


SMALL PLATES

Buffalo Chicken Bites™ <i>Chicken Breast, Cheese and Our Spicy Buffalo Sauce, Fried Crisp with Blue Cheese Dressing</i>	11.95	Mini Lux Salad  <i>Upon Request</i> <i>Baby Greens, Tomatoes with Garlic Croutons</i>	8.95
Crispy Fried Zucchini <i>With Parmesan Cheese and Lemon Aioli</i>	11.95	Fried Pickles <i>Crispy Slices Served with Our Dipping Sauce</i>	8.95
General Tso's Cauliflower <i>Crispy Cauliflower Tossed with Our Spicy Soy-Garlic Sauce</i>	11.95	Avocado Wontons <i>Crispy Wrappers with Chunky Avocado, Onion and Cilantro. Served with Sweet Chili Sauce</i>	13.95
Lemon-Parmesan Brussels Sprouts <i>With Fuji Apple, Lemon, Olive Oil, Parmesan and Vinaigrette</i>	12.95	Mini Nachos <i>Corn Tortilla Chips Covered with Melted Cheese, Jalapeños, Red Chile Sauce, Green Onion and Pico de Gallo with Guacamole and Black Beans</i>	12.95
Mini Chimichangas <i>Crisp Flour Tortillas Filled with Ground Beef, Chorizo, Peppers, Onions and Cheese. Served with Sour Cream and Salsa</i>	12.95	Mini Tacos <i>Three Warm Corn Tortillas with Chipotle Sauce, Topped with Avocado, Cheese, Crema and Tomato Salsa</i>	Chicken 10.95 Crispy Fish 12.95
Asian Short Rib Tacos <i>Three Mini Corn Tortillas Filled with Grilled Kogi-Style Short Rib, Korean Kim Chi, Cilantro and Spicy Chili Aioli</i>	13.50	Pot Roast Cheese Fries <i>French Fries Topped with Chunks of Tender Pot Roast Smothered with Gravy and Creamy Cheddar Cheese Sauce</i>	12.95
Crispy Calamari <i>Served with Warm Marinara Sauce</i>	13.50	Crispy Fried Provolone Cheese <i>Provolone and Creamy Fontina Cheese Coated with Parmesan Breadcrumbs and Fried Crisp. Served with Vodka Sauce</i>	13.95
Crab Rangoon <i>A Classic Recipe with Crab, Water Chestnuts, Green Onion and Cream Cheese Fried Crisp. Served with Sweet Chili Sauce</i>	13.50	Today's Soups	9.95

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 LUX CAFE.

Grand Happy Hour

GRAND HAPPY HOUR

MONDAY – FRIDAY
4:00 PM – 6:30 PM IN OUR BAR

SELECTED COCKTAILS

Mojito <i>Flor de Caña Silver Rum, Fresh Lime and Topo Chico, Topped with Flor de Caña 18 Year Rum</i>	9.95	Mai Tai <i>An Exotic Blend of Dark and Spiced Rums with Island Juices</i>	9.95
Texas Tea <i>The Long Island Classic — Top Shelf and with Spurs!</i>	9.95	Sangria <i>Made In House with Red Wine and Fresh Fruit. Served on the Rocks</i>	9.95
The Grand Lux Margarita™ <i>El Tesoro Blanco Tequila, Dry Curacao, Grand Marnier, Agave and Fresh Lime</i>	10.50	Rosé Spritz <i>Elderflower, Fresh Raspberry and Sparkling Rosé</i>	9.95
Tahitian Pineapple <i>Reyka Vodka, Pineapple and Fresh Lime</i>	9.95	Lux Old Fashioned <i>Elijah Craig Rye, Housemade Old Fashioned Syrup, Orange and Amarena Cherry</i>	10.95

SELECTED WINES

Grand Lux Cafe Private Reserve 9.50
Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon

Sparkling Rosé <i>Gloria Ferrer, Blanc de Noirs, Carneros</i>	10.50	Pinot Noir <i>Sokol Blosser, Evolution, Willamette Valley</i>	10.95
Moscato <i>Seven Daughters, Italy</i>	9.95	Merlot <i>Ferrari-Carano, Sonoma County</i>	10.50
Pinot Grigio <i>Santa Margherita, Valdadige</i>	10.95	Syrah <i>Qupé, Central Coast</i>	9.95
Sauvignon Blanc <i>Kim Crawford, Marlborough</i>	10.95	Red Blend <i>C.M.S., Columbia Valley</i>	9.95
Chardonnay <i>Calera, Central Coast</i>	11.50	Cabernet Sauvignon <i>Justin, Paso Robles</i>	10.95

Selected Well Drinks – 9.50

Selected Draft Beer – 7.00

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*