

FOOD

GRILLO'S PICKLES X FLIGHT CLUB

MINI CUBAN TACOS Mojo Pork, Smoked Ham, Shoestring French Fries, Cilantro, Grillo's Pickle de Gallo	18	MINI CUBAN TACOS Crispy Tempura-Battered Grillo's Pickles, Chili Dust, Side of Garlic Dill Aioli	14
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DIPS & SMALL PLATES

GUACAMOLE Jalapeños, Tomatoes, Onions, Jalapeño Powder, Tortilla Chips VE	16	ARTICHOKE DIP Roasted Artichokes, Cream Cheese, Mozzarella, Tortilla Chips V	16	LOBSTER ELOTE Grilled Street Corn, Jalapeños, Cilantro, Cotija, Mayo, Tajín Flour Tortilla Chips	22
EDAMAME Thai Lime Sauce GS VE	10	BRUSSELS SPROUTS Balsamic Drizzle, Toasted Almonds, Agave Mustard Sauce GS VE DF	11	CORN RIBS Roasted Sweet Corn, BBQ Butter, Cilantro Crema, Green Onion GS V	10
CLASSIC FRIES Sea Salt VE DF	8	TRUFFLE PARMESAN FRIES Truffle, Parmesan, Parsley V	14		

SHAREABLES

BUFFALO CHICKEN SLIDERS Buffalo Sauce, Arugula, Carrot & Celery Curls, Ranch, Brioche Bun	18	BEEF SLIDERS* (3) Butter Lettuce, Flight Club Sauce, Gouda, Brioche Bun	18	BRAISED SHORT RIB BAO BUNS (3) Pickled Cucumber, Radish, Carrot	20
WINGS (5) Choice of Dry Rub: BBQ, Cajun, or Ranch	16	MEATBALLS (5) Ground Beef & Pork Blend, Tomato Sauce, Parmesan, Basil	16	MINI AL PASTOR TACOS (5) Slow Roasted Pork, Pineapple Salsa, Pastor Sauce, Cilantro GS	18
MINI POKÉ TACOS* (5) Tuna, Soy Sauce, Ginger, Garlic, Wakame, Gochujang Aioli, Crushed Wasabi Peas	19	MINI BEEF BARBACOA TACOS (5) Chipotle Sauce, Onions, Cilantro Crema GS	18	CHICKEN SKEWERS (4) Mango Chutney, Cilantro, Spiced Yogurt DF	19
STEAK SKEWERS* (4) Chimichurri, Lemon Oil, Green Onion	20	OYSTERS ON THE HALF SHELL* Smoky Cocktail Sauce, Cucumber Mignonette GS 1/2 Dozen 1 Dozen	34 62	SHRIMP COCKTAIL Smoky Cocktail Sauce GS 1/2 Dozen 1 Dozen	22 40

FOOD

SIGNATURES

<p>GRILLED CHICKEN SANDWICH 20</p> <p>Arugula, Tomato, Carrots, Red Cabbage tossed in Lemon Oil, Red Pepper Aioli, Brioche Bun, Served with Classic Fries</p> <p>DF</p>	<p>CAESAR SALAD 8/16</p> <p>Romaine, Garlic Croutons, Parmesan Cheese, Creamy Caesar Dressing</p> <p>Add Chicken 6</p> <p>Add Steak 7</p> <p>Add Shrimp 9</p>	<p>GRAIN BOWL 16</p> <p>Quinoa, Kale, Arugula, Olives, Tomato, Cucumber, Avocado, Zucchini, Squash, Herb Vinaigrette, Lemon Tahini Dressing</p> <p>GS VE</p> <p>Add Chicken 6</p> <p>Add Steak 7</p> <p>Add Shrimp 9</p>
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FLATBREADS

Vegan & Gluten-Sensitive Options Available

<p>FOUR CHEESE FLATBREAD 18</p> <p>Mozzarella, Provolone, Parmesan, Romano</p> <p>V</p>	<p>BURRATA FLATBREAD 22</p> <p>Basil Pesto, Grilled Artichoke Hearts, Roasted Tomatoes, Olive Oil, Balsamic Reduction</p> <p>V</p>	<p>TRUFFLE MUSHROOM 18</p> <p>Truffle Oil, Mozzarella, Provolone, Crispy Fried Onions</p> <p>V</p>
<p>PEPPERONI & SAUSAGE FLATBREAD 20</p> <p>Hot Honey Drizzle</p>	<p>BBQ CHICKEN FLATBREAD 19</p> <p>Smoked Chicken, BBQ Sauce, Pickled Red Onion, Jalapeños, Guajillo Crema, Mozzarella, Provolone, Cheddar</p>	

SHARING PLATTERS

Serves 4

<p>MEZZE 60</p> <p>Grilled Halloumi Cheese, Falafel, Carrots, Cucumbers, Red Pepper Hummus, Tzatziki, Lemon Tahini Dressing, Pita Bread</p> <p>V</p>	<p>BUTCHER* 68</p> <p>Chicken Skewers, Steak Skewers, Meatballs, Sausage, Steak Sauce, Chimichurri Sauce, Roasted Tomato, Baguette</p>
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DESSERTS

<p>COTTON CANDY 6</p> <p>Daily rotating selection of flavors</p> <p>GS VE</p>	<p>CHURROS 11</p> <p>Caramel-Filled, Served with Dulce de Leche Whipped Crema, Cocoa</p> <p>V</p>	<p>S'MORES 9</p> <p>Graham Cracker Crust, Nutella® Cream, Chocolate Sauce, Toasted Marshmallow</p>
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DRINKS

GRILLO'S PICKLES X FLIGHT CLUB

PICKLED PINK	18	SAM SAM SPRITZ	19	GRILLO'S BLOODY	13
Gin, Pink Peppercorn, Lavender, Juniper, Grillo's Brine, Dill		Vodka, Ginger, Lime, Chartreuse, Soda, Candied Ginger, Grillo's Brine & Dill Chip		House Bloody Mix, Vodka, Grillo's Brine & Pickle Spear	

SEASONAL

WATERMELON PICANTE	18
Don Julio® Blanco Tequila, Watermelon, Lime, Jalapeño, Tajin	

SIGNATURE COCKTAILS

PEACHY BLINDERS	18	ESPRESSO OLD FASHIONED	21	HIGH TEA SOUR*	20
Planteray Rum, Peach, Mint, Lime, Soda		Woodford Reserve, Espresso, Vanilla, Chocolate Bitters		Empress Gin, Earl Grey Tea, Elderflower, Lemon, Egg White	
OAXACAN SEAGLASS	19	FIELDS FOREVER	18	SNAPDRAGON	18
House-Infused Green Chili Bosscal Joven Mezcal, Lime, Lychee, Ginger		Casamigos Tequila, Triple Sec, Strawberry, Basil, Agave, Lime, Sugar Rim		Ketel One Grapefruit Rose Vodka, Guava, Lime, Lychee, Dragonfruit	
BEE STING	18	BRAMBLE SPRITZ	20		
Bulleit Bourbon, Hot Honey, Lemon, Apricot		Prosecco, St. Germain, Blackberry, Lemon, Soda			

NON-ALCOHOLIC

MIDWAY SPLASH	15	LYRE'S	15	SAM ADAMS	8
Seedlip Gove 42, Pineapple, Lemon, Tonic		Gin & Tonic, Amalfi Spritz, Classico		Just the Haze	
ATHLETIC BREWING CO.	8	LAGUNITAS	8	SIERRA NEVADA	8
Cerveza Atlética		IPNA		Hop Splash	
GUINNESS	9				
Guinness 0					

BRUNCH

FOOD

À la carte pricing

FRESH FRUIT PLATE Assorted Fruits and Berries GS VE	13	AVOCADO TOAST Pickled Red Onion, Pumpkin Seeds, Multigrain Bread VE Add Sunny-Side-Up Egg*	16 2	BREAKFAST SLIDERS* Maple Glazed Sausage, Scrambled Eggs, Cheddar Cheese, Peppers & Onions, Brioche Bun	17
BREAKFAST FLATBREAD* Crispy Prosciutto, Fontina, Caramelized Onions, Mushrooms, Arugula, Sunny-Side-Up Egg, Balsamic Drizzle	19	SMOKED SALMON FLATBREAD* Cold Smoked Salmon, Whipped Cream Cheese, Everything Bagel Spice, Crispy Capers, Shaved Red Onion, Chive Crème Fraîche, Lemon Zest, Fresh Dillv	22	GARDEN VEGETABLE FLATBREAD Zucchini, Squash, Red Peppers, Mushrooms, Tomatoes, Tomato Sauce, Mozzarella and Provolone Cheese, Herb Oil V	18

BRUNCH COCKTAILS

À la carte pricing

ESPRESSO MARTINI TOWER Includes 4 Martinis	59	BLOODY MARY Tito's Vodka, House-Made Bloody Mary Mix	13	BEER SHANDY Modelo, Lemonade	9
MIMOSA Choice of Orange, Grapefruit, Pineapple, or Cranberry	13	APEROL SPRITZ Aperol, Prosecco, Soda, Orange	16	BELLINI Choice of Peach, Prickly Pear, Guava, Mango, Strawberry, or Watermelon	13
G & TEA Hendrick's Gin, Elderflower, English Breakfast Tea, Lemon	18	BLOODY MARIA Bossca Joven Mezcal, House-Made Bloody Mary Mix	15		

HOT DRINKS

À la carte pricing

COFFEE	4	HOT TEA Lemon Black Tea, Green Tea, Black Tea, Earl Grey, Mint, English Breakfastv	3
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BOTTOMLESS PACKAGES

Upgrade your Brunch reservation with the following 90-minute packages. Prices are per person and do not include Social Darts®. If you are selecting a bottomless package, it must be ordered by all guests in your party.

BOTTOMLESS MIMOSAS	25	BOTTOMLESS FLATBREADS Mix & Match Any Flatbread	25	BOTTOMLESS FLATBREADS & MIMOSAS	45
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HAPPY HOUR

HAPPY HOUR

Available Sunday through Friday from 3-6pm

BEER

MODELO DRAFT 6

LIQUOR

TITO'S 8 BEEFEATER 8 BULLEIT 8

BACARDI 8 CORAZÓN 8

WINE & SPARKLING

SAUVIGNON BLANC 10 PINOT NOIR 10 PROSECCO 10

BITES

TRUFFLE PARMESAN FRIES 7 PRETZEL BITES 8 GUACAMOLE 10
 Truffle, Parmesan, Parsley Beer Cheese, Mustard Sauce, Herb-Butter Jalapeños, Tomatoes, Onions, Jalapeño Powder, Tortilla Chips
 V V VE

BUFFALO CHICKEN SLIDERS 10 FOUR CHEESE FLATBREAD 12 OYSTERS ON THE HALF SHELL* 2.70 EACH
 Buffalo Sauce, Arugula, Carrot & Celery Curls, Ranch, Brioche Bun Mozzarella, Provolone, Parmesan, Romano Smoky Cocktail Sauce, Cucumber Mignonette
 V V GS

SHRIMP COCKTAIL 2.90 EACH
 Smoky Cocktail Sauce
 GS DF