

SUPPER | 3 TO CLOSE

SUNDAY DRINKS

BLOODY MARYS

Clear Spicy Bloody Mary \$11
House Infused Chile & Bacon Vodka
House Made Tomato Water + Basil Oil

Mary Mary \$9
Prairie Organic Vodka | Salsa Roja
Soy Sauce + Shaved Horseradish

Classic Bloody Mary \$8
Tito's Texas Vodka

CHAMPAGNE MIMOSA

Pineapple Mimosa \$9
Skyy Infusion Pineapple Vodka
+ Pineapple Juice

Mango Mimosa \$9
Findlandia Mango Vodka | Orange Juice

Passion Mimosa \$9
X Rated Fusion Vodka | Orange Juice

Classic Mimosa \$8
Orange Juice

MARGARITA / MOJITO

Banana Margarita \$10
Herradura Silver Tequila

Texas Mojito \$10
Treaty Oak Texas Rum | Fresh Lime Juice
+ Mint

20% gratuity for parties of 6 or +

Please let your server know of any food allergies

*Consuming rare or not fully cooked proteins could be potentially hazardous to your health.

APPETIZERS & SMALL PLATES

TX Chile con Queso + Guacamole & Chips \$8

Casserole of Crab w/ Corn | Crushed Bread Topping & House Baked Ciabatta \$15

*Ahi Tuna Sashimi \$14
w/ Avocado Ceviche Dressing & Micro Greens
+ Pineapple-Mango Salsa

Fried Gulf Shrimp w/ Lemon | Jalapeño & Parsley \$13
Red Chile Dipping Sauce

Shaved Proscuitto w/ Grove Almonds \$12
+ Summer Fruit

SOUP + SMALL SALADS

Caesar Salad w/ Parmesan & Croutons \$7

Baby Arugula w/ Cantaloupe | Blueberry Vinaigrette \$7

Roasted Beet Salad w/ Endive & Goat Cheese Dressing \$9

House Salad w/ Vinaigrette \$7

Soup of the Day \$6

Side by Side : Soup of the Day & Choice of Salad \$12

SIDES | \$6 ea

Rotisserie Potatoes / Asparagus / Broccolini / Cauliflower

French Fries / Chili Cheese Fries \$8 / Refried Black Beans

OUR WATER

We proudly use Nordaq Fresh. This water is bottled in house minimizing the carbon footprint of imported & domestic bottles. In addition it tastes superior to similar waters. Ask your server for details & a tasting.

MAIN PLATES

Grilled Salmon Salad w/ Mediterranean Style Chick Peas \$15
Shaved Carrots & Fennel: Herb Aioli

Caesar Salad w/ Pulled Rotisserie Chicken & Croutons | Parmesan \$14

Avocado Salad w/ Marinated Tomatoes | Feta & Greens \$13

Shrimp & Crab Salad w/ Tomatoes | Cilantro & Micro Greens \$18
+ Serrano Chile Oil

The Grove Hamburger w/ Green Chiles | Bacon & Cheese \$13

Texas Taco Platter: \$12
Crispy Beef Short Rib Tacos w/ Guacamole | Tomato Salad
+ Refried Black Beans

Smoked Chile Chicken Sandwich \$12
w/ Avocado & Queso Fresco | Watercress

Flattened Chicken Breast w/ Crisp Tortillas & Lime \$13
+ Grilled Zucchini | Fire Roasted Salsa & Ricotta Salata

Grilled Fillet of Salmon w/ Pan Roasted Corn & Hoja Santa \$19

Fettuccine w/ Gulf Shrimp & Marinara | Ricotta Salata \$14

Rotisserie Chicken \$19
w/ Extra Virgin Olive Oil & Herbs | Rotisserie Potatoes
& Watercress Salad

Grilled Skirt Steak w/ Chilaquiles & Chipotle Salsa \$15

OUR FOOD

When possible we use local & organic products. We would like to thank these local farms & purveyors for their hard work & support in providing sustainable food.