

THE GRILL

Starters

- CAST IRON SKILLET CORNBREAD 2.5/10
- CHICKEN TORTILLA SOUP 9
- QUESO “AMERICANO” W/ GUAC 14
- ROASTED PORK NACHOS 15
- SHRIMP CEVICHE 16

Entree Salads

- ZUNI CHICKEN SALAD 16
roasted chicken, spinach, pecans, walnuts, golden raisins, white cheddar cheese, bacon, egg, julienne apples, bacon vinaigrette
- WEST TEXAS COBB SALAD 17
roasted chicken, smoked ham, warm bacon, croutons, chopped egg, blue cheese, cheddar, tomatoes, avocado, honey mustard
- SONOMA STEAK SALAD* 20
field greens, tomatoes, avocado, pickled red onion, pecans, blue cheese, house dressing

Sandwiches (served with choice of side)

- CLASSIC BURGER* 16
fresh ground chuck with cheddar cheese, tomato, lettuce, pickles, onion, secret sauce, on a house-made bun
- CRISPY CHICKEN SANDWICH 16
lightly fried chicken, spicy jalapeño slaw, tomato, jack cheese, mayo, on a house-made bun
- TEXAS BURGER* 16
fresh ground chuck, shredded cheddar cheese, Canadian bacon, onions, jalapeños and mustard with mesquite sauce
- NEW MEXICO PATTY MELT* 17
fresh ground chuck, roasted onions, poblano pepper, Jack and cheddar cheese, chipotle sauce, on rye bread

Extras & Sides 6

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

General Manager: Travis McMillan
Chef de Cuisine: Lance Sanchez

*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. If you have any allergies, please alert us as not all ingredients are listed!

Entrees

- MEXICO CITY ENCHILADAS 17
roasted chicken, cheddar and Jack cheese, famous Armenta’s enchilada sauce, served with guacamole, rice and black beans
- BRISKET BIRRIA TACOS 18
grilled over hard wood then slow cooked, served with guacamole, rice and black beans
- ORIGINAL CHICKEN TENDERS 19
buttermilk fried chicken, house-made sauces, served with fries and creamy coleslaw
- ROTISSERIE CHICKEN 20
half a roasted chicken with crushed herbs, and pan drippings, served with mashed potatoes
- BAJA FISH TACOS 21
blackened fresh fish with chipotle sauce, pickled slaw, served with guacamole, rice and black beans
- RIGATONI 20
beef and pork ragu, parmesan, fresh basil
- GRILLED MEATLOAF* 23
beef and pork, ground in house, mushroom demi, served with mashed potatoes
- BABY BACK RIBS 27
fall off the bone ribs with house-made bbq sauce, served with creamy coleslaw and french fries
- CHICKEN PARMESAN 23
lightly fried chicken breast, mozzarella, spaghetti, house-made tomato ragu
- STEAK AND ENCHILADA* 29
roasted chicken enchilada, served with guacamole, rice and black beans
- JUMBO SHRIMP BROCHETTE 25
five wood grilled bacon wrapped shrimp with jalapeño, cheddar cheese, served with mashed potatoes and broccoli
- WOOD GRILLED SALMON* 27
served with mashed potatoes, and fresh vegetables
- ROTISSERIE PORK CHOP* 27
house-cured and wood-grilled double cut chop, served with mashed potatoes
- SURF & TURF* MK
wood grilled filet mignon and four jumbo shrimp, served with mashed potatoes and fresh vegetables
- RIBEYE* MK
wood grilled and served with mash potatoes and blue cheese tomatoes
- Desserts 10
- KEY LIME PIE
- CHOCOLATE BREAD PUDDING
- TRES LECHEs
- BANANA CREAM PIE

Sparkling

- Mas Fi Cava** Brut Rosé – Penedes, Spain 9/34
- La Gioiosa** Prosecco – Veneto, Italy 9/35
- Mumm** Brut – Napa Valley, CA 10/38

Whites

- Villa Pozzi** Moscato – Sicily, Italy 8/31
- Caymus Conundrum** White Blend – California 9/34
- Matua** Sauvignon Blanc – Marlborough, New Zealand 9/34
- Liquid Light** Sauvignon Blanc – Washington 9/34
- Milbrandt** Riesling – Woodinville, WA 9/34
- Sean Minor ‘Four Bears’** Chardonnay – Central Coast, CA 9/34
- Fleurs De Prairie** Rose – Côtes De Provence, France 10/38
- Matteo Braidot** Pinot Grigio – Friuli Venezia Giulia, Italy 10/38
- Banfi ‘San Angelo’** Pinot Grigio – Tuscany, Italy 11/39
- Buehler** Chardonnay – Russian River Valley, CA 12/45
- Davis Bynum** Chardonnay – Russian River Valley, CA 43
- Mâcon La Roche Vineuse** Chardonnay – Burgundy, France 47
- Stags’ Leap** Chardonnay – Napa Valley, CA 49
- Crossbarn by Paul Hobbs** Chardonnay – Sonoma, CA 63
- Mi Sueño Carneros** Chardonnay – Napa Valley, CA 65

Reds

- Drumheller** Merlot – Columbia Valley, WA 10/38
- 14 Hands ‘Hot To Trot’** Red Blend – Columbia Valley, WA 11/41
- Dona Paula** Malbec – Argentina 11/41
- Klinker Brick ‘Brickmason’** Red Blend – Lodi, CA 11/41
- Meiomi** Red Blend – California 12/45
- Rodney Strong** Cabernet Sauvignon – Sonoma, CA 12/45
- Storypoint** Pinot Noir – California 12/45
- Vina Robles** Cabernet Sauvignon – Paso Robles, CA 13/47
- Left Coast** Pinot Noir – Willamette, OR 14/53
- Oberon** Cabernet Sauvignon – Napa Valley, CA 15/58
- McPherson EVS ‘Windblown’** Red Blend – Texas 39
- Trefethen Estate** Merlot – Napa Valley, CA 57
- Freemark Abbey** Cabernet Sauvignon – Napa Valley, CA 61
- Intrinsic** Cabernet Sauvignon – Columbia Valley, WA 63
- The Prisoner** Red Blend – Napa Valley, CA 66
- Orin Swift ‘Abstract’** Red Blend – California 76
- Ancient Peaks ‘Oyster Ridge’** Red Blend – Paso Robles, CA 91
- Silver Oak** Cabernet Sauvignon – Napa Valley, CA 151

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

Cocktails

- CLASSIC OLD FASHIONED** 12
Bulleit Rye, simple, angostura, cherry, orange
- GIN BASIL GIMLET** 11
Gin, simple, lime, basil, shaken and served up
- SOUTHWEST JALAPEÑO MARTINI** 11
100% agave tequila, triple sec, house-made sweet n’ sour, jalapeño
- THE GRILL'S CHILTON** 10
Vodka, soda, lemon
- MANDARIN COSMO** 13
Hanson Mandarin, triple sec, cranberry, lime
- TEXAS BLACKBERRY LEMONADE** 11
Blackland Bourbon, lemonade, huckleberry
- RANCH WATER** 12
100% agave tequila, lime, Topo Chico

Whiskey

- Benchmark
- Blackland Bourbon
- Bulleit Rye
- Crown Royal
- Jack Daniels
- Jameson
- Knob Creek
- Maker’s Mark
- Seagrams 7
- TX Whiskey

Scotch

- Balvenie Doublewood 12yr
- Dewar’s
- Glenlivet 12yr

Rum

- Captain Morgan
- Cruzan Estate Diamond
- Light Rum

Tequila

- Casamigos Reposado
- Casa Dragones Blanco
- Patrón Silver
- Lalo Blanco
- Socorro Blanco
- Don Julio Anejo

Vodka

- Belvedere
- Deep Eddy Grapefruit
- Grey Goose
- Ketel One
- Tito’s
- Western Son’s Blueberry
- Western Son’s Cucumber

Gin

- Empress 1908
- Hendrick’s
- Tanqueray
- Bombay Sapphire

Premium Beer

- Breckenridge Vanilla Porter** St. Louis, MO – 5.4% ABV 7
- Dale’s Pale Ale** Lyons, CO – 6.5% ABV 7
- Dos Equis** Mexico – 5% ABV 7
- Leffe Blonde** Belgium – 6.6% ABV 7
- Stash Ipa** Austin, TX – 7% ABV 7
- Stella Artois** Belgium – 5.2% ABV 7
- Seasonal** AQ

Domestic Beer

- Blue Moon** Golden, CO – 5.4% ABV 6
- Bud Light** St. Louis, MO – 4.2% Abv 6
- Coors Light** Golden, CO – 4.2% Abv 6
- Michelob Ultra** St. Louis, MO – 4.2% Abv 6
- Miller Lite** Milwaukee, WI – 4.2% Abv 6
- Shiner Bock** Shiner, TX – 4.4% ABV 6
- Yuengling Flight** Pottsville, PA – 4.2% Abv 6

BRUNCH

SATURDAY & SUNDAY 9AM - 2PM

BREAKFAST BURRITO 12.5

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

HUEVOS RANCHEROS* 14.5

Three crispy tortillas with two over-easy eggs, black beans, shredded cheddar, house ranchero sauce and parmesan, served with country potatoes

FROSTED FLAKE FRENCH TOAST 14.5

House-made brioche with cinnamon and powdered sugar, served with crispy bacon

MEXICAN MIGAS* 14.5

Three scrambled eggs cooked with our house mesquite roasted salsa and tortilla strips, served with country potatoes

AMERICAN BREAKFAST* 15.5

Three scrambled eggs, served with blueberry sausage, country potatoes, and wheat toast

BEEF BRISKET HASH* 15.5

Slow cooked brisket, country potatoes, shredded cheddar, au jus, chopped poblano peppers and topped with a sunny-side up egg

BREAKFAST PORK CHOP* 16.5

Seasoned and grilled chop with a dash of cinnamon and agave nectar, topped with sauteed apples, onions, blueberry sausage, served with two over-easy eggs and country potatoes

STEAK RANCHERO* 17.5

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

EXTRAS & SIDES 6

Fresh Fruit • Blueberry Sausage • Crispy Bacon • Country Potatoes

MORNING COCKTAILS 9.5

Bloody Mary • Armenta's Margarita

MIMOSAS 5.5/19

* Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. if you have allergies, please alert us as not all ingredients are listed.

HAPPY HOUR

MONDAY - SUNDAY **3PM - 6PM**

APPETIZERS 6.5

House-Made Queso & Guacamole

Happy Hour Nachos

Steak Quesadilla

COCKTAILS 6.5

Classic Martini

Old Fashioned

The Grill's Chilton

Key Lime Martini

Red or White Sangria

Pineapple Margarita

Southwest Jalapeño Martini

HOUSE LIQUOR 5.5

DOMESTICS 3

Bud Light • Miller Lite • Coors Light • Michelob Ultra

CRAFT & IMPORTS 4

Blue Moon • Dos Equis • Shiner Bock • Dale's Pale Ale

Stash IPA • Stella Artois • Leffe Blonde

WINE 5.5

Happy Hour Red

Happy Hour White

THE GRILL

CHILDREN'S MENU \$11

All items include fries & choice of drink

CHILD'S PASTA

CHEESE NACHOS

GRILLED CHEESE

CHICKEN BITES

CHEESE QUESADILLAS

CHEESEBURGER

(Children up to age 12)