



the grille room

3 P.M.-6 P.M.

wines by the glass

| | <u>Vintage</u> | <u>Glass</u> |
|--|----------------|--------------|
| SPARKLING | | |
| Valdo, Prosecco, Italy | | 4.50 |
| <hr/> | | |
| WHITES | | |
| DeLoach, Chardonnay, California | 2018 | 5 |
| Sonoma Cutrer, Chardonnay, Russian River Ranches | 2017 | 7 |
| San Angelo, Pinot Grigio, Italy | 2018 | 5.50 |
| Rutherford Ranch, Sauvignon Blanc, Napa Valley | 2019 | 5.50 |
| Kim Crawford, Sauvignon Blanc, New Zealand | 2018 | 6.50 |
| Notorious Pink, Rosé, Côtes de Provence | 2018 | 5 |
| Thomas Schmitt "Kabinett", Riesling, Germany | 2017 | 6.50 |
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| REDS | | |
| DeLoach, Pinot Noir, California | 2018 | 5 |
| Meiomi, Pinot Noir, Sonoma Coast | 2017 | 7 |
| Raymond, Cabernet, California | 2018 | 5 |
| Bonanza, Cabernet, California | | 6.50 |
| Chateau Penin "Natur", Merlot, Saint-Emilion | 2015 | 5.50 |

see the other side for our bar bites menu! —————>



the grille room

3 P.M.-5 P.M.

\$6 bar bites

this menu is for enjoyment in the Grille Room bar area only. no take-out, please.

PIZZAS

*extra toppings and gluten-free dough
available for an additional charge*

ROTISSERIE BBQ CHICKEN

fontina, cheddar, BBQ sauce, bacon, onions

WHITE CHEESE BIANCO & TRUFFLE ■

mozzarella, ricotta, and Parmesan

ITALIAN MEAT COMBO

sausage, meatball, pepperoni, mozzarella

CLASSIC MARGHERITA ■

marinara, mozzarella, and Mirasol basil

8 WINGS

naked, hot, or BBQ, celery, carrots, bleu cheese

6 MINI MEATBALLS

served in a pot with crostini

3 MINI SLIDERS

with caramelized onions and cheese

served our way - no temperature requests or substitutions, please

FRENCH FRY BASKET

truffle & Parmesan | plain

HUMMUS PLATE

served with freshly baked flatbread and crudité

see the other side for wines by the glass! —————>