



## STARTERS

### Ham Bone Soup

White beans, hickory broth, and shank ham, served with a cornbread cupcake

\$7

### Chef's Daily Soup

Served with a yeast roll and whipped honey butter

\$6

### Granada Roll

Crispy wonton filled with black beans, pulled pork, cilantro, green chili, roasted corn, and sweet & sour Q sauce

\$7

### Shrimp White Lightning

Crispy popcorn shrimp with chili-garlic sauce and candied bacon

\$10

### PB&J Quesadilla

Pimiento cheese, bacon, and diced jalapeno, served with avocado ranch dressing

\$7

**Add chicken or shrimp \$6**

## SALADS

Salads are served with choice of a yeast roll or cornbread cupcake and choice of dressing—blue cheese, ranch, Italian, avocado ranch, honey mustard, balsamic vinaigrette, fat-free raspberry, or wine and cheese.

### Wilted Greens

Romaine and green leaf lettuce, cherry tomatoes, shaved onion, and onion straws, served with warm bacon vinaigrette dressing

\$7

### Crispy Cobb Salad

Field greens, buttermilk fried chicken, avocado, egg, bacon, blue cheese, tomato, roasted corn, and tortilla crisps

\$10

### Caesar Chop Salad

Hearts of romaine, roasted garlic, parmesan, and croutons

**\$8 Full / \$4 Half** Add chicken, shrimp, or salmon **\$14 Full / \$7 Half**

### Black and Blue Salad

Field greens, blackened chicken breast, blue cheese, blueberries, walnuts, and onion straws

\$12

### Bistro Salad

Field greens, cherry tomatoes, diced cucumbers, shaved red onion, and parmesan croutons

\$6

## SANDWICHES

### Short Rib Burger

Red onion, tomato, Ozarka greens, and American cheese on a brioche bun, served with buttermilk fries  
\$10

### P.B.L.T.

Pimiento cheese, bacon, Ozarka greens, and tomato on grilled Texas toast, served with smoky ranch chips  
\$9

### Pig and a Pretzel

Pulled pork and honey-tomato Q sauce on a toasted pretzel roll, served with green apple slaw and sweet potato fries  
\$11

### Granada Club

Ham, turkey, and bacon topped with baby swiss, Ozarka greens, tomato, and onion on grilled Texas toast, served with Boursin aioli and smoky ranch chips  
\$11

### Chicken Cobb Sandwich

Marinated chicken breast, bacon, baby swiss, tomato, shaved onion, and Ozarka greens with avocado ranch on a toasted brioche bun, served with smoky ranch chips  
\$12

## ENTREES

Entrees are served with a yeast roll or cornbread cupcake with whipped honey butter.

### Kansas Strip

10 oz. strip steak grilled to order, served with pimiento au gratin, Boursin butter, and daily vegetable  
\$21

### Honey-Dijon Salmon

Served with wild rice and daily vegetable  
\$15

### Beale Street Fish and Chips

Cornmeal crusted catfish with English tartar sauce and grilled lemon, served with hand-cut chips  
\$13

### Pork Tenderloin Medallions

Served with wild rice, daily vegetable, roasted tomato marmalade, and onion straws  
\$12

### Citrus Herb Chicken

Served with pimiento scalloped potatoes, daily vegetable, roasted corn relish, and grilled lime  
\$12

## DESSERTS

**Molten Lava Cake**

**\$7**

**Petite Cheesecake**

**\$4**

**Chef's Featured Dessert**

**Market price**

**Daily No-Sugar-Added Dessert**

**Market price**

**Soft Serve Ice Cream**

Vanilla, chocolate, or chef's choice

**\$3 cone / \$4 double**

## BEVERAGES

Coffee, Iced Tea, Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Sprite, Root Beer, Lemonade

**\$2**

## BEER

**Domestic \$3 Imported \$3.50 Draft \$2.50**

## HOURS

**Grab & Go breakfast items available 7–10 a.m. daily**

**Lunch: Tuesday–Saturday 11 a.m.–2 p.m.**

**Dinner: Wednesday–Saturday 5–9 p.m.**

**Sunday Brunch: 10:30 a.m.–2 p.m.**

**Bar: Sunday–Tuesday 10 a.m.–5 p.m. Wednesday–Saturday 10 a.m.–8:30 p.m.**

## SUNDAY BRUNCH

**All-You-Can-Eat Breakfast Bar**

**\$12, children under 12 - \$6.95, children under 4 - no charge**

**Classic American Lunch Plate**

Includes salad, rolls, whipped honey butter, and the chef's featured entrée and sides

**\$10**

**Chef's Featured Sandwich of the Day**

Served with hand-cut chips

**\$10**

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne

**Granada Grill 250 Maderas Drive Hot Springs Village, AR 71909 501-922-1372**