

# GHENDON

THE

B A R & K I T C H E N

## WINE BY THE GLASS MEANS IT'S BUBBLY FIRST DATE

### 8 EIGHT

	<p><b>Piper Sonoma Brut</b> Toasty, Creamy, yet Crisp</p> <p><b>Caposaldo Pinot Grigio</b> Light, Crisp, Refreshing</p>
<b>W</b>	<p><b>Joel Gott Sauvignon Blanc</b> Tropical Fruits, Great Acidity</p> <p><b>Terranoble Chardonnay</b> Pineapples &amp; Pears, No Oak</p>
<b>R</b>	<p><b>Bogle Merlot</b> Cherries &amp; Plums, Balanced &amp; Silky</p> <p><b>Evil Cabernet Sauvignon</b> Berries and Spice, Decadently Nice</p> <p><b>Vitiano Sangiovese-Cab-Merlot</b> Awesome "Super Tuscan", Complex</p> <p><b>Peter Lehmann Clancy's Red Shiraz</b> Focused, Brilliant Fruit and Spice</p>

## SECOND DATE

### 10 TEN

	<p><b>Zardetto Prosecco</b> Exuberant, Extroverted, Amazing</p>
<b>W</b>	<p><b>Pacific Rim Organic Riesling</b> Great Acid with a Kiss of Sweetness</p> <p><b>75 Wine Co. Sauvignon Blanc</b> Ripe Pear and Citrus, Light and Juicy</p> <p><b>Louis Jadot Macon-Villages</b> Delicate Chardonnay, Citrus &amp; Apples</p>
<b>R</b>	<p><b>Hahn "SLH" Estate Pinot Noir</b> Perfect hints of Pepper and Strawberries</p> <p><b>Maison Bouachon Cote-Du-Rho</b> Grenache-Syrah shows Ripe Fruits &amp; Spice</p> <p><b>Liberty School Cabernet Sauvignon</b> Red Fruit, Full-bodied, Awesome Finish</p> <p><b>Hook &amp; Ladder "The Tillerman"</b> Seductive Berry, Spice, &amp; Chocolate</p> <p><b>Abadia Retuerta "Rivola"</b> Tempranillo-Cab, Sweetly Ripe Tannins</p>

## THIRD DATE Lucky You!

### 12 TWELVE

	<p><b>Licia Albarino</b> Green Apples, Grapefruit, Elegant</p>
<b>W</b>	<p><b>Napa Cellars Chardonnay</b> Rich and Lush, Coconut and Oak</p> <p><b>St Supery Moscato</b> Peach Blossoms, Pear, Acidity</p>
<b>R</b>	<p><b>Judd's Hill Pinot Noir</b> Bright Cherry, Strawberries and Cream</p> <p><b>Napa Cellars Merlot</b> Elegant, Beautiful Balance and Style</p> <p><b>Artesa Cabernet Sauvignon</b> Complex, Sophisticated and Powerful</p> <p><b>75 Wine Co. "The Sum"</b> Opulent Fruits and Firm Tannins</p> <p><b>Bogle "Phantom"</b> Petit Sirah-Zinfandel-Mourvedre</p>

## SPECIALTY MARTINI'S

### 11 ELEVEN

- Saint Strawberry** 42 Below, St Germain, Strawberry, Lemon
- Dimmi Pepper** Seven Tiki spiced rum, Dimmi Italian Liqueur, Lemon, Egg white, bell pepper, Sugar
- The Woodford** Woodford Reserve Bourbon, Pomegranate, Orange, lemon
- The Distinction** Cazadores Blanco, Croft Distinction Port, Lime, Ginger Beer, sugar

## FIVE DOLLAR MARTINI'S

- Rumrise
- Apple Martini
- Lemon Drop
- Cosmopolitan

## COCKTAILS

### 11 ELEVEN

**The Collins**  
Bombay Gin, Lemon

**The Mojito**  
Flavor Options:  
Classic, Dragonberry,  
Torched Cherry, Peach Red,  
Razz.

**Gold Rush**  
Dewars White Label,  
Honey, Lemon

**Moscow Mule**  
Grey Goose Vodka,  
Canton, Lime

**Grapefruit Ricky**  
Finlandia Grapefruit, Lime,  
Sugar

**The Manhattan**  
Woodford Reserve Bour-  
bon, Martini and Rossi  
Sweet Vermouth, Cherries

**The Down Under**  
42 Below Kiwi, Basil, Lime,  
Sugar

**The Fist Pumper**  
Bacardi 8 Year, Pineapple,  
Lemon

**Blackberry Agave**  
Cazadores Blanco, Splash  
of Chambord, Blackberry  
Preserves, Lemon

**The Margarita**  
Herradura Reposado,  
Cointreau, Fresh Squeezed  
Lime

## APPETIZERS

### The Pretzel 5

Served out of the oven with our Special Honey Dijon

### Belgian Garlic Fries 6

Tossed with fresh Garlic and Herbs,  
Served with a Garlic Aioli

### Tijuana Grilled Corn on the Cob 6

Quesco Fresco Cheese, Turkish Paprika, Lime

### Black Bean Hummus 8

Served with warm Pita Bread  
Sweet Onion Balsamic Vinaigrette

**SLIDER DUO** Served with a small Green Salad  
Classic Beef 9 | Chicken Breast 9 | Crab Cake 12

**Slider Tasting Plate 13** one of each Slider

## SANDWICHES

### California Chicken 11

Grilled Chicken, Sun Dried Tomato, Avocado, Provolone and Creamy Pesto, panini pressed on French Baguette

### Curry Waldorf 11

Chicken Salad with a touch of Curry, Granny Smith Apples, Roasted Cashews and Dried Cranberries  
Served on Raisin Walnut Bread

### Prosciutto Parma 12

Thin Sliced Imported Prosciutto and thin slices of Parmesan cheese, finished with sweet and spicy Honey Mustard on a warm Pretzel roll

### Classic Turkey 9

Deli Style Turkey, Swiss Cheese, Lettuce and Tomato on a White or Wheat roll

### Bistro Ham 9

Sliced Ham, Brie and Frisee, on a French roll

### Grilled Vegetable 9

A swipe of Hummus, Zucchini, Mixed Bell Peppers, Eggplant and Mushrooms, panini pressed on French Baguette

### The Tuna Salad 9

Tuna Salad with a swipe of aioli and a sprig of fresh Basil served on Raisin Walnut bread

### The Big ol' BLT 7

Thick Slices of Applewood Smoked Bacon, Beefsteak Tomato and crisp Romaine Lettuce on toasted Sourdough

### Galey Grilled Cheese 7

Gruyere, Parmesan and Provolone with Caramelized Onions and a hint of Garlic Aioli on Sourdough served with our delicious Tomato Marinara

**LUNCH PLATES** Served with Seasonal Vegetables and Smashed Red Potatoes

**Breast of Chicken 21**   **The Vegetable Plate 14**

**Grilled Salmon 23**   **New York Strip Steak 32**

**BURGERS** Served with Garlic Fries or a Green Salad

### The House Burger 10

6oz. of our Premium Beef blend, topped with Horseradish Mayonnaise, Caramelized Onions, and sautéed Mushrooms.

### The Diner Burger 10

Served with Romain Lettuce, Red Onions, Beefsteak Tomato, and Thousand Island Dressing.

**GLENDON PIZZA** Thin Crust 14" Pizza

**Classic | 11** Three Cheese and Sauce

**Glendon | 12** Mozzarella, Crimini Mushrooms, Bacon, Caramelized Onions

**Vegetarian | 12** Mozzarella, Mushrooms, Broccoli Rabe, Caramelized Onion, Red Peppers

**South | 14** BBQ Chicken, Black Beans, Cheddar, Onions, Grilled Corn, Lettuce, Ranch Vinaigrette

**The Ugly Goat | 14** Parmesan, Goat Cheese, Grilled Zucchini and Red and Green Bell Peppers

## SALADS

### 8 EIGHT

Available in both Full and Half Portions  
**Add a Protein:**  
**Grilled Chicken 3 or Grilled Salmon 4**

### The Westwood Medi 7 / 12

Avocado, Asparagus, Kalamata Olives, Feta Cheese Romaine Lettuce, Mixed Greens, Baby Tomatoes, and Scallions. Tossed and Chopped with our Citrus Vinaigrette

### An Apple Salad 9 / 14

Mixed Greens, Granny Smith Apples, Candied Pecans, Goat Cheese with Caramelized Shallot & Sherry Vinaigrette

### The House Salad 9 / 14

Mixed Greens, Parmesan and Beef Steak Tomatoes and your choice of dressing

### The Cobb 9 / 14

Zesty Grilled Chicken, Avocado, Baby Tomatoes, Bacon, Black Olives, Hard Boiled Egg, Chives and Bleu Cheese tossed with our fresh Ranch Vinaigrette

### Grilled Vegetable 8 / 13

Grilled Zucchini, Corn, Yellow Squash and chopped Asparagus over a bed of Mixed Greens with our Sweet Onion Balsamic Vinaigrette

### Classic Caesar 7 / 12

Served with a traditional, house made Ceasar dressing

**Ask your server about our delicious desserts**

18 percent gratuity will be added to parties of 6 or more.