



## SHARES

<b>DEVILED EGGS</b> (GF)	9
Candied bacon atop our tangy house crafted filling	
<b>SWITCHBACK EGGROLLS</b>	9
Marinated steak, grilled onions & bell peppers, three cheese blend served with horsey dijon dipping sauce	
<b>KICKING HORSE NACHOS</b>	12
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>	
<b>CHILI CHEESE FRIES</b>	11
French fries smothered in chili and cheese with green onions	
<b>GARLIC ROSEMARY FLATBREAD</b>	11
Goat cheese, fresh rosemary, sea salt, garlic infused oil	
<b>GRG WINGS</b> (GF)	15
Ten chicken wings with your choice of house crafted buffalo sauce, dry rub served with your choice of blue cheese or ranch dressing	
<b>THE TRIO</b>	15
A platter of assorted spreads, cured meats, bacon jam, gourmet flatbreads, fresh fruit, and nuts	
<b>MAJOON DATES</b>	10
Bacon, dates, goat cheese, and almonds with balsamic reduction	

## SALADS

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

<b>CAESAR</b> (GF)	12
Romaine, heirloom cherry tomato & ciabatta croutons tossed with house Caesar and topped with parmesan crisp	
<b>COBB SALAD</b> (GF)	13
Bacon, turkey breast, boiled egg, tomatoes, blue cheese crumbles, served on a wedge of lettuce	
<b>HOUSE SALAD</b> (GF)	12
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>	
<b>CHILI CUP/BOWL</b> (GF)	5/10
Topped with aged cheddar, green onions, and pico	
<b>SOUP OF THE DAY</b>	5/10
Ask for our latest specialty	

## WOOD FIRE PIZZAS 10"

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

## ENTREES

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

## 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

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

## DESSERTS

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