

THE GRILL

SNACKS TO SHARE

QUESO "AMERICANO" WITH GUACAMOLE 8

pimento-style queso with house-made guacamole and fresh cut tortilla chips

SEAFOOD COCKTAIL 13

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 13

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

SONOMA STEAK SALAD 16

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

THE ORIGINAL BLT SALAD 13

grilled chicken, romaine, blue cheese, tomatoes, avocado, corn, cucumber, roasted almonds, bacon, secret dressing

CRAB CAKE SALAD 16

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 12

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

NEW MEXICO BURGER 12

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

HOUSE SPECIALTIES

ROTISSERIE PORK CHOP 21

slow-cooked and finished off on the grill served with mashed potatoes and fresh vegetables

RED SNAPPER CREOLE* 26

blackened snapper topped with shrimp creole sauce, served with mashed potatoes and fresh vegetables (*upon availability)

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 13

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

MESQUITE GRILLED SALMON 21

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

SURF & TURF 25

seared filet mignon and four jumbo shrimp, 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

EXTRAS & SIDES 5

MASHED POTATOES

CREAMY COLESLAW

BEANS & RICE

SHOESTRING FRIES

FRESH VEGETABLES

LITTLE CAESAR SALAD

LITTLE HOUSE SALAD

TOMATOES & BLUE CHEESE

DESSERTS 8

KEY LIME PIE

BANANA CREAM PIE

TRES LECHES

CHOCOLATE BREAD PUDDING

*Please alert kitchen of any allergies.

*Consuming raw seafood products may increase your chance of foodborne illness.

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

THE GRILL

SPARKLING

Lamberti Prosecco (187) - Italy - 9

Gruet - New Mexico - 11/40

Thomas Jefferson Brut Rosé - France - 52

ROSÉ

Smith Story - Rheingau, GR - 13/48

WHITES

Bellafina - Moscato - Vento, Italy - 8/26

Kung Fu Girl - Riesling - Washington - 10/36

La Fiera - Pinot Grigio - Italy - 10/36

Drylands - Sauvignon Blanc - Marlborough, NZ - 10/36

75 Wine Company - Sauvignon Blanc - California - 10/36

Buehler - Chardonnay - Russian River Valley, CA - 11/40

Iron Horse - Chardonnay - Green Valley, CA - 12/44

Trefethen Estate - Chardonnay - Oakville, CA - 60

REDS

Four Star - Red Blend - Napa Valley, CA - 10/36

King's Ridge - Pinot Noir - Willamette Valley, OR - 13/48

Diora "La Petite Grace" - Pinot Noir - Monterey, CA - 15/56

Meiomi - Pinot Noir - Central Coast, CA - 12/44

Tangley Oaks - Merlot - Sonoma, CA - 13/48

Trefethen Estate - Merlot - Oakville, CA - 56

Dona Paula - Malbec - Argentina - 10/36

Sean Minor 4B - Cabernet - Napa Valley, CA - 10/36

Oberon - Cabernet - Napa Valley, CA - 13/48

Canvasback by Duckhorn - Cabernet - Red Mountain, WA - 76

Judge Palmer - Cabernet - Sonoma, CA - 80

HAND CRAFTED COCKTAILS

Classic Old Fashioned - 10

Gin Basil Gimlet - 9

Southwest Jalapeño Martini - 9

The Grill's Chilton - 9

Manhattan - 11

Texas Blackberry Lemonade - 9

DOMESTIC BEERS

Bud Light - St. Louis, MO - 4.2% - 5

Miller Lite - Milwaukee, WI - 4.2% - 5

Coors Light - Golden, CO - 4.2% - 5

Michelob Ultra - St. Louis, MO - 4.2% - 5

PREMIUM BEERS

Blue Moon - Golden, CO - 5.4% - 5.50

Stella Artois - Belgium - 5.2% - 6

Dos Equis - Mexico - 5% - 5.50

Lefte Blonde - Belgium - 6.6% - 5.50

Shiner Bock - Shiner, TX - 4.4% - 5.50

Dale's Pale Ale - Lyons, CO - 6.5% - 6

Breckenridge Vanilla Porter - Littleton, CO - 5.4% - 6

Stash IPA - Austin, TX - 7% - 6

Seasonal - AQ

Our full bar allows us to provide our guests with the finest spirits, cocktails, beers and wine.

Custom crafted cocktails and time proven favorites are also available upon request.

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

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