



## lunch

### STARTERS

**BOX WINGS** buffalo, nashville bbq or thai peanut with ranch or blue cheese 13

**BOX NACHOS** house tortilla chips, roasted corn & black bean salsa, cheese, habanero aioli 13  
ADD CHICKEN OR BRISKET 3

**FIRE BAKED CHEESE** roasted red pepper three cheese dip, flatbread 12

**SHRIMP SKEWERS** tequila marinated shrimp, vegetable skewers 14

**BISON TARTARE** \*raw bison tenderloin, onion, capers, egg yolk, cherry-port sauce, ciabatta 16

**TACOS** brisket, roasted corn & black bean salsa, green onion, habanero aioli 12

**CIABATTA BRUSCHETTA** serrano ham, roasted tomato, arugula, manchego cheese, aged balsamic, ciabatta crostini 12

### WOODSTONE PIZZA

**THE SPANIARD** spanish chorizo, serrano ham, roasted red peppers, red onion, green olive, manchego cheese 14

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

**NEAPOLITAN PIZZA** san marzano tomatoes, mozzarella compagna, basil, olive oil 14

**CHICKEN AND APPLE** chicken, spinach, apple slices, hazelnuts, goat cheese, apple butter 14

### BURGERS AND SANDWICHES

served with hand-cut fries

**JUCY LUCY** american cheese, mayo, potato bun 11

\*prepared medium-well

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

\*prepared medium-well

**THE STEAK BURGER** cherry-port jam, manchego cheese, caramelized onion, mushrooms, arugula, mayo, potato bun 16

**BISON CHEESEBURGER** blended house-made bison patty, lettuce, tomato, onion, american cheese, mayo, potato bun 16

\*limited availability

**PATTY MELT** steak burger patty, american cheese, charred onion, white cheddar cheese, marble rye 14

**SALMON BURGER** house-made pickles, charred onion, arugula, chipotle aioli, potato bun 11

\*limited availability

**PASTRAMI REUBEN** house-smoked pastrami, manchego cheese, chow chow, chipotle aioli, marble rye 14

**BRISKET SANDWICH** nashville bbq, house-made pickle chips, coleslaw, potato bun 13

**CHICKEN SANDWICH** chicken breast, white cheddar, mixed greens, tomato, chipotle aioli, parmesan crusted ciabatta 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, bacon, hard boiled egg, roasted corn, grilled asparagus, tomato, cipollini onion, blue cheese, cilantro dressing 12

**CAESAR** romaine, croutons, parmesan cheese, caesar dressing 11

**HARVEST SALAD** spinach arugula blend, apple, roasted squash, hazelnuts, dried cherries, goat cheese, lemon-maple vinaigrette 14

**ADD TO ANY SALAD**

**CHICKEN 4, SALMON OR SHRIMP 7**

# WINES BY THE GLASS

## WHITE BY THE GLASS

Glass/Bottle

House White 5/20

Riesling J. Friederich, Germany 6/25

Pinot Grigio Santa Di Terrosa, Italy 7/28

Sauvignon Blanc La Playa, Argentina 7/28

Chardonnay Vigilance, Lake County, CA 8/32

## RED BY THE GLASS

Glass/Bottle

House Red 5/20

Pinot Noir Mossback, Central Coast, CA 8/32

Blend Disruption, Columbia Valley, WA 9/40

Zinfandel Alexander Valley Vineyards "Temptation," CA 8/32

Cabernet Sauvignon Vigilance, Lake County, CA 9/40

Cabernet Sauvignon Decoy by Duckhorn, Sonoma, CA 13/52

# WINE BOTTLES

## WHITE BY THE BOTTLE

Pinot Grigio Cantina Bozen, Bolzano, Italy 38

Riesling Paetra "Eola-Amity Hills," Willamette V., OR 60

Sauvignon Blanc Vigilance, Lake County, CA 40

Sauvignon Blanc Decoy by Duckhorn, Sonoma, CA 45

Blend Lopez De Heredia, "Vina Gravonia," Rioja, Spain 55

Viognier Ian Brand "P'Tit Paysan," Arroya Seco CA 52

Chardonnay MacRostie, Sonoma Coast, CA 50

Chardonnay Frog's Leap Vineyard, Napa Valley, CA 70

Chardonnay Disruption, Columbia Valley, WA 40

Chardonnay White Rock Vineyards, Napa Valley, CA 85

## RED BY THE BOTTLE

Pinot Noir Soter Vineyards "Planet Oregon," OR 45

Pinot Noir Failla, Sonoma, CA 85

Pinot Noir Mount Eden "Domaine Eden," Santa Cruz, CA 65

Pinot Noir Trisaetum, Willamette Valley, OR 62

Sangiovese Frasca "Chianti Rufina," Italy 35

Blend Lopez De Heredia "Vina Cubillo," Rioja, Spain 58

Malbec Vina Cobos "Felino," Mendoza, Argentina 45

Merlot Alexander Valley Vineyards, Sonoma, CA 40

Carmenere Errazuriz "Max Reserva," Chile 40

Zinfandel Ridge Vineyards "Three Valleys," CA 67

Zinfandel Green & Red "Chiles Mill," Napa Valley, CA 75

Cabernet Franc Lang & Reed, Napa Valley, CA 65

Blend Andrew Will "Two Blondes," Zillah, WA 120

Blend Matchbook "The Arsonist," CA 50

Blend White Rock Vineyards "Claret,"

Napa Valley, CA 110

Cabernet Sauvignon Broadside, Paso Robles, CA 40

Cabernet Sauvignon Rob Murray "F.O.N.," CA 53

Cabernet Sauvignon Mount Eden "Domaine Eden,"

Santa Cruz, CA 79

Cabernet Sauvignon Frog's Leap, Napa Valley, CA 125

Cabernet Sauvignon Keenan, Napa Valley, CA 95

Cabernet Sauvignon Chateau Montelena, Napa, CA 110

Cabernet Sauvignon Pride Mountain Vineyards,

Napa Valley, CA 155

Cabernet Sauvignon Adaptation, Napa Valley, CA, 125

Syrah Fausse Piste "Garde Manger,"

Columbia Valley, WA 55

## DESSERT

Port Noval "Black" Porto, Portugal 8/45

Port Noval 10 Year Tawny, Portugal 11/70

Sweet Elio Perrone Moscato D'Asti, Italy 37

## BEFORE AND AFTER DINNER

Sparkling Baron De Seillac, Rose Brut, France 30

Sparkling Valkyrie "Merkat" Cava, Spain 35

Sparkling BLU Prosecco, Italy (187ml) 7

Sparkling Argyle Brut, Willamette Valley, OR 50

Sparkling Marc Hebrart "Reserve," Brut Champagne,

France 60 (375ml)

# 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)

# SPECIALTY DRINKS

## COCKTAILS/MARTINIS

**BLOOD ORANGE MARGARITA** Revel Avila Blanco, Cointreau, margarita mix, blood orange puree, himalayan pink sea salt, orange twist 8

**BOLD MARGARITA** Revel Avila Reposado, Cointreau, margarita mix, house-made smoked habanero sea salt, Thai chili peppers, lime twist 10

**COLLINS' OLD FASHIONED** Maker's Mark 46, cherry ginger beer, Fee Bros orange bitters, Luxardo cherries, orange wedge, orange shaving 11

**THE RUNNER** Knob Creek bourbon, Pierre Ferrand Curacao, Lillet Blanc, lemon juice, mint sprig 8

**CAPONE'S BULLEIT** Bulleit bourbon, sherry, lemon juice, simple syrup, house-made pumpkin butter, Angostura bitters, Fleur de Sel, cinnamon stick 9

**65 SAZERAC** Woodford Reserve bourbon, absinthe rinse, orange bitters, simple syrup, orange shaving 10

**CARAMEL APPLE MARTINI** Stoli vodka, butterscotch schnapps, sour apple schnapps, apple cider, caramel, apple slice 8

## HAPPY HOUR DAILY

2PM - 5PM & 9PM - CLOSE

## HALF PRICE WINE BOTTLES

\*After 5pm

**SUNDAY & WEDNESDAY**

## BEER

### BOTTLES

Bud Light | Miller lite | Michelob Golden Draft Light | Coors Light | Michelob Ultra | Leine's Honey Weiss 4  
Stella Artois 5

Widmer Brothers Omission 6

Angry Orchard, Crisp Cider 4

Strongbow (Gluten Free) 5

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