

\* Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. **(VGF)** VEGAN **(VF)** VEGETARIAN

## STARTERS

<b>PIMENTO CHEESE DIP</b> <b>(VF)</b>	roasted red bell pepper, cheddar & cream cheese, tortilla chips & grilled sourdough	7
<b>BEER CHEESE NACHOS</b>	san antonio lager beer cheese, pickled jalapeños, red onion (add chicken or *strip steak \$5)	10
<b>*SEARED SPICED TUNA</b>	togarashi crusted & seared rare, sesame soy glaze, gochujang mayo, cucumber, avocado, watermelon radish, served cold	12
<b>BIG WARM PRETZEL</b>	beer cheese, house-made mustard	10
<b>FRIED BRUSSELS</b>	crispy pancetta, spicy ginger soy glaze	10
<b>PULLED PORK SLIDERS (3)</b>	coleslaw, pickles on a mini brioche	10
<b>254 DEVILED EGGS (4)</b>	local greens, house made bacon bits, fried crispy shallots	8
<b>SEASONAL SOUP</b>	chef's selection of the day	6

## WINGS: CRISPY CHICKEN | 13 • BATTERED CAULIFLOWER | 10 **(VGF)**

<b>Honey BBQ</b>	<b>Lemon Pepper</b>	<b>Korean Sauce</b>	<b>Chipotle Tamarind</b>	<b>Original Hot or Cajun</b>	<b>Ghost Pepper</b>
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## BURGERS+SANDWICHES

SERVED WITH HOUSE-CUT FRIES

<b>*FIREHOUSE BURGER</b>	house made pickles, jalapeños, pepperjack cheese, ghost pepper mayo	13
<b>*COWBOY BURGER</b>	bbq sauce, pickled red onions, bacon, cheddar cheese, ghost pepper mayo	14
<b>*ALL-AMERICAN BURGER</b>	lettuce, tomatoes, cheddar cheese, grilled onions, chipotle mayo	12
<b>*EXTRA BACON+EGG BURGER</b>	fried egg, sliced bacon, bacon jam, cheddar cheese, chipotle mayo	13
<b>*BLEU CHEESE BURGER</b>	arugula, caramelized onions, bleu cheese, roasted garlic mayo	13
<b>CHICKPEA QUINOA BURGER</b> <b>(VF)</b>	chickpea quinoa patty, lettuce, tomato, avocado, chipotle mayo	13
<b>*THE PORKER</b>	pork & beef patty, cheddar cheese, crispy pancetta, caramelized onions, roasted garlic mayo	14
<b>*CHEESESTEAK SANDWICH</b>	shaved strip loin steak, beer cheese, caramelized onions, roasted garlic mayo, brioche bun	13
<b>THE REUBEN</b>	smoked pastrami, swiss cheese, sauerkraut, spicy russian dressing on rye	12
<b>254 GRILLED CHEESE</b>	fried mozzarella, bacon, tomatoes, butter lettuce, basil mayo on white bread	11
<b>CHICKEN SANDWICH</b> <small>GRILLED OR FRIED</small>	korean sauce, bacon, coleslaw, roasted garlic mayo on brioche bun	13

## SIDES | 5

<b>ANGRY FRIES</b> spicy seasoned house-cut fries	<b>FRIED BRUSSELS</b> <b>(VGF)</b> spicy ginger soy glaze	<b>CORN ON THE COB</b> <b>(VF)</b> braised yellow sweet corn	<b>HOUSE-CUT FRIES</b> <b>(VGF)</b> double fried potatoes	<b>WHIPPED GARLIC POTATOES</b> <b>(VF)</b> creamy & buttery	<b>GRILLED ASPARAGUS</b> <b>(VF)</b> seasoned & buttered	<b>HOUSE SALAD</b> <b>(VF)</b> romaine, pickled carrots, cucumber, cheddar cheese, cherry tomatoes
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## THE GREENS

ADD CHICKEN, \*STEAK, \*SALMON, TOFU, OR PANCETTA | \$5

<b>HOUSE</b> <b>(VF)</b> HONEY MUSTARD romaine, cherry tomatoes, carrots, cucumbers, cheddar cheese	8
<b>*STEAK</b> LEMON MUSTARD VINAIGRETTE strip steak, romaine, local greens, tomatoes, avocado, bleu cheese	16
<b>KALE &amp; QUINOA</b> <b>(VF)</b> BALSAMIC THYME VINAIGRETTE kale, baby arugula, quinoa, pumpkin seeds, goat cheese, dried cranberries	13
<b>ARTICHOKE &amp; KALE</b> <b>(VF)</b> BLACK GARLIC VINAIGRETTE artichoke hearts, kale, candied walnuts, chickpeas, parmesan cheese,	13
<b>FRIED CHICKEN</b> DILL RANCH DRESSING local greens, pickles, cheddar cheese, tomatoes, bacon	15
<b>254 WEDGE</b> BLEU CHEESE DRESSING iceberg lettuce, cherry tomatoes, bacon, crispy shallots, pickled carrots, bleu cheese crumbles	11

## ENTRÉES

CHOICE OF TWO SIDES

<b>SMOKED BEEF SHORT RIBS</b> house bbq sauce	25
<b>CIDER-BRINED BONE-IN PORK CHOP</b> pickled mustard seeds, maple mustard glaze	19
<b>BUTTERMILK-FRIED 1/2 CHICKEN</b> sage brined	16
<b>*GRILLED TEXAS AKAUSHI RIB EYE</b> 10 oz. rib eye, black garlic butter	30
<b>*PAN-SEARED SALMON FILET</b> pan-seared salmon filet	18



Grille 254's name is inspired by the longest held PGA TOUR record score of 254 shot by Tommy Armour III at La Cantera's Resort Course in 2003. Over the four days of the Valero Texas Open, Tommy awed spectators as he set a 14-year PGA TOUR record, and until 2017, his 72-hole total score was held as the lowest tournament score in PGA TOUR history.

Grille 254 celebrates his accomplishment and the game of golf by merging La Cantera Resort & Spa's culinary talent with a contemporary sports bar in the ever-growing Northwest. Expect "scratch" food offerings, a full bar and craft cocktail menu with 24 beers on tap to cool off after a round of golf or simply unwind and enjoy your favorite team and sport on one of our extra-large 4K TV's. Be it college or the pros, Grille 254 has all the channels!

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Gratuity of 18% will be added to parties of 6 or more.