

the
GRILLE

HOT SOUP OF THE DAY	Cup 5.50 / Bowl 8.00
CHILLED SOUP OF THE DAY	Cup 5.50 / Bowl 8.00
ORGANIC HOUSE SALAD gf /v*	8.00
Organic Mixed Greens, Carrot, Cucumber, Tomato, House Dressing	
COBB SALAD gf	Full 16.00 / Petite 11.00
Grilled Chicken, Avocado, Bacon, Tomato, Boiled Egg, Blue Cheese, Choice of Dressing	
CLASSIC CAESAR SALAD	Full 13.00 / Petite 11.00
Romaine Hearts, Grated Parmesan, Garlic Dressing, Croutons, Anchovy Add Grilled Chicken \$6, Shrimp \$10, Salmon \$10.50	
BURRATA AND HEIRLOOM TOMATO CAPRESE	16.00
Burrata Cheese, Heirloom Tomatoes, Fresh Basil, Balsamic Glaze, Extra Virgin Olive Oil	
GRILLED SALMON TACO	7.00
1 Beet Taco, Fennel Slaw, Avocado, Caramelized Lime gf	
SQUASH BLOSSOM TACO	5.00
1 Fresh Herb Taco, Baby Corn, Heirloom Cherry Tomato, Goat Cheese Crumbles, Lemon	
FRESH VEGETABLES SPRING ROLLS	9.00
with Shrimp 15.00, Grilled Tofu 13.00, Chicken 14.00 Sweet Chile Dipping Sauce v*	
CRISPY BRUSSEL SPROUTS	7.00
Bacon, Dark Ale, Maple Syrup, Sweet Herbs	
GRILLED ASPARAGUS	10.00
Squash Blossom Pesto, Toasted Pistachios, Lemon	
ROASTED BEETS	7.00
Balsamic Glaze, Goat Cheese Crumbles, Fresh Herbs	

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QUAIL RUN RUBEN	14.00
Corned Beef Brisket, Sauerkraut, Swiss Cheese, Russian Dressing, Marble Rye, Choice of side	
QUAIL RUN CLUB SANDWICH	15.00
Turkey, Bacon, Avocado, Lettuce, Tomato, Mayo, Choice of Side	
ANGUS BEEF BURGER 8 oz	15.00
BECK & BULOW BISON BURGER 7 oz	16.00
ALL NATURAL TURKEY BURGER 8 oz	13.00
BEYOND BEEF VEGGIE BURGER v*	13.00
Choose one: French Fries, Sweet Potato Fries, Onion Rings, Potato Chips, Coleslaw, Side Salad, Cup of Soup Toppings: Bacon, Green Chile, Raw Onion, Sautéed Mushrooms, Cheddar, Swiss, Blue Cheese, <i>Additional Toppings Add 1.75</i>	
CHICKEN SCHNITZEL	18.00
Lemon Beurre Blanc and Sautéed Spinach	
STEAK FRITES	26.00
8oz Flat Iron, Fries, Salad	
HONEY GLAZED ATLANTIC SALMON gf	28.00
Cilantro Lime Rice, Sugar Snap Peas, Avocado and Heirloom Cherry Tomato Salsa, Caramelized Lime	
FISH & CHIPS	18.00
Beer Battered Mahi-Mahi, French Fries, Coleslaw, Malt Aioli, Lemon Wedge	
“BECK & BULOW” BISON LIVER AND ONIONS	22.00
All Natural and Local Liver, Sautéed Spinach, Caramelized Onions and Bacon, Demi Glaze	
ROASTED BEETS AND QUINOA gf	18.00
Lima Beans, Baby Spinach, Pepitas, Avocado, Goat Cheese Crumbles	
SUMMER GNOCCHI	21.00
“Beck & Bulow” Bison Sausage, Heirloom Cherry Tomatoes, Basil, Burrata Cheese Balsamic Glaze, Pine Nuts, Extra Virgin Olive Oil	