

GRILL & VINE

EST. 2012

ALL DAY

SNACKS

HUMMUS CROSTINI	8
caramelized onion jam, feta	
YUKON GOLD POTATO CHIPS	5
deep ellum blue cheese dip	
MIXED OLIVES	5
thyme, citrus marinated	
CHEF'S SELECTION OF CURED MEATS AND CHEESES	17
pickled vegetables, stone ground mustard	

STARTERS

CHEF'S DAILY SOUP CREATION	7
a regional combination of creativity and taste	
TEXAS FARM GREENS SALAD	6
granny smith apples, pecans, mission citrus vinaigrette	
CAYENNE & OREGANO SPICED GRILLED CHICKEN WINGS	12
tangy honey glaze, blue cheese slaw	
OUR SMOKED BEEF BRISKET TACOS	15
pickled onions, smashed avocado, brazos valley queso	
DUBLIN ROOT BEER BRAISED PORK SHOULDER SLIDERS	14
cabbage slaw, horseradish pickle on brioche	
DUCK TOSTADAS	14
lime, red onion, shredded cabbage slaw, chipotle maple	

FLATBREADS

GRILLED CHICKEN ARTICHOKE FLATBREAD	14
arugula, pachi pachi goat cheese, village farms grape tomatoes	
MARGHERITA FLATBREAD	12
tomato, mozzarella, basil	

SIMPLY GRILLED

served with market vegetables	8	
COWBOY RIBEYE		35
tobacco onions		
SALMON FILLET	5	30
pickled red onions, pineapple mint salsa		
PRAIRIE FRESH CENTER CUT PORK CHOP		25
sautéed apples, pancetta		
HERB GRILLED FILET OF BEEF		34
forest mushroom glaze		

SANDWICHES

served with sea salted french fries, sub arugula salad 4		
GRILL AND VINE BURGER		17
choose two: bacon, mushroom, cheddar, swiss or deep ellum blue		
TURKEY & AVOCADO		16
roasted tomato, leaf lettuce, bacon, pesto hummus, rustic loaf		
GRILLED PORTOBELLO		14
chimichurri, caramelized onions, poblano pepper, swiss cheese, whole wheat		

SALADS

COBB		16
chopped romaine, tomato, cucumber, chicken, avocado, bacon, egg,		
deep ellum blue cheese, chive vinaigrette		
BABY KALE CHICKEN CAESAR		15
romaine, parmesan, garlic croutons		
SPINACH & FENNEL		13
fennel, crispy chickpeas, pachi pachi goat cheese, apple, walnut,		
roasted shallot vinaigrette		

PLATES

PEPPER SEARED AHI TUNA STEAK		26
rare seared, poblano jicama slaw, black beans		
GRILLED GULF SHRIMP AND HOMESTEAD GRITS		25
smoked ham, brazos gouda, chipotle		
SWEET TEA BRINED CHICKEN BREAST		25
sautéed kale, black eyed pea ragout		
PORCINI RAVIOLI		27
garden ripe tomatoes and basil		

SIDES

FRENCH FRIES	6	OVEN CHARRED ROOT VEGETABLES	6
gulf sea salt		dill, lemon juice drizzled	
ROASTED FINGERLING POTATOES	6	HOUSE MAC & CHEESE	8
onions, rosemary, thyme		brazos cheddar, smoked gouda	

These nutritional powerhouse foods can help extend your health span – the extent of time you have to be healthy, vigorous and vital. – Dr. Steven Pratt, author of SuperFoods Rx Fourteen Foods That will Change Your Life


We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

An 18% gratuity will be added to parties of 8 or more.

GRILL & VINE

EST. 2012



BREAKFAST











CARROT-GINGER JUICE	9
carrot, ginger, lemon, honey	
APPLE-SPINACH JUICE	9
fresh lemon and parsley	
KALE MANGO SMOOTHIE	9
spinach, banana and cinnamon	
MANGO- BLUEBERRY SMOOTHIE	9
bananas and almond milk	

QUICK BITES

FRIED EGG & TURKEY SAUSAGE SANDWICH	10
wheat brioche, pepper jack cheese	
EGG & BACON SANDWICH	10
english muffin, sharp cheddar cheese	
LOX & BAGEL	12
cream cheese and traditional accompaniments	
BREAKFAST BURRITO	11
egg, chorizo sausage, avocado, and roasted tomato salsa	

HEALTHY OPTIONS

STEEL-CUT IRISH STYLE OATMEAL 	10
walnuts, dried cranberries, honey	
OUR OWN TEXAS PECAN AND PISTACHIO CEREAL 	12
berries, yogurt or milk	
ASSORTED COLD CEREAL  	10
regular, skim or soy milk add market berries 2	
MARKET PICKED FRUIT AND BERRIES  	10
LOW FAT GREEK YOGURT  	5

FARM EGGS


ORGANIC EGGS	12
two eggs done your way, choice of bacon, ham, or sausage links, fingerling potatoes	
BUILD YOUR OWN OMELET	15
choose three: ham, bacon, chorizo, swiss, cheddar, gouda, spinach, tomato, onions, mushroom or peppers	
EGG WHITE, SPINACH AND ROASTED TOMATO OMELET	14
mozzarella, arugula, vine ripened tomato salad	
OUR SMOKED BEEF BRISKET EGGS BENEDICT	16
toasted brioche, tomatillo, hollandaise	


INDULGE

STACK OF BLUEBERRY GRANOLA PANCAKES	14	CRISP MALTED WAFFLE	14
pure maple syrup		pure maple syrup, powder sugar	

BEVERAGES

FRESHLY BREWED STARBUCKS® COFFEE	3	ESPRESSO	4
CAPPUCCINO OR LATTE	5	ASSORTED TAZO® TEAS	4
ICED COFFEE	4	JUICE	4

 *These nutritional powerhouse foods can help extend your health span – the extent of time you have to be healthy, vigorous and vital. – Dr. Steven Pratt, author of SuperFoods Rx Fourteen Foods That will Change Your Life

 We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

An 18% gratuity will be added to parties of 8 or more.

GRILL & VINE

EST. 2012



WINE

BUBBLES

VOVETI

prosecco doc, italy



10 34

COL DE' SALICI

prosecco, veneto, italy

12 42

CHANDON

brut classic, napa valley

16 60

ALBERT BICHOT 'CRÉMANT DE BOURGOGNE'

brut rose, burgundy

16 60

MUMM NAPA

brut prestige, napa valley

72

VEUVE CLICQUOT YELLOW LABEL

brut champagne, reims, france

115

DOM PÉRIGNON

brut champagne, eprenay, france

450

WHITES

VILLA WOLF

gewürztraminer, pfalz, germany

10 23 34

TRUST

riesling, columbia valley

12 42

PEDERNALES CELLARS

viognier, texas

12 42

IL CONTI

pinot grigio, veneto, italy

10 34

MOUTIN NOIR 'OPP'

pinot gris, oregon

13 45

MULDERBOSCH

chenin blanc, western cape

11 37

LIBERATED WINERY

sauvignon blanc, sonoma county

11 37

LA PORTE 'LE BOUQUET'

sauvignon blanc, loire valley

13 45

CHATEAU ST. MICHELLE 'INDIAN WELLS'

chardonnay, columbia valley

10 23 34

CAMBRIA 'KATHERINE'S VINEYARD'

chardonnay, santa maria valley

12 42

LA CREMA

chardonnay, monterey

13 45

MORGAN 'HIGHLAND'

chardonnay, santa lucia highlands

14 48

FERRARI-CARANO 'TRE TERRE'

chardonnay, russian river valley

16 54

FAR NIENTE

chardonnay, napa valley

115

THE PRISONER 'BLINDFOLD'

white blend, napa valley

18 62

BANFI CENTINE

rosé, tuscan

10 23 34

REDS

CARMEL ROAD

pinot noir, monterey



10 23 34

VAN DUZER

pinot noir, willamette valley

15 52

ARGYLE

pinot noir, willamette valley

16 54

BELLE GLOS 'CLARK AND TELEPHONE'

pinot noir, santa maria valley

95

DOMAINE DES BAUMARD 'LE LOGIS'

cabernet franc, loire valley

13 45

DANTE ROBINO

malbec, mendoza

10 23 34

LA POSTA 'PAULUCCI'

malbec, mendoza

12 42

PEDERNALES CELLARS

tempranillo, texas

14 48

BOTTER 'GRAN PASSIONE'

rosso, veneto, italy

12 42

YANGARRA

shiraz, mclaren vale

14 48

BERINGER FOUNDER'S ESTATE

merlot, california

9 21 31

WILD HORSE

merlot, paso robles

11 37

BURGESS CELLARS

merlot, napa valley

14 48

MATANZAS CREEK WINERY

merlot, sonoma county

18 82

MICHAEL DAVID 'PETITE PETIT'

petite sirah/petit verdot, lodi

14 48

EDMEADES

zinfandel, mendocino

10 23 34

ALEXANDER VALLEY VINEYARDS 'SIN ZIN'

zinfandel, alexander valley

13 45

BODEGA NUMANTHIA 'TERMES'

tinta de toro, spain

16 54

ORIN SWIFT 'PAPILLON'

red blend, napa valley

145

CHATEAU ST. JEAN

cabernet sauvignon, california

11 26 37

REVELRY

cabernet sauvignon, columbia valley

13 45

ARROWOOD VINEYARDS

cabernet sauvignon, sonoma county

20 68

STONESTREET ESTATE

cabernet sauvignon, alexander valley

26 78

STAG'S LEAP 'ARTEMIS'

cabernet sauvignon, napa valley

120

NICKEL & NICKEL 'C.C. RANCH VINEYARD'

cabernet sauvignon, napa valley

215

GRILL & VINE

EST. 2012



HANDCRAFTED COCKTAILS

SMOKE AND HONEY silver star texas honey, ancho reyes, cucumber, lemon and habanero bitters	12
TEXAS DAISY treaty oak barrel reserve rum, paula's texas orange liqueur, agave and lime	11
LILLET COCKTAIL lillet blanc, hendrick's gin, basil, orange and tonic	12
ROSEMARY APEROL SMASH brugal extra dry, aperol, rosemary, grapefruit and lemon	10
SPICED PEAR OLD FASHIONED old forester 1870, mathilde poire, baked apple bitters	12
SANGRIA ROYALE carpano antica, port, lemon, lime, orange and ginger beer	10
AMATITÁN ESPECIAL blue nectar special craft tequila, st. elizabeth allspice dram and mole bitters	13
CHAMOMILE MULE chamomile infused absolut vodka, lime, honey and ginger beer	10
RYE BASIL SNAP yellow rose rye whiskey, art in the age snap, basil, lemon and honey	12
EARL GREY MINT JULEP buffalo trace bourbon, cold brewed earl grey and mint	10
PROVENCAL LEMONADE dripping springs vodka, carpano bianco, basil, lemon and lavender bitters	11
ELDERFLOWER FITZGERALD dripping springs gin, st-germain, lemon and angostura bitters	11

MOCKTAILS

ROSEMARY POMEGRANATE MULE pom, ginger, rosemary, lime and ginger beer	7
BLUES AND GREY blueberries, lemon, agave and cold brewed earl grey	8
ELDERFLOWER CITRUS PRESSE lavender, grapefruit, orange and elderflower tonic	8
CUCUMBER BASIL RICKEY cucumber, basil, lime, agave and club soda	7

DRAFT

MILLER LITE	6
BUD LIGHT	6
SHINER BOCK	6
BLUE MOON	6
DEEP ELLUM DALLAS BLONDE	7
LAKWOOD HOP TRAPP	7
ROTATING TAPS	MP
GLUTEN FREE	
AUSTIN EASTCIDERS DRY CIDER	6
OMISSION PALE ALE	6
ANGRY ORCHARD CIDER	6

STANDARD

BUD LIGHT	5
BUDWEISER	5
MILLER LITE	5
COORS LIGHT	5
MICHELOB ULTRA	5
STELLA ARTOIS	6
HEINEKEN	6
HEINEKEN LIGHT	6
CORONA	6
CORONA LIGHT	6
ST. PAULI GIRL NON-ALCOHOLIC	5

CRAFT

PEDERNALES ROBERT EARL KEEN	
HONEY PILS	6
SAM ADAMS BOSTON LAGER	6
COMMUNITY WITBIER	6
NEW BELGIUM FAT TIRE	6
LAGUNITAS IPA	6
REAL ALE DEVIL'S BACKBONE	7
GOOSE ISLAND SOFIE	8
LAKWOOD TEMPTRESS	8

ASK YOUR SERVER ABOUT ADDITIONAL SELECTIONS