

# THE GRILL

## Starters

- CAST IRON SKILLET CORNBREAD 2.5/8.5
- CHICKEN TORTILLA SOUP 8.5
- QUESO “AMERICANO” W/ GUAC 13.5
- ROASTED PORK NACHOS 14.5
- HOUSE-SMOKED SALMON\* 16.5
- SEAFOOD COCKTAIL\* 16.5

## Entree Salads

- CAESAR SALAD 10.5  
house-made caesar dressing, croutons, parmesan cheese  
add: chicken 6, blackened shrimp 10, salmon 14
- 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 16.5  
roasted chicken, smoked ham, warm bacon, croutons, chopped  
egg, blue cheese, cheddar, tomatoes, avocado, honey mustard
- SONOMA STEAK SALAD\* 19.5  
field greens, tomatoes, avocado, pickled red onion, pecans,  
blue cheese, house dressing

## Sandwiches (served with choice of side)

- CLASSIC BURGER\* 15.5  
fresh ground chuck with cheddar cheese, tomato, lettuce, pickles,  
onion, secret sauce, on a house-made bun
- CRISPY CHICKEN SANDWICH 15.5  
lightly fried chicken, spicy jalapeño slaw, tomato,  
jack cheese, mayo
- TEXAS BURGER\* 16.5  
fresh ground chuck, shredded cheddar cheese, Canadian bacon,  
onions and jalapeños with mesquite sauce
- NEW MEXICO PATTY MELT\* 16.5  
fresh ground chuck, roasted onions, poblano pepper, Jack and  
cheddar cheese, chipotle sauce, on rye bread
- FAMOUS PASTRAMI SANDWICH 16.5  
piled high pastrami, Jack cheese, and spicy mustard, layered with  
house-made slaw, 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!

## Entrees

- MEXICO CITY ENCHILADAS 15.5  
roasted chicken, cheddar and Jack cheese, famous Armenta’s  
enchilada sauce, served with beans, rice, and guacamole
- BRISKET BIRRIA TACOS 17.5  
slow cooked and grilled over mesquite, served with beans, rice,  
and guacamole
- CHICKEN BITES 17.5  
buttermilk fried chicken, house-made sauces, served with  
fries and creamy coleslaw
- ROTISSERIE CHICKEN 18.5  
half a roasted chicken with crushed herbs, and pan drippings,  
served with mashed potatoes
- STEAK TACOS 19.5  
blackened and seared, red chile sauce, cilantro, parmesan,  
fresh jalapeños, served with beans, rice, and guacamole
- BAJA FISH TACOS 19.5  
blackened fresh fish with chipotle sauce, pickled slaw and  
guacamole, served with beans and rice
- RIGATONI 19.5  
house-made pasta, beef and pork ragu, parmesan, fresh basil
- GRILLED MEATLOAF\* 21  
ground in house, mushroom demi, served with mashed potatoes
- BABY BACK RIBS 23  
fall off the bone ribs with house-made bbq sauce,  
served with coleslaw and french fries
- CHICKEN PARMESAN 23  
lightly fried chicken breast, mozzarella, spaghetti,  
house-made tomato ragu
- STEAK AND ENCHILADA\* 24  
roasted chicken enchilada, black beans, rice, and guacamole
- JUMBO SHRIMP BROCHETTE 25  
five wood grilled bacon wrapped shrimp with jalapeño, cheddar  
cheese, served with mashed potatoes and broccoli
- MESQUITE GRILLED SALMON\* 26  
grilled over hot coals, 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  
seared filet mignon and four jumbo shrimp, served with  
mashed potatoes and fresh vegetables
- BLACKENED RIBEYE\* MK  
grilled over hardwood and topped with our bourbon Worcestershire,  
served with mashed potatoes and fresh vegetables
- Desserts 9.5
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- 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

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.

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

Share Your Experience on Instagram #thegrillsanangelo

# 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
- Leffe 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

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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)