



# The Granite Grill



## SNACKS & APPIES

**Beer Battered Pickerel Bits** - with spicy tartar sauce **\$14**

**Chicken Wings** – Choose your flavour of BBQ, Hot, Honey Garlic, Sweet Chili or Salt & Pepper. Served with carrot, celery sticks and ranch dip. **\$13**

**Quesadillas** – Bothwell cheeses with tomatoes, peppers, onions, corn and black beans in a grilled flour tortilla served with salsa and sour cream. **\$10**  
-Add Grilled Chicken or Spicy Ground Beef - **\$6**

**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. **\$15**

**Nachos (Gluten free)** – Crispy corn chips with Bothwell cheeses, black olives, jalapenos, peppers and tomato and onion. Served with salsa and sour cream. **\$14**  
-Add Grilled Chicken or Spicy Ground Beef - **\$6**

**Basket O’Fries** - **\$7**      **Basket O’Spicy Curly Fries** - **\$9**  
**Basket Onion Rings** - **\$9**      **Garlic Cheese Toast** - **\$8**

## SOUPS & SALADS

**Soup du Jour** – Ernie’s creation of the day. **\$5**

**French Onion Soup** – Caramelized sweet onions in a rich beef broth with red wine, croutons with Swiss cheese. **\$9**

**Caesar Salad** – Romaine lettuce with a homemade Caesar dressing, crispy bits of real bacon and shaved parmesan cheese. Served with garlic toast. **\$12**  
-Add Grilled Chicken - **\$6**

**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. **\$16**

**Gluten Free Taco Bowl Salad** – Same as above with corn chips instead of a tortilla **\$16**

**Chef’s Salad** – A Granite classic with lettuce, smoked ham, roast turkey, egg, cheese and a creamy garlic dressing. Served with garlic toast. **\$16**      **Half Size** - **\$13**

## BOWLS & PLATES

**Pickerel** – Local pickerel fillets, lightly breaded, seasoned, served with fries, coleslaw and lemon-caper-tartar sauce. **\$19**

**Chicken Stir Fry** - Tender chicken with peppers, onions, carrot, broccoli, baby corn in garlic-honey-chili sauce over a bed of rice. **\$18**

## BURGERS, SANDWICHES & WRAPS

**Granite Burger** – 6oz. fresh beef & pork patty topped with lettuce, tomato, mustard, mayo and fried onions. **\$10**

**Chicken Burger** – Herb marinated chicken breast with lettuce, tomato, fried onions and mayo. **\$10.5**

**Breaded Buttermilk Chicken Breast Burger** – Honeymayo sauce, lettuce, tomato. **\$11**

**Beef Brisket Melt** – cheese, fried onions, smoky BBQ sauce on a sub bun **\$14**

**Veggie Burger** – A homemade veggie chickpea burger with lettuce, tomato, mayo and fried onions. **\$9**

**Whistle Dog** – Wpg Old Country Sausage jumbo wiener with mustard, bacon, fried onions & melted Bothwell cheese. **\$9.5**

**Hot Dog** – the \$5 regular dog **\$5**

**Hot Dogs** – 2 regular dogs, fries & coleslaw **\$12**

**Grilled Cheese** – Classic grilled cheese sandwich with Bothwell cheese on your choice of bread. **\$8**

**Denver** –2 eggs, ham, green onion on choice of bread **\$8.5**

**Classic Reuben** – thinly sliced corned beef, swiss cheese and sauerkraut on grilled texas rye **\$13.5**

**New York Steak Sandwich** – 6 oz NY steak flame broiled to perfection served with garlic toast and onion rings **\$16**

**Granite Wagonwheel Clubhouse** - Fresh roast turkey, ham, bacon, cheese, lettuce, tomato, mayo, rye bread. **\$13.5**

**Turkey Bacon Ranch Wrap** - Fresh roast turkey, bacon, lettuce, tomato, bothwell cheese, ranch dressing **\$11**

**BLT Wrap** – Bacon, crisp lettuce, tomato, cheese, mayo **\$8**

## TATER TOTS

Plain **\$9**

Beef Gravy **\$11**

**Poutine style** Beef Gravy, melted blended cheese **\$13**

**Mexican**, ground beef, red and green peppers, jalapeno peppers, melted blended cheeses, sour cream, salsa **\$15**

## SIDES

Add Cheese **\$2.5**      Add Bacon **\$3**

Side Caesar Salad **\$8**      Add Gravy **\$2**

Side Fries & Coleslaw **\$5.5**      Side Onion Rings **\$6**

Side Spicy Curly Fries **\$6**

## PIZZA

**Deluxe** – Pepperoni, Salami, Peppers and Mushroom **\$16**

**Ham & Pineapple** – Smoked Ham, Pineapple **\$16**

**Veggie** – Peppers, Mushrooms, Onions, Olives **\$15**



# The Granite Grill



## BEER

### Domestic bottles \$5.25

Bud Light, MGD, Kokanee, Keiths, Blue

Michelob Ultra - **\$5.50**

### WINNIPEG BREWERIES 473ml cans \$7.25

**BRAZEN HALL:** Vic's Blonde Ale

**GOOD NEIGHBOR:** Hazy IPA, Czech Premium Pale Lager

**HALF PINTS:** Codename Ghost

**LBJ:** Generic Lager, 1919

**NAMESAKE:** Sloth Fuel Hazy Pale Ale, Ruddy Duck Pilsner

**NONSUCH:** Raspberry Sour

**SOOKRAM'S:** Cosmos Dry Hopped Sour, Cult Classic Pilsner, Old Familiar English Special Bitter

**TORQUE:** Blonde Ale

**TCB:** Blueberry Ale

### Imported

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

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

### Draft

**16oz. Glass - \$6.50**    **64oz. Pitcher - \$23**

LBJ 1919

LBJ Generic Lager

Torque Blonde

Torque Snapback IPA

Fort Garry Rouge

Fort Garry Dark

## WINE

### 8oz Glass

Copper Moon Malbec **\$7**

Copper Moon Cabernet Sauvignon **\$7**

Copper Moon Shiraz **\$7**

Copper Moon Pinot Grigio **\$7**

Copper Moon Sauvignon Blanc **\$7**

Schloss Laderheim Reisling **\$7**

Oyster Bay Sauvignon Blanc

McGuigan Shiraz

Grand Sud Merlot

Mouton Cadet Reserve Bordeaux

J. Lohr Seven Oaks Cabernet Sauvignon

### Bottle

**\$33**

**\$24**

**\$27.5**

**\$25**

**\$39**

## CIDERS AND COOLERS

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

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

## NON-ALC.

Corona Sunbrew - **\$4.5**

Sparkling Reisling wine - **\$7.75**

Sparkling Rose' wine - **\$7.75**

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

## 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 Bourbon **\$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**    Patron Silver -**\$8.75**

McClelland Sing Malt - **\$6.25**    Glenlivet 12 yr **\$7**

Glenmorangie 10 yr - **\$7.5**    MacAllan 12 yr - **\$9**

Chivas 21 yr - **\$11.7**    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 6pm

Sunday- 10am to 7pm

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