



SHARES

DEVILED EGGS (GF) Candied bacon atop our tangy house crafted filling	9
SWITCHBACK EGGROLLS Marinated steak, grilled onions & bell peppers, three cheese blend served with horsey dijon dipping sauce	9
KICKING HORSE NACHOS Platter built high with pepper jack cheese sauce, black beans, sliced jalapeno, black olives, pico de gallo, topped with sour cream. <i>Add guacamole \$3</i> <i>Add chicken, shrimp, or steak \$6</i>	12
CHILI CHEESE FRIES French fries smothered in chili and cheese with green onions	11
GARLIC ROSEMARY FLATBREAD Goat cheese, fresh rosemary, sea salt, garlic infused oil	11
GRG WINGS (GF) Ten chicken wings with your choice of house crafted buffalo sauce, dry rub served with your choice of blue cheese or ranch dressing	15
THE TRIO A platter of assorted spreads, cured meats, bacon jam, gourmet flatbreads, fresh fruit, and nuts	15
MAJOON DATES Bacon, dates, goat cheese, and almonds with balsamic reduction	10

SALADS

Choice of house made balsamic vinaigrette, caesar, blue cheese, honey dijon, or ranch dressing

CAESAR (GF) Romaine, heirloom cherry tomato & ciabatta croutons tossed with house Caesar and topped with parmesan crisp	12
COBB SALAD (GF) Bacon, turkey breast, boiled egg, tomatoes, blue cheese crumbles, served on a wedge of lettuce	13
HOUSE SALAD (GF) Robust field greens, roasted chickpeas, heirloom cherry tomatoes, red onion, slivered radish, shredded cheddar cheese served with crostini <i>Add chicken, steak, or shrimp 6</i>	12
CHILI CUP/BOWL (GF) Topped with aged cheddar, green onions, and pico	5/10
SOUP OF THE DAY Ask for our latest specialty	5/10

WOOD FIRE PIZZAS 10"

4 CHEESE PIZZA Three cheese blend, parmesan, and marinara	16	MARGHERITA Fresh mozzarella, sliced tomato, fresh basil, garlic infused oil, balsamic reduction, marinara	17
ARTISAN MEAT Black forest ham, spicy fennel sausage, pepperoni, and marinara sauce, with a three cheese blend	18	HAWAIIAN Pineapple, ham, bacon, three cheese blend and house bbq sauce	18
MUSHROOM AND ROCKET Mushrooms, arugula, and garlic-rosemary oil	17		

ENTREES

ITALIAN CALZONE Herb ricotta, sausage, pepperoni, house marinara, mozzarella, caramelized onions, roasted garlic	16
BLACK AND BLUE FLAT IRON* 8 oz flat iron steak topped with gorgonzola butter, served with smashed fingerling potatoes, and asparagus	29
ROASTED CHICKEN Roasted chicken with sweet potato waffle fries and swiss chard	19
PORTOBELLO STEAK Grilled portobello mushroom, zoodles, and corn salsa	17
SEAFOOD MAC AND CHEESE Macaroni with shrimp and scallops and a parmesan panko crust	20
GRG BURGER* Monster sauce, LTO, served with fries <i>Add cheese 2</i> <i>Make it a brunch burger* 4</i>	14

HAPPY HOUR WED-SUN 3PM-6PM

CRAFT DRAFTS • WINE • SIGNATURE SIPS • APPETIZERS

JOIN US WEDNESDAYS FOR HAPPY HUMP DAY!

EVERY WEDNESDAY 5PM -9PM

50% OFF SELECT BOTTLES OF WINE AND 20% OFF ENTRÉES

SIDES

FRENCH FRIES <i>Make it truffle fries 3</i>	4
SWISS CHARD WITH BACON	6
ASPARAGUS WITH LEMON ZEST AND PARMESAN	6
SMASHED FINGERLING POTATOES	6
SIDE SALAD	6
ZOODLES	6

DESSERTS

SKILLET BROWNIE Topped with vanilla ice cream	8
CINNAMON APPLE BLOSSOM Cinnamon pastry, apples with crème anglaise <i>Make it à la mode 2</i>	8