

# THE GRILL

## Starters

**CAST IRON SKILLET CORNBREAD** 2.5/10

**CHICKEN TORTILLA SOUP** 9

**QUESO "AMERICANO" W/ GUAC** 14

**ROASTED PORK NACHOS** 14.5

**SHRIMP CEVICHE** 16

## Entree Salads

**ZUNI CHICKEN SALAD** 16.5

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**

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!

Prices listed on our menu reflect our cash price; a 2.5% convenience fee will be added to all non-cash sales.

## 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

butter milk 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 8.5/33

**Cavalier d'Oro** Prosecco - Italy 9.5/37

**Mumm** Brut - Napa Valley 9.5/37

# Whites

**Caymus Conundrum** White Blend - California 8.5/29

**Disruption** Riesling - Columbia Valley, Washington 8.5/29

**Matua** Sauvignon Blanc - Marlborough, New Zealand 8.5/29

**Villa Pozzi** Moscato - Sicily, Italy 8.5/29

**Sean Minor 'Four Bears'** Chardonnay - Central Coast 8.5/33

**Ballard Lane** Sauvignon Blanc - Central Coast 9.5/33

**Fleurs De Prairie** Rose - Côtes De Provence 9.5/33

**Matteo Braidot** Pinot Grigio - Friuli Venezia Giulia, Italy 9.5/33

**Buehler** Chardonnay - Russian River Valley 11.5/41

**Liquid Light** Sauvignon Blanc - Washington 33

**Davis Bynum** Chardonnay - Russian River Valley 43

**Mâcon La Roche Vineuse** Chardonnay - Burgundy, France 47

**Stags' Leap** Chardonnay - Napa Valley 49

**Sea Slopes** Chardonnay - Sonoma Coast 61

**Mi Sueño Carneros** Chardonnay - Napa Valley 65

# Reds

**Drumheller** Merlot - Columbia Valley, Washington 9.5/33

**Dona Paula** Malbec - Argentina 10.5/36

**14 Hands 'Hot To Trot'** Red Blend - Columbia Valley 10.5/36

**Smashberry** Red Blend - Paso Robles 10.5/36

**Meiomi** Red Blend - California 11.5/40

**Rodney Strong** Cabernet Sauvignon - Sonoma 11.5/41

**Storypoint** Pinot Noir - California 11.5/41

**Vina Robles** Cabernet Sauvignon - Paso Robles 12.5/45

**Left Coast** Pinot Noir - Willamette, Oregon 13.5/49

**Oberon** Cabernet Sauvignon - Napa Valley 14.5/53

**McPherson EVS 'Windblown'** Red Blend - Texas 39

**Trefethen Estate** Merlot - Napa Valley 57

**Freemark Abbey** Cabernet Sauvignon - Napa Valley 61

**Intrinsic** Cabernet Sauvignon - Columbia Valley, Washington 63

**The Prisoner** Red Blend - Napa Valley 66

**Orin Swift 'Abstract'** Red Blend - California 76

**Ancient Peaks 'Oyster Ridge'** Red Blend - Paso Robles 91

**Silver Oak** Cabernet Sauvignon - Napa Valley 151

# Cocktails

**CLASSIC OLD FASHIONED** 11.5  
Bulleit Rye, simple, angostura, cherry, orange

**GIN BASIL GIMLET** 10.5  
New Amsterdam Gin, simple, lime, basil, shaken and served up

**SOUTHWEST JALAPEÑO MARTINI** 10.5  
Monte Alban Silver, triple sec, house-made sweet n' sour, jalapeño

**THE GRILL'S CHILTON** 10.5  
Tito's, soda, lemon

**MANDARIN COSMO** 12.5  
Hanson Mandarin, triple sec, cranberry, lime

**TEXAS BLACKBERRY LEMONADE** 10.5  
TX Whiskey, lemonade, huckleberry

**RANCH WATER** 12.5  
Monte Alban Silver, lime, Topo Chico

# Whiskey

Benchmark  
Bulleit Rye  
Crown Royal  
Jack Daniels  
Jameson  
Knob Creek  
Maker's Mark  
Seagrams 7  
TX Whiskey

# Scotch

Balvenie Doublewood 12  
Dewar's  
Glenlivet 12

# Rum

Captain Morgan  
Don Q Coco  
Cruzan Estate Diamond  
Light Rum  
Zaya Rum Gran Reserva

# 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

**Blue Moon** Golden, CO - 5.4% ABV 6.5

**Stella Artois** Belgium - 5.2% ABV 6.5

**Dos Equis** Mexico - 5% ABV 5.5

**Lefte Blonde** Belgium - 6.6% ABV 6.5

**Shiner Bock** Shiner, TX - 4.4% ABV 5.5

**Dale's Pale Ale** Lyons, CO - 6.5% ABV 6.5

**Stash Ipa** Austin, TX - 7% ABV 6.5

**Breckenridge Vanilla Porter** St. Louis, MO - 5.4% ABV 5.5

**Seasonal** AQ

# Domestic Beer

**Bud Light** St. Louis, MO - 4.2% Abv 5.5

**Miller Lite** Milwaukee, WI - 4.2% Abv 5.5

**Coors Light** Golden, CO - 4.2% Abv 5.5

**Michelob Ultra** St. Louis, MO - 4.2% Abv 5.5

**Yuengling Flight** Pottsville, PA - 4.2% Abv 6.5

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

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# BRUNCH

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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

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## **EXTRAS & SIDES 6**

Fresh Fruit • Blueberry Sausage • Crispy Bacon • Country Potatoes

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## **MORNING COCKTAILS 9.5**

Bloody Mary • Armenta's Margarita

## **MIMOSAS 5.5/19**

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# HAPPY HOUR

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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

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## CHILDREN'S MENU \$11

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All items include fries & choice of drink

**CHILD'S PASTA**

**CHEESE NACHOS**

**GRILLED CHEESE**

**CHICKEN BITES**

**CHEESE QUESADILLAS**

**CHEESEBURGER**

(Children up to age 12)