

# HAPPIER HOURS

Everyday, Open - 6 pm & 9 pm - Close

## THE GRUB WAY

**\$3**

Well Drinks  
Domestic Beer  
1/2 Cheese  
Fries

**\$4**

All Craft Pints  
Four Dollar Rita  
House Red/White  
1/2 Ahi Tuna App

**\$5**

Signature  
Infused Rita  
Spirits From Spigots  
All Spiked Shakes  
Bucket List  
Chicken Bites  
Crawfish Pistolettes

## SAVORY SNACKS

**Crawfish Pistolettes** ..... 6.5

Scratch made étouffée, wrapped and cooked in a French bread roll, served with our housemade Mississippi Comeback Sauce.

**Ahi Tuna** ..... 9

Ahi yellow fin tuna, seared with our special blend of seasonings, served with pickled ginger and a side of wasabi teriyaki vinaigrette.

**Cheese Fries** ..... 6

Grub skinny fries topped with freshly grated cheese, chopped bacon, and jalapeños.

» Add our made from scratch chili and chopped onions + 1.75

**Luu Fries** ..... 7.25

Pulled pork, cheddar cheese, grilled pineapple, jalapeños, Teriyaki & BBQ sauce.

**Bucket List Chicken Bites** ..... 6.5

Bite size chicken pieces, double battered and hand tossed in our sweet & spicy sauce.

## SPIKED MILKSHAKES

**Mint Chocolate Chip** ..... 6.5

Vodka, Coffee Liqueur, Creme de Mèthe, Andes Mints and Chocolate

**Bourbon & Caramel** ..... 6.5

Do you really need to ask?

**Texaz** ..... 6.5

Tequila, Coffee Liqueur and Chocolate

**Birthday Cakefetti** ..... 6.5

Cake Vodka and Sprinkles

**Tipsy Colada** ..... 6.5

Colada Vodka and Pineapple Juice

**Java Jitters** ..... 6.5

Espresso Vodka and Hazelnut

## \$4.50 HAND SPUN SHAKES

Mexican Vanilla • Strawberry • Chocolate

Salted Caramel • Nutella • Root Beer Float

Mint Chocolate Chip • Espresso and Hazelnut

Key Lime Pie

# SPIRITS FROM SPIGOTS

<b>The Green Hornet</b> .....	6
Backwoods Heritage Moonshine, Lime Kool-Aid & Lemon Lime Soda	
<b>Sweet Caroline</b> .....	7
Deep Eddy Sweet Tea Vodka, Bacwkwoods Moonshine, Sweet Tea & Lemonade	
<b>Jalapeño Pepper Lemonade</b> .....	6
Absolut Mandarin Vodka, Hot Peppers, Lemonade, Spicy Mango and Orange Juice	

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# GRUB 'RITAS

<b>Four Dollar Rita</b> .....	4
Silver Tequila and Real Lime Juice	
<b>Grub Signature Infused Rita</b> .....	6
Pineapple, Watermelon, Berries & Jalapeños all infused with Sauza Tequila	
<b>California "Cliff" Hanger</b> .....	7
Sauza Silver Tequila, Fresh Avocado and Cilantro, Real Lime Juice	
<b>Melon Basil Rita</b> .....	6
Sauza Silver Tequila, Fresh Basil, Fresh Watermelon	
<b>El "Jefe"</b> .....	8
Patron Tequila, Cointreau & Citrus Juices	

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# SIGNATURE SIPS

<b>Blueberry Lime Lite 95 Calories</b> .....	7
Absolut Vodka, Fresh Blueberries, Real Lime Juice, Stevia Served your style, Rocks or Martini	
<b>Effen Martini</b> .....	7
Effen Cucumber Vodka, Fresh Watermelon, Real Lime Juice, Agave Nectar	
<b>Back Porch Punch</b> .....	7
Rum, Red Sangria Mix, Orange Juice, Pineapple Juice	
<b>Black Magic Mojito</b> .....	7
Black Cherry Rum, Mint, Sugar, Real Lime Juice	

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# WINE

## Whites

Ecco Domani Pinot Grigio (House).....	6.5 / 24
Chateau St Jean Chardonnay.....	7 / 27
Simi Chardonnay.....	10 / 38

## Reds

MacMurray Pinot Noir.....	9 / 35
Jade Mountain Merlot.....	6 / 24
Apothic Red Blend (House).....	6.5 / 24
Educated Guess Cabernet.....	9 / 35
Simi Landslide Cabernet.....	61
Jordan Cabernet.....	78

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# DRAUGHT BEER

Revolver Blood and Honey.....	6.5
Revolver Bock.....	6.5
Peticolas Golden Opportunity.....	5
Peticolas Velvet Hammer.....	6.5
Rahr and Sons Ugly Pug.....	5.5
Lakewood Lager.....	5.5
Shiner Bock.....	5
Fireman's #4.....	5
Goose Island Honkers.....	5
Brooklyn Lager.....	5.5
Deschutes Black Butte.....	5.5
Sierra Nevada.....	5
Magic Hat #9.....	5
Blue Moon.....	5
Sam Adams Seasonal.....	5.5
Dos Equis Lager.....	5
Bud Light.....	4
Angry Orchard Cider.....	5.5

We  
**BAKE** & **GRIND**  
our buns from scratch  
**EVERY HOUR**      our signature brisket & chuck blend  
**EVERY MORNING**

**SIGNATURE  
BURGERS**

» All burgers are served juicy medium-well.  
» Add a cage free fried egg to any burger for a buck!

**GRUB IT!** Add Grub skinny fries and a fountain drink to any burger + 3.5  
(Sub sweet potato fries or onion rings + 3.75)

**CERTIFIED ANGUS BEEF BURGERS**

**The Front Porch** ..... 6  
Lettuce, tomato, mayo and mustard on a buttered toasted bun.

**Guacapotle** ..... 7.5  
Chipotle aioli, cheddar cheese and guacamole.

**Lockhart Legend** ..... 7.75  
Applewood smoked bacon, cheddar cheese, housemade Dr Pepper BBQ sauce, topped with two hand battered onion rings and sliced dill pickles.

**VooDoo Mushroom** ..... 7.5  
Absinthe sautéed mushrooms with green onions, swiss cheese, and Tabasco mayo.

**Texas Luau** ..... 7.5  
Topped with braised pulled pork, a grilled pineapple slice, grilled jalapeños, and teriyaki & BBQ sauce.

**NEW!** **Thai Peanut Burger** ..... 7  
Beef burger topped with creamy peanut butter, roasted peanuts, cilantro lime coconut flakes, and Sambal mayo.

**Ghost Burger** ..... 7  
Pepper Jack cheese, ghost chili sauce, grilled jalapeños, lettuce and tomato.  
» Try inferno style with ice cream chaser + 1.00

**You're My Boy Blue** ..... 7.5  
Crumbled bleu cheese, balsamic caramelized onions, tomato and arugula.

**OMG** ..... 7.5  
Texas chili, Grub skinny fries, cheddar cheese, chopped onions and mustard.

We proudly offer Gluten Free buns from Local Oven Gluten Free Bakery here in DFW +1.5

**BURGERS THAT DON'T MOO**

**Jive Turkey** ..... 7.75  
100% turkey breast, ground and pesto seasoned, with bacon, swiss, sprouts, avocado, and chipotle aioli on a whole wheat bun.

**Burger of the Sea** ..... 9.5  
Ahi yellow fin tuna, hand chopped, topped with sprouts, arugula, pickled ginger and wasabi-teriyaki dressing. Served medium-rare on a whole wheat bun.

**TRY THIS!** **Hippie Chickpea** ..... 7.75  
Meatless ground chickpea & eggplant burger with roasted red pepper mayo, arugula, red onions, goat cheese and tabbouleh served on a whole wheat bun.

**NEW!** **Wild Alaskan Salmon Burger** ..... 8.5  
Wild Alaskan Salmon, hand chopped, avocado and ancho chile patty topped with black bean and charred corn medley, tequila lime aioli, and fresh cilantro.

**Greek Chicken Burger** ..... 8  
100% chicken breast, ground in house, olive crusted, topped with feta cheese, lemon caper vinaigrette with arugula, tomato, and fresh tzatziki.

**SNACKS**

**Crawfish Pistolettes** ..... 6.5  
Scratch made étouffée, wrapped and cooked in a French bread roll, served with our housemade Mississippi Comeback Sauce.

**Ahi Tuna** ..... 9  
Ahi yellow fin tuna, seared with our special blend of seasonings, served with pickled ginger and a side of wasabi teriyaki vinaigrette.

**Cheese Fries** ..... 6  
Grub Skinny fries topped with cheddar cheese, chopped bacon, and jalapeños.  
» Add our made from scratch chili and chopped onions + 1.75

**Luau Fries** ..... 7.25  
Pulled pork, cheddar cheese, grilled pineapple, jalapeños, and Teriyaki & BBQ sauce.

**Bucket List Chicken Bites** ..... 6.5  
Bite size chicken pieces, double battered and hand tossed in our sweet & spicy sauce.

**SAVORY  
SIDES**

**Grub Skinny Fries** ..... 2.25

**Onion Rings** ..... 2.5  
Shiner Bock, hand battered and deep fried, served with chipotle ketchup.

**Sweet Potato Fries** ..... 2.5  
Sprinkled with Rosemary Salt.

**Tabbouleh** ..... 2  
A combination of finely chopped mint and parsley tossed with bulgur wheat, tomatoes, cucumber and seasoned with lemon juice.

**Side Salad** ..... 3  
Fresh greens, tomatoes, cucumbers, cheddar cheese, red onions, and your choice of jalapeño ranch, hazelnut vinaigrette, or balsamic vinaigrette.

**Black Bean & Charred Corn Medley** ..... 2.5  
Infused with red onion, tomato, cilantro, jalapeño and fresh lime juice.

**Bowl of Chili** ..... 6  
Made from scratch. Topped with shredded cheddar and chopped onions.

**FROM THE  
GARDEN**

Our dressings are made in-house from scratch and our produce is cut fresh daily.

» All salads are served with a homemade wheat roll

**Napa Salad** ..... 8  
Mixed greens with arugula, goat cheese, fresh strawberries, black mission figs, toasted almonds and hazelnut vinaigrette.

**Pesto Turkey Cobb** ..... 9  
Sliced pesto turkey burger, mixed greens, hand chopped bacon, bleu cheese, avocado, egg, red onion and tomato with your choice of jalapeño ranch or balsamic vinaigrette.

**Greek Salad** ..... 9  
Sliced olive crusted chicken burger, mixed greens, red onions, tomatoes and olives tossed in a lemon caper vinaigrette with grilled lemons, cucumbers, topped with feta cheese.

**Ahi Tuna** ..... 10  
Spice rubbed seared Ahi tuna steak on mixed greens with rice sticks, arugula, carrots, avocado, cilantro, sprouts, pickled ginger and wasabi-teriyaki vinaigrette. Served medium-rare.

**\$4.50 HAND SPUN  
SHAKES** **SPIKED** *milkshakes on the back* »

**Mexican Vanilla • Strawberry • Chocolate  
Salted Caramel • Nutella • Root Beer Float  
Mint Chocolate Chip • Espresso and Hazelnut  
Key Lime Pie**

# SPIKED MILKSHAKES

- Mint Chocolate Chip** ..... 6.5  
Vodka, Coffee Liqueur, Creme de Mèthe, Andes Mints and Chocolate
- Bourbon & Caramel** ..... 6.5  
Do you really need to ask?
- Texaz** ..... 6.5  
Tequila, Coffee Liqueur and Chocolate
- Birthday Cakefetti** ..... 6.5  
Cake Vodka and Sprinkles
- Tipsy Colada** ..... 6.5  
Colada Vodka and Pineapple Juice
- Java Jitters** ..... 6.5  
Espresso Vodka and Hazelnut

# SPIRITS FROM SPIGOTS

- The Green Hornet** ..... 6  
Backwoods Heritage Moonshine, Lime Kool-Aid & Lemon Lime Soda
- Sweet Caroline** ..... 7  
Deep Eddy Sweet Tea Vodka, Bacwkwoods Moonshine, Sweet Tea & Lemonade
- Jalapeño Pepper Lemonade** ..... 6  
Absolut Mandarin Vodka, Hot Peppers, Lemonade, Spicy Mango and Orange Juice

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Silver Tequila and Real Lime Juice
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- California "Cliff" Hanger** ..... 7  
Sauza Silver Tequila, Fresh Avocado and Cilantro, Real Lime Juice
- Melon Basil Rita** ..... 6  
Sauza Silver Tequila, Fresh Basil, Fresh Watermelon
- El "Jefe"** ..... 8  
Patron Tequila, Cointreau & Citrus Juices

# SIGNATURE SIPS

- Blueberry Lime Lite 95 Calories** ..... 7  
Absolut Vodka, Fresh Blueberries, Real Lime Juice, Stevia  
Served your style, Rocks or Martini
- Effen Martini** ..... 7  
Effen Cucumber Vodka, Fresh Watermelon, Real Lime Juice, Agave Nectar
- Back Porch Punch** ..... 7  
Rum, Red Sangria Mix, Orange Juice, Pineapple Juice
- Black Magic Mojito** ..... 7  
Black Cherry Rum, Mint, Sugar, Real Lime Juice

# ICE COLD DRINKS

- Fountain Drink or Tea** ..... 2.25

# DRAUGHT BEER

- Revolver Blood and Honey** ..... 6.5  
Golden Ale-Texas: Deep golden ale made with two row barley and wheat. The brew is finished with Blood Zest, honey, and other spices
- Revolver Bock** ..... 6.5  
Bock -Texas: Caramel and Toffee notes bring a full and satisfying body. Northern Brewer and Willamette hops balance the sweetness
- Peticolas Golden Opportunity** ..... 5  
Kolsch -Texas: Medium bodied brew with a light, pleasant malt aroma with a hint of sweetness and faint bitterness
- Peticolas Velvet Hammer** ..... 6.5  
Imperial Red Ale -Texas: Ruby reddish brown ale. Malt forward with elements of caramel and the sweetness of brown sugar, balanced nicely by floral hops and a noticeable alcohol bite
- Rahr and Sons Ugly Pug** ..... 5.5  
Black Lager -Texas: Surprisingly light body. Perfect blend of 3 flavors; coffee, bitter chocolate, and of course beer
- Lakewood Lager** ..... 5.5
- Shiner Bock** ..... 5  
Bock - Texas: A distinctive, rich, full flavored, deep amber-colored beer with an inviting smooth taste without excessive bitterness
- Fireman's #4** ..... 5  
A belgian-style wheat beer with a smooth, creamy finish
- Goose Island Honkers** ..... 5  
English Ale -Illinois: Spicy hop aroma, rich malt middle, very balanced beer
- Brooklyn Lager** ..... 5.5  
Amber Lager -New York: Amber gold in color, firm malt center supported by a refreshing bitterness and floral aromas
- Deschutes Black Butte** ..... 5.5  
Porter -Oregon: Slightly hoppy bitterness up front, with a distinctive chocolate roasted finish
- Sierra Nevada** ..... 5  
Pale Ale -California: Deep amber color with a unique piney and grapefruit aroma
- Magic Hat #9** ..... 5  
Blond Ale -Texas: Perfect balance of smoothness of malt and fruitiness of Ale yeast. Zesty citrus notes
- Blue Moon** ..... 5  
Belgian White -Texas: Zesty orange fruitiness with a light spicy wheat aroma. Starts crisp and tangy and ends with a coriander and with orange spiciness
- Sam Adams Seasonal** ..... 5.5
- Dos Equis** ..... 5  
Lager -Mexico: A crisp, refreshing, light-bodied malt-flavored beer with a well-balanced finish
- Bud Light** ..... 4
- Angry Orchard Cider** ..... 5.5  
Cider -Ohio: Sweet apple notes up front with a subtle dryness at the finish

# BOTTLED BEER

- Miller Lite, Coors Light, Bud Light, Michelob Ultra** ..... 3.5
- XX Lager** ..... 4
- Lone Star** ..... 2.5

# WINE

- Whites**
- Ecco Domani Pinot Grigio (House) ..... 6.5 / 24
- Chateau St Jean Chardonnay ..... 7 / 27
- Simi Chardonnay ..... 10 / 38
- Reds**
- MacMurray Pinot Noir ..... 9 / 35
- Jade Mountain Merlot ..... 6 / 24
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- Simi Landslide Cabernet ..... 61
- Jordan Cabernet ..... 78

# MUNCHKINS

FOR CHILDREN 12 AND UNDER

Served with choice of Grub skinny fries or fresh apple slices, and a drink.

- Kid Burger** ..... 5
- Peanut Butter & Jelly** ..... 5
- Grilled Cheese** ..... 5

grubburgerbar.com  
FB & TW GrubBurgerBar



good people | real food | unique vibe | big flavors