

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

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, 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

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

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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 Jouet Blason Rosé - Champagne, France 111
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

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

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**

— SPIRITS —

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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TOWNE

GRILL

HAPPY HOUR

Monday - Friday 3-6

Appetizers

Fries 3

Deviled Eggs 4

Queso 5

Cheeseburger 8

Cocktails 7

Armenta's Margarita

Ranch Water

Blood Orange Mule

Pomegranate Martini

Basil Gimlet

Cold Brew Boulevardier

Smoked Maple Old Fashioned

House Liquor 5

Beer & Wine

Bottle Beer 4

Draft Beer 5

Cabernet Sauvignon 5

Chardonnay 5

Rosé 5

Sparkling Brut 5

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08/29/22

TOWNE

— GRILL —

KIDS MENU

\$10

MAC N' CHEESE

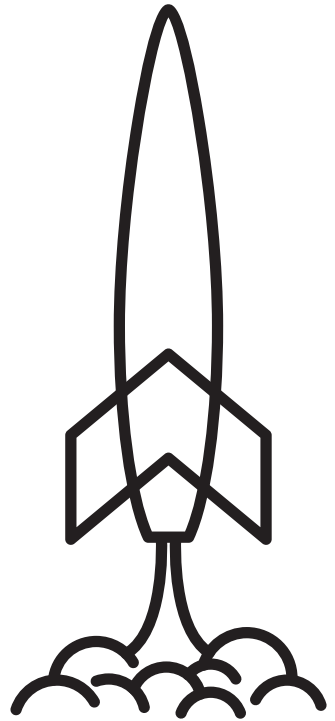
GRILLED CHEESE

CHEESEBURGER

CHICKEN BITES

FLATBREAD

(cheese or pepperoni)



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

FAR OUT
HOSPITALITY

FAR OUT

HOSPITALITY

FAMILY OF RESTAURANTS

 SMOKE
HOUSE

Maria's
MEXICAN KITCHEN

PACIFIC TABLE


TAVERN

COWBOY
PRIME

THE GRILL

TOWNE
— GRILL —

