




SNACKS

- Chorizo Queso** Chorizo & ground beef topped with homemade guacamole & served with tortilla chips 5.95
- Luau Fries** Skinny fries, braised pulled pork, monterey jack & cheddar cheese, grilled pineapple, jalapeños & BBQ sauce 8.5
- Ahi Tuna** Spice rubbed seared Ahi tuna steak, peanut sauce, mango & sweet chili vinaigrette. Served medium rare 8.5
- Cheese Fries** Skinny fries, monterey jack & cheddar cheese, bacon & jalapeños 7
- Brussels Sprouts** Roasted brussels sprouts, tossed in ancho lime vinaigrette & topped with queso fresco 4.25



SALADS & BOWLS

-  **Napa Salad** Mixed greens, arugula, goat cheese, strawberries, black mission figs, toasted almonds & hazelnut vinaigrette 9.25
» Add chicken +\$2.50
- Pesto Turkey Cobb Salad** Ground & pesto seasoned turkey burger, mixed greens, bacon, bleu cheese, avocado, egg, red onion & tomato with your choice of jalapeño ranch or balsamic vinaigrette 10.25 » Sub chicken breast for no charge
- Thai Noodle Salad** Rice noodles, mango, tomato, avocado, cilantro, peanuts, lettuce, & a sweet chile vinaigrette with choice of Ahi Tuna or grilled chicken 11.25
- Greek Chicken Salad** Grilled chicken breast, mixed greens, red onions, tomatoes, olives, lemon caper vinaigrette, grilled lemons, cucumbers & feta cheese 10.25
- Jive Turkey Bowl** Ground & pesto seasoned turkey burger, bacon, black bean & charred corn medley, lettuce, campari tomatoes, avocado, queso fresco, sprouts & ancho lime vinaigrette 9.25 » Add an egg + 1
- Salmon Filet Bowl** Wild Alaskan Salmon filet, bacon, black bean & charred corn medley, lettuce, campari tomatoes, avocado, queso fresco, sprouts & ancho lime vinaigrette 9.25 » Add an egg + 1
- California Chicken Bowl** Grilled chicken breast, bacon, black bean & charred corn medley, lettuce, campari tomatoes, avocado, queso fresco, sprouts & ancho lime vinaigrette 9.25 » Add an egg + 1

Add a fried egg to any burger for a buck!

BURGERS « ADD FRIES & A DRINK FOR \$4 »

Ground in-house daily and cooked medium-well. Buns baked from scratch throughout the day.

- Bacon Love #9 with fries** Applewood smoked bacon, American, pickles, lettuce, tomato & secret sauce #9 8.95
- Front Porch** Lettuce, tomato, mayo & mustard 6.5
- Guacapotle™** Chipotle aioli, cheddar cheese & homemade guacamole 7.75
- Lockhart Legend** Applewood smoked bacon, cheddar cheese, Dr Pepper BBQ sauce, two onion rings & sliced dill pickles 8.5
- Mac ‘N’ Cheeseburger** Mac ‘n’ cheese, cheese sauce & bacon 8.5
- VooDoo Mushroom** Absinthe sautéed mushrooms, Swiss & Tabasco mayo 8.5
- Texas Luau** Braised pulled pork, grilled pineapple slice, grilled jalapeños, Teriyaki & BBQ sauce. 8.5
- Thai Peanut** Creamy peanut butter, roasted peanuts, cilantro lime coconut flakes, and Sambal mayo. 7.75
-  **Scorpion** Pepper jack cheese, Trinidad Moruga scorpion sauce, grilled jalapeños, lettuce & tomato 7.75
» Try inferno style with ice cream chaser + 1
- You’re My Boy Blue** Crumbled bleu cheese, balsamic caramelized onions, tomato & arugula 8.5
-  **Hippie Chickpea** Meatless burger made with ground chickpeas, eggplant and goat cheese topped with roasted red pepper mayo, roasted red bell peppers, arugula, red onions, goat cheese & tabbouleh served on a wheat bun. 8.5
- Wild Alaskan Salmon** Hand-chopped wild Alaskan salmon and ancho chili burger, avocado, black bean & charred corn medley, tequila lime aioli & fresh cilantro on a white bun 8.5
- Jive Turkey** Ground & pesto seasoned turkey burger, bacon, Swiss, sprouts, avocado & chipotle aioli on a wheat bun 8.5

SANDWICHES & TENDERS « ADD FRIES & A DRINK FOR \$4 »

- California Chicken** Grilled chicken breast, bacon, Swiss, sprouts, avocado & chipotle aioli on a wheat bun 8.5
- Back Porch** Grilled chicken breast, mayo, pickle, lettuce & tomato on a wheat bun 6.5
» Add Cheese + .75 » Add Bacon+ 1.25 » Add Avocado + .75
- Greek Chicken** Grilled chicken breast, feta cheese, lemon caper vinaigrette, arugula, tomato & fresh tzatziki on homemade flatbread 8.5
- Harlem Chicken Tenders** Hand-cut, double battered & inspired by a recipe originating in Harlem NY. Served with skinny fries & Mississippi Comeback sauce 7.75

SAVORY SIDES

Need a dipping sauce? We have house-made jalapeño ranch, chipotle ketchup, Dr Pepper BBQ, or Mississippi Comeback sauce

- Onion Rings** Hand battered in Shiner Bock beer, deep fried & served with our house-made chipotle ketchup 3
- Skinny Fries** 2.5
- Sweets** Waffle cut sweet potato fries with our own magic dust 3
- Split Decision** Your choice of 2: Skinny Fries, Sweets or Onion Rings 3
- Mac ‘N’ Cheese** Mac ‘n’ cheese, cheese sauce & bacon 3.5

LIGHTER SIDES

- Brussels Sprouts** Roasted brussels sprouts, tossed in ancho lime vinaigrette & topped with queso fresco 4.25
- Black Bean & Charred Corn Medley** With red onion, tomato, cilantro, jalapeño & fresh lime juice 3
- Tabbouleh** Chopped mint & parsley, bulgur wheat, tomatoes, cucumber, & lemon juice 3
- Side Salad** Fresh greens, tomatoes, cucumbers, mixed cheese, red onions & your choice of jalapeño ranch, hazelnut vinaigrette, or balsamic vinaigrette 3.5

MUNCHKINS

Served with apple slices or fries & a drink

- Kid Burger, Grilled Cheese, Chicken Tenders, or Mac ‘N’ Cheese** 5



SPICY



VEGETARIAN

Homemade gluten friendly bun +\$2

FLIP ME OVER FOR DRINKS & SHAKES

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

SHAKES

HANDSPUN

Strawberry • Mint Chocolate Chip • Vanilla Bean Chocolate • Nutella • Salted Caramel
Root Beer Float 4.5

HANDCRAFTED

Shakes made with extra love

Kitchen Sink Pretzels, peanut butter, salt, butterscotch sauce, caramel sauce, chocolate chips, coffee grounds & potato chips 5.25
Worms & Dirt Crushed Oreos & gummy worms 5.25
ET Shake Reeses Pieces, peanut butter, chocolate & a peanut butter cookie 5.25

SPIKED

Bourbon & Caramel Do you really need to ask? 6.5
Boozy Mint Chocolate Chip Vodka, crème de cacao, creme de menthe & Andes mints 6.5
Dirty Kitchen Sink Chocolate vodka, pretzels, peanut butter, salt, butterscotch sauce, caramel sauce, chocolate chips, coffee grounds & potato chips 7
Tipsy Worms & Dirt Chocolate vodka, crushed Oreos & gummy worms 7
ET Drunk Dial Chocolate vodka, Reeses Pieces, peanut butter, chocolate & a peanut butter cookie 7

DRINKS

GRUB ‘RITAS

Five Dollar Rita Sauza Silver Tequila, Patron Citronge Orange & fresh lime juice 5
Patron Mango Rita Patron Silver Tequila, Patron Citronge Mango & fresh lime juice 8

SIGNATURE COCKTAILS

Back Porch Punch A classic rum punch made with Bacardi rum, fresh juices & a little sunshine 6
Sangria Seasonal housemade Sangria 5
Stubborn Mule Grub’s signature mule with Tito’s vodka, ginger beer, fresh lime juice & cilantro 6
Peach Martini Deep Eddy Peach vodka, pineapple, and lime juice with a hint of jalapeño 6
Bacon Infused Bloody Mary Applewood Smoked Bacon infused Vodka, Zing Zang Bloody Mary Mix 5
Smoke and Mirrors A rich & smoky, but delicate bourbon cocktail with a hint of orange habaero shrub 7

DRAUGHT BEER

Peticolas Golden Opportunity Kolsch - Texas: Medium bodied brew with a light, pleasant malt aroma with a hint of sweetness and faint bitterness 5.25
Shiner Bock Texas - A distinctive, rich, full flavored, deep amber-colored beer with an inviting smooth taste without excessive bitterness 5.25
Sierra Nevada Pale Ale California: Deep amber color with a unique piney and grapefruit aroma 5.25
Blue Moon Belgian White Colorado: Zesty orange fruitiness with a light spicy wheat aroma. Starts crisp and tangy and ends with a coriander and with orange spiciness 5.25
Rebel IPA Big citrus and grapefruit flavors with subtle pine notes for a flavorful, refreshing brew 6
Texas Rotator Market Price
Colorado Rotator 5.5
West Coast Rotator 5.5
Lakewood Lager Texas: Starts with subtle caramel aromas balanced by light malty sweetness and round noble hop bitterness with a dry and clean finish 6
Deschutes Black Butte Porter Oregon: Slightly hoppy bitterness up front, with a distinctive chocolate roasted finish 6
Sam Adams Seasonal Massachusetts: Celebrate the seasons with a Sam Seasonal 6
Angry Orchard Crisp and refreshing cider offers sweet apple notes up front with a subtle dryness at the finish for a balanced cider taste 6
Revolver Blood and Honey Texas: Deep golden ale made with tawo row barley and wheat. The brew is finished with blood orange zest, honey, and other spices 6
Peticolas Velvet Hammer Texas: Ruby reddish brown ale. Malt forward with elements of caramel and the sweetness of brown sugar, balanced nicely by floral hops and a noticeable alcohol bite 6
Lakewood Temptress Milk Stout - Texas: Sweet caramel notes with a touch of vanilla 6.5
Community Mosaic IPA Texas: A large, hoppy IPA with a touch of caramel and malt backbone 6.5
Bud Light 4.25

BOTTLED BEER

Lone Star, Pabst Blue Ribbon 3.25
Miller Lite, Coors Light, Bud Light 3.75
Michelob Ultra, Corona 4.25
Sam Adams , XX Lager, Heineken, Omission Hand Crafted Lager 4.5
Stella Artois, Guinness Pub Can 5.5

WINE

WHITES
La Marca Prosecco Split 7.5
Cupcake Sauvignon Blanc 6/22
Josh Cellars Chardonnay 7/26
REDS
19 Crimes Red Blend 7/26
Lyric By Etude Pinot Noir 8/30
Educated Guess Cabernet 10/38

ICE COLD DRINKS

Fountain Drink or Flavored Tea 2.6
IBC Root Beer Bottle 3.25



good people | real food | unique vibe | big flavors

grubburgerbar.com

