

GRILLE MENU

SHAREABLES

GUACAMOLE & HOUSE MADE
ANCHO PEPPER SALSA
Served with Warm Tortilla Chips 9

ABCC CHICKEN WINGS
Choice of Buffalo Sauce, Thai Chili, or
Creole Seasoning
Served with Fresh Celery & Carrot Sticks,
Ranch or Blue Cheese 13

CHEESE & CHARCUTERIE BOARD
Chef's Selection of Cured Meats & Cheeses, Olives,
Honeycomb, Grapes, Grilled French Bread 17

SMALL BITES

CHILI
Kidney Beans, Aged Cheddar, Onion, Cornbread 6

TUNA TACOS
Sesame Chili Marinated Ahi Tuna*, Radish, Mango,
Wasabi Creme, Fried Wonton Shells 14

FISH TACOS
Daily Catch, Cabbage Jalapeno Slaw, Roasted Garlic
Lime Aioli, Queso Fresco, Cilantro 13

HANDHELDS

Sides:
French Fries, Sweet Potato Fries, Onion Rings, Fresh Fruit,
Vegetable Chips, House Chips

REUBEN SANDWICH
Tangy Cabbage Slaw, Shaved Corn Beef, Thousand
Island, Swiss Cheese, Rye Bread 15

HEBREW NATIONAL 1/4lb HOT DOG
On a Buttered Bun 9
Add Chili 2

HOUSE BURGER 15
Certified Black Angus Beef* with Leaf Lettuce,
Shaved Red Onion, Vine Ripe Tomato, Pickles,
Selection of Wheat or Brioche

Select Your Cheese:
Bleu Cheese, Aged Cheddar, Swiss, Pepper Jack, or
American

Additions .75 each
Crispy Onions, Caramelized Onions, Sauteed
Mushrooms, BBQ Sauce, Horseradish Sauce,
Sauteed Fresh Jalapenos, Applewood Smoked
Bacon, Avocado, Over Easy Fried Egg*

Also available with a Beyond Burger

*Menu items may be customized to meet a gluten-free requirement.
*Consumer Advisory: Consumption of raw or undercooked meat, poultry,
shellfish, eggs, or seafood may increase the risk of foodborne illness.*

Corey Smith, CEC - Executive Chef