

# THE GRILLE

## Happy Hour Menu

served daily 4pm-7pm

### AHI POKETINI

Neither shaken nor stirred, this is the ultimate treat!! Tiered pickled ginger, diced cucumber, wakame salad & ahi poke topped with crispy wontons & a zesty wasabi aioli

### NACHOS

Fresh fried tortilla chips piled high with melted cheese, black olives, black bean puree, salsa, sour cream, jalapenos & a mound of Lilia's famous guacamole with your choice of shredded chicken or smoked shredded brisket

### SLIDERS

Two pulled pork or cheeseburger sliders served with slaw and french fries

### WILD BILLS RIBS

House smoked, St.Louis pork ribs slathered with Wild Bill's Signature Sauce served with slaw and french fries

### PANKO PRAWNS

Crusted with panko bread crumbs, deep fried and served with sesame ginger dipping sauce

### LOADED TOTS

Melted cheese, green onions, bacon & sour cream

### ONION RINGS

Beer battered onion rings with Wild Bill's Signature BBQ Sauce and ranch

### STEAK AND FRITES

petite steak selection of the day and fries served with classic Bearnaise sauce

### CAESAR SALAD

crisp romaine lettuce tossed in Caesar dressing, topped with shaved Parmesan cheese & garlic croutons  
add choice of grilled chicken, steak or salmon

### SUNSET SALAD

Fresh greens tossed in white balsamic vinaigrette, topped with candied nuts, orange segments, fresh berries & Gorgonzola cheese  
add choice of grilled chicken, steak or salmon

### CHARCUTERIE BOARD

Cured meats & cheeses with fig jam, cornichons, pickled vegetables. with assorted crostini and crackers  
with wine flight

### SMOKED CHICKEN WINGS

12 Smoked wings and drumettes, choice of classic, teriyaki or BBQ

### CALAMARI FRITTI

Lightly floured calamari tubes and tentacles, deep fried, served with pesto aioli and a sweet and spicy vietnamese dipping sauce

# HAPPY HOUR DRINK SPECIALS

## *Beer*

16oz PBR \$3

## *Wine by the glass*

changes daily

please ask your server \$4

## *Cocktail of the day*

changes daily

please ask your server \$5