

STANDARD SERVICE

LUNCH & DINNER

APPETIZERS

Shrimp Al Pastor Skewers • \$15

grilled chile & achiote rubbed shrimp, lettuce wraps, pickled red onion, pineapple pico, lime & cilantro

Squash & Ricotta Flatbread • \$13

roasted shallot jam, zucchini, squash blossom, whipped ricotta, aleppo pepper, extra virgin olive oil, mint & sea salt

Sesame Chicken Wings • \$15

sesame – chile sauce, green onions & sliced fresnos

Cheese Sticks • \$12

house made & served with red sauce & ranch

Parmesan Kale Dip • \$13

just like your favorite spinach dip (only better), served with tortilla chips

Loaded Tots • \$13

pepper jack, cheddar, bacon, sour cream, pico & green onion with ranch on the side

SALADS & SOUPS

Kale Caesar • \$12

shaved parmesan & toasted sourdough breadcrumbs

Shaved Brussels • \$12 ^N

brussels, kale, cabbages, smoked almonds, dried cherries & honey – mustard dressing

Arugula • \$12 ^N

strawberries, goat cheese, candied almonds & lemon poppy seed vinaigrette

Wedge • \$13 ^N

tomatoes, bacon, green onion, candied pecans & blue cheese dressing

ADD grilled or crispy chicken \$6 | ADD hanger steak \$10 | ADD grilled shrimp \$7

Chicken Salads

Cobb • \$17

grilled chicken, avocado, egg, bacon, tomatoes, blue cheese, crispy onions & blue cheese dressing

Chicken Ranch • \$17

crispy chicken, avocado, egg, bacon, tomatoes, cheddar, grilled corn, carrots, pickled banana peppers, green onions & ranch

Honey Mustard Chicken • \$17 ^N

crispy chicken, brussels, kale, cabbages, smoked almonds, dried cherries & honey mustard dressing

Soups

Cream of Tomato Soup

Cup \$4 | Bowl \$6

our version of the classic

Cream of Mushroom Soup

Cup \$4 | Bowl \$6

our homage to The Grape's iconic soup

Bison Chili

Cup \$6 | Bowl \$10

our award winning chili made with spicy chiles, ground bison, black, pinto & kidney beans, topped with cheddar & green onion

SANDWICHES

Grilled Chicken

Half \$12 | Whole \$16

white cheddar, spicy cherry peppers, arugula, tomato & pesto mayo on sourdough

Smoked Applewood BLT

Half \$12 | Whole \$16

shredded lettuce, tomato & avocado mayo on sourdough

Loaded Grilled Cheese

Half \$12 | Whole \$16

white cheddar, american, bacon, griddled tomato & avocado on sourdough

The Remedy Burger • \$15

american cheese, creamy mustard, dill pickles, sweet onion, shredded lettuce & tomato

The Standard Deluxe Burger • \$16

bacon, sunny side egg, pepper jack, avocado mayo, crispy fried onions, marinated tomato & arugula

Crispy Chicken

The Buffalo • \$14

spicy buffalo sauce & blue cheese slaw

The Honey Mustard • \$14

honey – mustard, dill pickles & brussels kale slaw

The Dirty South • \$14

sabine creek TX honey – butter & dill pickles

served with choice of french fries, house salad, cream of tomato soup +1, cream of mushroom soup +1, bison chili +2, fresh fruit + 2, kale caesar + 2, wedge + 2.50 **sub the impossible burger + 2 | sub gluten free bun + 3**

^N Food contains nuts



ENTREES

TX Staples

Chicken Fried Chicken • \$19
two crispy chicken breasts, mashed potatoes,
green beans & chicken gravy

Surf & Turf • \$28
petit ribeye & chimichurri butter grilled shrimp with
loaded mashed potatoes

Steak Frites • \$25
topped with chimichurri & served with
pecorino – herbed fries

Steak Enchiladas • \$24
grilled fajita marinated steak served with mushroom
& cheese enchiladas in poblano – sour cream sauce with
crema, pico & cilantro

**Roasted Mushroom
& Cheese Enchiladas • \$15**
mushroom & cheese enchiladas in poblano – sour cream
sauce with crema, pico & cilantro

Pastas

served with grilled garlic bread

Chicken Parmesan • \$19
topped with mozzarella & served with
spaghetti & red sauce

Shrimp Carbonara • \$21
bacon, peas, cream & pecorino

**Cheese Ravioli
Chicken Alfredo • \$23**
five cheese ravioli, grilled chicken, spinach &
garlic blistered tomatoes

SIGNATURES

Ahi Tuna Sushi Bowl • \$18
avocado, cucumber, sushi rice, seaweed salad, spicy chile mayo,
crushed wasabi peas, tobiko & sesame

Bunless Burger Bowl • \$16
white cheddar, sunny side egg, roasted portabella, avocado, dill pickles, tomato,
shredded lettuce & spicy chile mayo

Grilled Salmon • \$26 ^N
honey – garlic brussels & crispy wonton salad with oranges, avocado, almonds & fresh greens

SIDES

French Fries
Small \$3 | Large \$5

Tots
Small \$3 | Large \$5

Mashed Potatoes & Gravy
Small \$4 | Large \$6

Loaded Mashed Potatoes
Small \$5 | Large \$9

Herb - Buttered Green Beans
Small \$5 | Large \$8

HG Honey – Garlic Brussels Sprouts
Small \$4 | Large \$8

House Salad • \$6

1/2 Kale Caesar • \$6

1/2 Wedge • \$7 ^N

DESSERTS

Pies

Remedy Coconut Cream • \$8
topped with vanilla whip cream and
toasted coconut in traditional crust

Fall Rotator Pies • \$8
Ask your server for our daily selection

Pumpkin Cream ^N
topped with brown butter – pumpkin seed
crumble & dried cranberries in graham
cracker crust

Dutch Apple
topped with crunchy streusel in traditional
crust, served with whipped cream
available warm on request

Bourbon Pecan ^N
sweet, salty, crunchy & boozy in traditional
crust, served with whipped cream

WE ARE SO Glad YOU ARE HERE.