

**GORDON RAMSAY
PUB & GRILL**



DESSERTS 11

BLACKBERRY EATON MESS

Vanilla Bean Custard, Blackberry Fool & a Duo of Meringue

POTTED CHOCOLATE TRIFLE

Milk & Dark Chocolate Puddings, Almond Crumble, Chocolate Cake & Chantilly

LEMON RASPBERRY TART

Fresh Lemon Cream, Almond Shortbread Tart, Raspberry Jam & Compote

MAPLE-TOFFEE CHEESECAKE

Maple Mascarpone Cheesecake, Gingersnap & Apple Cider Jus

STICKY TOFFEE PUDDING

Sweet Cream Ice Cream & Almond Brittle
Pairs Well with Gordon's Favorite, Innis & Gunn

HARD SHAKES 19

CAMPFIRE S'MORES

Vanilla Ice Cream, Graham Crackers, Bulleit Bourbon, Caramel Sauce, Hot Fudge & Charred Marshmallow

HAPPY BIRTHDAY SUPRISE

Birthday Cake Ice Cream, Rainbow Sprinkles, Ketel One Citron Vodka, Absolut Vanilia Vodka & Cupcake

THE DRUNKEN GRASSHOPPER

Chocolate Mint Ice Cream, Chocolate Chips, Crème De Menthe, Godiva Liquer & Chocolate Mint Cookies

WE ARE YOUR SPORTS HEADQUARTERS

CATCH ALL OF YOUR FAVORITE GAMES HERE AT THE PUB!!!

RETAIL

Don't Go Home Empty-Handed!

Purchase Your Official Gordon Ramsay Swag Here at The Pub!
Ask Your Bartenders, Servers or Hostesses For Assistance.

35 oz. Bulldog Mug	25
Bottle Opener	20
Coffee Mug	15
Mason Mug	17
GR Hat	25
GR Shirt	25
GR Sweatshirt	50
Men's Polo	40
Pilsner Glass	15
White Mug	15
Tasting Glass	10

REFRESHERS 7.50
NON-ALCOHOLIC BEVERAGES

LONDON BREEZE

A Delicious Blend of Cranberry, Pineapple & Orange Juices Topped w/ Ginger Ale

CUCUMBER COOLER

Fresh Lime Juice and Cucumber Juice Topped w/ Orange Juice

PINEAPPLE EXPRESS

Fresh Lime Juice, Pineapple Juice & Ginger Beer - *Cool and Refreshing*

GOODBYE BLUE SKY

Blackberry Purée, Lemon Juice, Simple Syrup, Sierra Mist & Ginger Ale

FAUX-ITO

Fresh Mint, Lime Juice & Simple Syrup - *Everything Amazing about the Mojito Minus the Hangover*

CRAFTED COCKTAILS 15

RAMSAY TONIC

Tanqueray No. Ten Gin, St-Germain, Fever-Tree Tonic, Fresh Cucumber & Grapefruit Juice - *Named After the Man Himself*

THE MULE'S HIND LEG

Absolut Elyx Vodka, Fresh Lime, Ginger, Juniper Berries & Pernod - *Our Version of the Moscow Mule with a Kick*

GOODBYE BLUE SKY

Stoli Blueberi Vodka, Chambord Black Raspberry Liqueur, Fresh Lemon & Blackberries w/ Sparkling Wine - *Our Best-Selling Cocktail Hands Down*

GOD SAVE THE QUEEN

Bombay London Dry Gin, Dubonnet Rouge, St-Germain, Grapefruit Juice & Peychaud's Bitters

SMOKE & MIRRORS

Don Julio Blanco Tequila, El Silencio Mezcal, Lime Juice, Orange Juice & Hibiscus Syrup

MOCHA MARTINI

Absolut Vanilia Vodka, Espresso, Baileys, Kahlúa & Chocolate Sauce

BELGIAN MARGARITA

Patrón Añejo Tequila, Agave Nectar, Lime Juice & Cassis Lambic - *Europe Meets Mexico in This Amazing Cocktail*

DANNY BOY

Jameson Irish Whiskey, Orange & Lemon Zest, Simple Syrup & Aromatic Bitters - *Your Irish Eyes Will Be Smiling After a Few of These*

PUB CRAWL

Knob Creek Single Barrel Select Bourbon, Domaine De Canton Ginger, Fresh Lemon, Mint & Black Tea Syrup - *Nuff Said*

WINE BY GLASS OR LITER

SPARKLING

Wycliff, Brut	GLASS	1 LITER
Domaine Chandon, Blanc de Noirs, California	10	18

WHITES

Chardonnay, Montelvin, California	18	63
Sauvignon Blanc, Simi, Sonoma County, 2010 (House)	12	42
Pinot Grigio, Francis Ford Coppola, Monterey County	14	49
Riesling, Pacific Rim, Columbia Valley, 2011	15	53

REDS

Pinot Noir, Mark West, California	22	77
Cabernet Sauvignon, Simi, Alexander Valley, 2009	18	63
Merlot, 14 Hands, Columbia Valley	15	53
Malbec, Terra Rosa, Mendoza	15	53

BELVEDERE	15
BLOODY MARY	15
ULTIMATE 35 OZ. BLOODY MARY	38
CHANDON MIMOSA	14

DRAFT BEER

LAGERS

	20oz.	35oz.
ANCHOR STEAM	11	19
COORS LIGHT	11	19
HEINEKEN	11	19
MILLER LITE	11	19
PERONI	11	19
SAMUEL ADAMS	11	19
STELLA ARTOIS	11	19

PALE ALES

BASS	11	19
BODDINGTONS	11	19
SIERRA NEVADA	11	19
MIRROR POND	11	19
FULLER'S ESB	11	19

IPAS

DOGFISH HEAD		
60 MIN	13	22
LAGUNITAS	13	22
STONE	13	22

WHEAT ALES

BLUE MOON	11	19
WEIHENSTEPHANER	11	19

BROWN & SCOTTISH ALES

INNIS & GUNN	11	19
NEWCASTLE	11	19

PORTERS & STOUTS

GUINNESS	11	19
BLACK BUTTE	13	22

CIDERS

ANGRY ORCHARD	11	19
CRISPIN	11	19

SEASONAL

LEINENKUGEL'S	11	19
SAMUEL ADAMS	11	19

BEER FLIGHT

4 4-oz. Tasters 15

1. U.K. - BASS, BODDINGTONS, INNIS & GUNN, NEWCASTLE
2. I.B.U. - SIERRA NEVADA, LAGUNITAS, STONE, DOGFISH HEAD 60 MIN
3. C.C - BLUE MOON, LEINENKUGEL'S, CRISPIN, ANGRY ORCHARD
4. USA - ANCHOR STEAM, SAMUEL ADAMS, SAMUEL ADAMS SEASONAL, MIRROR POND

PUB BITES

3 for 19

BEER NUTS

Salty, Sweet & Spicy 7

HOUSE MARINATED

OLIVES 7

WHITE BEAN HUMMUS

Grilled Naan Bread 8

SMOKED SALMON TOAST

Truffle Cream Cheese,
Capers, Fried Shallots &
Micro-Greens 9

CRUNCHY PORK RINDS

Balsamic Vinegar Powder,
Lime & Chipotle Crema 8

MINI MACS

Choice of: White Cheddar &
Roasted Garlic, Jalapeno-
Bacon, Parmesan-Pesto 8

PICKLED GARDEN

Radish, Carrot, Cucumber &
Sweet Pepper 8

STARTERS

CRISPY CALAMARI

Pickled Peppers & Fresh Dill
Tartar Sauce 18

POACHED JUMBO

SHRIMP COCKTAIL

Citrus Crunch, Horseradish &
Cocktail Sauce 18

HELLFIRE WINGS

Chile Beer Glaze & Blue Cheese
1/2 Dz. 13 Dz. 21

SCOTCH EGG*

Breaded Soft-Boiled Egg in Sausage w/
HP Sauce & Mustard 11

CHEESE & CHARCUTERIE BOARD

Imported & Domestic Cured
Meats & Cheeses 18

PIGS IN A BLANKET

Sausages in Pastry w/ HP Sauce &
Spicy Mustard 14

MAINE LOBSTER &

SHRIMP ROLL MINIS

Lobster & Shrimp w/ Lemon-Garlic Mayo
on Brioche 18

MINI PUB BURGERS*

Two 3 Oz. Burgers w/ Baby Arugula,
Cheddar Cheese & Smoked Tomato Aioli 14
Add Applewood Smoked Bacon 15

KETTLE CHIP NACHOS

Gordon's Secret Nachos, Corned Beef, Sour
Cream, Short Rib & English Cheddar Cheese
Sauce 16

DEVEILED EGGS

Lump Crab w/ Tomato-Cucumber
Relish & Bacon 12

SOUPS & SALADS

ENGLISH ALE ONION

Cheddar & Parmesan Crouton 13

ROASTED TOMATO SOUP

Toasted Cheese & Basil Bread 13

THE WEDGE SALAD

Baby Iceberg, Onions, Tomatoes,
Egg, Blue Cheese, Bacon &
Sherry Vinaigrette 17

CLASSIC CAESAR*

Romaine Lettuce, Tangy Caesar Dressing,
Garlic Butter Croutons
& Marinated White Anchovies 17
Add Chicken 24

ROASTED BABY BEETS

Baby Arugula, Pistachio-Crusted Goat
Cheese & Orange Sherry Vinaigrette 18

MIXED GREEN SALAD

Roasted Vegetables, Heirloom Tomatoes,
Toasted Pumpkin Seeds & Maple
Dijon Vinaigrette 16

PUB CHOPPED SALAD

Grilled Chicken, Salami, Shrimp, Chickpeas,
Cherry Tomatoes, White Cheddar, Pretzel
Crisp & Apple Cider Vinaigrette 19

Pairs Well with Peroni

BURGERS

Served with Fries
Add Truffle Fries 3

GRILLED LAMB BURGER*

Curry Onions, Romaine Slaw
w/ Goat Cheese & Feta Spread 23

GRILLED BEEF BURGER*

W/ English Sharp Cheddar Cheese 21

BACON BURGER*

W/ English Sharp Cheddar Cheese
& Applewood Smoked Bacon 23

HELL'S KITCHEN BURGER*

Ghost Pepper Cheese, Pickled Jalapeños,
Avocado & Smoked Tomato Aioli 23

SANDWICHES

Served with Kettle Chips

PESTO CHICKEN SANDWICH

Oven-Roasted Tomatoes, Peppers,
Caramelized Onions, Watercress, Pistachio,
Provolone & Toasted Zucchini Bread 20

THE DUBLIN

CORNED BEEF BRISKET

Rustic Caraway Rye w/ Gruyère Cheese,
Sauerkraut, Pickled Onion & Dressing 21

Pairs well with Guinness

PUB BLT

Applewood Smoked Bacon, Marinated
Vine-Ripened Tomatoes, Bibb Lettuce,
Garlic Mayo & Cheddar Bread 19

MAPLE SAGE FRIED CHICKEN

Bacon Aioli, Arugula, Tomato, Shallot
Marmalade & Grilled Kaiser Roll 20

SEASONAL

OVEN-ROASTED

SCOTTISH SALMON*

Caramelized Cauliflower & Citrus
Watercress Purée & Herbed Salad 36

PAN-ROASTED AIRLINE CHICKEN

Rosemary, Roasted Garlic, Truffled White
Bean & Parsnip Cassoulet 29

SEARED DIVER SCALLOPS*

Succotash, Sweet Corn Purée &
Smoked Sea Salt 39

✓ **VEGETARIAN DISH OF THE DAY 25**

PUB PIES

CHICKEN, KALE & BACON POT PIE

Marjoram w/ Crème Fraîche, Seasonal
Vegetables & Pastry 24

STEAK & ALE PIE

Beer-Braised Beef w/ Root Vegetables,
Mushroom & Pastry 25

SHEPHERD'S PIE

Lamb Stew w/ Root Vegetables &
Cheddar Mashed Potatoes 24

Pairs Well with Fullers ESB

CLASSIC RAMSAY

YORKSHIRE ALE BATTER

FISH & CHIPS*

Cod w/ Tartar Sauce & Mushy Peas 30

*Pairs Well with Gordon's Favorite,
Innis & Gunn*

BANGERS & MASH

Chicken, Beef & Pork English Sausages w/
Mash Potatoes, Sauerkraut & Onion Gravy 26

BEER-BRAISED SHORT RIB

Aged Cheddar Potato Purée,
Carrots & Beef Jus 39

Pairs Well with Black Butte

BUTTER CHICKEN CURRY

Saffron Basmati, Yogurt & Naan Bread 28

Pairs Well with Sierra Nevada

OAK FIRE GRILL

Choice of Sauce:

Peppercorn Brandy, Béarnaise or Pub Steak Sauce

10 OZ. PRIME FLAT IRON* 39

12 OZ. GRILLED NY STRIP* 43

14 OZ. GRILLED RIB EYE* 45

8 OZ. BEEF TENDERLOIN* 43

ACCOMPANIMENTS

STILTON CRUST &
BALSAMIC REDUCTION 8

PORCINI BACON CRUST 8

½ MAINE LOBSTER 25
Butter Poached

COLORADO DOUBLE LAMB CHOPS*

Seasonal Vegetables & Balsamic Lamb Reduction 46

SIDES

MASHED YUKON GOLD POTATOES

Sea Salt w/ Black Pepper & Chive Oil 11

TRUFFLE CHIPS

French Fries w/ Herbed Truffle Oil &
Truffle Aioli 12

SAUTÉED FOREST MUSHROOMS

Poached Farm Egg 11

ROASTED FINGERLING POTATOES

Pancetta, Rosemary & Shallot Marmalade 11

LOBSTER MAC 'N' CHEESE

Gruyere w/ English Cheddar &
Parmesan Cheese 25

CRISPY GLAZED BRUSSEL SPROUTS

Bacon, Pickled Onions & Maple Sriracha
Glaze 11

CREAMED SPINACH

Smokey Garlic, Feta & Panko Herb Crust 11

GLAZED CARROTS & CAULIFLOWER

Orange, Curry, Star Anise & Honey 11

GRILLED ASPARAGUS

Béarnaise Sauce 10

✓ = Vegetarian Item

*Consuming Raw or Undercooked Meat, Poultry, Seafood or Eggs May increase Your Risk of Foodborne Illness, Especially in Cases of Certain Medical Conditions and Pregnancies.