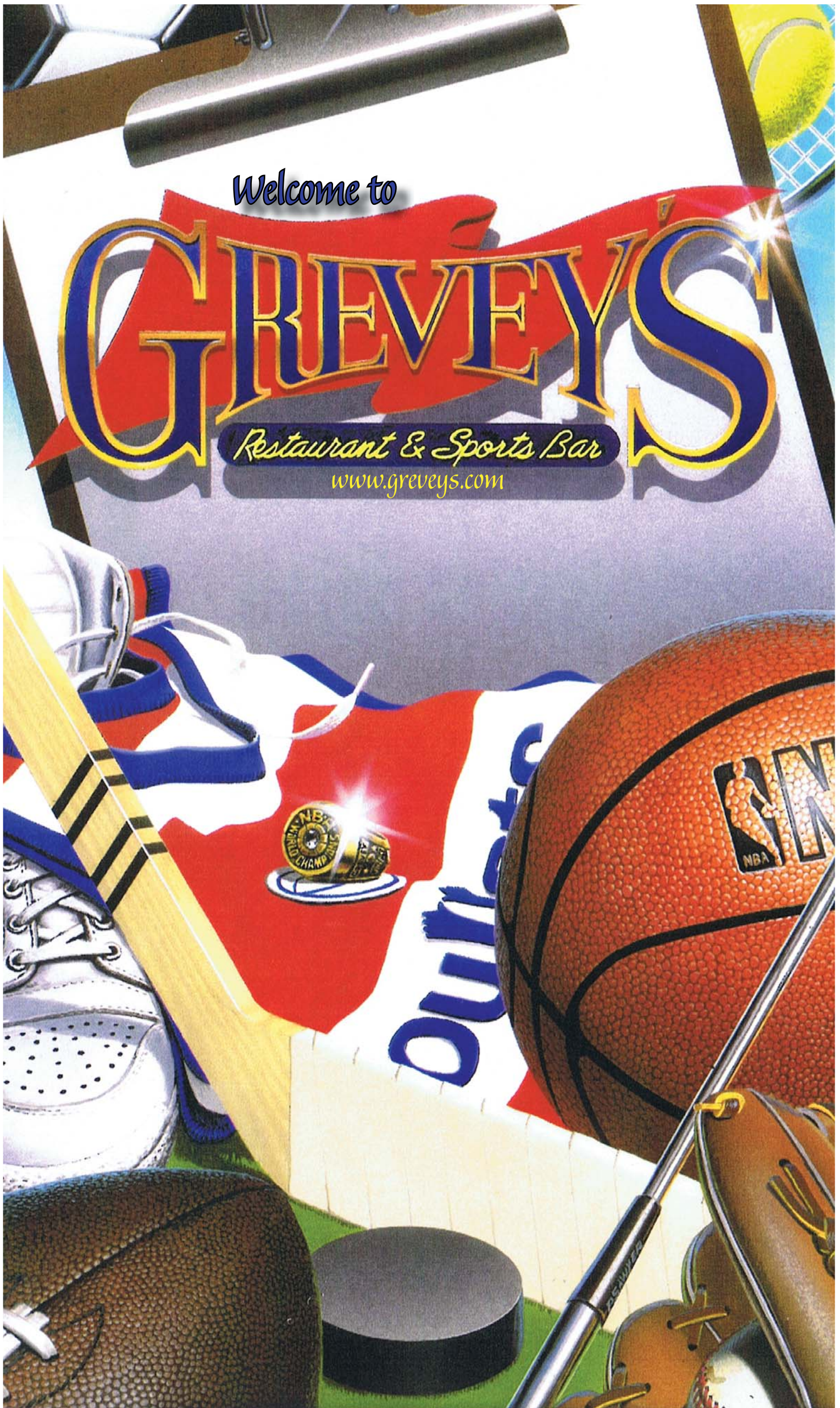


Welcome to

GREVEYS

Restaurant & Sports Bar

www.greveys.com



First Round Picks

Empanadas

Two crescent-shaped pastry shells filled with beef, eggs, raisins, olives, peppers & onions. Served with salsa verde. 7.99

Shrimp Cocktail

Large chilled shrimp served with cocktail sauce. 8.99

Yuca and Plantain Tostadas

Served with aji dipping sauce. 5.50

Nachos

House-fried tortilla chips layered with melted cheddar & Jack cheeses, tomato salsa, chopped scallions & jalapeño peppers. Served with guacamole & sour cream. 8.99

With Chicken, add 2.99 With Chili, add 2.50

With Chicken & Chili, add 3.50

Fried Calamari

Lightly floured & flash fried. Served with lemon wedges & your choice of tartar or marinara sauce. 10.99

Chicken Fingers

Battered & deep fried. Served with fries & your choice of apricot-horseradish or honey-mustard sauce. 9.50

Buffalo Fingers

Chicken fingers tossed in our spicy Buffalo wing sauce. Served with bleu cheese dressing, fries & celery sticks. 9.75

Chicken Quesadilla

Flour tortilla filled with diced chicken, melted cheddar & Jack cheeses, jalapeño peppers & chopped scallions. Served with guacamole, tomato salsa & sour cream. 9.50

Veggie Quesadilla

Grilled peppers, mushrooms & onions with melted cheddar & Jack cheese. Served with Southwestern sauce & sour cream. 9.25

Hot Spinach & Artichoke Dip

Served with crispy pita wedges. 9.99

Tomato-Basil Bruschetta

Grilled French bread, drizzled with olive oil & served with chopped fresh tomatoes, basil & garlic tossed in olive oil. Garnished with shaved parmesan cheese. 8.50

Fried Mozzarella

Breaded & deep fried with marinara sauce on the side. 8.50

Chips & Salsa

A basket of house-fried chips with our fresh tomato salsa on the side. 5.25

Buffalo Wings

Our signature big & crispy wings, drenched in spicy Buffalo sauce. Served with bleu cheese dressing & celery sticks.

Platter (10 Wings) 9.75

Kevin Jr.'s portion (20 Wings) 18.99

Bucket (40 Wings) 34.99

Soups

French Onion Soup

Tender sauteed onions in a homemade broth, crowned with a crostini & topped with melted provolone cheese. 5.75

Cream of Broccoli with Cheddar Cheese

Cup 4.25 Bowl 5.25

Andrew's Favorite Chili

Sweet & spicy house recipe topped with chopped onions & shredded cheddar & Jack cheese. Served with tortilla chips. 5.99

Basilio's Made-From-Scratch Soup of the Day

Cup 3.99 Bowl 4.99

All-American Burgers

Flame-Grilled Certified Black Angus Hamburgers
cooked to order & served with fries.

Hawaiian Bacon Burger*

Topped with grilled pineapple, teriyaki glaze & cheddar cheese. 9.99

Veggie Burger

Topped with roasted poblano peppers, tortilla strips, fresh mozzarella & chipotle mayonnaise. 9.99

California Burger*

Topped with melted Jack cheese & freshly made guacamole. 9.99

Cheeseburger*

Garnished with lettuce, tomato & sliced red onions. Select from cheddar, Jack, Swiss or bleu cheese. 9.25

Mushroom Swiss Burger*

Smothered with sauteed mushrooms & melted Swiss cheese. Garnished with lettuce & tomato. 9.75

BBQ Burger*

Basted with hickory-smoked BBQ sauce & served with cheddar cheese & French fried onions. Garnished with lettuce & tomato. 9.75

Turkey Burger*

Grilled & served with cranberry relish & cheddar cheese. Served with fries or fresh fruit. 9.75

Chiliburger*

Topped with cheddar cheese & house-made chili. 9.75

NFL Burger* (Not For Light eaters)

Grevey's nod to the hearty appetite: two 6 oz. hamburgers topped with cheddar & Jack cheese, bacon & French fried onions. 12.99

Sides

Bacon	.99	French Fries	1.99
Sauteed Mushrooms	.99	Jasmine Rice	1.99
Sauteed Onions	.99	Mashed Potatoes	1.99
Sliced Avocado	2.25		

*Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood may increase your risk of foodborne illness.

Main Events

Coconut Shrimp

Crispy large shrimp battered with coconut flakes & deep fried. Served with a pina colada dipping sauce, sweet potato mash & mango salsa. 14.99

Cuban Skirt Steak*

Our take on a Cuban classic. Marinated skirt steak, flame-grilled & drizzled with chimichurri sauce (a tangy blend of vinegar, oil & herbs). Served with black beans, jasmine rice & plantain tostadas. Market price.

Chicken Enchiladas

Topped with Monterey Jack cheese & our home-made enchilada sauce. Served with steamed rice & vegetable of the day. 14.99

NY Strip Steak*

Grilled 12oz NY strip topped with sauteed mushrooms in garlic butter & served with redskin mashed potatoes & vegetable of the day. 16.99

Farfalle

Bow tie pasta with with tomatoes, pine nuts, basil & artichoke hearts. Sprinkled with parmesan cheese. 13.99

BBQ Baby Back Ribs

Tender baby back ribs slowly cooked & basted with hickory-smoked barbecue sauce. Served with fries, cole slaw & corn bread. 17.99

Salmon Fillet

Fresh Atlantic salmon, grilled, & topped with herb-butter. Served with jasmine rice & vegetables . 14.99

Grilled Lemon Chicken

Marinated in olive oil, fresh lemon juice & rosemary. Served over angel hair pasta with julienne vegetables. 12.99

At the Garden

OUR SALAD DRESSINGS:

Balsamic Vinaigrette, Honey Mustard, Creamy Bleu Cheese, Raspberry Vinaigrette, Oil & Vinegar, Ranch, Italian, Fat Free Italian, Caesar.

Spinach Salad

Fresh spinach, with strawberries, kiwi & walnuts. Served with our raspberry vinaigrette. 8.99

With grilled chicken, add 2.99

With grilled shrimp, add 3.99

Atlantic Cod Salad

Fresh Atlantic Cod served over garden greens with a manzanilla olive relish, tomatoes & cucumbers. 9.99

Chicken Tender Salad

Fried chicken tenders atop fresh greens, tossed with peas, corn, bacon & honey mustard dressing. Garnished with hard boiled egg, avocado & diced tomatoes. 9.99

Taco Salad

Seasoned ground beef, fresh tomatoes, scallions & jalapeño peppers on a bed of shredded lettuce, topped with shredded cheddar, Jack cheese, sour cream, guacamole, tomato salsa & crisp tortilla chips. 9.99

Salad Niçoise

Albacore tuna, red bliss potatoes, green beans, tomatoes, black olives & hard boiled egg on a bed of field greens. Served with balsamic vinaigrette. 9.99

Classic Caesar Salad

Romaine lettuce with house-made croutons & freshly shaved parmesan cheese in a creamy Caesar dressing. 5.99 Anchovies upon request.

With grilled chicken, add 2.99

With grilled salmon, add 6.99

California Cobb Salad

Chopped salad of grilled chicken, hard boiled egg, avocado, tomatoes, lettuce, crumbled bleu cheese & bacon. Served with balsamic vinaigrette. 9.99

House Salad

Fresh greens, tomatoes, cucumbers, black olives & thinly sliced red onion with your choice of dressing. 4.50

Grilled Panini

Grill-pressed sandwiches on Ciabatta bread served with fruit salad or side of the day.

Nero

Roasted turkey breast, brie cheese & raspberry-lime spread. 9.25

Claudius

Roast beef, Groviera cheese, Roma tomatoes, horseradish cream sauce. 10.25

Margherita

Ripe Roma tomatoes, fresh basil, fresh mozzarella & olive oil. 9.25

With grilled chicken, add 2.99

Hadrian

Baked Honey Ham & Fontina cheese. 9.25

All-Star Sandwiches

Humble Hot Dogs

Sahlen's famous old fashioned dogs with a side of fries. Served with relish, chopped onions & your choice of mustard.

One Dog 3.99 Two Dogs 7.99

With Chili, add .99 per dog

With Cheese & Chili, add 1.50 per dog

Grilled Atlantic Cod Sandwich

Marinated fresh cod served on a potato roll with lettuce, tomatoes & red onion. Served with fries & chipotle mayonnaise. 9.99

French Dip Au Jus

Thinly sliced roast beef, caramelized onions & melted provolone cheese on a freshly baked French roll. Served with fries & au jus on the side. 9.99

Pulled Pork Sandwich

Tender pork, slow-simmered in hickory-smoked BBQ sauce & piled high on a bun. Served with fries & cole slaw. 9.50

Tuna Melt

Albacore tuna salad on grilled rye bread, with sliced tomato & melted Monterey Jack cheese. Served with fries. 9.25

Reuben

Thinly sliced first-cut corned beef, sauerkraut, melted Swiss cheese & thousand island dressing on grilled rye bread. Served with fries. 9.50

Grilled Chorizo Sandwich

A grilled Spanish sausage & black angus beef patty topped with asiago cheese & mango salsa. Served with fries. 9.50

Steak & Cheese Sub

Thinly sliced steak with sauteed onions, bell peppers & melted provolone cheese. Served on a freshly baked French roll with lettuce, tomato, mayonnaise & fries. 9.50

Grilled Chicken & Brie

Marinated chicken breast grilled & topped with melted brie cheese on a bun with lettuce, tomato, & sliced red onion. Served with fries & coleslaw on the side. 9.75

Chicken Club Wrap

Marinated grilled chicken breast with avocado, bacon, lettuce, tomatoes & shredded cheddar in a warm chipotle tortilla with pesto mayonnaise. Served with fresh fruit. 9.25

Club Sandwich

Sliced turkey breast with Jack cheese, bacon, lettuce, tomato & mayonnaise on white toast. Served with fries. 9.25

BBQ Chicken

Grilled chicken breast, basted with hickory-smoked BBQ sauce & topped with bacon & melted cheddar cheese. Served with fries & coleslaw. 9.75

Final Score

Roasted Banana Cake with Browned Butter and Pecan Frosting

A delicious treat even for those not watching their calories! Just over 220 calories & 7 grams of fat per serving. 4.99

Key Lime Cheesecake

Served with a coconut & key lime topping & fresh whipped cream. 5.99

Waffle Boat

Freshly baked waffle topped with sliced bananas, strawberries, vanilla ice cream, caramel sauce & whipped cream. 4.99

Sudden Death In Overtime

Warm, chewy double-chocolate walnut brownie, served a la mode & drenched in hot fudge. With whipped cream & a maraschino cherry on top. Enough to share. 6.99

Hot Fudge Sundae

Two scoops of vanilla ice cream, drenched in hot fudge & topped with whipped cream & a maraschino cherry. 4.99

Homemade Bread Pudding

Old fashioned comfort food, with plump raisins, cinnamon, nutmeg & walnuts. Served warm & drenched in brandy sauce. 5.99. A la mode 6.99

Ice Cream

Two scoops of vanilla or chocolate. 1.99

Little Leaguers

For children under twelve

Chicken Tenders	4.99
Hot Dog	3.99
Hamburger	4.99
Cheeseburger	5.50
Grilled Cheese	3.99

Pasta with Marinara Sauce	4.99
PB&J with fruit salad	3.99
Scoop of Ice Cream	.99
Sodas	.99

All of the above are served with fries.

For parties of 8 or more, one check will be given & 18% gratuity will be included.

*Consuming raw or undercooked meats, poultry, eggs, shellfish or seafood may increase your risk of foodborne illness.

From Our Bar

Favorites

Classic Mojito

Muddled fresh mint & lime, Bacardi rum, simple syrup, splash of club soda. Please select your rum: Bacardi O, Bacardi Torched Cherry, Bacardi Dragon Berry or Bacardi Limon. 8

Ocean Blue

Patron tequila, lime juice, Blue Curacao, splash of sprite. 11

Comfortably Numb

Bacardi Select, cream of coconut, orange juice, splash of nutmeg. 8

Carrie's Sweet Tart

Absolut vodka, Amaretto Di Saronno, black raspberry, sour mix. 8

Premium Long Beach Iced Tea

Stoli Raspberi, Bacardi Limon, Cuervo tequila, Tanqueray gin, cranberry juice, splash of sprite. 13

Caribbean Breeze

Malibu pineapple rum, Bacardi 151, cranberry & pineapple juices. 8

Cazadores Sunrise

Cazadores Reposado Tequila, Peach Schnapps, orange juice, splash of grenadine. 8

Kentucky Lemonade

Maker's Mark Bourbon, sour mix, triple sec & sprite. 7

Grevey's Cherry Limeade

Bacardi Torched Cherry, triple sec, lime juice, Sprite, splash of Grenadine. 8

Coladas and Margaritas

Pina Colada

Bacardi Rum, cream of coconut, pineapple juice, shredded coconut. Served frozen. 9

Caribbean Mist

Malibu passion fruit, Bacardi Select, pineapple juice, grenadine lime juice. Served frozen. 9

Wiki Waki Woo

Absolut vodka, Bacardi rum, Cuervo tequila, triple sec, amaretto, orange juice, pineapple juice, cranberry juice. Served frozen. 10

Chi Chi

Stoli vodka, pineapple juice, coconut cream, superfine sugar. Served frozen. 8

Day at the Beach

Malibu coconut rum, amaretto, orange juice, grenadine. Served frozen. 8

Godiva Freeze

Smirnoff Vanilla, Godiva dark chocolate liqueur, Bailey's, amaretto. Served frozen. 12

Raspberry Margarita

Cazadores Reposado tequila, Cointreau liqueur, raspberry. Served frozen or on the rocks. 13

Mango Margarita

Patron Silver tequila, Patron Citronage liqueur, mango. Served frozen or on the rocks. 13

Ultimate O-Rita

Patron tequila, Patron Citronage Liqueur, orange juice, sour mix. Served on the rocks. 13

Specialty Martinis

Pineapple Upside Down Martini

Smirnoff Vanilla vodka, amaretto, pineapple juice, grenadine. 8

Lemon Drop Martini

Absolut Citron, Cointreau liqueur, super fine sugar, lemon juice, sugared rim. 8

Appletini

Ketel One vodka, sour apple liqueur, melon liqueur, sour mix. 8

Godiva Chocolate Martini

Godiva Chocolate Liqueur, Absolut Vodka, Creme de Cacao, Bailey's Irish Cream, Half & Half. 10

Cosmotini

Grey Goose Le Citron, Patron Citronage liqueur, lime juice, cranberry juice. 10

Bombs

O-Bomb

Bacardi O, Red Bull. 6.50

Cherry Bomb

Three Olives cherry cherry vodka, Red Bull, grenadine. 6.50

Grape Bomb

Three Olives grape vodka, Red Bull. 6.50

Tic Tac Bomb

Stoli O vodka, Eed Bull, orange juice. 6.50

Bubblelicious Bomb

Jagermeister, Goldschlager, Red Bull. 6.50



Grevey's Happy Hour
Monday through Friday 4 to 7 pm.

Drink Specials:	
Draft Beer:	\$2 Domestic Brands. \$3 Imports. Except Guinness and Bass. \$3 House Wines.
Wines:	
Drink of the Week:	\$4 Please ask about this week's special.
Food Specials:	
Monday:	Half Price Angus Beef Burgers.
Tuesday:	Complimentary Taco Bar.
Wednesday:	Half Price Select Appetizers.
Thursday:	Complimentary Build Your Own Nachos Bar.
Friday:	Half Price Select Appetizers. Raw Bar. Nominal charge.

Free Wi-Fi spot

Wines

Champagne & Sparkling Wines

Dom Perignon, Brut, France
Bottle 225

Moet et Chandon, White Star, France
Bottle 99

Cooks, Brut, California
Split 5

White Wines

Kendall Jackson, Chardonnay, Sonoma, California
Glass 9 Bottle 33

Lagaria, Pinot Grigio, Italy
Glass 8 Bottle 31

Prince Michel, Viognier, Virginia
Glass 9 Bottle 33

Smoking Loon, Sauvignon Blanc, California
Glass 7 Bottle 25

Red Wines

Cycles Gladiator, Pinot Noir, Central Coast, California
Glass 9 Bottle 33

Tercos, Malbec, Mendoza, Argentina
Glass 8 Bottle 31

Penfolds, Koonunga Hill Shiraz-Cabernet, Australia
Glass 7 Bottle 25

Sterling Vintners, Cabernet Sauvignon, California
Glass 8 Bottle 31

Blush

Sutter Home, White Zinfandel, California
Glass 5

House Wines

La Terre, Chardonnay, California
Glass 5 Bottle 19

La Terre, Merlot, California
Glass 5 Bottle 19

La Terre, Cabernet Sauvignon, California
Glass 5 Bottle 19

Draft Beers

Blue Moon Belgian White

A Belgian-style wheat ale, refreshing, medium-bodied, unfiltered wheat ale spiced with fresh coriander & orange peel for a uniquely complex taste & an uncommonly smooth finish. 4.50

Carlsberg
Brewed since 1847, Carlsberg has preserved its fine danish heritage by creating a superior, well balanced lager, with a distinctive & refreshing taste. 4.75

Magic Hat #9

A dry, crisp, fruity, refreshing, not-quite pale ale. #9 is really impossible to describe because there's never been anything else quite like it. Fermented with a 150 year old strain of top-fermenting English yeast. 4.75

Negra Modelo

Is a full-bodied, Vienna style amber lager. The aroma is mild, sweet & malty. 4.50

Stella Artois

Stella Artois is the ultimate premium lager, with its full flavour & clean crisp taste. Tracing its roots back to 1366, it still uses only the best barley & finest hops. Stella Artois is a full-flavoured yet exceptionally thirst-quenching beer with a wonderful hop aroma. 4.75

Pilsner Urquell

Sweet brown fragrance of honeysuckle. Bitterness builds quickly, balanced by warm caramel. Nutty-brown with subtle sweetness in a creamy body. 4.50

Widmer Hefeweizen

America's Original Hefeweizen. A golden unfiltered wheat beer that is truly cloudy & clearly superb. 4.75

Guinness Stout

Ruby & Cream. Black & White. Two distinct parts, one perfect pint. With an initial malt & caramel flavour, Guinness Draught finishes with a dry roasted malt flavor. 5.95

Sierra Nevada Pale Ale

Has a deep amber color & an exceptionally full-bodied, complex character. Generous quantities of premium Cascade hops give the Pale Ale its fragrant bouquet & spicy flavor. 4.75

Bass Ale

Pours a clear reddish amber with a tan head that dissipates quickly. Bass Ale is legendary beer that was revered by many historical figures. Picasso painted the bottle over half a dozen times. Monet painted it as well. Napoleon wanted to build a Bass brewery in Paris. 4.75

Killians Irish Red

Rich amber color & a thick, creamy head. Gold medalist at 1998 World Beer Cup. 4.50

Molson Canadian Lager

Using crystal clear water, the finest hops & Canadian-grown malted barley, Molson slowly ferments each brew to produce a smooth, refreshing beer with genuine Canadian taste. 4.50

Yuengling Lager

Has ruby colored highlights with a slight hop aroma & flavor. 4.50

Sam Adams Boston Lager

Has a full, rich flavor that is both balanced & complex. A rich sweetness, a full, smooth body & wide spectrum of malt flavor ranging from slightly sweet to caramel to slightly slightly roasted. 4.95

Miller Lite

Bud Light

3.50