

# DRINKS@*The Grill*

## **AMERICAN MULE**

Tito's Vodka, spicy ginger ale and fresh lime, served in a copper mug. *\$8.50*

## **JALA-RITA**

Tequila, Cointreau, fresh lime, lemon, cilantro, Jalapeno and house made Jalapeno simple syrup. *\$8.50*

## **SPANISH COFFEE**

A house favorite. Cointreau, Brandy, Kahlua and hot coffee topped with whipped cream. *\$9.00*

## **BLOODY MARY**

Vodka, Zing Zang mix garnished with olives and a pickle. *\$7.00*

## **CUCUMBER MARTINI**

Tito's Vodka, fresh cucumbers, lemon, cilantro and a hint of spice. *\$9.50*

## **DIRTY GOOSE**

Grey Goose Vodka, Dry vermouth Bleu cheese stuffed olives. *\$11.50*

## **SIDECAR**

Hennessy, Grand Marnier, fresh lemon juice. Shaken and stirred with a sugared rim. *\$11.50*

# BEERS @ *The Grill*

## ***DRAUGHT BEER***

BUD LIGHT  
NORMS RAGGEDY-ASS  
SAM ADAMS SEASONAL  
BLUE MOON

## ***DOMESTICS***

BUDWEISER  
COORS LIGHT  
MICHELOB ULTRA  
MILLER LITE

## ***IMPORTS***

HEINEKEN  
LABATT BLUE  
LABATT BLUE LITE  
STELLA ARTOIS  
KILLIANS  
MODELO ESPECIAL  
GUINNESS  
HEINEKEN 0 0 (ALCOHOL FREE)

## ***SPECIALTY BREWS***

ALASKAN AMBER  
BELL'S SEASONAL  
BELL'S PORTER  
TWO HEARTED ALE  
DIABOLICAL  
DIRTY BLONDE  
WHEEZIN THE JUICE (IPA)  
HARD CIDER, FORBIDDEN  
BUD LIGHT SELTZER

# SWEETS @ *The Grill*

## **CARROT CAKE**

HOME MADE!!! Filled with pineapple, coconut, raisins and carrots. Topped with whip cream or cream cheese frosting. \$7.00

## **HOT FUDGE BROWNIE**

Homemade brownie topped with ice cream and Sander's fudge. \$7.00

## **FRIED CHEESECAKE**

Creamy fried cheesecake topped with strawberries and whip cream. \$7.00

**ASK ABOUT OUR HOME MADE**

**PIES AND DESSERT OF THE DAY**

