

THE GRILL

Starters

CAST IRON SKILLET CORNBREAD 3.5/11

CHICKEN TORTILLA SOUP 10

QUESO "AMERICANO" W/ GUAC 15

ROASTED PORK NACHOS 16

SHRIMP CEVICHE 17

Entree Salads

ZUNI CHICKEN SALAD 17

roasted chicken, spinach, pecans, walnuts, golden raisins, white cheddar cheese, bacon, egg, julienne apples, bacon vinaigrette

WEST TEXAS COBB SALAD 18

roasted chicken, smoked ham, warm bacon, croutons, chopped egg, blue cheese, cheddar, tomatoes, avocado, honey mustard

SONOMA STEAK SALAD* 23

field greens, tomatoes, avocado, pickled red onion, pecans, blue cheese, house dressing

Sandwiches (served with choice of side)

CLASSIC BURGER* 17

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

CRISPY CHICKEN SANDWICH 17

lightly fried chicken, spicy jalapeño slaw, tomato, jack cheese, mayo, on a house-made bun

TEXAS BURGER* 17

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

NEW MEXICO PATTY MELT* 18

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: Chris Etebar
Chef de Cuisine: Monique Ruiz

Entrees

MEXICO CITY ENCHILADAS 18

roasted chicken, cheddar and Jack cheese, famous Armenta's enchilada sauce, served with guacamole, rice and black beans

JALAPEÑO PORK ENCHILADAS 18

slow roasted pork, pickled jalapeños, cheddar and jack cheese, house-made southwest enchilada sauce, served with guacamole, rice and black beans

BRISKET BIRRIA TACOS 19

grilled over hard wood then slow cooked, served with guacamole, rice and black beans

ORIGINAL CHICKEN TENDERS 20

buttermilk fried chicken, house-made sauces, served with fries and creamy coleslaw

ROTISSERIE CHICKEN 21

half a roasted chicken with crushed herbs, and pan drippings, served with mashed potatoes

BAJA FISH TACOS 24

blackened fresh fish with chipotle sauce, pickled slaw, served with guacamole, rice and black beans

RIGATONI 21

beef and pork ragu, parmesan, fresh basil

GRILLED MEATLOAF* 24

beef and pork, ground in house, mushroom demi, served with mashed potatoes

BABY BACK RIBS 28

fall off the bone ribs with house-made bbq sauce, served with creamy coleslaw and french fries

CHICKEN PARMESAN 24

lightly fried chicken breast, mozzarella, spaghetti, house-made tomato ragu

STEAK AND ENCHILADA* 32

roasted chicken enchilada, served with guacamole, rice and black beans

JUMBO SHRIMP BROCHETTE 26

five wood grilled bacon wrapped shrimp with jalapeño, cheddar cheese, served with mashed potatoes and broccoli

WOOD GRILLED SALMON* 28

served with mashed potatoes, and fresh vegetables

ROTISSERIE PORK CHOP* 28

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

TRES LECHES

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

J Bookwalter "Readers" Riesling - Columbia Valley, WA 9/34

Sean Minor 'Four Bears' Chardonnay - Central Coast, CA 9/34

Fleurs De Prairie Rose - Côtes De Provence, France 10/38

Van Duzer Pinot Gris - Willamette Valley, OR 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

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

Cocktails

ARMENTA'S MARGARITA 15

Socorro blanco, Jalisco 1562, house-made sweet & sour

SOUTHWEST JALAPENO MARTINI 13

100% agave tequila, Jalisco 1562, house-made sweet & sour, jalapeño

THE REFRESHER 13

New Amsterdam gin, St. Germain, cucumber, lime

CLASSIC OLD FASHIONED 13 (SMOKED 14)

Bulleit rye, simple syrup, angostura

SPICY PINEAPPLE 13

100% agave tequila, pineapple, serrano, lime, tajin

JUST PEACHY 14

Ketel One peach-orange blossom, Jalisco 1562, lemon

THE TEXAN 12

Blackland bourbon, lemonade, huckleberry

Whiskey

Basil Hayden

Benchmark

Blackland Bourbon

Blantons

Buffalo Trace

Bulleit Rye

Crown Royal

Jack Daniel's

Jameson

Knob Creek

Maker's Mark

TX Whiskey

Weller Special Reserve

Woodford Reserve

Woodford Reserve Rye

Scotch

Balvenie Doublewood 12yr

Dewar's

Glenlivet 12yr

Rum

Captain Morgan

Cruzan Estate Diamond

Light Rum

Tequila

Casamigos Reposado

Casa Dragones Blanco

Don Julio Añejo

Jose Cuervo - "Reserva de la Familia" Extra Añejo

Lalo Blanco

Patrón Silver

Socorro Blanco

Vodka

Belvedere

Deep Eddy Grapefruit

Grey Goose

Ketel One

Ketel One "Peach-Orange Blossom"

Tito's

Western Son Blueberry

Western Son Cucumber

Gin

Empress 1908

Hendrick's

New Amsterdam

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

Lefte Blonde Belgium - 6.6% ABV 7

Rahr Dadgum IPA Fort Worth, TX - 6.6% 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

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

BRUNCH

SATURDAY & SUNDAY 9AM - 2PM

BREAKFAST BURRITO 13.5

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

HUEVOS RANCHEROS* 15.5

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 15.5

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

MEXICAN MIGAS* 15.5

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

AMERICAN BREAKFAST* 16.5

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

BEEF BRISKET HASH* 16.5

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

BREAKFAST PORK CHOP* 17.5

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

STEAK RANCHERO* 18.5

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.

08/13/25

HAPPY HOUR

MONDAY - SUNDAY 3PM - 6PM

APPETIZERS

Cast Iron Skillet Cornbread 2/7

cheddar & monterrey jack cheese, served with honey butter

Duo Dip 7

queso americano & guacamole, served with tortilla chips

Atlantic Dip 8

smoked salmon & cream cheese dip, served with toasted crostini

Steak Quesadillas 8

cheddar & monterrey jack cheese, bacon, pickled jalapeños,
flour tortilla, served with chipotle aioli

Roasted Pork Nachos 10

black beans, cilantro, tomatoes, pickled jalapeños,
served with chipotle aioli

COCKTAILS

The Grill's Chilton 7

Key Lime Martini 7

Southwest Jalapeño Martini 8

Classic Old Fashioned 8

WELL MIXED DRINKS 5

DOMESTICS 3

Bud Light • Miller Lite • Coors Light • Michelob Ultra

CRAFT & IMPORTS 4

Blue Moon • Dos Equis • Shiner Bock • Dale's Pale Ale
Rahr IPA • Stella Artois • Leffe Blonde

WINE 6

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)