



THE GRILLHOUSE

REDWOOD SHORES



At The Grill House, we're grilling everything with a local flair. All of our chicken comes from Petaluma, our bread from San Francisco and our burgers are ground daily. Our bar also features a number of local selections and we are a 6x-recipient of a 'San Mateo County As Fresh as it Gets' award for sourcing local.

APPETIZERS

- 🍷 **Grilled Chicken Wings** | House buffalo sauce, bleu cheese crudité slaw | \$15.95
- GH Beef Sliders** | Cheddar cheese, challah bun, pickle | \$15.95*
- BBQ Chicken Quesadilla** | Jack and cheddar cheese, GH Stout BBQ sauce, grilled onions | \$12.95
- Caprese Crostini** | Tomato, fresh mozzarella, balsamic glaze, basil pesto, roasted garlic | \$13.95 **V**
- GH Irish Nachos** | Hand-cut fries, white cheddar cheese sauce, bacon, tomato, jalapeños | \$15.95
- Devilish Eggs** | Chipotle-spiced deviled eggs, paprika, bacon | \$8.95
- 🍷 **Poke Wontons** | Seared Ahi, cucumber, green onion, soy glaze, wasabi, sesame seeds | \$16.95*

SOUPS/SALADS

- House Salad** | Organic mixed greens, bleu cheese, cranberry, walnuts, choice of dressing | \$9.95
- 🍷 **Grilled Caesar Salad** | Grilled romaine hearts, parmesan, shallots, garlic croutons | \$9.95/\$13.95 **V**
- Grilled Add-ons** | Chicken - \$6.95 | Shrimp - \$6.95 | Salmon - \$11.95
- Tomato Basil Soup** | Cup \$4.50 | Bowl served with artisan grilled cheese sandwich | \$15.95 **V**
- Apple & Chicken Salad** | Apples, cranberry, walnuts, bleu cheese, onions, apple vin. | \$13.95/\$19.95
- Ahi Salad** | Cucumber, carrots, almonds, sesame seeds, ginger-soy vinaigrette | \$23.95*
- Grilled Salmon Salad** | Arugula, quinoa, watermelon radish, parmesan, lemon vinaigrette | \$26.95*

GH SPECIALTIES/SANDWICHES

Served on locally made bread and comes with choice of side: side salad, grilled vegetables, potato salad or GH seasoned fries. (Add \$1.95: GH garlic fries, sweet potato fries, mac & cheese or soup)

- Philly Cheesesteak** | Half-pound ribeye, white cheddar, fire roasted peppers, onions | \$19.95*
- Veggie Burger** | Chipotle-seasoned black bean patty, GH spread, locally-made bun | \$16.95 **V**
- 🍷 **GH Burger** | Fresh ground, never frozen & custom blended; GH spread, choice of cheese | \$17.95*
- Add-ons** | Bacon or Fried Egg - \$2.50 | Avocado - \$1.50 | Mushroom, jalapeño or onions - \$0.75
- Full Burger Menu** | Please ask to see the other burger combinations available
- GH Shrimp Po' Boy Sandwich** | Grilled shrimp, creamy slaw, spicy remoulade, pico de gallo | \$19.95*
- 🍷 **French Dip** | Half-pound shaved ribeye steak, provolone, horseradish spread, Au jus | \$19.95*
- Cajun Shrimp Tacos** | Pico de Gallo, chipotle aioli, avocado crema, cotija cheese | \$19.95*
- Chicken Pesto Panini** | Grilled chicken breast, mixed greens, bell pepper, provolone | \$17.95
- Vegetarian Tacos** | Squash, mushrooms, bell pepper, avocado, chipotle aioli, pico, cotija | \$16.95 **V**

GH MAINS

Add a side salad or cup of soup to any entrée for \$3.95

- Grilled Avocado Quinoa Bowl** | Mushrooms, bell pepper, tomatoes, cauliflower | \$19.95 **V**
- 10-oz NY Steak** | Brandy peppercorn sauce, garlic mashed potatoes, grilled veggies | \$29.95*
- Grilled Add-ons** | Chicken - \$6.95 | Shrimp - \$6.95 | Salmon - \$11.95
- Chicken Tikka Masala Skewers** | Quinoa, grilled seasonal vegetables | \$23.95*
- Grill House Ribs** | GH Stout BBQ sauce, potato salad, GH mac n' cheese | \$19.95/\$27.95
- 🍷 **GH Pot Roast** | Garlic mashed potatoes, carrots, red wine and herb reduction | \$25.95
- Grilled Salmon** | Lemon butter sauce, garlic mashed potatoes, grilled veggies | \$27.95*

**Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illnesses*

V – Vegetarian option; 🍷 – staff favorite

246 Redwood Shores Pkwy, Redwood City, Ca. 94065 | 650.264.8017 | www.grillhousebar.com

LOCAL CRAFT BEERS (DRAFT)

We love beer. We rotate our 16 all-local tap handles frequently so there is always something new. Please ask to see our full beer menu list or find it online on our website and on Untappd. #DrinkLocal

GRILL HOUSE-CRAFTED COCKTAILS

Redwood Shores' Breeze | Bespoken ☼ Private Label whiskey (S.F.), Triple Sec, ginger | \$14

Back To The Floor | Premium Milagro tequila, strawberry, basil, House agave | \$14

Porch Napping | Hangar 1 vodka (Alameda), SeaGlass Riesling (Santa Barbara), peach liqueur | \$15

Lost On An Island | Bespoken ☼ Private Label whiskey, Amaretto, pineapple | \$14

It Was Mint To Be | Skyy pineapple vodka (S.F.), Malibu Pineapple rum, pineapple, mint | \$15

Pirate's Punch | Humboldt spiced rum, apple cider, black cherry, cranberry, citrus agave | \$14

GH Sangria | Local red wine infused with cinnamon, fruit and brandy | \$14

☼ **GH Cadillac Margarita** | Premium Milagro tequila, Grand Marnier, citrus agave, fresh lime | \$15

The Spa Treatment | Absolut Pear vodka, local apple cider, cucumber, ginger | \$15

**Please ask about our rotating chalkboard selections*

LOCAL WHITE WINES

J. Roget Sparkling Brut | California | American brut champagne, apple, citrus | \$11/\$35

SeaGlass Riesling, 2020 | Santa Barbara | Orange peel, green apple, honey | 13.0% | \$11/\$35

Josh Cellars Pinot Grigio, 2021 | California | Crisp, melon, citrus, juicy pear | 12.0% | \$13/\$42

Caymus Emmolo Sauvignon Blanc, 2021 | Napa | Lively, white peach, citrus, crisp | \$14/\$46

Round Hill Chardonnay, 2020 | Monterey | Smooth, ripe fruit, vanilla | 13.0% | \$11/\$35

☼ **Frei Brothers Chardonnay, 2020** | Russian River | Rich, vanilla, pear, oak | 13.9% | \$15/\$50

Ferrari Carano Chardonnay, 2021 | Sonoma | Tropical, honey, subtle oak | 13.5% | \$16/\$54

LOCAL RED WINES

Daou Rosé, 2020 | Paso Robles | Crisp peach, apricot, honeydew melon | 14.1% | \$13/\$42

Meiomi Pinot Noir, 2021 | Monterey | Dark fruit, jam, vanilla, toasty oak | 13.5% | \$14/\$46

Caymus Conundrum Blend, 2020 | Cali. | Dark berry, vanilla, brown spice | 15.1% | \$14/\$46

Joel Gott Zinfandel, 2019 | St. Helena | Dried cranberry, vanilla, spice | 14.5% | \$14/\$46

☼ **Freakshow Cabernet, 2020** | Lodi | Full-bodied, pomegranate, oak | 14.5% | \$15/\$50

Hayes Ranch Cabernet, 2019 | California | Red cherry, anise, hint of vanilla | 13.5% | \$12/\$38

**Please ask about our rotating chalkboard selections and specials*

SPIRITS

Gin | Bombay Sapphire, Gray Whale (Sebastopol), Hendricks, Tanqueray, Tanqueray 10

Rum | Bacardi, Captain, Humboldt Spiced, Malibu, Myer's Dark, Ron Zacappa Solera 23 Aged Rum

Scotch | Dewars, Balvenie 12yr, Glenlivet 12yr, J. Walker Black, Macallan 12yr or 18yr

Tequila | Casamigos, Clase Azul, Don Julio Silver, Maestro Dobel Cristalino, Patron, Tres Agaves

Vodka | Absolut, Absolut Pears, Breckenridge, Grey Goose, Hangar One (Alameda), Jeremiah Weed
Sweet Tea, Ketel One, Skyy (S.F.), Skyy Flavored (S.F.), Tito's

Whiskey | 10th Street (S.J.), Balcones, Basil Hayden, Bespoken ☼ Private Label (Treasure Island),

Blantons, Bulleit/Rye, Bushmills 10yr, Crown Royal, Cyrus Noble (S.F.), Fireball, High West

Double Rye!, Jack Daniels, Jameson, Kentucky Owl 11yr, Makers Mark, Redwood Empire (Graton),
Seagrams, Woodford Reserve

NON-ALCOHOLIC DRINKS

Coke, Coke Zero, Diet Coke, Iced Tea, Lemonade, Mr. Pibb, Root Beer, Sprite, Hot Chocolate, Pellegrino, Fiji | \$4
Coffee, Numi Organic Teas (Oakland): Chamomile Lemon, Earl Grey, Green, Orange Spice, Mint | \$4

Join us for **Happy Hour**, Monday – Friday, 3:00 – 6:00: \$2 off appetizers, draft beer, house cocktails and wine
Taco Tuesday – Tacos specials all day; **Wine Wednesday** – Half-off bottles of wine & **Weekend Brunch**