \$6

House-made Queso & Guacamole

Happy Hour Nachos

Steak Quesadilla