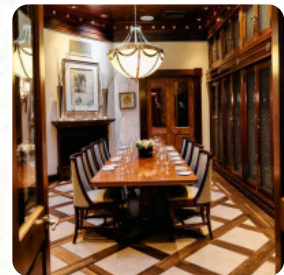
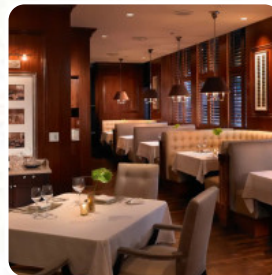




Grant Grill Menu

<https://menuweb.menu>

326 Broadway CA 92101, San Diego, United States
+16197442077 - <http://www.grantgrill.com/>



The restaurant from [San Diego](#) offers **301** different **dishes and drinks on the menu** at an average price of \$21.1. Grant Grill and Lounge offers a remarkable epicurean experience with a chic setting, fresh California cuisine, and innovative libations. Our breakfast, lunch, and dinner menus feature the best seasonal ingredients with a modern twist on classics. Enjoy proprietary beverage creations at the bar, as well as a menu of impressive wine, beer, and cocktails.

Grant Grill Menu



Non Alcoholic Drinks

ACQUA PANNA \$10.0

Soups

MUSHROOM SOUP

Pasta

PACCHERI PASTA \$36.0

Pizza

THE PRIMO \$19.0

Mains

MARKET OMELET \$24.0

Main Courses

COLORADO RACK OF LAMB AND CARROTS \$74.0

Side Dishes

CRISPY BREAKFAST POTATOES \$8.0

Dolci

CHOCOLATE³ \$16.0

Toast

AVOCADO TOAST \$20.0

Drinks

DRINKS

Rice

RISOTTO

Side Orders

TOAST, ENGLISH MUFFIN OR BAGEL \$6.0

Chicken Dishes

CHICKEN TENDERS \$15.0

Spirits

JACK DANIELS \$14.0

Beer

MICHELADA \$16.0

Juices

RUBY RED GRAPEFRUIT \$6.0

Meat Dishes

BEEF TENDERLOIN \$52.0

Whisky

HENNESSY VS \$16.0

Vip Drinks

BOMBAY SAPPHIRE \$16.0

Frozen

BELLINI \$15.0

Brunch

CINNAMON BRIOCHE FRENCH TOAST \$18.0

Sopas Y Ensaladas

AVOCADO CITRUS SALAD \$20.0

Grant Grill Menu



Añejo

MAESTRO DOBEL DIAMANTE \$19.0

Quick Bites

DRY CEREAL \$6.0

Sweets & Desserts

BELGIAN WAFFLE \$18.0

Add Ons

AVOCADO SLICES \$8.0

Lite Bites

MCCANN'S STEEL CUT OATMEAL \$15.0

Drink

GRAHAM'S 10 YEAR TAWNY PORT \$16.0

Red Wine

PINOT NOIR, DAVIS BYNUM,
RUSSIAN RIVER VALLEY \$19.0

Entree

RICOTTA GNOCCHI \$26.0

Dinner Mains

SEARED DUCK BREAST \$32.0

Whites

CHARDONNAY, RAEBURN,
RUSSIAN RIVER VALLEY \$20.0

Reds

ZINFANDEL, SEGHEISIO, SONOMA \$15.0

Champagne & Sparkling

SAINT-HILLARIE, BLANC DE
BLANC, LIMOUX, FRANCE \$15.0

Signature Cocktails

HIGH WEST MANHATTAN \$18.0

Interesting Reds

MERLOT, RUTHERFORD HILL,
NAPA VALLEY \$17.0

Featured Drinks

FRENCH PRESS COFFEE \$10.0

Bottled Beverages

SAN PELLEGRINO SPARKLING
WATER \$10.0

Gin Tonic Gin und Thomas Henry Tonic Water

HENDRICKS \$17.0

Italian Specialties

FOCACCIA

3-Egg Omelets

EGG WHITE OMELET \$24.0

Beer On Tap

SCRIMSHAW PILSNER 4.5 \$9.0

Grant Grill Menu



Brandy & Cognac

TORRES 10 IMPERIAL SPANISH BRANDY \$45.0

Coffee Bar

DECAF ESPRESSO \$8.0

Bourbon & Whiskey

BULLEIT 10 YEAR \$25.0

Bianco

CHARDONNAY, SEQUOIA GROVE, NAPA VALLEY \$16.0

Wine Btg

CABERNET SAUVIGNON, JUSTIN, PASO ROBLES \$16.0

Tequilas Premium

PATRÓN EXTRA AÑEJO \$30.0

Specialty Cuts, Fish & Vegetables

ROASTED MARY'S HALF CHICKEN \$32.0

Lunch And Dinner

FOCCACIA PIZZA BREAD \$12.0

Soft Drinks And Juices

CRANBERRY JUICE \$7.0

Liquer

GRAND MARNIER
QUINTESSANCE \$110.0

Domestics

BUD LIGHT 4.2 \$8.0

Soft

ACQUA PANNA STILL WATER \$10.0

From The Bar

GRANT MIMOSA \$16.0

Red Wines By The Bottle

CABERNET SAUVIGNON, GRGICH HILLS, NAPA VALLEY \$24.0

WHISKEYS

J.W BLACK LABEL, SCOTLAND \$16.0

While You're Waiting

HERBED CAULIFLOWER \$14.0

Bottled & Canned Beer

STELLA ARTOIS 5.2 \$9.0

Sushi And Sashimi A La Carte

STRIPED BASS \$48.0

Juice & Smoothies

JUICE OF THE DAY \$12.0

Dessert Wines & Ports

FONSECA BIN 27 RUBY PORT \$14.0

Grant Grill Menu



SCOTCH WHISKY / IRISH WHISKEY

JAMESON \$15.0

Classically Unique

THE US GRANT OLD FASHIONED \$19.0

li

ROASTED VEAL LOIN \$56.0

Irish Whisky

BUSHMILLS 12 YEAR SINGLE MALT \$23.0

To Drink

FRESH SQUEEZED ORANGE \$7.0

Frutti Di Mare / Seafood

CATCH OF THE DAY \$35.0

Chartreuse

VEP GREEN CHARTREUSE \$36.0

Desserts Of The Grant Grill

DAILY MADE ICE CREAM SORBET TRIO \$13.0

Original Glazed

LEMON LIME BRULEE \$14.0

Liquor Pt. 1

BOODLES \$16.0

Unique Reds & Blends

MALBEC, TERRAZAS RESERVE, MENDOZA, ARGENTINA \$15.0

Brandy, Grappa

GRAND MARNIER 1880 \$85.0

シェフ佐藤 真一の特別コース

INIZIO \$17.0

Bourbon Rye & Other Whiskeys

STRANAHAN'S SINGLE MALT \$22.0

Finest Spirits

CASA DRAGONES JOVEN \$38.0

Sotol & Mezcal

DOS HOMBRES \$24.0

General Whiskey

HIGH WEST HIGH COUNTRY AMERICAN SINGLE MALT \$28.0

Cakes, Waffles, Toast

CINNAMON FRENCH TOAST \$12.0

Restaurant Category

DESSERT

Paellas And Rice Dishes (From 2 Persons / 45

Grant Grill Menu



Min. Preparation Time)

VEGETARIAN PAELLA \$30.0

Entrées

FLATBREAD \$22.0

SHRIMP COCKTAIL \$24.0

Seafood

OCTOPUS AND ORZO

GRILLED OCTOPUS

Fish

SMOKED SALMON

SEA BASS

Soft Drinks

PEPSI \$5.0

JUICE

Main

HEIRLOOM TOMATOES \$6.0

STEEL CUT OATMEAL \$15.0

Wodka

KETEL ONE \$16.0

BELUGA \$19.0

Coffee

CAPPUCCINO \$10.0

LATTE \$10.0

Eggs

EGG AND NUESKE BACON SANDWICH \$24.0

JUMBO LUMP CRAB QUICHE \$26.0

Rose

DOMAINES OTT. BY. OTT, DE PROVENCE, FRANCE \$16.0

DOMAINES OTT BY. OTT, PROVENCE, FRANCE \$16.0

Red Wines

CABERNET SAUVIGNON, SILVER OAK, ALEXANDER VALLEY \$35.0

RED BLEND, THE PRISONER, NAPA VALLEY \$24.0

Liquor

PATRÓN SILVER \$20.0

DON JULIO 1942 ANEJO \$45.0

Healthy Start

FRESH BERRY BOWL \$16.0

MIXED BERRY BOWL \$16.0

Other Spirits

AVUA CACHACA PRATA, BRASIL \$12.0

MASSANEZ POIRE-PRISONNIERE PEAR BRANDY, ALSACE \$14.0

Soups, Salads And Sandwiches

MOCK TURTLE SOUP \$15.0

GRANT GRILL ALL NATURAL BEEF BURGER \$26.0

Grant Grill Menu



Desserts

APPLE	\$7.0
LEMON LIME CREME BRULEE	\$14.0

Non-Alcoholic & Low Abv

ERDINGER WEISSBRAU NON-ALCOHOLIC LAGER	\$7.0
MODELO ESPECIAL MEXICAN LAGER 4.4	\$9.0

Brandies & Cognac

COURVOISIER XO COGNAC	\$50.0
HENNESSY RICHARD COGNAC	

Tequila Selections

DON JULIO BLANCO	\$22.0
PATRÓN REPOSADO	\$22.0

Premium Bourbons & Ryes

ELIJAH CRAIG	\$15.0
ROWAN'S CREEK	\$21.0

Formidable & Flavorful

WEIHENSTEPHANER KORBINIAN DOPPELBOCK 7.4	\$13.0
CHIMAY WHITE LABEL TRAPPIST TRIPEL 8	\$14.0

San Diego Cider

JULIAN HARVEST APPLE HARD CIDER 6.9	
AGED IN GENEPI FRENCH OAK BARRELS 7.2	

Uncategorized

400 CONEJOS JOVEN	\$18.0
WEST CORK	\$14.0

A La Carte

APPLE WOOD SMOKED BACON, CHICKEN SAUSAGE, GRILLED HAM	\$10.0
GREEK YOGURT OR LOW FAT VANILLA	\$6.0
CROISSANTS, MINI MUFFINS	\$6.0

Gin



CALEDONIA TOMCAT BARREL-AGED HONEY GIN	\$18.0
THE BOTANIST GIN BY BRUICHLADDICH, ISLAY	\$18.0
MONKEY 47	\$26.0

Sans Alcool

GYOKURO SPRITZ	\$15.0
HEAVENLY FIZZ	\$15.0
NON-ALC GIN TONIC	\$14.0

Cognac

HENNESSY VSOP	\$24.0
REMY MARTIN 1738	\$35.0
LOUIS XIII	

Enhancements

SUMMER SQUASH SOCCOTASH	\$14.0
STUFFED BLOSSOM FLOWERS	\$18.0
SMOKED BELL PEPPER RISOTTO	\$16.0

Grant Grill Menu



Port, Madeira & Sherry

TORO ALBA PX GRAN RESERVA SHERRY	\$16.0
BLANDY'S 15 YEAR MALMSEY	\$17.0
D'OLIVERAS BOAL MADEIRA 1968	\$45.0

Salads

CAESAR SALAD	\$17.0
COBB SALAD	\$17.0
MIXED GREEN SALAD	\$10.0
BEET SALAD	

Sandwiches

GRILLED CHEESE	\$22.0
CUBAN SANDWICH	\$24.0
KOREAN BBQ CHICKEN SANDWICH	\$24.0
GRILLED CHEESE SANDWICH	\$22.0

Cocktails

TUTTO LIMONE	\$19.0
THE SECONDO	\$23.0
THE CONTORNO	\$25.0
THE LAST DRAGONES (BARREL-AGED)	\$23.0

Main Course

SMOKED SALMON BAGEL	\$22.0
VADOUVAN COCONUT CREAM LENTILS	\$40.0
IRISH STEELHEAD	\$44.0
38 DAY DRY-AGED RIBEYE	\$68.0

Vodka

TITO'S	\$15.0
GREY GOOSE	\$17.0
BELVEDERE SMOGORY ESTATE RYE	\$17.0
STOLI ELIT	\$24.0

Red

PINOT NOIR, LOUIS JADOT, BURGANDY	\$17.0
BORDEAUX BLEND, EDUCATED GUESS, NAPA VALLEY	\$15.0
SYRAH BLEND, ORIN SWIFT ABSTRACT , NAPA/SONOMA	\$18.0
PINOT NOIR, LOUIS JADOT, BURGUNDY	\$17.0

Mezcal

EL SILENCIO ESPADÍN	\$16.0
DERRUMBES SAN LUIS POTOSI SINGLE ORIGIN	\$25.0
CASAMIGOS	\$28.0
CLASE DE AZUL	\$55.0

Scotch

LAPHROAIG 10 YEAR ISLAY SINGLE MALT	\$22.0
OBAN 14 YEAR WEST HIGHLAND SINGLE MALT	\$25.0
MACALLAN 12 YEAR HIGHLAND SINGLE MALT	\$26.0
LAGAVULIN 16 YEAR, ISLAY SINGLE MALT	\$29.0

Dessert

SEASONAL FRUIT	\$16.0
CHEESECAKE	\$14.0

Grant Grill Menu



STRAWBERRY SHORTCAKE	\$14.0
FRESH BERRIES	\$10.0
COOKIES	

Rum

MOUNT GAY BLACK BARREL, SMALL BATCH	\$14.0
THE KRAKEN BLACKED SPICED RUM, TRINIDAD	\$15.0
MALAHALAT OF SAN DIEGO SPICED AND AGED RUM	\$16.0
DOS MADERAS PX 10-YEAR-OLD, AGED IN OAK CASK	\$17.0
RON ZACAPA 23-YEAR-OLD SOLERA, GUATEMALAN RUM	\$18.0

Champagne And Sparkling

GERARD BERTRAND, BRUT ROSE, NARBONNE, FRANCE	\$16.0
LOUIS ROEDERER, BRUT PREMIER, REIMS, FRANCE	\$24.0
MOET CHANDON IMPERIAL, REIMS, FRANCE	
MOET CHANDON ROSE, REIMS, FRANCE	
SAINT-HILAIRE, BLANC DE BLANC, LIMOUX, FRANCE	\$15.0

Liquid Sweets

CHATEAU GRAND-JAUGA, SAUTERNES, FRANCE	\$16.0
MONTILLA-MORALES 1987	\$16.0
DOMAINE D BASTION MAURY RANCIO 2007 FRANCE	\$19.0
DOLCE, LATE HARVEST SEMILLON, NAPA VALLEY	\$24.0
M. RICHTER RIESLING EISWEIN, MOSEL, GERMANY	\$30.0

Reserve & Vintage Beer Cellar

BROUWERIJ BOON KRIEK MARIAGE PARFAIT, OAKED W/ CHERRIES 2014
OUDE KRIEK-LAMBIC ALE, 8

KARL STRAUSS BREWING COMPANY, BARREL AGED QUEEN OF TARTS DARK SOUR ALE, 6.3

KARL STRAUSS BREWING COMPANY, BARREL AGED WILD RIDE RED SOUR ALE, 8.0

TUSK GRAIN BARREL AGED BLEND INAUGURAL BOTTLING #1 2016 BLEND OF AMERICAN OAK AGED IMPERIAL PORTER, BARLEY WINE, AND IMPERIAL STOUT, 12.5

CHIMAY GRANDE RESERVE ALE 2017 BARREL-AGED BELGIAN DARK STRONG, 10.5

GOOSE ISLAND 'BOURBON COUNTY STOUT '2018 AGED IN 4 YEAR OLD BOURBON BARRELS, 15.2

Starters

ARTISAN CHEESE CHARCUTERIE	\$30.0
SOUP OF THE SEASON	\$15.0
GRANT GRILL'S LEGENDARY MOCK TURTLE SOUP	\$15.0
AVOCADO AND CITRUS SALAD	\$16.0
SMOKED SPANISH OCTOPUS	\$24.0
SEARED SCALLOPS	\$52.0
THE DOLCE	\$16.0

White

SAUVIGNON BLANC, ALPHA OMEGA, NAPA VALLEY	\$15.0
GARGANEGA, PIEROPAN SOAVE CLASSIC, VENETO, ITALY	\$14.0
CHENIN BLANC, INDABA, WESTERN CAPE, S. AFRICA	\$14.0

Grant Grill Menu



PINOT GRIGIO, VILLA SANDI,
VENETO, ITALY \$14.0

RIESLING, NIK WEIS ST. URBANS-
HOF, MOSEL, GERMANY \$16.0

ALBARINO, PAZO DAS BRUXAS,
RIAS BAIXAS \$14.0

GARGANEGA, PIEROPAN SOAVE
CLASSICO, VENETO, ITALY \$14.0

Rye

RITTENHOUSE \$17.0

MALAHAT RYE \$19.0

WILLET ESTATE BOTTLED SMALL
BATCH \$22.0

WHISTLE PIG, PIGGYBACK 6
YEAR \$23.0

BASIL HAYDEN'S 2017 DARK RYE \$24.0

HIGH WEST MIDWINTER NIGHT 'S
DRAM \$65.0

ANGEL'S ENVY \$16.0

Breakfast



GREEK YOGURT
PARFAIT \$15.0

GRANT CONTINENTAL \$21.0

THE GRANT
BREAKFAST \$30.0

BUTTERMILK PANCAKES \$19.0

PASTRY BASKET \$8.0

SCRAMBLED EGGS \$12.0

FRESH FRUIT CUP \$8.0

BREAKFAST POTATOES

Beverages

FONTE COFFEE \$8.0

TEA DECAF TEA \$10.0



WHOLE, SKIM, SOY OR
ALMOND MILK \$6.0

FRESH SQUEEZED
ORANGE JUICE \$7.0

PRESS COFFEE \$10.0

DIET PEPSI \$5.0

MIST TWIST \$5.0

GRAND MARNIER \$16.0

Bourbon



BULLEIT RYE \$18.0

RUSSELL'S RESERVE
6 YEAR \$22.0

MAKER'S MARK \$16.0

WILLET RESERVE \$24.0

WOODFORD RESERVE \$24.0

OLD MEDLEY 12 YEAR SOUR
MASH \$27.0

JEFFERSON'S OCEAN (VOYAGE
24) \$45.0

WILD TURKEY DECADES \$56.0

Tequila



CASAMIGOS BLANCO \$20.0

CASA DRAGONES
BLANCO \$21.0

CLASE DE AZUL
PLATA \$28.0

CASAMIGOS REPOSADO \$24.0

DON JULIO REPOSADO \$26.0

CLASE DE AZUL REPOSADO \$40.0

CASAMIGOS ANEJO \$28.0

JOSE CUERVO RESERVA DE LA
FAMILIA EXTRA ANEJO \$42.0

CLASE DE AZUL ANEJO \$85.0

Grant Grill Menu



Scotch And Malt Whisky

MONKEY SHOULDER BATCH 27 BLENDED SCOTCH	\$17.0
MCCARTHY'S OREGON 3 YEAR SINGLE MALT	\$18.0
TALISKER 10 YEAR ISLE OF SKYE SINGLE MALT	\$23.0
GLENLIVET FRENCH OAK 15 YEAR SPEYSIDE SINGLE MALT	\$25.0
MACALLAN 18 YEAR HIGHLAND SINGLE MALT	\$55.0
JURA 24 YEAR DISTILLER'S ART ISLAY SINGLE MALT	\$55.0
JOHNNY WALKER BLUE BLENDED SCOTCH	\$58.0
BOWMORE 26 YEAR ISLAY SINGLE MALT 65	\$65.0
DALMORE 35 YEAR HIGHLAND SINGLE MALT	

Premium & Local Session

WHITE RASCAL WHITE ALE 5.6	\$8.0
SOCIETE THE HARLOT BLONDE ALE 5.7	\$9.0
ALESMITH NUT BROWN ENGLISH STYLE 5	\$8.0
WEIHENSTEPHANER MUNICH HELLES STYLE LAGER 5.1	\$8.0
MODERN TIMES BLACK HORSE STOUT 5.8	\$9.0
KARL STRAUSS RED TROLLEY IRISH RED ALE 5.8	\$8.0
KARL STRAUSS MOSAIC IPA 5.5	\$9.0
MODERN TIMES SEASONAL IPA	\$9.0
ALESMITH NUT BROWN ENGLISH STYLE ALE 5	\$8.0
MODERN TIMES BLACK HOUSE STOUT 5.8	\$9.0

These Types Of Dishes Are Being Served



PASTA	\$12.0
SALAD	
BREAD	
LAMB	
LOBSTER	
COBB	
SOUP	
BURGER	
TOSTADAS	
DESSERTS	

Ingredients Used



GRAPEFRUIT	\$7.0
TOMATO	\$7.0
CHOCOLATE	\$16.0
SAUSAGE	
CHOCOLATE CHIP	
SCALLOP	
PORK MEAT	
CHEESE	
SALMON	
CREAM CHEESE	
BACON	
POTATOES	
AVOCADO	
SCALLOPS	
VEGETABLES	
EGG	

Grant Grill Menu



Grant Grill

326 Broadway CA 92101, San Diego, United States

Opening Hours:

Monday 06:30-22:00
Tuesday 06:30-22:00
Wednesday 06:30-22:00
Thursday 06:30-22:00
Friday 06:30-22:30
Saturday 06:30-22:30
Sunday 06:30-14:00

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