



## lunch

### STARTERS

**BOX WINGS** buffalo, nuoc cham or nashville bbq with ranch or blue cheese 12

**BOX NACHOS** house tortilla chips, roasted corn & black bean salsa, cheese, habañero aioli 12  
ADD CHICKEN OR BEEF 3

**FIRE BAKED CHEESE** roasted red pepper three cheese dip, flatbread 13

**SHRIMP TOAST** fried shrimp mousse crostini, nuoc cham dipping sauce 11

**BISON TARTARE** \*raw bison tenderloin, onion, capers, egg yolk, blueberry gastrique, baguette 16

**BRISKET TACOS** roasted corn & black bean salsa, green onion, habañero aioli 12

### WOODSTONE PIZZA

**THE GUIDO** salami, pepperoni, prosciutto, house-pickled peppers, oregano, fennel pollen 14

**PESTO** red pepper pesto, chicken, mozzarella, tomato, mushroom 14

**BBQ BRISKET** brisket, bbq sauce, roasted corn & black bean salsa, cheddar jack cheese, habanero aioli 13

**FROMAGE A TROIS** tomato sauce, mozzarella, goat cheese, provolone, fresh herbs 12

### BURGERS AND SANDWICHES

served with hand-cut fries

**JUCY LUCY** american cheese, mayo 11

\*prepared medium-well

**THE BOX BURGER** juicy lucy, guacamole, bacon, fried egg, habanero aioli, lettuce, tomato, onion 16

\*prepared medium-well

**THE STEAK BURGER** blueberry gastrique, white cheddar, caramelized onion, mushrooms, arugula, mayo 16

**SALMON BURGER** house-made pickles, arugula, sriracha aioli 11

\*limited availability

**CAESAR CHICKEN WRAP** chicken, romaine, house almond caesar dressing, parmesan 11

**ITALIAN WRAP** pepperoni, salami, prosciutto, provolone, romaine, house-pickled-peppers, sriracha aioli 13

**CHICKEN SANDWICH** chicken, pepper pesto, tomato, lettuce, white cheddar, baguette 11

**PASTRAMI REUBEN** house-smoked pastrami, provolone, chow chow, sriracha aioli, marble rye 13

**BRISKET SANDWICH** nashville bbq, house-pickled-peppers, coleslaw, potato bun 12

### SOUP AND SALAD

**SOUP OF THE DAY CUP 4 / BOWL 7**

**SIDE SALAD OR SIDE CAESAR 5**

**HOUSE SALAD** mixed greens, tomato, onion, cucumber, choice of dressing 7

**BOX COBB** romaine, roasted corn, grilled asparagus, tomato, blue cheese, cipollini onion, cilantro dressing 13

**SPINACH AND ARUGULA** raspberry vinaigrette, mixed berries, candied walnuts, goat cheese 12

**ALMOND CAESAR** house almond caesar dressing, croutons, parmesan 11

**ADD TO ANY SALAD**

**CHICKEN 4, SALMON OR SHRIMP 7**

# WINES BY THE GLASS

## WHITE BY THE GLASS

Glass/Bottle

House White.....	5/20
J. Friederich Riesling, Germany.....	7/28
Pinot Grigio, La Fiera, Italy.....	6/24
Sauvignon Blanc, Shannon Ridge "High Elevation," Lake County, CA.....	8/32
Chardonnay, Hedges, "H.I.P.," Columbia Valley, WA.....	8/32

## RED BY THE GLASS

Glass/Bottle

House Red.....	5/20
Pinot Noir, Mossback, Central Coast, CA.....	8/32
Blend, Vigilance, Lake County, CA.....	9/36
Merlot, Hedges, "H.I.P.," Columbia Valley, WA.....	8/32
Cabernet Sauvignon, Margaret's Vineyard, CA.....	9/36
Cabernet Sauvignon, Decoy by Duckhorn, Sonoma, CA.....	13/52

# WINE BOTTLES

## WHITE WINE BY THE BOTTLE

Pinot Grigio, Cantina Bolzano, Italy.....	36
Blend, Chateau Trebiac, Bordeaux, France.....	40
Riesling, Paetra "Eola-Amity Hills", Willamette V., OR.....	60
Sauvignon Blanc, Vigilance, Lake County, CA.....	36
Sauvignon Blanc, Decoy by Duckhorn, Sonoma, CA.....	45

Blend, Lopez De Heredia, "Vina Gravonia", Rioja.....	60
Chardonnay, MacRostie, CA.....	50
Chardonnay, Frog's Leap Vineyard, Napa Valley, CA.....	60
Chardonnay, Melville, Santa Rita Hills, CA.....	72
Chardonnay, White Rock, Napa Valley, CA.....	80

## RED WINE BY THE BOTTLE

Pinot Noir, Soter Vineyards "Planet Oregon," OR.....	45
Pinot Noir, Failla, Sonoma, CA.....	85
Pinot Noir, MacRostie, Sonoma, CA.....	65
Sangiovese, Frascole "Chianti Rufina," Italy.....	35
Malbec, Cuvelier Los Andes, Argentina.....	50
Merlot, Alexander Valley Vineyards, Sonoma, CA.....	40
Merlot, Decoy by Duckhorn, Sonoma, CA.....	60
Carmenere, Errazuriz "Max Reserva," Chile.....	40
Zinfandel, Ridge Vineyards "Three Valleys," CA.....	67
Zinfandel, Unti, Dry Creek Valley, Sonoma, CA.....	63
Cabernet Franc, Lang & Reed, Napa Valley, CA.....	65
Claret (Blend), White Rock Vineyards, Napa Valley, CA.....	95

Blend, Januik Vineyards, WA.....	55
Cabernet Sauvignon, Broadside, Paso Robles, CA.....	40
Cabernet Sauvignon, Rob Murray "F.O.N.," CA.....	53
Cabernet Sauvignon, Seven Hills, Columbia Valley, WA.....	64
Cabernet Sauvignon, Mount Eden "Domaine Eden," Santa Cruz Mountains, CA.....	79
Cabernet Sauvignon, White Oak, Napa Valley, CA.....	85
Cabernet Sauvignon, Frog's Leap, Napa Valley, CA.....	125
Syrah, Fausse Piste "Garde Manger," OR.....	55
Syrah, Melville "Estate," Santa Rita Hills, CA.....	63
Syrah, Unti, Dry Creek Valley, Sonoma, CA.....	63

## BEFORE AND AFTER DINNER

Baron De Seillac, Brut, France.....	30
Colli Euganei, Prosecco "Extra Dry", Italy.....	34
Noval, "Black" Porto, Portugal.....	8/45
Noval, 10 Year Tawny, Portugal.....	11/70
Elio Perrone, Moscato D'Asti, Italy.....	37

# BEERS

## BOTTLES

Bud Light.....	4
Miller Lite.....	4
Michelob Golden Draft Light.....	4
Coors Light.....	4
Michelob Ultra.....	4
Stella Artois.....	4
Leine's Honey Weiss.....	4
Widmer Brothers Omission Lager.....	6
Angry Orchard, Crisp Cider.....	4
Strongbow (Gluten Free).....	5
Crispin Honey Crisp (22oz), Cider.....	12

\*Check with your server regarding our 12 rotating tap selections and build your own beer flight programs

# SPECIALTY DRINKS

## COCKTAILS/MARTINIS

### ROSE & PEACHES 8

Four Roses Bourbon, Southern Comfort, Peach Bitters, Sparkling Wine

### CELTIC SUNRISE 8

Jameson, Bailey's, Frangelico

### IRISH JIG 8

Jameson, Drambuie, Orange Liqueur, fresh Lemon Juice

### COLLIN'S OLD FASHIONED 11

Maker's Mark 46, Cock n' Bull Cherry Ginger Beer, Peychaud's Bitters, Luxardo Cherries, oranges

### LAVENDER COLLINS 8

Bombay Sapphire, fresh Lemon Juice, Lavender Simple Syrup, Club Soda

### PIMM'S CUP 6

Pimm's, Mint, Cucumber, Lemon, Orange, Lemonade

### FRENCH MARTINI 8

Grey Goose, Creme de Cassis, Pineapple Juice

### SIMPLE THYMES MARTINI 8

Bacardi Limon, fresh Thyme fresh Lemon Juice, Honey Simple Syrup, Lemon Bitters

## HAPPY HOUR DAILY

2PM - 5PM & 9PM - CLOSE

## HALF PRICE WINE BOTTLES

SUNDAY & WEDNESDAY

\*After 5pm

# MARKET ROOM

Reserve our Private Dining Room For Your Next Important Event!

Grooms Dinners - Baby Showers - Bridal Showers  
Private Wine Dinner - Private Chef Dinner - Work Meetings

\*See Manager For Details Or  
Email us [info@tboxbarandgrill.com](mailto:info@tboxbarandgrill.com)