

# GRUB

## HANDSPUN SHAKES

\$5.00

STRAWBERRY  
410 cal

NUTELLA  
690 cal

VANILLA BEAN  
450 cal

SALTED CARAMEL  
590 cal

GHIRARDELLI CHOCOLATE  
590 cal

ROOT BEER FLOAT  
500 cal



## CRAFTED SHAKES

KITCHEN SINK	Pretzels, peanut butter, salt, butterscotch sauce, caramel sauce, Ghirardelli chocolate, chocolate chips, coffee grounds & potato chips 780 cal	\$5.75
WORMS & DIRT	Crushed Oreos & gummy worms 910 cal	\$5.75
ET	Reese's Pieces, peanut butter, Ghirardelli chocolate & a peanut butter cookie 980 cal	\$5.75
MINT CHOCOLATE CHIP BROWNIE	Homemade crushed brownies, Andes mints & Ghirardelli chocolate 1170 cal	\$5.75

## ICE COLD DRINKS

FOUNTAIN DRINK 0-250 cal	\$2.60
FLAVORED TEA 0-150 cal	\$2.60
IBC ROOT BEER 160 cal	\$3.25

## HAPPIER HOURS

\$5.00

EVERYDAY 11 AM - 6 PM & 9 PM - CLOSE

CHEESE FRIES	RITA	BOTTLED BEERS
CHIPS & QUESO	19 CRIMES (RED)	DRAUGHT BEERS
SPIKED SHAKES	CUPCAKE (WHITE)	ALL COCKTAILS

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.



# GRUB

TO-GO!

4400 MIDLAND Dr. #500,  
MIDLAND, TX 79707

432.789.1855  
MIDLAND@GRUBBURGERBAR.COM

## BURGERS



ADD FRIES &  
A DRINK FOR  
\$4.40

BACON LOVE #9 WITH FRIES	Applewood smoked bacon, American, pickles, lettuce, tomato & secret sauce #9 1410 cal	\$9.50
FRONT PORCH	Lettuce, tomato, mayo & mustard 740 cal	\$7.10
GUACAPOTLE™	Chipotle aioli, cheddar cheese & homemade guacamole 850 cal	\$8.25
LOCKHART LEGEND	Applewood smoked bacon, cheddar cheese, BBQ sauce, two onion rings & sliced dill pickles 1080 cal	\$8.75
MAC 'N' CHEESEBURGER	Mac 'n' cheese, cheese sauce & bacon 1030 cal	\$8.75
VOODOO MUSHROOM	Absinthe sautéed mushrooms, Swiss & Tabasco mayo 860 cal	\$8.75
SCORPION	Pepper jack cheese, Trinidad Moruga scorpion sauce, grilled jalapeños, lettuce & tomato, garnished with a pickled habaero 870 cal (Try inferno style with ice cream chaser + \$1 (+85 cal))	\$8.25
YOU'RE MY BOY BLUE	Crumbled bleu cheese, bleu cheese spread, cracked peppercorn seasoning, balsamic caramelized onions, tomato & arugula 950 cal	\$8.75
TEXAS LUAU	Topped with braised pulled pork, a grilled pineapple slice, grilled jalapeños, Teriyaki & BBQ sauce 880 cal	\$8.75
HIPPIE CHICKPEA	Meatless burger made with ground chickpeas, eggplant, cucumber avocado dressing, arugula, cucumber slices, pickled red onions & queso fresco, served on a wheat bun 640 cal	\$8.75
WILD CAUGHT SALMON	Hand-chopped wild caught salmon and ancho chili burger, avocado, black bean & charred corn medley, tequila lime aioli & fresh cilantro 670 cal	\$8.95
JIVE TURKEY	Ground & pesto** seasoned turkey burger, bacon, Swiss, sprouts, avocado & chipotle aioli on a wheat bun 790 cal	\$8.75
WAGYU	Wagyu patty, roasted garlic A1 aioli, marinated grilled tomato, arugula, Swiss and French fried onions 950 cal	\$12.00

EACH BURGER IS OUR SIGNATURE BLEND OF 100% FRESH GROUND BEEF, TURKEY, OR WILD CAUGHT SALMON.

BUNS BAKED FROM SCRATCH THROUGHOUT THE DAY.

## SNACKS

THEY'RE  
GOOD

CHIPS & QUESO	Chorizo & ground beef topped with homemade guacamole & served with tortilla chips 570 cal	\$6.50
AHI TUNA	Seared Ahi tuna with cucumber avocado sauce, black bean & charred corn medley & ancho chile lime dressing (Served medium rare) 310 cal	\$9.95
CHEESE FRIES	Skinny fries, monterey jack & cheddar cheese, bacon, jalapeños & jalapeño ranch 1730 cal	\$8.00
BRUSSELS SPROUTS	Roasted brussels sprouts, tossed in ancho lime vinaigrette & topped with queso fresco 240 cal	\$5.25



## SALADS & BOWLS



HARLEM CHICKEN TENDER SALAD	Hand-cut, double battered chicken tenders, mixed greens, black bean & charred corn medley, avocado, mixed cheese, campari tomatoes, tortilla strips & jalapeño ranch 910 cal	\$11.25
PESTO TURKEY COBB SALAD	Ground & pesto** seasoned turkey burger, mixed greens, bacon, bleu cheese, avocado, egg, red onion & tomato with your choice of jalapeño ranch or balsamic vinaigrette 590-800 cal	\$11.25
NAPA SALAD	Mixed greens, arugula, goat cheese, strawberries, black mission figs, toasted almonds & hazelnut vinaigrette 510 cal	\$10.25
SALMON FILET BOWL	Wild caught salmon filet, bacon, black bean & charred corn medley, lettuce, campari tomatoes, avocado, queso fresco, sprouts & ancho lime vinaigrette 510 cal	\$10.25
CALIFORNIA CHICKEN BOWL	Grilled chicken breast, bacon, black bean & charred corn medley, lettuce, campari tomatoes, avocado, queso fresco, sprouts & ancho lime vinaigrette 580 cal (Sub ground & pesto** seasoned turkey burger for no charge (+20 cal))	\$10.25
AHI TUNA BOWL	Seared Ahi Tuna, bacon, black bean & charred corn medley, lettuce, campari tomatoes, avocado, queso fresco, sprouts & ancho lime vinaigrette 540 cal	\$11.25
SIDE SALAD	Fresh greens, tomatoes, cucumbers, mixed cheese, red onions & your choice of jalapeño ranch, hazelnut vinaigrette or balsamic vinaigrette 90-300 cal	\$4.95

\*Please note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. \*\*Contains Pine Nuts \*\*\*While we take every precaution to ensure that cross contamination of ingredients does not occur, our gluten free items are being prepared in a kitchen that also processes foods containing flour. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of gluten. (Midland, 2018)

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Additional nutrition information available upon request.

## SANDWICHES & TENDERS

ADD FRIES &  
A DRINK FOR  
\$4.40

SOUTHERN FRIED CHICKEN CLUB	Crispy fried chicken, lettuce, tomato, chipotle aioli, smoked applewood bacon and pepper jack cheese 850 cal	\$8.95
CALIFORNIA CHICKEN SANDWICH	Grilled chicken breast, bacon, Swiss, sprouts, avocado & chipotle aioli on a wheat bun 770 cal	\$8.75
BLAZIN FRIED CHICKEN SANDWICH	Crispy fried chicken sandwich smothered in a blazin hot sauce, pickle aioli, pickles and red cabbage slaw 910 cal	\$8.95
HARLEM CHICKEN TENDERS WITH FRIES	Hand-cut, double battered & inspired by a recipe originating in Harlem, NY. Served with Mississippi Comeback sauce 1130 cal	\$8.25

## SAVORY SIDES



ONION RINGS	Hand battered in Shiner Bock beer, deep-fried & served with our house-made chipotle ketchup 650 cal	\$3.25
SKINNY FRIES	Seasoned to perfection 330 cal	\$2.75
SWEETS	Waffle cut sweet potato fries with our own magic dust 450 cal	\$3.25
SPLIT DECISION	Your choice of 2: Skinny Fries, Sweets or Onion Rings 390-480 cal	\$3.25
MAC 'N' CHEESE	Mac 'n' cheese, cheese sauce & bacon 340 cal	\$3.50

## LIGHTER SIDES

BRUSSELS SPROUTS	Roasted brussels sprouts, tossed in ancho lime vinaigrette & topped with queso fresco 240 cal	\$5.25
BLACK BEAN & CHARRED CORN MEDLEY	With red onion, tomato, cilantro, jalapeño & fresh lime juice 150 cal	\$3.25
SIDE SALAD	Fresh greens, tomatoes, cucumbers, mixed cheese, red onions & your choice of jalapeño ranch, hazelnut vinaigrette or balsamic vinaigrette 90-300 cal	\$4.95

## KIDS

\$5.00

KID BURGER  
380 cal  
CHICKEN TENDERS  
580 cal

GRILLED CHEESE  
360 cal  
MAC 'N' CHEESE  
470 cal

INCLUDES A DRINK, APPLESAUCE & CHOICE OF YOGURT OR FRIES

110-490 cal