

Happy Hour
Daily 3pm - 6pm

Oyster Hour*

1.25 each

*served with classic cocktail sauce,
mignonette, lemon*

Ahi Tuna Tacos* 10.00

*santa fe spice, roasted corn salsa, cabbage,
jalapeño aioli, cilantro*

Spinach Artichoke Dip 9.00

parmesan cheese gratin, herb crostini

Jumbo Shrimp Cocktail 14.00

classic cocktail sauce, fresh horseradish

Calamari 9.00

red onion, herbs, chilis, remoulade

Cheeseburger Sliders* 9.00

cheddar cheese, lettuce, tomato, grill sauce

Cajun Crab & Corn Fritters 9.00

old bay spice, jalapeño aioli

Ahi Tuna Tartare* 13.00

*cucumbers, shoyu onion, avocado,
spicy miso aioli, crispy wontons*

Beef Carpaccio* 11.00

*grainy mustard, shaved parmesan, arugula,
crispy capers, roasted garlic, olive oil*

Lobster & Shrimp Roll 15.00

shrimp, lobster, brioche bun, french fries

Truffle Fries 8.00

parmesan cheese, truffle oil, herbs

*Consuming any raw or undercooked meat, shellfish, poultry, fish, eggs or any other food cooked to order may increase your risk of foodborne illness. Not all ingredients are listed on the menu. Please let your server know if you have food allergies or other preferences. The Grill respects and embraces the value of sustainability and its impact on the environment.

HAPPY HOUR

Daily 3pm - 6pm

HANDCRAFTED COCKTAILS

Flawless 9

Grey Goose La Poire, Lime, Prosecco, Luxardo Cherry

Rye Smash 12

Bulleit Rye, Honey Syrup, Mint

The Grill Summer Spa Water Martini 12

*Plymouth Gin, Chateau Aloe Liqueur, Lime Juice,
Simple Syrup, Cucumber, Mint*

Ruby Red Lemon Drop Est. 2008 12

*Absolut Ruby Red Vodka, Fresh Grapefruit Juice,
Lemon Juice, Simple Syrup*

Gold Rush 12

*Bulleit Bourbon, Honey H2O, Cointreau,
Fresh Lemon & Orange Juice*

Village Heat 10

Tito's Vodka, Lemon Juice, Cucumber, Basil, Jalapeño

The Havana 8

Bacardi Run, Lime Juice, Cinnamon Syrup, Mint, Club Soda

The Hardshake 10

*Tito's Vodka or Plymouth Gin,
Shaken Vigorously Until Ice Is Shattered*

Summer Rose Soirée Sangria

gls 7 / liter 25

Fleur de Mer Rosé, Seasonal Summer Fruit, Brandy, Cointreau

WELL DRINKS 6

WINE

SPARKLING

La Grand Courtage Brut Rosé, NV, France 10

WHITE

Rosé, Rosehaven, California 9

Pinot Grigio, Barone "Fini," Valdadige, Italy 9

Chardonnay, Cline, Sonoma Coast, CA 9

RED

Merlot, St. Francis, Sonoma, CA 11

Malbec, Dona Paula Estate, Mendoza, Argentina 11

*Cabernet Sauvignon, Columbia Crest "H3,"
Horse Heaven Hills, WA 10*

BEER 5

Anchor Steam

Guinness

Stella Artois

Ask your server or bartender
for other Special Selections

HANDCRAFTED COCKTAILS

Flawless 14.50

Grey Goose La Poire, Lime, Prosecco, Luxardo Cherry

Rye Smash 16.50

Bulleit Rye, Honey Syrup, Mint

The Grill Summer Spa Water Martini 15.50

*Plymouth Gin, Chateau Aloe Liqueur, Lime Juice,
Simple Syrup, Cucumber, Mint*

Ruby Red Lemon Drop Est. 2008 15.00

*Absolut Ruby Red Vodka, Fresh Grapefruit Juice,
Lemon Juice, Simple Syrup*

Gold Rush 15.50

*Bulleit Bourbon, Honey H2O, Cointreau,
Fresh Lemon & Orange Juice*

Village Heat 16.50

Tito's Vodka, Lemon Juice, Cucumber, Basil, Jalapeño

The Havana 13.50

Bacardi Run, Lime Juice, Cinnamon Syrup, Mint, Club Soda

The Hardshake 16.50

*Tito's Vodka or Plymouth Gin,
Shaken Vigorously Until Ice Is Shattered*

Summer Rose Soirée Sangria

gls 12 / liter 36

Fleur de Mer Rosé, Seasonal Summer Fruit, Brandy, Cointreau

APPETIZERS

Fresh Shucked Oysters* 21.50

half dozen, classic cocktail sauce, mignonette, lemon

Spinach Artichoke Dip 15.75

parmesan cheese gratin, herb crostini

Jumbo Shrimp Cocktail 22.50

classic cocktail sauce, fresh horseradish

Calamari 16.75

red onion, herbs, chilis, remoulade

Cajun Crab & Corn Fritters 15.50

old bay spice, jalapeño aioli

Ahi Tuna Tartare* 18.75

*cucumbers, shoyu onion, avocado,
spicy miso aioli, crispy wontons*

Truffle Fries 10.00

parmesan cheese, truffle oil, herbs

DRAFT BEER

Avery Brewery, White Rascal Belgium White,
Boulder, CO 7

MadeWest, American Pale Ale,
Ventura, CA 7

Anchor Brewing, Lager,
San Francisco, CA 7

Guinness, Guinness Irish Dry Stout,
Dublin, Ireland 7

Stone Brewery, Stone IPA (Rotating Tap),
Escondido, CA 8

Stella Artois, Pale Lager,
Belgium 7.25

WINE BY THE GLASS

SPARKLING

- Mionette Avantgarde, Prosecco, *DOC, Treviso, Italy* 12
Mumm Napa, Brut Prestige, *Napa, CA* 20
La Grand Courtage, Brut Rosé, *NV, France* 18

WHITE

- Barone Fini, Pinot Grigio, *Valdadige, Italy* 13
Flint & Steel, Sauvignon Blanc, *Napa Valley, CA* 14
Cline, Chardonnay, *Sonoma Coast, CA* 12
Mer Soleil Reserve, Chardonnay, *Santa Barbara, CA* 16
Trefethen, Chardonnay, *Napa Valley, CA* 20
Rosehaven, Rosé, *California* 12
Fleur de Mer, Rosé, *Provence, France* 16

RED

- Willamette Valley Founders Reserve, Pinot Noir,
Oregon 18
St. Francis, Merlot, *Sonoma, CA* 15
Michael David, “Freakshow” Red Blend, *Lodi, CA* 16
Dona Paula Estate, Malbec, *Mendoza, Argentina* 14
Columbia Crest, “H3” Cabernet Sauvignon,
Horse Heaven Hills, WA 14
Charles Smith, “Wines of Substance Cs”
Cabernet Sauvignon, *Washington* 15
Rodney Strong Vineyards, Cabernet Sauvignon,
Alexander Valley, CA 20
-

BOTTLES & CANS

- Mama’s Little Yella Pilsner [12oz can],
Oskar Blues Brewery, *Longmont, CO* 7
Chronic Amber Ale [16oz can],
Pizza Port Brewery, *Carlsbad, CA* 9
Bud Light Lager, Anheuser-Busch, *Saint Louis, MO* 6
Budweiser Lager, Anheuser-Busch, *Saint Louis, MO* 6
Coors Light Lager, Coors Brewing, *Golden, CO* 7
Corona Extra Lager, Grupo Modelo,
Mexico City, Mexico 7
Heineken Lager, Heineken Nederland,
Netherlands 7.25
Newcastle Brown Ale, Heineken Nederland,
Tadcaster, UK 7
Sierra Nevada Pale Ale, Sierra Nevada Brewing,
Chino, CA 7.25
Buckler Non-Alcoholic, Heineken Nederland,
Netherlands 6