

## SNACKS TO SHARE

### QUESO "AMERICANO" WITH GUACAMOLE 9

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 12

slow-roasted pork, chipotle sauce, tomatoes, cilantro, black beans, cheddar cheese

### SEA SALT SMOKED SALMON 14

house-smoked salmon, served with remoulade and house-made toast

### CAST IRON CORNBREAD 2/7

house-made recipe cooked to a golden brown

### PARMESAN CRAB DIP 12

blue crab, parmesan, jalapeño, and fresh cut chips

## SALADS

### ZUNI CHICKEN SALAD 14

roasted chicken, wild greens, almonds, walnuts, golden raisins, bacon, parmesan, egg, julienne apples, 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 14

roasted chicken, romaine, blue cheese, tomatoes, avocado, corn, cucumber, walnuts, bacon, house-made croutons, 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 14

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

### FAMOUS PASTRAMI SANDWICH 14

piled high pastrami, swiss cheese, and spicy mustard, layered with house-made slaw

### JOHNNY'S CHICKEN SALAD SANDWICH 12

grilled chicken, celery, onion, lettuce, pickles, swiss cheese, and lightly whipped mayo on wheat bread

### TEXAS BURGER 14

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

### NEW MEXICO BURGER 13

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

## HOUSE SPECIALTIES

### ROTISSERIE PORK CHOP 22

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

### LOUISIANA PASTA 20

blackened shrimp, pulled chicken, sausage, tomatoes, fettuccine, spicy cream sauce

### FAMOUS BRISKET TACOS 15

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 15

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 17

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 14

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

### MESQUITE GRILLED SALMON 22

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

### SURF & TURF 26

seared filet mignon and four jumbo shrimp, served with mashed potatoes and fresh vegetables

### BLACKENED RIB-EYE 29

seared and topped with house-made worcestershire, served with mashed potatoes and fresh vegetables

### FILET MIGNON 31

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

## EXTRAS & SIDES 6

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

\*Please alert kitchen of any allergies.

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

## SPARKLING

CAVALIERE D'ORO PROSECCO - Italy - 9/36

MUMM BRUT (187ml) - Napa Valley - 9

## CHARDONNAY

SEAN MINOR FOUR BEARS - Central Coast - 8/32

BUEHLER - Sonoma - 11/40

STAGS' LEAP - Napa Valley - 13/48

THE CALLING - Sonoma Coast - 52

SEA SLOPES - Sonoma Coast - 60

MI SUEÑO CARNEROS - Napa Valley - 64

## SAUVIGNON BLANC

MATUA - New Zealand - 8/28

BALLARD LANE - Central Coast - 9/32

LE CHARMEL - Loire Valley, France - 32

ROUND POND - Rutherford - 48

## MORE WHITES

PRATSCH ROSE - Austria - 9/32

VILLA POZZI MOSCATO - Sicily, Italy - 8/28

CAYMUS CONUNDRUM - California - 8/28

DISRUPTION RIESLING - Ancient Lakes - 8/28

TWO MOUNTAIN RIESLING - Yakima, Washington - 40

J WILKES PINOT BLANC - Santa Maria Valley - 36

MATTEO BRAIDOT PINOT GRIGIO - Friuli Venezia Giulia, Italy - 9/32

## HAND CRAFTED COCKTAILS

CLASSIC OLD FASHIONED - 10

*Bulleit Rye, simple, angostura, cherry, orange*

GIN BASIL GIMLET - 9

*Gomper's Gin, simple, lime, basil*

SOUTHWEST JALAPEÑO MARTINI - 9

*Dulce Vida, triple sec, house-made sweet n' sour, jalapeño*

THE GRILL'S CHILTON - 9

*Tito's, soda, lemon*

MANHATTAN - 11

*Maker's Mark, sweet vermouth, angostura*

TEXAS BLACKBERRY LEMONADE - 9

*TX Whiskey, lemonade, huckleberry*

RANCHWATER - 11

*Dulce Vida Blanco, lime, Topo Chico*

## CABERNET SAUVIGNON

BORROWED TIMES BLEND - Lodi - 11/40

VINA ROBLES - Paso Robles - 12/44

OBERON - Napa Valley - 14/52

INTRINSIC - Columbia Valley, Washington - 62

ANCIENT PEAKS OYSTER RIDGE BLEND - Paso Robles - 78

SILVER OAK - Napa Valley - 150

## MERLOT

DRUMHELLER - Columbia Valley, Washington - 9/32

EXEM - Bordeaux, France - 12/44

TREFETHEN ESTATE - Oakville - 56

## MORE REDS

SMASHBERRY RED WINE - Paso Robles - 9/36

STORYPOINT PINOT NOIR - California - 11/40

LEFT COAST PINOT NOIR - Willamette, Oregon - 13/48

SLEEPING GIANT PINOT NOIR - Carneros - 68

FOUR STAR RED BLEND - Napa Valley - 10/36

DONA PAULA MALBEC - Argentina - 10/36

MCPHERSON EVS WINDBLOWN RED - Texas - 38

TURLEY JUVENILE ZINFENDEL - California - 18/68

TINTO REY TEMPRANILLO - Dunnigan Hills - 36

ORIN SWIFT ABSTRACT - California - 52

## PREMIUM BEERS

BLUE MOON - Golden, CO - 5.4% - 5.50

STELLA ARTOIS - Belgium - 5.2% - 6

DOS EQUIS - Mexico - 5% - 5.50

LEFFE BLONDE - Belgium - 6.6% - 5.50

SHINER BOCK - Shiner, TX - 4.4% - 5.50

DALE'S PALE ALE - Lyons, CO - 6.5% - 6

STASH IPA - Austin, TX - 7% - 6

SEASONAL - AQ

## 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

*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  
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, aujus, and topped with a sunny side egg

## **Frosted Flake French Toast** \$12

Housemade brioche bread 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

## **Breakfast Pork Chop** \$15

Seasoned and grilled chop with a dash of cinnamon and agave nectar, topped with sauteed apples, onions, blueberry sausage, served with 2 over easy eggs and 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 Burrito** \$12

Housemade 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

## **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

Classic Martini

Old Fashioned

The Grill's Chilton

Key Lime Martini

Red/White Sangria

Pineapple Margarita

Southwest Jalapeño Martini

## **WELL DRINKS** \$4

### **WINE** \$5

HH White, HH Red

## **DOMESTIC BEER** \$2.50

Bud Light, Miller Lite, Coors Light,

Michelob Ultra

## **IMPORT BEER** \$3.50

Blue Moon, Dos Equis, Shiner Bock,

Dale's Pale Ale, Stash IPA,

Stella, Leffe Blonde

## **APPETIZERS** \$6

House-made Queso & Guacamole

Happy Hour Nachos

Steak Quesadilla

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# LUNCH SPECIALS

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MONDAY-FRIDAY 11AM-2PM

**Steak Quesadillas \$11**

**Jalapeño Pork Enchiladas \$11**

**Turkey Club \$11**

**Shrimp Tacos \$12**

**Lunch Pork Chop \$12**

*\* Please alert your server of any allergies*

***Come check us out for daily happy hour and  
weekend brunch. See server for details.***