

GRIND & CO. IN ROOM DELIVERY

HOURS OF OPERATION - 4:30 PM TO 12 MIDNIGHT

SMALL PLATES

CURED MEATS & CHEESES _____	16/24
artisanal selection of meats and cheeses; served with olives, dijon mustard and toasted baguette	
STEAK & STOUT SLIDERS* _____	17
with melted gouda, stout-braised onions and a side of house pub chips	
PROSCIUTTO MARGHERITA FLATBREAD _____	21
with roasted tomatoes, fresh mozzarella and pesto	
BUFFALO PEPPER GARLIC CHICKEN WINGS _____	16
tossed in a buffalo pepper garlic sauce; served with blue cheese slaw	
SPINACH & ROASTED ARTICHOKE DIP _____	14
served with toasted crostini	
CHICKEN QUESADILLA _____	16
stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream	
WHITE CHEDDAR MAC & CHEESE _____	14
aged white cheddar topped with panko breadcrumbs	

HANDHELDS



TURKEY CLUB 18
bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese
CHIPOTLE CHICKEN SANDWICH 19
melted cheddar cheese, bacon and chipotle aioli on a brioche bun
CUBAN SANDWICH 19
sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf
GRILLED STEAK WRAP* 24
with black beans, roasted red peppers, cilantro and monterey jack cheese

MUST TRY

*** SERVED WITH FRENCH FRIES OR PUB CHIPS ***

BURGERS

GRUYERE & SHROOM BURGER* 22
gruyere cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli
BLACK RUM BACON JACK BURGER* 21
monterey jack cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce
THE HOUSE BURGER* 19
choice of cheese and housemade burger sauce
VEGGIE BURGER 18
Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli

*** SERVED WITH FRENCH FRIES OR PUB CHIPS ***

Original Recipes FROM SCRATCH

MAINS

Made Fresh PER ORDER

CENTER-CUT TOP SIRLOIN, 10 OZ.* GF _____	34
with choice of topping: Sriracha glaze, melted blue cheese, or bourbon demi glaze and side of garlic mashed potatoes and grilled vegetables	
CHARBROILED RIBEYE, 12 OZ.* GF _____	38
with garlic mashed potatoes and grilled vegetables	
MEDITERRANEAN SHRIMP PASTA _____	28
jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream	
SALMON WITH KALE & MUSHROOMS* GF _____	30
with sautéed kale and crimini mushrooms	
TUSCAN FLORENTINE CHICKEN _____	28
pesto-marinated chicken breast on top of grilled vegetable orzo	

SALADS

ADD A PROTEIN TO ANY SALAD*
Shrimp +11 / Salmon +12 / Chicken +9

COBB SALAD GF _____	22
diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette	
ROASTED BEET SALAD GF _____	21
mixed greens, crumbled goat cheese, candied pecans, tossed in red wine vinaigrette	
CAESAR SALAD _____	18
romaine, shaved parmesan cheese and croutons, tossed in caesar dressing	
QUINOA & BABY GREENS SALAD GF _____	19
feta cheese, olives, cucumbers, tomatoes, celery and lemon citronette dressing	

SOUP

SOUP DU JOUR 10

*** ASK YOUR SERVER FOR TODAY'S OFFERING ***

***** INDICATES LIGHTER FARE GF INDICATES GLUTEN FREE ITEM *****

*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

TRY OUR SIGNATURE
MULES

CROWNED JEWEL 16
Ketel One, ginger beer, cranberry juice,
blood orange bitters and fresh lime juice



MEXICAN MULE 17
Avión Silver, ginger beer and fresh lime juice

KENTUCKY MULE 18
Bulleit, ginger beer and fresh lime juice

MOSCOW MULE 16
Ketel One, ginger beer and fresh lime juice

CLASSIC COCKTAILS

BEE'S KNEES _____ 16
Hendrick's, honey and fresh lime juice served up

COSMOPOLITAN _____ 16
Ketel Citroen, Cointreau, fresh lime juice and splash of cranberry juice

MARGARITA _____ 15
Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice

PIMM'S CUP _____ 14
Pimm's No. 1, ginger ale, cucumber and fresh mint

BOURBON OLD FASHIONED _____ 16
Knob Creek, housemade simple syrup and orange bitters

MINT JULEP _____ 18
Woodford Reserve, housemade simple syrup and mint leaves

CUBAN MOJITO _____ 15
Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda

WINES

WHITE

- CHARDONNAY - HOGUE. WA _____ 42
- PINOT GRIGIO - DANZANTE. Italy _____ 38
- SPARKLING CAVA - SEGURA VIUDAS. Penedas, Spain (187ml) _____ 10
- PINOT GRIGIO - GALLO FAMILY VINEYARDS. CA (187ml) _____ 10
- CHARDONNAY - WILLIAM HILL. Central Coast, CA (187ml) _____ 12
- PROSECCO - VILLA SANDI IL FRESCO. Italy _____ 42
- BRUT SPARKLING - CHANDON. CA _____ 46
- WHITE ZINFANDEL - BERINGER. CA _____ 34

RED

- MERLOT - HOGUE. WA _____ 42
- CABERNET SAUVIGNON - HOGUE. WA _____ 48
- PINOT NOIR - MIRASSOU. CA (187ml) _____ 12
- CABERNET SAUVIGNON - WILLIAM HILL. CA (187ml) _____ 12
- CHIANTI CLASSICO - TENUTA DI NOZZOLE. Tuscany, Italy (375ml) _____ 28
- CABERNET SAUVIGNON - HESS ALLOMI. Napa, CA (375ml) _____ 36
- PINOT NOIR - RODNEY STRONG. Russian River Valley, CA _____ 58

ROOM SERVICE

PLEASE DIAL EXTENSION 71 TO PLACE YOUR ORDER
All Room Service orders have a \$4 delivery charge
+ 18% gratuity automatically added

BEERS

BOTTLE

- BUD LIGHT _____ 7
- CONEY ISLAND, NY _____ 9
- CAPTAIN LAWRENCE, NY _____ 10
- BROOKLYN BREWERY, SEASONAL _____ 9
- GOOSE ISLAND IPA _____ 9
- SAMUEL ADAMS BOSTON LAGER _____ 9
- STELLA ARTOIS _____ 9
- HEINEKEN _____ 9
- BLUE MOON _____ 9
- ANGRY ORCHARD CIDER, NY _____ 9
- BUDWEISER _____ 8
- CORONA EXTRA _____ 8
- COORS LIGHT _____ 8
- GUINNESS _____ 10
- O'DOULS NON ALCOHOLIC _____ 8

ASK ABOUT OUR SEASONAL OFFERINGS