

# SNACKS & STARTERS

**GRILLED ARTICHOKE** 15  
spicy mayo, grilled lemon

**SPINACH & ARTICHOKE DIP** 14  
béchamel sauce, parmesan cheese

**FRIED MOZZARELLA** 12  
house marinara, Italian seasoning

**ATLANTIC DIP** 13  
smoked salmon, grilled ciabatta

**GARLIC KNOTS** 10  
parmesan garlic butter

**QUESO CON CARNE** 10  
guacamole, sour cream

**COWBOY MEATBALL** 14  
toasted ciabatta, tomato ragu, basil

**WOOD GRILLED WINGS** 15  
chimichurri, house-made ranch

**CORNBREAD** 10  
honey butter, sea salt

**DEVILED EGGS** 10  
crispy bacon, spicy mayo

## ENTREE SALADS

**SONOMA STEAK** 18  
NY strip, field greens, pecans,  
blue cheese, bacon vinaigrette

**THE ZUNI** 17  
roasted chicken, baby spinach, cheddar,  
toasted pecans, bacon vinaigrette

**CHICKEN COBB** 16  
country ham, crispy chicken, croutons, cheddar,  
bacon, blue cheese, honey mustard dressing

**CLASSIC WEDGE** 14  
iceberg lettuce, campari tomatoes,  
crispy bacon, blue cheese

**JAPANESE SALAD** 24  
miso-glazed salmon, noodles, fresh herbs, mango,  
shiitake mushrooms, spicy vinaigrette

## MAIN COURSES

**CHICKEN BITES** 17  
buttermilk fried, mom's gravy, hand-cut fries

**MAC N' CHEESE** 17  
white cheddar, country ham, toasted breadcrumbs,  
bacon, hot sauce

**FISH & CHIPS** 19  
tartar sauce, hand-cut fries, creamy coleslaw

**RIGATONI ALLA VODKA** 19  
house-made sausage, grated parmesan, Calabrian chile

**FIRE ROASTED CHICKEN** 21  
mashed potatoes, pan sauce, chopped herbs

**SHRIMP SCAMPI** 21  
fettuccine pasta, sun-dried tomatoes, garlic-lemon butter

**GRILLED MEATLOAF** 22  
beef, pork, shiitake mushrooms, demi-glacé, mashed potatoes

**PAN FRIED STEAK** 22  
chicken fried steak, mashed potatoes, jalapeño gravy

**CHICKEN PARMESAN** 23  
melted mozzarella, rigatoni pasta, tomato ragu

**PECAN TROUT** 24  
wood-fire grilled, herb butter, sautéed spinach

**BAJA FISH TACOS** 19  
blackened fresh fish with spicy mayo, slaw and guacamole

**ATLANTIC SALMON** 25  
mashed potatoes, sautéed spinach

**BLACKENED MAHI** 25  
rock shrimp, Creole sauce, creamy coleslaw

**STEAK FRITES** 27  
wood-fire grilled, herb butter, hand-cut fries

**BLACKENED RIBEYE MK**  
wood-grilled, worcestershire reduction, mashed potatoes

## SWEET ENDINGS 10

KEY LIME PIE • CHOCOLATE LAVA CAKE • BLUEBERRY BREAD PUDDING

# TOWNE

GRILL

## CRISPY PIZZAS

**ROASTED GARLIC CHICKEN** 17  
spinach, artichokes, sun-dried tomatoes,  
lemon zest, artisan cheeses

**HAWAIIAN ALOHA** 17  
bbq sauce, ham, artisan cheeses,  
pineapple, serranos

**THE WISE GUY** 17  
sausage, artisan cheeses, peppers, onions, marinara, basil

**ULTIMATE MEATBALL** 17  
marinara, meatballs, artisan cheeses, parmesan

**CLASSIC PEPPERONI** 17  
marinara, pepperoni, artisan cheeses, pepper flakes

## BURGERS & SANDWICHES

(served with parmesan potato chips)

**COUNTRY CLUB SANDWICH** 16  
sliced turkey, country ham, cheddar, Jack, bacon,  
club mayo, tomato

**CRISPY CHICKEN SANDWICH** 16  
spicy slaw, Jack cheese, tomato, apples, mayo

**TEXAS CHEESESTEAK SANDWICH** 18  
NY strip, roasted onions & peppers, queso, French bread

**THE ALL AMERICAN BURGER** 16  
cheddar, lettuce, tomato, onion, mustard, mayo

**WAGYU SMASH BURGER** 16  
local wagyu beef patties, shaved onions, house-made pickles,  
American cheese, secret sauce

**THE HENRI** 18  
thinly sliced steak, shaved ham, house-made pickles,  
Jack cheese, dijonaise, balsamic onions

## SIDES 5

CREAMY COLESLAW • MAC N' CHEESE

HAND-CUT FRIES • SEASONAL VEGETABLES

MASHED POTATOES • HOUSE CAESAR

HOUSE SALAD • SOUP OF THE DAY

\*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. If you have any allergies, please alert us as not all ingredients are listed! Some items will have limited availability.

# SPARKLING

- Avissi** Prosecco - Veneto, Italy 9.5/33  
**Poema** Cava Rosé - Penedès, Spain 9.5/33  
**Nivole** Moscato D'Asti - Piedmont, Italy 11.5/22 (375ml)  
**Argyle** Brut - Willamette, OR 13.5/49  
**Domaine** Carneros Brut Rosé - Carneros, CA 61  
**Henriot** Brut Souverain - Champagne, France 71  
**Perrier-Jouët "Blason"** Rosé - Champagne, France 105  
**Bollinger** Special Cuvée - Champagne France 121

# ROSÉ

- Daou** - Paso Robles, CA 11.5/41  
**Hampton Water** - Provence, France 12.5/43

# SAUVIGNON BLANC

- The Seeker** - Marlborough, New Zealand 9/32  
**Honig** - Napa Valley, CA 12.5/43

# CHARDONNAY

- Diora** - Monterey, CA 12.5/43  
**Hartford Court** - Russian River, CA 14.5/49  
**My Favorite Neighbor Blanc** - San Luis Obispo, CA 55  
**Antica** - Napa Valley, CA 55  
**Palmaz Amalia** - Napa Valley, CA 121

# OTHER WHITES

- Italo Cescon** Pinot Grigio - Veneto, Italy 11.5/40  
**Poet's Leap** Riesling - Columbia Valley, WA 12.5/43

# PINOT NOIR

- Sea Sun** - California 9.5/33  
**Left Coast "Cali's Cuvee"** - Willamette Valley, OR 13.5/46  
**Resonance** - Willamette Valley, OR 56  
**Wayfarer** - Sonoma County, CA 141

# CABERNET SAUVIGNON

- Substance** - Washington 10/35  
**Niner** - Paso Robles, CA 15.5/59  
**Canvasback** - Red Mountain, WA 71  
**Austin Hope** - Paso Robles, CA 16/85 1LT  
**Frank Family** - Napa Valley, CA 121  
**Anakota** - Anderson Valley, CA 151  
**Spring Mountain "Elivette"** - Napa Valley, CA 177

# RED BLENDS

- "Pessimist" by Daou** Red Blend - Paso Robles, CA 12.5/46  
**Harvey & Harriet** Red Blend - Paso Robles, CA 14/48  
**Neyers** GSM - California 49  
**Les Cadrans de Lessegue** BDX Blend - St. Émilion, Bordeaux, France 55

# OTHER REDS

- Catena Vista Flores** Malbec - Mendoza, Argentina 9.5/33  
**Drumheller** Merlot - Napa Valley, CA 36  
**Caparzo Rosso di Montalcino** Sangiovese - Tuscany, Italy 43  
**Seghesio** Zinfandel - Sonoma County, CA 43  
**Frog's Leap** Zinfandel - Rutherford, CA 66  
**North Star** Merlot - Columbia Valley, WA 79

# COCKTAILS

**POM-POM 11**  
Townes vodka, pomegranate, lemon

**TOWNE'S NEGRONI 12**  
Gin, Dolin dry vermouth, Campari, orange peel

**GINGER SPICE 12**  
Benchmark bourbon, ginger, mint, lemon

**GARDEN OF EDEN 13**  
Gin, St. Germain, cucumber, basil, lime, bubbles

**ARMENTA'S MARGARITA 13**  
Socorro Blanco, Jalisco 1562, sour mix, lime wedge  
(cactus salt or salt rim)

**ROYAL VIDA 13**  
Vida mezcal, Jalisco 1562, pineapple, hibiscus, citrus

**SUMMER CRUSH 13**  
Lalo tequila, Jalisco 1562, pineapple, serrano

**MIDNIGHT EXPRESS 13**  
Toddi Vanilla vodka, St. George, espresso

**MAPLE OLD FASHIONED 14**  
Bulleit bourbon, maple simple, bitters, mezcal fragrance

- ZERO PROOF 6**
- ginger lemon spritz
  - hibiscus punch
  - strawberry bliss

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# DRAFT BEER

- Deep Ellum** "Neato Bandito" Lager - Dallas, TX - 6% ABV 6.5  
**Lagunitas** "Hazy Wonder" IPA - Petaluma, CA - 6% ABV 6.5  
**Michelob Ultra** Pale Lager - St. Louis, MO - 4.7% ABV 6.5  
**Peticolas** "Golden Opportunity" Kolsch - Dallas, TX - 4.6% ABV 6.5  
**Community** "Mosaic" IPA - Dallas, TX - 8.6% ABV 7.5  
**Manhattan Project** "Black Matter" Oatmeal Stout - Dallas, TX - 8.6% ABV 7.5  
**Rahr** "Seasonal" - Ft. Worth, TX - 7.5  
**Revolver** "Blood & Honey" Texas Ale - Granbury, TX - 7% ABV 7.5

# BOTTLED & CANNED

- Coors Light** 5.5 • **Miller Lite** 5.5 • **Bishop Cider "Seasonal"** 5.5  
**Modelo Negra** 6.5 • **Dos Equis** 6.5 • **Shiner Bock** 6.5

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# REFRESHMENTS



- SOFT DRINKS** 3.75
- Cola** • **Diet Cola** • **Root Beer** • **Peach Tea** • **Orange Cream Soda**
- Rojo Grande** • **Lemon Lime Spritz** • **Iced Tea** • **Natural Lemonade**

- HOT TEAS** 3.75
- Chamomile** • **Green Tea** • **Lemongrass** • **Vanilla Rooibos**
- English Breakfast** • **Earl Grey**

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# — SPIRITS —

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## **WHISK(E)Y**

Angel's Envy  
Basil Hayden  
Blanton's  
Booker's  
Buffalo Trace  
Bulleit Bourbon  
Crown Royal  
Four Roses Single Barrel  
High West Double Rye  
Jameson  
Jack Daniels  
Jefferson's Ocean  
Knob Creek  
Maker's Mark  
Nikka  
*"Whisky from the Barrel"*  
Old Forester  
Rittenhouse Rye  
TX Whiskey  
Weller Special  
WhistlePig  
Woodford Reserve  
Yamazaki 12

## **SCOTCH**

Balvenie Doublewood 12  
Dalwhinnie 15  
Dewar's  
Glenfiddich 12  
Glenlivet 14  
Glenmorangie  
*"Quinta Ruban"*  
Johnnie Walker Black  
Laphroaig 10  
Macallan 12  
Oban 14

## **COGNAC**

Hennessy XO  
Remy Martin VSOP

## **RUM**

Diplomatico  
*"Reserva Exclusiva"*  
Flor De Caña 7  
Meyer's Dark  
Plantation Dark  
Sailor Jerry  
Ron Zacapa 23

## **TEQUILA**

Avión Añejo  
Avión Reserva 44  
Casa Dragones Blanco  
Casamigos Añejo  
Casamigos Blanco  
Casamigo Reposado  
Cazadores Blanco  
Clase Azul Plata  
Clase Azul Reposado  
Código Extra Añejo  
Don Julio 1942  
Don Julio Blanco  
Espolòn  
Herradura Reposado  
Jose Cuervo  
*"Reserva De La Familia"*  
Lalo  
Socorro Blanco  
Socorro Reposado  
Soledad 8  
Teremana Blanco  
Teremana Reposado

## **MEZCAL**

El Silencio  
Sombra

## **GIN**

Aviation  
Bombay Sapphire  
Hendrick's  
New Amsterdam  
Nolet's  
St. George  
Tanqueray

## **VODKA**

Belvedere  
Chopin  
Deep Eddy Grapefruit  
Deep Eddy Lemon  
Grey Goose  
Ketel One Botanical  
Ketel One Citroen  
Tito's

# BRUNCH

SATURDAY 11AM - 3PM SUNDAY 10AM - 3PM

*one complimentary mimosa or coffee with brunch entree*

## HAM & CHEESE OMELETTE 13

ham, cheddar, brunch potatoes

## SPINACH & MUSHROOM OMELET 13

spinach, mushrooms, brunch potatoes

## BREAKFAST CALZONE\* 15

scrambled eggs, artisan cheese, bacon, sausage

## MEXICAN MIGAS 15

scrambled eggs, fire roasted salsa,  
tortilla strips, avocado, served with crispy potatoes

## PECAN CARAMEL FRENCH TOAST 15

buttery brioche, banana, sugar pecans, caramel drizzle,  
topped with whipped cream

## RISE & SHINE WAFFLE\* 15

crispy waffle, shaved ham, sunny side egg, maple syrup,  
served with roasted potatoes

## AMERICAN BREAKFAST\* 16

2 eggs over easy, chicken apple sausage, roasted potatoes,  
served with sourdough

## HUEVOS RANCHEROS\* 16

2 eggs over easy, crispy tortillas, black beans, ranchero sauce,  
served with roasted potatoes

## CHICKEN FRIED STEAK & EGGS\* 23

mom's gravy, 2 eggs over easy, crispy potatoes

## EXTRAS & SIDES

2 EGGS TO ORDER\* 4.5 • THICK CUT BACON 4.5

CHICKEN APPLE SAUSAGE 4.5 • ROASTED POTATOES 5.5

WAFFLE & BERRIES 6.5

## MORNING COCKTAILS

BLOODY MARY 10.5 • SPICY MARIA 10.5

ARMENTA'S MARGARITA 11.5 • GREYHOUND 10.5

ESPRESSO MARTINI 10.5 • THAT'S MY JAM 10.5

MIMOSA 7.5 • MIMOSA CARAFE 20

## FRESH SQUEEZED 5

ORANGE JUICE • GRAPEFRUIT JUICE

COFFEE 4

LATTE • DOUBLE ESPRESSO

CAPPUCCINO • AMERICANO

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# HAPPY HOUR

MONDAY - FRIDAY 3PM - 6PM

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## APPETIZERS

FRIES 3 • DEVEILED EGGS 4 • QUESO 5 • CHEESEBURGER 6  
CHEESE FLATBREAD 6 • MEATBALL FLATBREAD 7

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## COCKTAILS 7

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### POM-POM

Townes vodka, pomegranate, lemon

### TOWNE'S NEGRONI

Gin, Dolin dry vermouth, Campari

### GINGER SPICE

Benchmark bourbon, ginger-mint, citrus

### GARDEN OF EDEN

Gin, St. Germain, lime, basil, cucumber, bubbles

### ARMENTA'S MARGARITA

Socorro Blanco, Jalisco 1562, sour mix

### MAPLE OLD FASHIONED

Benchmark bourbon, maple simple, bitters

### HOUSE LIQUOR 5

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## BEER

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BOTTLE BEER 4 • DRAFT BEER 5

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## WINE

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RED 5 • WHITE 5 • ROSÉ 5 • SPARKLING 5

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**TOWNE**

— GRILL —

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# **KIDS MENU**

**\$10**

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**MAC N' CHEESE**

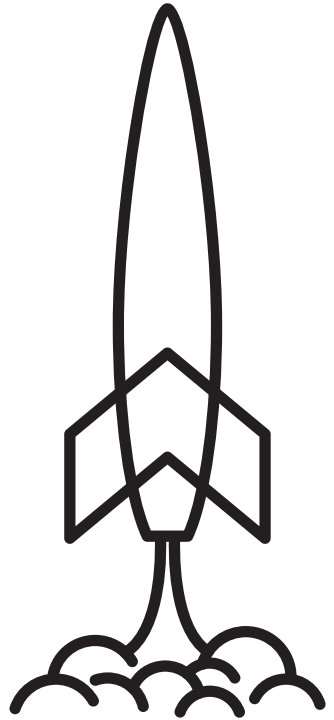
**GRILLED CHEESE**

**CHEESEBURGER**

**CHICKEN BITES**

**FLATBREAD**

*(cheese or pepperoni)*



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*includes fries, \*drink, and vanilla ice cream  
(\*fountain soda or milk)*

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**FAR OUT**  
HOSPITALITY

# FAR OUT

HOSPITALITY

FAMILY OF RESTAURANTS

 SMOKE  
HOUSE

*Maria's*  
MEXICAN KITCHEN

PACIFIC TABLE  


TAVERN

COWBOY  
PRIME

**THE GRILL**

TOWNE  
— GRILL —

