

# 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, malt vinegar / \$6
- Grilled romaine salad / parmesan, crouton, creamy roasted garlic / \$8
- Rosemary roasted cheese with strawberry relish and croutons / serves two \$12
- Mesquite charred chicken wings with cool salad and tempura vegetables / \$9\*
- Add chicken to any salad for \$5

## THE COAL FIRED CUISINE /

- Steak house BLT burger / bacon, tomato, iceberg, charred onions, steak sauce / \$10\*
- Sweet and spicy burger / candied jalapenos, fried ratatouille, watercress / \$10\*
- Peppercorn crust burger / charred onions, watercress, matchstick fries / \$10\*
- Crisp pork sandwich / swiss cheese, iceberg, house pickle and bbq sauce / \$12
- Roasted chicken sandwich / oven dried tomato's, charred onions, grain mustard / \$10\*
- Grilled portobello burger / fried zucchini, ricotta salata, watercress, garlic aioli / \$10
- Butchers steak / onion rings, red wine sauce / Blackboard \$\*
- "All nighter" / Fresh baked english muffin, grilled bacon, ham, cheddar, fried egg / \$8\*
- Add cheese for \$1

## THE SIDES /

- Herbed "home style" fries / \$4
- Scalloped potatoes / cheddar and swiss / \$5
- Roasted sweet potato fritters / \$5
- Coal roasted vegetables / fresh herbs & olive oil / \$5

## THE SWEETS /

- Chocolate bread pudding / with bourbon / \$6
- Warm doughnuts / salted butterscotch / \$6
- Cheesecake / blueberry / toasted almonds / \$6
- Milk shakes / chocolate, vanilla, strawberry / \$6

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness. Some foods are prepared with peanut oil.

## THE BEVERAGES / NON ALCOHOL

- |                 |       |                      |       |
|-----------------|-------|----------------------|-------|
| Soft Drinks     | / \$3 | Custom Grind ice tea | / \$3 |
| Root beer float | / \$5 | Custom Grind & decaf | / \$3 |
| Ginger Beer     | / \$5 | Sparkling Pellegrino | / \$4 |
| Warsteiner      | / \$4 | Acqua Panna water    | / \$4 |

## THE GRIND CLASSIC COCKTAILS /

**THE MOSCOW MULE (1941)** / Russian vodka, ginger beer, lime / \$9

**THE MARTINI (1863)** / Absolut vodka, dry vermouth, lemon, dirty olives / \$10

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

**THE VESPER (1953)** / Level Vodka carefully stirred with Plymouth Gin and dry vermouth. Served up in a chilled cocktail glass with zest of lemon / \$9

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

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

**THE MARGARITA (1948)** / El Tesoro platinum Tequila, Citronge, fresh lime, agave nectar / \$9

## THE BEVERAGES / ON TAP

- |                   |       |
|-------------------|-------|
| Anchor Steam      | / \$4 |
| Stella Artois     | / \$4 |
| Pabst Blue Ribbon | / \$3 |
| Sonoran Root Beer | / \$4 |

## BOTTLED

- Budweiser / Bud Light /
- Miller Light / Coors Light /
- Michelob Ultra / Blue Moon /
- Corona / Corona Light /
- Heineken / Sam Adams /
- Domestic / \$4 Imports / \$5
- Chimay / Red \$7 / Blue \$8

## THE WINE / BY THE GLASS /

**SPARKLING WINE / \$12**  
Zardetto, Prosecco, Veneto, Italy.  
Reminiscent of pears & apple

**SAUVIGNON BLANC / \$8**  
Terra Robles '08 Paso Robles.  
Passion fruit aromas accented by  
toasty graham cracker qualities

**CHARDONNAY / \$10**  
J.Lohr '08 Riverstone, Arroyo  
Seco. Grapefruit & nectarine with  
layers of rich complex flavors.

**PINOT GRIGIO / \$10**  
Maso Canali '08 Trentino-Alto  
Adige, Italy. Crisp, hints of melon,  
honeysuckle

**PINOT NOIR / \$12**  
Hunterdon '07, Santa Lucia  
Highlands, CA. Rich cherry fruit

**MERLOT / \$11**  
Milbrandt '07, Columbia Valley.  
Ripe with plums, cherries, toasted  
oak blackberries

**ZINFANDEL / \$10**  
Artezin, Napa '07 Vintage,  
Amador County. Rich tannins  
with notes of dark cocoa

**CABERNET SAUVIGNON / \$12**  
Terra Robles '08 Paso Robles.  
Flavor profile of plum, berry,  
spice

[www.thegrindaz.com](http://www.thegrindaz.com)