



CEMENTVILLE GRILLE



NITE MENU

2PM-DARK

Deviled Eggs \$ 5

*4 egg halves with Kewpie mayo,
topped with harissa sauce and green onion garnish*

Pork Slider -single- \$ 5

*Pulled Pork, coleslaw, and pickles
on a potato bun*

Street Tacos -3- \$ 11

Choose your type of taco:

Pork: spicy poblano pico, red onion, and chipotle crema

Fish: grilled drum, napa slaw, cherry tomato, and sriracha crema

Beef: sauteed onions, cilantro, lime, and chipotle crema

House Guacamole \$ 6

*Guacamole topped with pico
served with chips*

Cheese & Charcuterie \$ 12

*Assorted crackers paired with olives, almonds, fig jam,
Salami, prosciutto, aged cheddar, manchego, and boursin cheese*

Pimento Cheese & Crackers \$ 6

*House made jalapeno pimento cheese with crisp
assorted crackers*

Buffalo Chicken Flatbread Pizza \$ 9

*Toasted flatbread with buffalo sauced chicken,
provolone, mozzarella cheese, celery,
and pepperoni*

Veggie Flatbread Pizza \$ 9

*Toasted flatbread with mozzarella cheese
and roasted garlic hummus,
topped with sautéed spinach, onion, tomato, mushrooms,
and blue cheese crumbles*

American Burger \$ 12

*1/4 lb of 44 Farms Beef, cheese, lettuce,
tomato, onion, and mayo on a potato bun
served with fries or chips*

[add: bacon, avocado, jalapenos, fried egg- \$1 each]

Fish & Chips \$ 13

*Shiner Bock beer battered fish and chips
with jalapeno hush puppies, and coleslaw*

Chop Chop Salad \$ 9

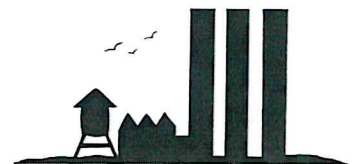
*Spinach, green apples, cucumbers, red onion,
blue cheese crumbles, and candied pecans
[add grilled chicken \$5]*

Paleo Salad \$ 10

*Spinach, avocado, cucumber, cherry tomato,
almonds and a boiled egg with a
Balsamic vinaigrette dressing
[add grilled chicken \$5]*

Wings \$ 8

*8 Wings with choice of sauce:
Buffalo, Asian Sesame, Korean BBQ, Nashville
garnished with green onion*



DOMESTIC \$4

BUDLIGHT
COORS LIGHT
MILLER LITE

PREMIUM \$5

DOS EQUIS XX
MICHELOB ULTRA
SHINER BOCK
HOPIDILLO IPA
SCULPIN IPA
V!VA AMARILLO BLONDE
V!VA BATTLE OF THE HOPS IPA

\$6

TRULY
-WILDBERRY
-STRAWBERRY LEMONADE
CORAL VODKA SELTZER
-SWEET BLACK TEA
-CUCUMBER WATERMELON
-LEMON SEA SALT



HAPPY HOUR

FROM 2PM-6PM \$1 OFF ANY DRINKS BELOW!

DRAFT

DOS EQUIS XX \$4.50
SHINER BOCK \$4.50
V!VA AMARILLO BLONDE ALE \$4.50
V!VA BATTLE OF HOPS IPA \$5.50

HOUSE WINE \$8

SERVING: LONE BIRCH CHARDONNAY. LA BELLA PINOT GRIGIO
THE BOMB RED BLEND

HOUSE LIQUOR \$7

SIGNATURE DRINKS

WATERMELON MOJITO \$9

Bacardi white rum with mint and watermelon cubes, a splash of lime, and soda water for a refreshing cocktail

OLD FASHIONED \$9

Classic drink with muddled sugar, bitters, and Bulleit Rye American Whiskey & orange twist garnish

CUCUMBER MARTINI \$9

Chopped cucumber muddled in Tanqueray gin, simple syrup, lime, shaken. Served in a chilled glass rimmed with Tajin

STRAWBERRY MOSCOW MULE \$9

Tito's vodka with sliced strawberries, and fresh lime juice, topped with Gosling ginger beer

MARGARITA

\$7

Juarez tequila, triple sec, sweet & sour, and a dash of Grand Gala

