

1000° OF SEPARATION

THE ONLY COAL-FIRED OVENS OF THEIR KIND IN THE U.S.

HORMONE FREE BEEF & CHICKEN
LOCALLY GROWN ORGANIC VEGETABLES

THE STARTERS /

Salad of local greens / roasted tomato, baked ricotta salata, Sherry vinaigrette / \$6 add chicken / \$5
Grilled asparagus / goat cheese, marinated lemons, citrus vinaigrette / \$9 add chicken / \$5
Rosemary roasted cheese / strawberry relish, crostini / serves two \$12
Mesquite charred chicken wings / cool salad, crispy vegetables / \$9*

THE COAL-FIRED CUISINE /

Peppercorn burger / charred onion, watercress, matchstick potato / \$10*
Steakhouse BLT burger / bacon, tomato, iceberg, charred sweet onion / \$10*
Nogales burger / chorizo, tamale, roasted poblano, white cheddar / \$10*
Sweet and spicy burger / candied jalapenos, fried ratatouille, watercress / \$10*
Grilled portobello sandwich / fried zucchini, ricotta salata, watercress / \$10
Kobe burger / shitake tempura, asian slaw / \$17*
Turkey burger / charred sweet onion, heirloom tomato, watercress / \$10*
Mushroom burger / roasted wild mushrooms, swiss, watercress / \$12*
Roast chicken wrap / oven roasted tomato pesto, fresh chevre, local organic greens / \$10*
All nighter / fresh baked english muffin, grilled bacon, ham, cheddar, fried egg / \$8*

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness

THE SIDES /

Herbed fries / \$4
Sweet potato french fries / \$5
Coal-roasted vegetable / \$5
Mac & cheese / \$6

THE SWEETS /

House bread pudding / \$6
Warm doughnuts / salted butterscotch / \$6
Milk shakes / chocolate, vanilla, strawberry / \$6
Sonoran root beer float / \$6

THE WINE / BY THE GLASS

SPARKLING WINE / \$9

ROTARI BRUT ROSE, SPLIT, ITALY

MALBEC / \$10

LAYER CAKE, ARGENTINA
LUSH BLACK FRUIT, SILKY COCOA, BLACK
SPICE & CREAM

SAUVIGNON BLANC / \$9

FRANCISCAN, NAPA
FRESH, FULL & LIVELY WITH GRAPEFRUIT &
BRIGHT LIME FLAVORS

CHARDONNAY / \$10

J.LOHR '08 RIVERSTONE, ARROYO SECO
GRAPEFRUIT & NECTARINE, RICH COMPLEX
FLAVORS

PINOT GRIGIO / \$10

MASO CANALI '08 TRENTO-ALTO ADIGE, ITALY
CRISP, HINTS OF MELON, HONEYSUCKLE

PINOT NOIR / \$12

KALI-HART, MONTEREY
FLORAL NOTES & HINTS OF SPICY CINNAMON &
TOUCH OF FRENCH OAK

MERLOT / \$9

SNOQUALMIE ORGANIC, WASHINGTON
NATURAL FRUIT FLAVORS, LIKE EATING FRESH
MERLOT BERRIES OFF THE VINE

ZINFANDEL / \$10

ARTEZIN, NAPA '07 VINTAGE, AMADOR COUNTY
RICH TANNINS WITH NOTES OF DARK COCOA

CABERNET SAVIGNON / \$12

TERRA ROBLES '08 PASO ROBLES
FLAVOR PROFILE OF PLUM, BERRY, SPICE

THE BEVERAGES /

ON TAP

Anchor Steam / \$5
Stella Artois / \$5
Pabst Blue Ribbon / \$3
Lagunitas IPA / \$5
Odell 90 Shillings / \$5
Four Peaks Kilt Lifter / \$4
Seasonal / \$5

BOTTLED

Domestic / \$4
Budweiser / Blue Moon / Bud Light
Coors Light / Michelob Ultra / Miller Light
Imports / \$5-\$11
Bass Ale / Chimay Red / Chimay Blue
Corona / Dead Guy Ale / Dos Equis XX
Guinness / Heineken

THE BEVERAGES / NON-ALCOHOLIC

Soft Drinks / \$2.5
Root Beer on Tap / \$4
Ginger Beer / \$3
St. Paulie Girl NA / \$4
Custom Grind Ice Tea / \$2.5
Custom Grind Coffee & Decaf / \$2.5
Sparkling Pellegrino / \$4
Acqua Panna Water / \$4

www.the grindaz.com

THE GRIND CLASSIC COCKTAILS /

THE MOSCOW MULE (1941) / Russian Standard Vodka, Ginger Beer, lime / \$9

THE MARTINI (1863) / Absolut Vodka, dry vermouth, dirty olives / \$10

BLUEBERRY HILL (2010) / Absolut Berri Acai, Funkin Blueberry, lime, agave nectar, fresh mint, soda water / \$10

THE VESPER (1953) / Absolut Vodka carefully stirred with Plymouth Gin and dry vermouth with zest of lemon / \$9

THE NEGRONI (1919) / A connoisseurs traditional 1 to 1 to 1 ratio of Beefeater Gin, Campari Aperativo and sweet vermouth over ice with a peel of orange / \$9

THE BLUSHING LADY (1948) / Plymouth Gin and Patrón Citrónge shaken with fresh lemon juice, cane sugar syrup and a dash of Plymouth Sloe Gin. Topped with a flamed orange zest / \$9

THE MARGARITA (1948) / Cruz Tequila, Patrón Citrónge, fresh lime, agave nectar / \$9

THE MANHATTAN (1874) / R1 Rye whiskey stirred with sweet vermouth, dash of Angostura Bitters and Maraschino cherry / \$10

THE CHAMPAGNE COCKTAIL (1862) / Champagne, cane sugar cube, Angostura Bittes, lemon twist / \$9

THE MOJITO EL DRAQUE (1586) / Cruzan Aged Light Rum, fresh lime, mint, cane sugar syrup, soda / \$9

THE CABLE CAR (1996) / Captain Morgan Spiced Rum, Patrón Citrónge, fresh lemon juice, cane sugar syrup, cinnamon sugar / \$9

THE RAMOS GIN FIZZ (1888) / Plymouth Gin, fresh lemon juice, fresh lime juice, cane sugar syrup, egg whites, orange flower water / \$9

THE GRIND SEASONAL COCKTAIL / \$10