



The Granite Grill



SNACKS & APPIES

Chicken Wings – Choose your flavour of BBQ, Hot, Honey Garlic, Sweet Chili or Salt & Pepper. Served with carrot, celery sticks and ranch dip. **\$12**

Quesadillas – Bothwell cheeses with tomatoes, peppers, onions, corn and black beans in a grilled flour tortilla served with salsa and sour cream. **\$9**
-Add Grilled Chicken or Spicy Ground Beef - **\$5**

Chicken Breast Filets & Fries – Tender seasoned pieces of crispy battered chicken breast served with your choice of Honey Dill, Honey Garlic, Sweet Chili or BBQ Sauce. **\$14**

Nachos (Gluten free) – Crispy corn chips with Bothwell cheeses, black olives, jalapenos, peppers and tomato and onion. Served with salsa and sour cream. **\$11**
-Add Grilled Chicken or Spicy Ground Beef - **\$5**

Basket O’Fries - \$6 **Spicy Curly Fries - \$8**
Onion Rings - \$8 **Garlic Cheese Toast - \$7**

SOUPS & SALADS

Soup du Jour – Ernie’s creation of the day. **\$4.5**

French Onion Soup – Caramelized sweet onions in a rich beef broth with red wine, croutons with Swiss cheese. **\$7**

Caesar Salad – Romaine lettuce with a homemade Caesar dressing, crispy bits of real bacon and shaved parmesan cheese. Served with garlic toast. **\$10**
-Add Grilled Chicken - **\$5**

Taco Bowl Salad – Crispy tortilla with garden greens, Bothwell cheeses, tomatoes, peppers, corn, black beans, green onion and your choice of spicy ground beef or grilled chicken. Served with salsa and sour cream. **\$14**

Gluten Free Taco Bowl Salad – Same as above with corn chips instead of a tortilla **\$14**

Chef’s Salad – A Granite classic with lettuce, smoked ham, roast turkey, egg, cheese and a creamy garlic dressing. Served with garlic toast. **\$14** **Half Size - \$11**

BOWLS & PLATES

Pickarel – Local pickarel fillets, lightly breaded, seasoned, served with fries, coleslaw and lemon-caper-tartar sauce. **\$18**

Chicken Stir Fry - Tender chicken with peppers, onions, carrot, broccoli, baby corn in garlic-honey-chili sauce over a bed of rice. **\$16**

Veggie Tofu Stir Fry – Tofu with peppers, onions, carrot, broccoli, baby corn in garlic-honey-chili sauce on rice **\$16**

PIZZA

Deluxe – Pepperoni, Salami, Peppers and Mushroom **\$15**

Ham & Pineapple – Smoked Ham, Pineapple **\$15**

Veggie – Peppers, Mushrooms, Onions, Olives **\$14**

BURGERS, SANDWICHES & WRAPS

Granite Burger – 6oz. fresh beef & pork patty topped with lettuce, tomato, mustard, mayo and fried onions. **\$9.5**

Chicken Burger – Herb marinated chicken breast with lettuce, tomato, fried onions and mayo. **\$10**

Veggie Burger – A homemade veggie chickpea burger with lettuce, tomato, mayo and fried onions. **\$8.5**

Whistle Dog – Wpg Old Country Sausage jumbo wiener with mustard, bacon, fried onions & melted Bothwell cheese. **\$8.5**

Hot Dog – the \$4 regular dog **\$4**

Hot Dogs – 2 regular dogs, fries & coleslaw **\$11**

Grilled Cheese – Classic grilled cheese sandwich with Bothwell cheese on your choice of bread. **\$7**

Denver –2 eggs, ham, green onion on choice of bread **\$8**

Classic Reuben – thinly sliced corned beef, swiss cheese and sauerkraut on grilled texas rye **\$11.5**

New York Steak Sandwich – 6 oz NY steak flame broiled to perfection served with garlic toast and onion rings **\$15**

Granite Wagonwheel Clubhouse - Fresh roast turkey with a full house of ham, bacon, cheese, lettuce, tomato and mayo on rye bread. **\$13**

Turkey Bacon Ranch Wrap - Fresh roast turkey with bacon, lettuce, tomato, Bothwell cheese and creamy ranch dressing in a flour tortilla. **\$10**

Vegetable Wrap – Crisp lettuce with tomato, cucumber, peppers, olives, red onion and feta cheese. **\$8**
-Add Grilled Chicken - **\$5**

Perogies – 6 served w/bacon fried onions & sour cream **\$10**

SIDES

Add Cheese **\$2.5**

Add Bacon **\$3**

Side Caesar Salad **\$7**

Gravy **\$1.5**

Fries & Coleslaw **\$5**

Onion Rings **\$5**

Spicy Curly Fries **\$5**



The Granite Grill



BEER

Domestic bottles \$5.25

Bud Light, MGD, Kokanee, Keiths
Coors Light, Blue, Sleemans Honey Brown

Michelob Ultra - **\$5.50**

Local 473ml cans \$7.25

HALF PINTS: Little Scrapper IPA, St James Pale Ale,
Code Name Ghost, Bulldog Amber

TORQUE: The Whitty Belgian, Red Line Red IPA
Blonde Ale

LITTLE BROWN JUG: Black Lager, Golden Ale, 1919

NONSUCH: Raspberry Sour, Prairie Common

Imported

Stella Artois - **\$5.50**, Corona Extra - **\$5.50**

Guinness 440ml can- **\$6.25**

Draft

16oz. Glass - \$5.75 64oz. Pitcher - \$21

LBJ 1919 Half Pints Double Standard

Torque Blonde Torque Snapback IPA

Fort Garry Rouge Fort Garry Dark

WINE

	-8oz Glass -	- Bottle-
Copper Moon Malbec -	\$6.75	
Copper Moon Cabernet Sauvignon	\$6.75	
Copper Moon Pinot Grigio -	\$6.75	
Copper Moon Sauvignon Blanc -	\$6.75	
Oyster Bay Sauvignon Blanc -		\$33
McGuigan Shiraz -		\$24
Grand Sud Merlot -		\$27.5
Mouton Cadet Reserve Bordeaux -		\$25
J. Lohr Seven Oaks Cabernet Sauvignon -		\$39

CIDERS AND COOLERS

Strongbow Cider - **\$7.25** Stiegl Grapefruit Radler - **\$7**

Mike's Hard Lemonade - **\$6.5** Smirnoff Ice - **\$6.5**

Nifty Spearmint, Orange Passion Fruit, Peach Rose - **\$6.5**

NON-ALCOHOLIC

O'Doul's Beer, Molson Exel - **\$3.5**

Red Bull - **\$5**

Virgin Caesar - **\$4**

Coffee or Tea - **\$2**

Juice – Orange, Cranberry or Clamato - **\$4**

Pepsi, Diet Pepsi, 7-up, Ginger Ale, Iced Tea- **\$2.25**

Bottled Water - **\$1**

COCKTAILS

1 oz. - **\$6.25** Granite Size 2 oz. - **\$8.5**

Caesar Paralyzer Long Island Iced Tea Rusty Nail

White Russian Black Russian Alabama Slammer Rusty Nail.

LIQUOR

1 oz. - **\$5.25** Granite Size 2 oz. - **\$7.5**

Polar Ice Vodka Wiser Special Blend Rye Canadian Club

Lambs White Lambs Amber Lambs Dark Malibu Coconut Rum

Beefeater Gin

SHOTS

1 oz. - **\$5.50** Granite Size 2 oz. - **\$8**

Fireball Amaretto Sambucca Southern Comfort Kahlua

Baileys Crem de Bannana Triple Sec Jagermeister

Sourpuss Raspberry Tia Maria Crème de Cacao

SCHNAPPS: Peppermint, Root Beer, Peach, Butter Ripple

PREMIUM

1 oz. - **\$5.75** Granite Size 2 oz. - **\$8.5**

Crown Royal Crown Royal Northrn Harvest Crown Royal Black

Gibsons Wisers Deluxe Ballantine's Johnny Walker Red

Cuervo Tequila Olmeca Tequila Captain Morgan Spiced

Sailor Jerry Spiced Bacardi White Appleton Amber

Flor de Cana Sailor Jerry Jagermeister Kahlua

Jim Beam St. Remy's Brandy Bombay Gin Tanqueray Gin

Cherry Vodka

RESERVE

Grey Goose Vodka **\$6.5** Courvoisier Cognac - **\$7.75**

Jameson's -**\$6** Jameson Black Barrel **\$6.75**

Bulliet Bourban **\$6.25** Jack Daniels **\$6**

Drambuie - **\$6.5** Grand Marnier - **\$7**

Don Julio Blanco - **\$8.25** Don Julio Resposado - **\$8.75**

Patron Anejo - **\$8.75** McClelland Sing Malt - **\$6.25**

Glenlivet 12 yr - **\$7** Glenmorangie 10 yr - **\$7.5**

MacAllan 12 yr - **\$9** Chivas 21 yr - **\$11.75**

Glenmorangie 18yr - **\$13.5**

SPECIALTY SHOTS

Stoughton Spin-O-Rama – Jamiesons and Baileys dropped in a short glass of stout **\$6.25 Double \$10**

Jager-Bomb \$8

Manitoba Tuck – 3 types of Crown Royal **\$6**

Corner Freeze – vodka and Blue Bols shaken on ice **\$6**

Corn Broom – 2/3 oz Don Julio tequila with a splash of cranberry juice **\$6**

Monday- 4pm to 8pm

Tuesday- 4pm to 9:30pm

Wednesday- 4pm to 9:30pm

Thursday- 11am to 1:30 and 4:30 to 9:30pm

Friday- 4:30 to 11pm

Saturday- 10am to 2pm

Sunday- 10am to 5pm

*Times are subject to change due to bonspiels and private events