



GRAYSTONE
ALE HOUSE

SOUTHWESTERN SPRING MENU

SPICY SOUTHWEST CHICKEN SALAD



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Sliced grilled chicken breast seasoned to perfection and served over fresh mixed greens. Topped with creamy avocado, crunchy tortilla strips, shredded cheddar jack cheese and roasted black bean and corn salsa. Served with ancho chipotle dressing on the side for a bold and refreshing finish. 15.99

SANTA FE BURGER

A juicy double burger seared to perfection, topped with roasted green chiles, crunchy tortilla chips and smothered in creamy poblano queso. Served with your choice of fries, chips or tater tots. 14.99

SANTA FE BURGER



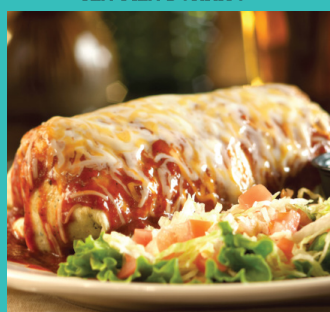
TEX-MEX BURRITO

A hearty flavor-packed burrito stuffed with The Bar's in-house smoked pork or chicken, southwestern rice, sautéed peppers and onions, melted cheese and roasted black bean and corn relish then smothered in red chili sauce and more melted cheese. Served with shredded lettuce, salsa and sour cream. Bring an appetite. 16.99

CHICKEN TORTILLA SOUP

Made from scratch with The Bar's in-house smoked chicken, sautéed onions, fresh cilantro, garlic and fire-roasted tomatoes, simmered with a blend of specialty seasonings. Topped with shredded cheddar jack cheese and crunchy tortilla strips. Cup 4.99 | Bowl 7.99

TEX-MEX BURRITO



CHURROS

Crispy golden-fried pastries with a soft airy center coated in cinnamon sugar. Served warm with rich caramel dipping sauce. 5.99

FEATURED WING SAUCE: ANCHO CHIPOTLE

A bold blend of smoky chipotle and sweet ancho chili peppers with a smooth, creamy finish. This sauce brings just the right balance of heat and flavor, making it a perfect match for southwest inspired wings.