

# INDIGO GRILLE

## SALADS

- FIESTA SHRIMP** petite \$15 full \$18  
citrus shrimp salad with cucumbers, tomatoes, onions, celery, avocado and a touch of jalapeno on a bed of crisp romaine
- STRAWBERRY SPINACH SALAD** petite \$8 full \$12  
strawberries, basil, fetta, candied almonds, and balsamic vinaigrette
- GINGER SCALLION SALMON** petite \$15 full \$19  
salmon, cabbage, cucumbers, snow peas, carrots, water chestnuts, crispy wonton, scallion vinaigrette
- FRESH GREENS** Petite \$6 full \$9  
fresh greens, cucumbers, tomato, carrot, and croutons
- CAESAR SALAD** petite \$10 full \$13  
romaine lettuce, parmesan, crouton, Caesar dressing
- COBB** petite \$11 full \$15  
roasted turkey, bacon, tomato, egg, cucumber, avocado, bleu cheese dressing
- ASIAN CHICKEN** petite \$10 full \$14  
crispy chicken breast, romaine, cucumbers, carrots, snow peas, mandarin oranges, crispy rice noodles, ginger vinaigrette
- CHICKEN TOSTADA** petite \$7 full \$12  
crunchy corn tortilla topped with braised chicken, romaine, pico de gallo, sour cream and our signature verde sauce

## PIZZA

available toppings - ( \$1.50 each) tomato, bell peppers, caramelized onion, mushroom, spinach, black olives, jalapeno, pineapple, ham, pepperoni, sausage, bacon, chicken

for \$3 more make it a gluten free cauliflower crust

- CHEESE PIZZA**  
mozzarella blend, red sauce \$12
- BBQ CHICKEN**  
bbq sauce, chicken, bacon, pineapple, red onion and cilantro \$15
- CARNE ASADA**  
our signature verde sauce, marinated grilled steak, queso fresco, pico de gallo, pickled red onions \$18

## TACOS & QUESADILLAS

- TINGA TACOS** \$12  
braised chicken, pico de gallo, pickled onions, cheddar jack
- CARNE ASADA TACOS** \$14  
carne asada, pico de gallo, pickled red onions, queso fresco, verde sauce
- FISH TACOS** \$15  
mango salsa, verde sauce, cabbage, chili lime sour cream
- TINGADILLA** \$11  
braised chicken, pico de gallo, green chili, cheddar jack cheese
- CARNE ASADA QUESADILLA** \$15  
carne asada, pico de gallo, pickled red onions, queso fresco

## FROM THE FRYER

- FISH AND CHIPS** 1 piece \$13 2 piece \$17  
crispy fries, coleslaw, tartar sauce
- BEER BATTERED SHRIMP** eight shrimp \$10 sixteen shrimp \$14  
crispy fries, coleslaw, cocktail sauce
- CHICKEN TENDERS** \$13  
four breaded chicken tenders, with a side of fries and choice of sauce ranch, honey mustard, bbq, or buffalo

### TRIO OF SORBETS

mango, lemon, and strawberry

### ICE CREAM SUNDAE

vanilla ice cream, whipped cream, chocolate sauce, caramel sauce, pecans, topped with a cherry

### BLUEBERRY MASCARPONE TORTE

blueberry vanilla cake filled with a creamy mascarpone mousse and topped with fresh berry compote

### BAVARIAN BUTTERSCOTCH APPLE STRUDEL

apples mixed with sugar and cinnamon wrapped in a Bavarian pastry served a la mode and drizzled with butterscotch sauce

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.\*

## APPETIZERS

- BEER CHEESE AND PRETZEL BITES** \$10  
creamy cheddar beer and mustard dip served with pretzel bites
- CHIPS & GUACAMOLE** \$9 with salsa \$12  
guacamole with bottomless chips
- ELOTE DIP** \$9  
Creamy corn dip with cotija cheese served with tortilla chips
- JUMBO WINGS** \$15  
ten wings tossed in your choice of sauce buffalo, thai chili or bbq
- LETTUCE CUPS** \$14  
chicken, cabbage, carrots, celery, chestnuts, green onion, hoisin sauce, rice noodles, served with bibb lettuce cups  
*gluten free green curry \$16*
- SHEET PAN NACHOS** \$15  
tortilla chips smothered in our signature queso, shredded cheese, queso fresco, black olives, pickled jalapenos, guacamole, pico de gallo, and chili lime sour cream  
*chicken tinga \$17 carne asada \$19*
- POT STICKERS** \$7  
six pork potstickers, with a sweet and pungent ginger sauce
- GREEN BEAN FRIES** \$9  
ranch dressing
- COWBOY BITES** \$7  
eight bite size balls of, sweet corn, bacon, jalapenos and cream cheese breaded and fried with pepper jelly
- FIESTA SHRIMP COCKTAIL** \$16  
citrus shrimp salad with cucumbers, tomatoes, bermuda onions, celery, avocado and a touch of jalapeno, tortilla chips

## BURGERS & SANDWICHES

SERVED WITH CHOICE OF FRENCH FRIES, COLESLAW, OR COTTAGE CHEESE (\$1.00 ADDTN'L) ONION RINGS, SWEET POTATO FRIES (\$2.00 ADDTN'L) FRESH FRUIT, SIDE SALAD, CUP OF SOUP

- THE CLASSIC\*** \$14  
8oz beef patty brioche bun, 1000 island, lettuce, tomato, onion, and pickle  
*cheese \$15 bacon \$16 both \$17*
- THE ROYALE\*** \$11 with cheese \$12  
4 oz patty, 1000 island, lettuce, tomato, onion, pickle
- THE GREEK** \$13  
turkey burger, with cucumber, roasted peppers, tomatoes, and lettuce on ciabatta with tzatziki sauce
- THE GRINGO\*** \$19  
8oz beef patty, with cowboy bites, onion rings, american cheese, lettuce, tomato, onion, pickle, bbq sauce mayo on a kaiser roll
- THE BURRO** \$11  
vegetarian black bean chipotle patty, lettuce, tomato, onion and pickle with honey lime mayo on brioche bun
- THE EIGER\*** \$17  
8oz beef patty, caramelized onion mushroom and bacon relish, swiss cheese kaiser bun
- FRENCH DIP** \$17 with cheese \$18  
sliced prime rib, sauteed onion, au-jus
- REUBEN** \$15  
corned beef braised for 10 hours, melted swiss, sauerkraut & 1000 island on marbled rye
- THE GUMBA** \$16  
A secret blend of cured italian meats grilled to crispy perfection with a slab of fresh mozzarella, turkey, lettuce, tomato and pesto spread on Ciabatta
- BUCKEYE CHOPPED BEEF AND CHEESE** \$17  
this is somewhere between a cheese steak and a cheeseburger but maybe better than both of them it is ground beef, sauteed onions, mushrooms, pepperoncini, dill pickles and smothered in white american cheese served on a hoagie roll
- CALIFORNIA CHICKEN** \$16 with Bacon \$18  
grilled chicken breast, pepper jack cheese, avocado, tomato, bibb lettuce, ranch spread on ciabatta

## DESSERTS

\$7

1 Scoop \$5 3 Scoops \$9

\$8

\$8



# But First Cocktails



## SUMMER COCKTAIL SPECIALS

<b>PEACH AND BOURBON SOUR</b> Belle Meade bourbon, fresh sour mix, peach, and Chocolate bitters	\$12
<b>SPICY MANGO JEFE MARGARITA</b> casamigos reposado tequila, grand marnier, mango puree, fresh lime juice, simple syrup, black pepper, and chili lime seasoning	\$13
<b>HANGER ONE ROSEHOUND</b> Hangar one Rose Vodka, Owens Grapefruit and Lime, Elderflower Liqueur	\$11
<b>HENDRICKS CUCUMBER LEMONADE</b> Hendricks Gin, fresh lemon juice, simple syrup, club soda, cucumber	\$11

## DRAUGHT BEER

	Pint	Pitcher
<b>BUD LIGHT</b>	\$4.25	\$16
<b>MICHELOB ULTRA</b>	\$4.25	\$16
<b>805</b>	\$5	\$18
<b>MOTHER ROAD TOWER STATION IPA</b>	\$5	\$18
<b>HELTON IPA</b>	\$5	\$18
<b>HELTON VENOM PILSNER</b>	\$5	\$18
<b>FOUR PEEKS KILT LIFTER</b>	\$5	\$18
<b>FOUR PEAKS SUN'S BRU KOLSCH</b>	\$5	\$18
<b>FOUR PEAKS JOY BUS WOW WHEAT</b>	\$5	\$18

## BOTTLED BEER

<b>STELLA ARTOIS</b>	\$5
<b>BLUE MOON</b>	\$5
<b>CORONA</b>	\$5
<b>CORONA LIGHT</b>	\$5
<b>HEINEKEN</b>	\$5
<b>BUD LIGHT</b>	\$4
<b>COORS LITE</b>	\$4
<b>MILLER LITE</b>	\$4
<b>MICHELOB ULTRA</b>	\$4
<b>BUDWEISER</b>	\$4
<b>SIERRA NEVADA</b>	\$4
<b>COORS EDGE</b>	\$4
<b>HEINEKEN 00</b>	\$4

## WINE

### WHITE

	Glass	Bottle
<b>PINOT GRIGIO SYCAMORE LANE</b> Amador wine region of California '19	\$7	\$24
<b>CHARDONNAY THREE THIEVES</b> California '18	\$7	\$24
<b>ROUSSANNE TRUCHARD</b> Carneros, Napa Valley '19	\$13	\$50
<b>WHITE ZINFANDEL SYCAMORE LANE</b> Amador Wine Region California '2018	\$7	\$24
<b>SAUVIGNON BLANC JOEL GOTT</b> California '19	\$8	\$28
<b>CHARDONNAY KENDALL JACKSON</b> Vinter's Reserve	\$8	\$30
<b>RIESLING KENDALL JACKSON</b> Vinter's Reserve	\$8	\$30
<b>CHARDONNAY LONGEVITY</b> California '19	\$8	\$30

### RED

	Glass	Bottle
<b>RED BLEND THREE THIEVES</b> California '18	\$7	\$24
<b>CABERNET SAVIGNON THREE THIEVES</b> California '18	\$7	\$24
<b>MERLOT SYCAMORE LANE</b> California	\$7	\$24
<b>PINOT NOIR THREE THIEVES</b> California '18	\$7	\$24
<b>PESSIMIST RED BLEND</b> By Daon Paso Robles California '19	\$12	\$45
<b>CABERNET 815 JOEL GOTT</b> California	\$10	\$35
<b>RED BLEND UNSHACKLED</b> The Prisoner Wine Company	\$11	\$40
<b>CABERNET SAUVIGNON LONGEVITY</b> California '18	\$8	\$30



## BUBBLES

<b>BRUT WYCLEF</b> Washington '17	
<b>MOSCATO CANDONI</b> Italy	
<b>BENVOLIO PROSECCO</b> Italy	



Glass	Bottle
\$5	\$16
\$8	-
\$5	\$16

