A G R A N D  S E L E C T I O N  10.95

Selected Well Drinks – 9.50

Selected Draft Beer – 7.00

Please alert your server of any food allergies or other sensitivities, as not all ingredients are listed on the menu.

This symbol 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.

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

SELECTED COCKTAILS

Mojito
Flor de Caña Silver Rum, Fresh Lime and Topo Chico, Topped with Flor de Caña 18 Year Rum

Texas Tea
The Long Island Classic — Top Shelf and with Spurs!

The Grand Lux Margarita™
El Tesoro Blanco Tequila, Dry Curacao, Grand Marnier, Agave and Fresh Lime

Tahitian Pineapple
Reyka Vodka, Pineapple and Fresh Lime

Mai Tai
An Exotic Blend of Dark and Spiced Rums with Island Juices

Sangria
Made In House with Red Wine and Fresh Fruit. Served on the Rocks

Rosé Spritz
Elderflower, Fresh Raspberry and Sparkling Rosé

Lux Old Fashioned
Elijah Craig Rye, Housemade Old Fashioned Syrup, Orange and Amarena Cherry

SELECTED WINES

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

Sparkling Rosé
Gloria Ferrer, Blanc de Noirs, Carneros

Moscato
Seven Daughters, Italy

Pinot Grigio
Santa Margherita, Valdadige

Sauvignon Blanc
Kim Crawford, Marlborough

Chardonnay
Calera, Central Coast

Pinot Noir
Sokol Blosser, Evolution, Willamette Valley

Merlot
Ferrari-Carano, Sonoma County

Syrah
Qupé, Central Coast

Red Blend
C.M.S., Columbia Valley

Cabernet Sauvignon
Justin, Paso Robles

Selected Well Drinks – 9.50
Selected Draft Beer – 7.00
A GRAND SELECTION 10.95

Happy Hour Chicken Tenders
Buttermilk Battered and Fried Crisp. Served with Ranch and Honey Mustard

Happy Hour Burger* \(\text{Upon Request}\)
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 Sauteed 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

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