

## SMALL PLATES

### A GRAND SELECTION all 8.95

#### Buffalo Chicken Bites™

Chicken Breast, Cheese and Our  
Spicy Buffalo Sauce, Fried Crisp with  
Blue Cheese Dressing

#### Avocado Toast

Grilled Artisan Bread Topped with  
Fresh Avocado, Marinated Tomato,  
Arugula and Red Onion. Drizzled with  
Extra Virgin Olive Oil and Lemon  
With an Egg\* 2.50 Extra

#### Asian Style Green Beans

Blistered Green Beans with Garlic,  
Ginger, Soy, Mild Red Chiles and  
Toasted Sesame Seeds

#### Crispy Fried Zucchini

With Parmesan Cheese and Lemon Aioli

#### Slow Roasted Beets

Glazed Beets with Fresh Orange, Arugula  
and Pecans on a Bed of Honey-Yogurt

#### General Tso's Cauliflower

Crispy Cauliflower Tossed with Our  
Spicy Soy-Garlic Sauce

#### Asian Short Rib Tacos

Three Mini Corn Tortillas Filled with  
Grilled Kogi-Style Short Rib, Korean Kim Chi,  
Cilantro and Spicy Chili Aioli

#### Crispy Calamari

Served with Warm Marinara Sauce

#### Fried Pickles

Crispy Slices Served with  
Our Dipping Sauce

#### Avocado Wontons

Crispy Wrappers with Chunky Avocado,  
Onion and Cilantro.  
Served with Sweet Chili Sauce

#### Mini Nachos

Corn Tortilla Chips Covered with Melted Cheese,  
Jalapeños, Red Chile Sauce, Green Onion and  
Pico de Gallo with Guacamole and Black Beans

#### Mini Tacos

Three Warm Corn Tortillas with  
Chicken or Crispy Fish with  
Chipotle Sauce, Topped with Avocado,  
Cheese, Crema and Tomato Salsa

#### Pot Roast Cheese Fries


French Fries Topped with Chunks of  
Tender Pot Roast Smothered with Gravy  
and Creamy Cheddar Cheese Sauce

#### Crispy Fried Cheese

Havarti and Creamy Fontina Cheese  
Coated with Parmesan Breadcrumbs and  
Fried Crisp. Served with Vodka Sauce

# GRAND LUX CAFE.

## Grand Happy Hour

Please alert your server of any food allergies or other food sensitivities, as not all ingredients are listed on the menu. This symbol  Upon Request indicates that the menu item can be prepared for guests with sensitivity to gluten, upon request. Please be aware that Grand Lux Cafe is not a gluten-free environment. Our menu items are handcrafted in our kitchens, often times using shared equipment (including common fryers) and variations in vendor-supplied ingredients may occur. For these reasons, we cannot assure you that any menu item will be entirely gluten free.

\*Contains or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of food borne illness.

## GRAND HAPPY HOUR

MONDAY – FRIDAY  
3:00 PM – 6:30 PM IN OUR BAR

### SELECTED COCKTAILS

<b>Coconut Gimlet</b> <i>Aviation Gin, Coconut and Citrus</i>	8.95	<b>Tahitian Pineapple</b> <i>Reyka Vodka, Pineapple and Fresh Lime</i>	8.95
<b>Texas Tea</b> <i>The Long Island Classic — Top Shelf and with Spurs!</i>	8.95	<b>Sangria</b> <i>Made In House with Red Wine and Fresh Fruit. Served on the Rocks</i>	8.95
<b>The Grand Lux Margarita™</b> <i>El Tesoro Blanco Tequila, Dry Curacao, Grand Marnier, Agave and Fresh Lime</i>	9.95	<b>Italian Spritz</b> <i>Aperol, Orange, Hibiscus and Sparkling Rosé</i>	9.95
<b>Mai Tai</b> <i>An Exotic Blend of Three Rums, Dry Curacao, Orgeat and Fresh Lime</i>	8.95	<b>Lux Old Fashioned</b> <i>Elijah Craig Rye, Housemade Old Fashioned Syrup, Orange and Amarena Cherry</i>	9.95

### SELECTED WINES

**Grand Lux Cafe Private Reserve 8.50**  
*Pinot Grigio, Chardonnay, Cabernet Sauvignon*

<b>Sparkling Rosé</b> <i>Gloria Ferrer, Blanc de Noirs, Carneros</i>	9.50	<b>Pinot Noir</b> <i>Sokol Blosser, Evolution, Willamette Valley</i>	9.50
<b>Moscato</b> <i>Seven Daughters, Italy</i>	8.95	<b>Merlot</b> <i>Ferrari-Carano, Sonoma County</i>	9.50
<b>Pinot Grigio</b> <i>Santa Margherita, Valdadige</i>	9.95	<b>Shiraz/Cabernet</b> <i>Penfolds, Max's, South Australia</i>	8.95
<b>Sauvignon Blanc</b> <i>Craggy Range, Te Muna, Martinborough</i>	9.50	<b>Red Blend</b> <i>Quilt, Fabric of the Land, Napa Valley</i>	9.95
<b>Chardonnay</b> <i>Calera, Central Coast</i>	10.95	<b>Cabernet Sauvignon</b> <i>Justin, Paso Robles</i>	10.95

*Selected Well Drinks – 8.50*

*Selected Draft Beer – 5.50*

## THINGS TO SHARE

### A GRAND SELECTION all 10.95

#### Happy Hour Chicken Tenders

*Buttermilk Battered and Fried Crisp. Served with Ranch and Honey Mustard*

#### Happy Hour Burger\* Upon Request

*Double Patties, Double Cheese, Grilled Onions, Thousand Island Dressing, Lettuce and Pickles*

#### Buffalo Chicken Rolls™

*Chicken Breast, Cheese and Our Very Spicy Delicious Buffalo Sauce all Rolled in a Spiced Wrapper and Fried until Crisp. Served with Celery Sticks and Blue Cheese Dressing*

#### Pot Stickers

*Pan Fried Dumplings Filled with Chicken, Mushrooms, Green Onion, Garlic, Sesame and Cilantro. Served with Soy-Ginger Sauce*

#### Crab Cakes

*Our Crab Cakes Served with Mustard Sauce*

#### Creamy Spinach & Cheese Dip

*Combined with Artichoke Hearts and Served with Crisp Tortilla Chips and Salsa*

#### Asian Nachos

*Crispy Fried Wontons Covered with Chicken in a Sweet-Hot Peanut Sauce. Topped with Melted Cheese, Green Onion and Wasabi Cream*

#### Chicken Lettuce Wraps

*Minced Sautéed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Wraps*

#### Crispy Thai Shrimp & Chicken Spring Rolls

*Served with Thai Sweet-Hot Chili Sauce*

#### Double Stuffed Potato Spring Rolls®

*Creamy Mashed Potatoes with a Touch of Green Onion, Rolled in Crispy Asian Wrappers Topped with Melted Cheddar, Applewood Smoked Bacon and Green Onion*

#### Stacked Chicken Quesadilla

*Tortillas Layered with Melted Cheese, Chicken, Tomato, Black Beans and Green Chiles. Served with Sour Cream and Salsa*

#### Mini Cheeseburgers\*

*Charbroiled with American Cheese, Grilled Onions and Special Sauce on Toasted Sesame Seed Buns*