


SMALL PLATES

Buffalo Chicken Bites™ <i>Chicken Breast, Cheese and Our Spicy Buffalo Sauce, Fried Crisp with Blue Cheese Dressing</i>	11.95	Mini Lux Salad  <i>Upon Request</i> <i>Baby Greens, Tomatoes with Garlic Croutons</i>	8.95
Crispy Fried Zucchini <i>With Parmesan Cheese and Lemon Aioli</i>	11.95	Fried Pickles <i>Crispy Slices Served with Our Dipping Sauce</i>	8.95
General Tso's Cauliflower <i>Crispy Cauliflower Tossed with Our Spicy Soy-Garlic Sauce</i>	11.95	Avocado Wontons <i>Crispy Wrappers with Chunky Avocado, Onion and Cilantro. Served with Sweet Chili Sauce</i>	13.95
Lemon-Parmesan Brussels Sprouts <i>With Fuji Apple, Lemon, Olive Oil, Parmesan and Vinaigrette</i>	12.95	Mini Nachos <i>Corn Tortilla Chips Covered with Melted Cheese, Jalapeños, Red Chile Sauce, Green Onion and Pico de Gallo with Guacamole and Black Beans</i>	12.95
Mini Chimichangas <i>Crisp Flour Tortillas Filled with Ground Beef, Chorizo, Peppers, Onions and Cheese. Served with Sour Cream and Salsa</i>	12.95	Mini Tacos <i>Three Warm Corn Tortillas with Chipotle Sauce, Topped with Avocado, Cheese, Crema and Tomato Salsa</i> <i>Chicken 10.95 Crispy Fish 12.95</i>	
Asian Short Rib Tacos <i>Three Mini Corn Tortillas Filled with Grilled Kogi-Style Short Rib, Korean Kim Chi, Cilantro and Spicy Chili Aioli</i>	13.50	Pot Roast Cheese Fries <i>French Fries Topped with Chunks of Tender Pot Roast Smothered with Gravy and Creamy Cheddar Cheese Sauce</i>	12.95
Crispy Calamari <i>Served with Warm Marinara Sauce</i>	13.50	Crispy Fried Provolone Cheese <i>Provolone and Creamy Fontina Cheese Coated with Parmesan Breadcrumbs and Fried Crisp. Served with Vodka Sauce</i>	13.95
Crab Rangoon <i>A Classic Recipe with Crab, Water Chestnuts, Green Onion and Cream Cheese Fried Crisp. Served with Sweet Chili Sauce</i>	13.50	Today's Soups	9.95

Please alert your server of any food allergies or other food sensitivities, as not all ingredients are listed on the menu. This symbol  *Upon Request* indicates that the menu item can be prepared for guests with sensitivity to gluten, upon request. Please be aware that Grand Lux Cafe is not a gluten-free environment. Our menu items are handcrafted in our kitchens, often times using shared equipment (including common fryers) and variations in vendor-supplied ingredients may occur. For these reasons, we cannot assure you that any menu item will be entirely gluten free.

*Contains or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of food borne illness.

GRAND LUX CAFE.

Grand Happy Hour

GRAND HAPPY HOUR

MONDAY – FRIDAY
4:00 PM – 6:30 PM IN OUR BAR

SELECTED COCKTAILS

Mojito <i>Flor de Caña Silver Rum, Fresh Lime and Topo Chico, Topped with Flor de Caña 18 Year Rum</i>	9.95	Mai Tai <i>An Exotic Blend of Dark and Spiced Rums with Island Juices</i>	9.95
Texas Tea <i>The Long Island Classic — Top Shelf and with Spurs!</i>	9.95	Sangria <i>Made In House with Red Wine and Fresh Fruit. Served on the Rocks</i>	9.95
The Grand Lux Margarita™ <i>El Tesoro Blanco Tequila, Dry Curacao, Grand Marnier, Agave and Fresh Lime</i>	10.50	Rosé Spritz <i>Elderflower, Fresh Raspberry and Sparkling Rosé</i>	9.95
Tahitian Pineapple <i>Reyka Vodka, Pineapple and Fresh Lime</i>	9.95	Lux Old Fashioned <i>Elijah Craig Rye, Housemade Old Fashioned Syrup, Orange and Amarena Cherry</i>	10.95

SELECTED WINES

Grand Lux Cafe Private Reserve 9.50
Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon

Sparkling Rosé <i>Gloria Ferrer, Blanc de Noirs, Carneros</i>	10.50	Pinot Noir <i>Sokol Blosser, Evolution, Willamette Valley</i>	10.95
Moscato <i>Seven Daughters, Italy</i>	9.95	Merlot <i>Ferrari-Carano, Sonoma County</i>	10.50
Pinot Grigio <i>Santa Margherita, Valdadige</i>	10.95	Syrah <i>Qupé, Central Coast</i>	9.95
Sauvignon Blanc <i>Kim Crawford, Marlborough</i>	10.95	Red Blend <i>C.M.S., Columbia Valley</i>	9.95
Chardonnay <i>Calera, Central Coast</i>	11.50	Cabernet Sauvignon <i>Justin, Paso Robles</i>	10.95

Selected Well Drinks – 9.50

Selected Draft Beer – 7.00

THINGS TO SHARE

A GRAND SELECTION all 10.95

Happy Hour Chicken Tenders

Buttermilk Battered and Fried Crisp. Served with Ranch and Honey Mustard

Happy Hour Burger* Upon Request

Double Patties, Double Cheese, Grilled Onions, Thousand Island Dressing, Lettuce and Pickles

Buffalo Chicken Rolls™

Chicken Breast, Cheese and Our Very Spicy Delicious Buffalo Sauce all Rolled in a Spiced Wrapper and Fried until Crisp. Served with Celery Sticks and Blue Cheese Dressing

Pot Stickers

Pan Fried Dumplings Filled with Chicken, Mushrooms, Green Onion, Garlic, Sesame and Cilantro. Served with Soy-Ginger Sauce

Crab Cakes

Our Crab Cakes Served with Mustard Sauce

Creamy Spinach & Cheese Dip

Combined with Artichoke Hearts and Served with Crisp Tortilla Chips and Salsa

Asian Nachos

Crispy Fried Wontons Covered with Chicken in a Sweet-Hot Peanut Sauce. Topped with Melted Cheese, Green Onion and Wasabi Cream

Chicken Lettuce Wraps

Minced Sautéed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Wraps

Crispy Thai Shrimp & Chicken Spring Rolls

Served with Thai Sweet-Hot Chili Sauce

Double Stuffed Potato Spring Rolls®

Creamy Mashed Potatoes with a Touch of Green Onion, Rolled in Crispy Asian Wrappers Topped with Melted Cheddar, Applewood Smoked Bacon and Green Onion

Stacked Chicken Quesadilla

Tortillas Layered with Melted Cheese, Chicken, Tomato, Black Beans and Green Chiles. Served with Sour Cream and Salsa

Mini Cheeseburgers*

Charbroiled with American Cheese, Grilled Onions and Special Sauce on Toasted Sesame Seed Buns