

APPETIZERS

Fully Loaded Tater Tots – Cheddar & Jack cheese, bacon, green onions, tomatoes, chipotle aioli and cilantro sour cream. 10.95

Mozzarella Cheese Sticks – With panko, rosemary and tomato basil sauce. 9.95

Hand Breaded Chicken Tenderloins – BBQ sauce and peppercorn ranch. 9.95

Crispy Calamari – Lightly fried, served with sambal chile lime sauce. 11.95

Artichoke Spinach Dip – Reggiano cream, chopped artichokes, jalapeños and roasted garlic. Served with corn tortilla chips. 10.95

✦ **Chipotle Hummus & Flatbread** – Chickpeas, tahini paste, chipotle peppers, garlic, lemon, extra virgin olive oil and grilled flatbread. Served with red peppers, cucumber, carrots, kalamata olives, pepperoncini and feta cheese. 9.95

Spicy Meatballs & Garlic Tahini Sauce – Ground beef, spicy pork sausage, feta cheese, fresh herbs & spices, garlic tahini sauce and sambal chile. 9.95

California Roll – Crab, avocado, cucumber, sesame seeds, nori. 9.95

Spicy Tuna Roll* – Ahi tuna, Sriracha aioli, cilantro, green onion. 10.95

Beer Battered Onion Rings – Lightly fried and served with peppercorn ranch and Sriracha dipping sauce. 8.95

Ultimate Chicken Nachos – Santa Fe bacon black beans, smoked chicken, roasted corn, pasilla chiles, olives, cheddar & Jack cheese, salsa, guacamole, jalapeños, tomatoes, chipotle aioli and cilantro sour cream. 12.95

Snacks

Sweet Potato Fries – Served with Sriracha dipping sauce and peppercorn ranch. 6.95

Guacamole & Chips – Tortilla chips, salsa and housemade guacamole with pico de gallo and fresh jalapeño. 5.95

✦ **Sautéed Brussels Sprouts** – Pepper bacon, red onions & Reggiano cheese. 7.95

Steamed Edamame – Steamed with Ponzu soy dipping sauce. 5.95

Jalapeño Corn Fritters – Fresh roasted corn, jalapeños, sweet onion, buttermilk and corn meal fritters with sweet jalapeño jam. 5.95

Garlic Truffle Fries – Fresh garlic, rosemary, truffle oil and Romano cheese. Served with peppercorn ranch and Sriracha dipping sauces. 6.95

Sliders

Bánh Mi – Three sliders with roasted pork, cucumber, carrot, radish, jalapeño, Sriracha aioli and cilantro. 9.95

Fried Chicken – Marinated with jalapeño & buttermilk, dusted in spicy flour, crispy fried and topped with chipotle Napa slaw and dill pickles. 9.95

Original Burger – Cheddar, lettuce, tomato, pickle and burger sauce. 9.95

Street TACOS

3.50 each

Carne Asada – Smoked tri-tip, roasted cherry tomato salsa, chipotle Napa slaw, Cotija, pickled radish and jalapeño.

Pork Carnitas – Slow roasted pork, tomatillo salsa, chipotle Napa slaw, Cotija, pickled radish and jalapeño.

Tempura Fish – Tempura fried Icelandic cod, avocado tomatillo cream, chipotle Napa slaw, Cotija, pickled radish and jalapeño.

WINGS

Six Wings - 7.95 / Twelve Wings - 13.95

**Classic Buffalo • Garlic Dry Rub
Mango Habanero • Whiskey BBQ**



Shakes

All shakes - 4.95

Oreo® Cookie – Vanilla, chocolate and Oreo® cookie crumbs.

Vanilla – Classic vanilla shake.

Chocolate – Classic chocolate shake.

Strawberry Striker – Vanilla, strawberry and chocolate.

Mango Sunrise – Mango and strawberry purée.

✦ = Grand Central Specialty Item

* Items are served raw or undercooked. Consuming raw or undercooked meats, seafood, shell fish, eggs or poultry may increase your risk of foodborne illness.

**Recipe contains nuts. For those who have food allergies, please inform your server. We will be happy to discuss any necessary changes.

Specialties

Fried Chicken and Mac & Cheese – Cheddar, Jack, Swiss and Parmesan cheeses, cavatappi pasta and toasted bread crumbs topped with jalapeño buttermilk fried chicken. 13.95

I.P.A. Beer Battered Fish & Chips – Beer battered and panko coated Alaskan cod served with French fries, Napa slaw and lemon caper tartar sauce. 14.95

Orange Chicken – Crispy fried in a sweet and sour orange glaze, sautéed Szechuan chiles, green onions, garlic, ginger. Served with sticky rice and Asian vegetables. 14.95

✦ **Baja Fish Tacos** – Spiced cod, chipotle aioli, cilantro lime slaw, pico de gallo, cotija cheese and tortillas. Served with Santa Fe bacon black beans. 14.95

Kung Pao Chicken** – Chicken breast, sautéed with garlic, ginger, peanuts, green onions, Szechuan chiles and a brown sugar soy glaze. Served with sticky rice and Asian vegetables. 14.95

Smoked Chicken Enchiladas – Tortillas, smoked chicken, three cheeses, green onions and green chiles, enchilada sauce, cilantro sour cream and served with Santa Fe bacon black beans. 15.95

Gourmet Burgers



Served with lettuce, tomato and onion.
Choice of French fries, Napa slaw or a small house salad. Substitute soup for \$1.

Cheese Burger* – Cheddar, Swiss or pepper jack, pickles and burger sauce. 10.95

Pepper Bacon & Cheese* – Pepper bacon and choice of cheddar, Swiss or pepper jack cheese, pickles and burger sauce. 12.50

Jalapeño Pepper Jack* – Pepper jack cheese, jalapeños, Tabasco onion strings, guacamole and chipotle aioli. 12.50

Black Bean Quinoa – Housemade with red and white quinoa, egg, Romano cheese and black beans. Topped with smoked mozzarella, avocado, arugula, tomato, sun dried tomato tapenade and garlic pesto aioli. 11.95

✦ **G.C. Burger*** – Pepper bacon, cheddar cheese, pickles, fried onion rings and burger sauce. 13.50

Blackened Cajun* – Cajun seasoning, pepper jack cheese, crispy fried onions tossed in spicy sauce with Louisiana mayo, lettuce and tomato. 12.50

Mushroom, Onion & Swiss – Sautéed mushrooms, caramelized onions, Swiss cheese and garlic aioli. 12.50

Maple Bacon & Blue Cheese* – Blue cheese infused burger, grilled sweet onion, maple pepper bacon, white cheddar, arugula and horseradish cream on ciabatta. 13.95

Artisan Pizza

16" Hand tossed with smoked Mozzarella, Fontina and Provolone cheeses.

Pepperoni – Thick sliced pepperoni, garlic tomato basil sauce and fresh herbs. 19.95

Cheese – Three cheeses and garlic tomato basil sauce. 17.95

✦ **Combo** – Pepperoni, spicy sausage, onions, mushrooms, black olives, Roma tomatoes and garlic tomato basil sauce. 23.95

BBQ Chicken – Grilled chicken breast, BBQ sauce, red onions and cilantro. 20.95

Hawaiian – Canadian bacon, pineapple and garlic tomato basil sauce. 19.95

Margherita – Vine ripe tomato, olive oil, basil, fresh mozzarella, three cheese blend and roasted garlic. 20.95

Smoked Chicken & Pesto** – Spinach basil pesto, mesquite smoked chicken, garlic, kalamata olives, sun dried tomatoes, three cheese blend and arugula salad. 19.95



Mac & Cheese

Classic 4 Cheese – Cheddar, Jack, Swiss and Parmesan cheeses. 11.95

✦ **Pesto Mac**** – Spinach & basil pesto, bacon, tomatoes, Parmesan, smoked mozzarella, fontina and Gorgonzola cheeses. 12.95

Spicy Sausage Mac – Chipotle cream, roasted red peppers, three cheese blend. 13.95

Bacon Mac – Peppered bacon, sweet onions, creamy five cheese blend, cavatappi pasta and toasted bread crumbs. 13.95

Salads

Italian Chopped - Peppered turkey, chopped romaine, arugula, mesclun lettuce, Toscano salami, chicken, cucumber, grape tomato, pepperoncini, smoked mozzarella & feta, basil, kalamata olives, roasted corn, quinoa and lemon basil vinaigrette. 12.95

Cobb - Mixed greens, bacon, grilled chicken, avocado, blue cheese, cherry tomatoes, egg and olives with your choice of dressing. 13.95

Spicy BBQ Chicken - Fresh salad greens, chipotle ranch dressing, black beans, cheddar & Jack cheeses, spicy BBQ chicken breast, cilantro and tortilla strips. 12.95

Grilled Chicken Caesar - Romaine, Parmesan croutons, Caesar dressing, Parmesan cheese, grilled chicken. 12.95

✦ **Baja Chopped** - Smoked chicken, roasted sweet corn, red peppers, avocado, marinated jicama, cherry tomatoes, fresh greens and cabbage tossed with cilantro lime vinaigrette, Cotija cheese and tortilla strips. 12.95

Brussels Sprouts, Quinoa & Chicken - Shaved Brussels sprouts, arugula, quinoa, cranberries, candied walnuts, Zante currants, Asiago cheese with white balsamic & pomegranate vinaigrette. 13.95

Seared Ahi* - Ahi tuna, lettuce, red peppers, cucumbers, carrots, Napa cabbage, ginger wasabi dressing, wontons and soy ginger. 14.95



Sandwiches

Choice of French fries, Napa slaw or a small house salad. Substitute soup for \$1.

Roasted Pork Cubano - Tender roasted pork shoulder, smoked ham, Swiss cheese, B&B pickles, jalapeños and Dijon mustard sauce on Parmesan crusted ciabatta. 11.95

Grilled Turkey Clubhouse - Peppered smoked turkey, pepper bacon, pepper jack, avocado, tomato, lettuce and chipotle aioli. 11.95

French Dip* - Slow roasted beef, melted Swiss on Parmesan crusted ciabatta with rosemary au jus. 13.95

Albacore Tuna Melt - Albacore tuna salad, lemon garlic aioli, pickle relish, Parmesan and cheddar on sourdough. 10.95

Grilled Veggie** - Swiss, zucchini, squash, tomato, basil pesto, Mozzarella, arugula and garlic aioli on rustic bianco bread. 10.95

B.L.T.A. - Peppered bacon, lettuce, tomato, avocado and mayo on grilled bianco bread. 10.95

✦ **Bánh Mi** - Roasted pork, cucumber, pickled carrot, daikon radish, jalapeño, Sriracha aioli and cilantro. 11.95

Blue Cheese Chicken - Grilled chicken breast, pepper bacon, Gorgonzola cheese, garlic aioli, lettuce, tomato and onion on ciabatta bread. 12.95

Crispy Fried Chicken - Marinated with jalapeño & buttermilk, dusted in spicy flour, crispy fried and topped with chipotle Napa slaw and dill pickles. 12.95

Starter Salads - House: 5.95 - Caesar 6.95 - Wedge: 7.95

House Made Soup - Ask for our current selection: Cup - 4.95 Bowl - 6.95

Lunch Combinations

SALADS

Grilled Chicken Caesar
Spicy BBQ Chicken
Baja Chopped
Italian Chopped

1/2 Sandwich OR 1/2 Salad + Cup of Soup: 10.95

1/2 Sandwich + 1/2 Salad: 12.95

Served until 4pm

SANDWICHES

Grilled Turkey Clubhouse
Grilled Veggie**
French Dip
Albacore Tuna Melt



Breakside Pilsner

Commons Urban Farmhouse Ale

Double Mountain Kölsch

Mac & Jacks African Amber

Good Life Sweet As Pale Ale

Hop Valley Citrus Mistress IPA

Boneyard RPM IPA

Breakside IPA

Deschutes Fresh Squeezed IPA

Fort George Vortex IPA

Elysian Dragontooth Stout

Widmer Hefeweizen

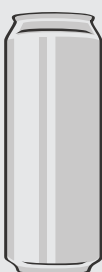
Blue Moon Belgian White

Coors Light

Wyder's Dry Pear Cider

16oz & 20oz Pints

Ask about our Rotating Seasonal Tap



Tallboys

Rainier • PBR
Coors Light
Bud Light • Budweiser
Miller Lite • Guinness

Bottles

Strongbow Cider • Crispin Apple Cider
Omission (GF) • Heineken • Corona
Stella Artois • St. Pauli Girl N/A



Cocktails

Grapefruit & Basil Martini - Deep Eddy Ruby Red Vodka, St. Germain, grapefruit juice, fresh basil, Fee Brothers Grapefruit Bitters, lime and simple syrup. 9.75

Raspberry Drop Martini - Smirnoff Raspberry Vodka, raspberry purée, triple sec, sweet & sour and lemonade. 8.95

Blood Orange Cosmo - Absolut Mandarin, blood orange purée, triple sec, lime, orange and cranberry juice. 9.75

Grand Central Lemon Drop - Absolut Citron Vodka, muddled lemon, fresh lemon juice, simple syrup and triple sec. 8.95

Caribbean Mojito - Malibu Coconut Rum, pineapple juice, mint, lime, simple syrup, soda and Sprite. 8.95

Blood Orange Margarita - El Jimador Blanco Tequila, puréed blood orange, agave nectar, muddled fruit and sweet & sour. 8.95

✦ **Grand Old Fashioned** - Bulleit Rye, Angostura bitters, Bordeaux cherries, soda water and muddled oranges. 10.50

Grand Central Mojito - Bacardi Silver Rum, lime, mint, soda, Sprite, simple syrup. 8.95

Grand Lemonade - Smirnoff Citrus Vodka, Razzmatazz, sweet & sour, muddled lemons and Sprite. 8.50

Moscow Mule - Smirnoff Vodka, Reed's Ginger Beer, lime juice and a lime wedge. 8.95

Buffalo Trace Manhattan - Buffalo Trace, Martini & Rossi Sweet Vermouth, Angostura Bitters and a Bordeaux cherry. 9.75

The Lebowski - Smirnoff Vodka, Kahlúa, half & half. 7.95

Fresh Pressed Greyhound - Deep Eddy Grapefruit Vodka, Fee Brother's Grapefruit Bitters & fresh pressed grapefruit juice. 8.95

The Big Easy - Bulleit Rye, sweet vermouth, Ricard, Fee Brother's Orange Bitters, Angostura and Peychaud's Bitters. 11

Wine

Red Wine

Two Vines Merlot-Cabernet: 6oz - 7.00 / 9 oz - 9.00 / Btl 21

Alamos Malbec: 6oz - 7.50 / 9 oz - 10.50 / Btl 23

14 Hands Cabernet: 6oz - 8.00 / 9 oz - 11.00 / Btl 24

Eola Hills Pinot: 6oz - 8.50 / 9 oz - 11.50 / Btl 26

Apothic Red Blend: 6oz - 7.75 / 9 oz - 10.95 / Btl 24

White Wine

Caposaldo Pinot Grigio: 6oz - 7 / 9 oz - 10 / Btl 21

Acrobat/King Estate Pinot Gris: 6oz - 9.00 / 9oz - 12.00 / Btl 27

CK Mondavi Chardonnay: 6oz - 7.00 / 9 oz - 9.00 / Btl 21

Clos Du Bois Chardonnay: 6oz - 7.50 / 9 oz - 10.50 / Btl 23

Joel Gott Sauv Blanc: 6oz - 8.50 / 9 oz - 11.50 / Btl 26

Sparkling

Wycliff Brut: Btl - 18

Lunetta Prosecco: 6oz - 8.50



7 DAYS A WEEK
3-6pm & 9:30pm to Close

\$1 OFF ALL PINTS

\$4.95

**WELLS/WINE
& MARGARITA**



**Food Menu
\$4.95 - \$6.95**

* Items are served raw or undercooked. Consuming raw or undercooked meats, seafood, shell fish, eggs or poultry may increase your risk of foodborne illness.
**Recipe contains nuts. For those who have food allergies, please inform your server. We will be happy to discuss any necessary changes.