

The Grill on the Alley

Happy Hour Menu

Monday-Friday 4pm-7pm
Saturday-Sunday 5pm-7pm

DRINK SPECIALS

Smirnoff Vodka 7.00

Green Apple
Pretty as a Peach

Well Drinks 5.00

DRAFT BEER

Gordon Beirsch , Marzen	5.00
Kona , Longboard Island Lager	5.00
Red Hook , ESB	5.00
Pacifico	5.00
Widmer , Hefeweizen	5.00

Testarossa Winery

Chardonnay, Santa Lucia Highlands, 2009	
Half Glass, 3 ounces	6.00
Full Glass, 6 ounces	12.00
Bottle, 750 ml	48.00
Pinor Noir, Santa Barbara County, 2010	
Half Glass, 3 ounces	6.00
Full Glass, 6 ounces	12.00
Bottle, 750 ml	48.00
Meritage Blend, Santa Cruz Mountains, 2008	
Half Glass, 3 ounces	11.00
Full Glass, 6 ounces	22.00
Bottle, 750 ml	88.00
Testarossa Flight	
Chardonnay, 3 ounces	23.00
Pinot Noir, 3 ounces	
Meritage Blend, 3 ounces	

WINES BY THE GLASS & BOTTLE

Chardonnay	<u>glass</u> ~ <u>bottle</u>
St. Francis 09	7.00 ~ 28.00
Wente Vineyards, Riva Ranch 09	9.00 ~ 36.00
Sauvignon Blanc	
Sterling Vineyards 10	6.00 ~ 24.00
Cabernet Sauvignon	
Chateau St. Michelle 08	8.00 ~ 32.00
Earthquake 09	10.00 ~ 40.00
Merlot	
Rodney Strong 08	8.50 ~ 34.00
Flora Springs, Estate 09	10.00 ~ 40.00
Pinot Noir	
Cycles, Gladiator 10	9.00 ~ 36.00

NON-ALCOHOLIC DRINKS

Italian Sodas	3.00
Italian Cream Sodas	3.00

Choice of the Following Flavors:

Watermelon, Passion Fruit, Strawberry,
Pomegranate, Crème de Menthe, Tangerine, Peach

Sugar Free Flavors:

Black Cherry, Mango, Coconut, Raspberry

SMALL PLATES

Specials 3.00

Potato Skins
Hummus & Pita Wedges

Specials 5.00

Onions Rings
Fried Calamari
Popcorn Shrimp
Spicy Bleu Cheese Fries
Loaded Mac & Cheese

Specials 6.00

Tuna Sashimi
Crab Cake Sidekicks
Spinach & Artichoke Dip
Kobe Sidekicks

CHEF BITES

Colorado Lamb Chop	12.00
Fresh Mint Sauce & Mint Mashed Potatoes	
Filet Medallion	10.00
Roquefort Sauce & Sautéed Mushrooms	
Sliced New York Pepper Steak	10.00
With Bacon, Cracked Pepper & Onions, Topped with a Green Peppercorn Sauce	
Lobster Ravioli	10.00
Topped with a Truffle Lobster Bisque, Leek and Frisee Salad	
Pan Seared Wild King Salmon	11.00
Topped with Pinot Noir Sauce On a bed of Sautéed Spinach and Onions	
Sea Scallop	9.00
With Sautéed Spinach, Onions & Bacon, Topped with Buerre Blanc Sauce	
Shrimp Creole	8.00
Cajun Spiced Jumbo Shrimp With Grilled Levain Garlic Bread	

CHOP HOUSE BURGERS

100% CERTIFIED ANGUS BEEF

Ground Fresh Daily

Served with Jumbo Fried Onion Rings

Daily Double Burger	8.75
Griddle Cooked, Double Meat, Double Cheese With 1000 Island and Grilled Onions	
Black & Bleu Burger	8.75
Stuffed with Bleu Cheese, Cracked Pepper, With Bleu Cheese Mayonnaise	
Pepper Bacon Burger	8.95
Bacon, Cracked Pepper & Onions Atop Tillamook Cheddar, with 1000 Island,	
Wild Mushroom Burger	9.95
Sautéed Shiitake & Cremini Mushrooms Atop Havarti Cheese with a Pesto Aioli Spread	
Kobe Burger	11.95
Choice of Cheddar, Swiss or Bleu Cheese, With Black & White Truffle Mayonnaise	