

GRUB

\$4.75

HANDSPUN SHAKES

- STRAWBERRY
- VANILLA BEAN
- CHOCOLATE
- NUTELLA
- SALTED CARAMEL
- ROOT BEER FLOAT



CRAFTED SHAKES

MADE WITH LOVE

KITCHEN SINK	Pretzels, peanut butter, salt, butterscotch sauce, caramel sauce, chocolate chips, coffee grounds & potato chips	\$5.50
WORMS & DIRT	Crushed Oreos & gummy worms	\$5.50
ET SHAKE	Reese's Pieces, peanut butter, chocolate & a peanut butter cookie	\$5.50
MINT CHOCOLATE CHIP	Homemade crushed brownies, Andes mints and chocolate	\$5.50



ICE COLD DRINKS

- FOUNTAIN DRINK OR FLAVORED TEA \$2.40
- IBC ROOT BEER (BOTTLE)..... \$3.00

HAPPIER HOURS

\$5.00

EVERYDAY 11 AM - 6 PM & 9 PM - CLOSE

- | | | |
|---------------|-----------------|---------------------|
| CHEESE FRIES | \$5 RITA | BOTTLED BEERS |
| CHORIZO QUESO | 19 CRIMES (RED) | DRAUGHT BEERS |
| SPIKED SHAKES | CUPCAKE (WHITE) | SIGNATURE COCKTAILS |



GRUB

TO-GO!

COLLEGE STATION
980 UNIVERSITY DR E #400,
COLLEGE STATION, TX 77840

979.268.1041
COLLEGESTATION@
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	\$9.50
FRONT PORCH	Lettuce, tomato, mayo & mustard	\$6.65
GUACAPOTLE™	Chipotle aioli, cheddar cheese & homemade guacamole	\$7.95
LOCKHART LEGEND	Applewood smoked bacon, cheddar cheese, BBQ sauce, two onion rings & sliced dill pickles	\$8.50
MAC 'N' CHEESEBURGER	Mac 'n' cheese, cheese sauce & bacon	\$8.50
VOODOO MUSHROOM	Absinthe sautéed mushrooms, Swiss & Tabasco mayo	\$8.50
SCORPION	Pepper jack cheese, Trinidad Moruga scorpion sauce, grilled jalapeños, lettuce & tomato then garnished with a pickled habaño (Try inferno style with ice cream chaser + \$1)	\$7.95
YOU'RE MY BOY BLUE	Crumbled bleu cheese, bleu cheese spread, cracked peppercorn seasoning, balsamic caramelized onions, tomato & arugula	\$8.50
HIPPIE CHICKPEA	Meatless burger made with ground chickpeas, eggplant and goat cheese topped with roasted red pepper mayo, roasted red bell peppers, arugula, red onions, goat cheese & tabbouleh, served on a wheat bun	\$8.50
WILD CAUGHT SALMON	Hand-chopped wild caught salmon and ancho chili burger, avocado, black bean & charred corn medley, tequila lime aioli & fresh cilantro on a white bun	\$8.95
JIVE TURKEY	Ground & pesto** seasoned turkey burger, bacon, Swiss, sprouts, avocado & chipotle aioli on a wheat bun	\$8.50
TEXAS LUAU	Braised pulled pork, grilled pineapple slice, grilled jalapeños, Teriyaki & BBQ sauce	\$8.50
THAI PEANUT	Creamy peanut butter, roasted peanuts, cilantro lime coconut flakes, and Sambal mayo	\$7.95

ADD A FRIED EGG TO ANY BURGER FOR A BUCK!

GLUTEN FREE BUN + \$2

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

CHORIZO QUESO	Chorizo & ground beef topped with homemade guacamole & served with tortilla chips	\$5.95
AHI TUNA	Spice rubbed seared Ahi Tuna steak, peanut sauce, mango & sweet chili vinaigrette (<i>served medium rare</i>)	\$9.95
CHEESE FRIES	Skinny fries, monterey jack & cheddar cheese, bacon & jalapeños	\$7.00
LUAU FRIES	Skinny fries, braised pulled pork, monterey jack & cheddar cheese, grilled pineapple, jalapeños & BBQ sauce	\$8.95
BRUSSELS SPROUTS	Roasted brussels sprouts, tossed in ancho lime vinaigrette & topped with queso fresco	\$4.95



SALADS & BOWLS



GREEK CHICKEN SALAD	Grilled chicken breast, mixed greens, red onions, tomatoes, olives, lemon caper vinaigrette, grilled lemons, cucumbers & feta cheese	\$10.95
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 (<i>Sub chicken breast for no charge</i>)	\$10.95
NAPA SALAD	Mixed greens, arugula, goat cheese, strawberries, black mission figs, toasted almonds & hazelnut vinaigrette (<i>Add chicken + \$2.50</i>)	\$9.95
SALMON FILET BOWL	Wild caught salmon filet, bacon, black bean & charred corn medley, lettuce, campari tomatoes, avocado, queso fresco, sprouts & ancho lime vinaigrette (<i>Add an egg + \$1</i>)	\$9.95
CALIFORNIA CHICKEN BOWL	Grilled chicken breast, bacon, black bean & charred corn medley, lettuce, campari tomatoes, avocado, queso fresco, sprouts & ancho lime vinaigrette (<i>Add an egg + \$1</i>)	\$9.95
JIVE TURKEY BOWL	Ground & pesto** seasoned turkey burger, bacon, black bean & charred corn medley, lettuce, campari tomatoes, avocado, queso fresco, sprouts & ancho lime vinaigrette	\$9.95
THAI NOODLE SALAD	Rice noodles, mango, tomato, avocado, cilantro, peanuts, lettuce, & a sweet chile vinaigrette with choice of Ahi Tuna or grilled chicken	\$11.95
SIDE SALAD	Fresh greens, tomatoes, cucumbers, mixed cheese, red onions & your choice of jalapeño ranch, hazelnut vinaigrette or balsamic vinaigrette	\$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.

SANDWICHES & TENDERS

ADD FRIES &
A DRINK FOR \$4.40

BACK PORCH	Grilled chicken breast, mayo, pickle, lettuce & tomato on a wheat bun (<i>Add cheese + \$.75</i>) (<i>Add bacon + \$1.25</i>) (<i>Add avocado + \$.75</i>)	\$6.65
CALIFORNIA CHICKEN SANDWICH	Grilled chicken breast, bacon, Swiss, sprouts, avocado & chipotle aioli on a wheat bun	\$8.50
GREEK CHICKEN	Grilled chicken breast, feta cheese, lemon caper vinaigrette, arugula, tomato & fresh tzatziki on homemade flatbread	\$8.50
HARLEM CHICKEN TENDERS WITH FRIES	Hand-cut, double battered & inspired by a recipe originating in Harlem NY. Served with skinny fries & Mississippi Comeback sauce	\$7.75

SAVORY SIDES



ONION RINGS	Hand battered in Shiner Bock beer, deep fried & served with our house-made chipotle ketchup	\$3.00
SKINNY FRIES	Seasoned to perfection	\$2.50
SWEETS	Waffle cut sweet potato fries with our own magic dust	\$3.00
SPLIT DECISION	Your choice of 2: Skinny Fries, Sweets or Onion Rings	\$3.00
MAC 'N' CHEESE	Mac 'n' cheese, cheese sauce & bacon	\$3.50

NEED A DIPPING SAUCE? WE HAVE HOUSE-MADE JALAPEÑO RANCH, CHIPOTLE KETCHUP, DR PEPPER BBQ, HONEY MUSTARD OR MISSISSIPPI COMEBACK SAUCE.

LIGHTER SIDES

BRUSSELS SPROUTS	Roasted brussels sprouts, tossed in ancho lime vinaigrette & topped with queso fresco	\$4.95
BLACK BEAN & CHARRED CORN MEDLEY	With red onion, tomato, cilantro, jalapeño & fresh lime juice	\$3.00
TABBOULEH	Chopped mint & parsley, bulgur wheat, tomatoes, cucumber & lemon juice	\$3.00
SIDE SALAD	Fresh greens, tomatoes, cucumbers, mixed cheese, red onions & your choice of jalapeño ranch, hazelnut vinaigrette or balsamic vinaigrette	\$4.95

KIDS

\$5.00

KID BURGER
CHICKEN TENDERS

GRILLED CHEESE
MAC 'N' CHEESE

SERVED WITH APPLE SLICES OR FRIES & A DRINK