

SMALL PLATES

A GRAND SELECTION all 7.95

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 2.95 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

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

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

Selected Well Drinks – 8.50

Selected Draft Beer – 5.50

THINGS TO SHARE

A GRAND SELECTION all 9.95

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