

# Appetizers

**LOADED PULLED PORK CHEESE FRIES** 🍷🌱 **\$14**  
Toasted with BBQ sauce, sour cream & spring onion

**CHIPS, SALSA & GUACAMOLE** 🌱🌱 **\$10**  
The best pool food ever

**TTEOKBOKKI** 🌱 **NEW** **\$12**  
Korean street food: rice cakes with sweet & spicy sauce

**GRILLED B.B.Q. CHICKEN SATAY** 🍷 **\$12** (8pcs)  
With traditional accompaniments & peanut sauce

**FRIED CHICKEN GYOZA WITH VINEGAR** **NEW** **\$12**

**GRILLHOUSE NACHOS** 🌱🍷 **\$14**  
*Gluten-free option available* 🌱  
Corn chips topped with refried beans, Jack cheese jalapeños, spring onions & sour cream, served with roasted tomato salsa & guacamole  
• Add Smoked Beef Brisket \$12  
• Add Lime-marinated Chicken Breast \$4.5

**WINGS!** 🍷🍷 **\$14** (1/2 dozen)  
Spicy breaded chicken wings served with carrots sticks, traditional buffalo sauce & blue cheese dressing

**FOOD TRUCK' QUESADILLAS** 🍷 **\$15**  
*Gluten-free option available* 🌱  
Toasted tortilla with lime grilled chicken & onions with Monterey Jack Cheese, served with lime sour cream & roasted tomato salsa  
• Vegetarian 🌱 \$12  
• Add Smoked Beef Brisket \$12



# Mains

**PRIME BRISKET (APPROX. 220G)** **\$28**  
*Gluten-free option without BBQ sauce available* 🌱  
Served with two pieces of white bread, chipotle BBQ sauce, fresh jalapeño & pickles

**GRILLED CHICKEN WRAPPED WITH BACON** 🍷 **NEW** **\$18**  
With Jack Daniels BBQ sauce, fries & grilled corn.

**BUFFALO CHICKEN WRAP** 🍷🍷 **\$19**  
Chicken tossed with buffalo & blue cheese dressing, avocado, romaine lettuce wrapped with flour tortilla

## SIDEKICKS!

**SHRIMP** 🍷 **\$11**  
**GRILLHOUSE MAC & CHEESE** 🍷 **\$7**  
**GRILLHOUSE GARDEN SALAD** 🌱 **\$7**  
**SWEET POTATO FRIES** **\$7**  
**FRENCH FRIES** **\$6**  
**CURLY FRIES** **\$6**  
**STEAMED BROCCOLI** **\$6**  
**STEAMED EDAMAME** **\$6**  
**STEAMED RICE** **\$2**

# Salads

*Gluten-free option available* 🌱 **\$15**  
**'THE ALAMO' CHOPPED SALAD** 🌱🍷  
Romaine lettuce with charred corn & black bean salsa, jicama, toasted pumpkin seeds, smoked bell peppers, tomatoes, avocado and pickled red onions, topped with Feta cheese & cilantro-lime vinaigrette

**GRILLED CHICKEN SOUTHWEST CAESAR SALAD** 🍷🍷🍷 **\$18**  
*Vegetarian option available* 🌱 \$14  
Romaine lettuce with charred corn, tomatoes, radish, shredded Mozzarella cheese, tortilla threads & chipotle-Caesar dressing

**SEARED MISO SALMON & AVOCADO SALAD** 🍷🍷🍷 **\$22**  
Cherry tomatoes, seaweed, Japanese cucumber, dried cranberries, wonton strips and white & black sesame seeds, served with sesame goma dressing

**HEALTHY BOWL SALAD** 🌱 **NEW** **\$15**  
Tomato rice, edamame, corn, Japanese cucumber, cherry tomato, roasted pumpkin, red cabbage, avocado & goma dressing

**THAI FLANK STEAK SALAD** 🍷🍷 **NEW** **\$22**  
Thai grilled beef salad with mixed greens, bell pepper, bean sprout, carrot, cucumber, mango, peanut, lime wedge & cherry tomatoes served with lime dressing

# The Burger Bar

All served with a choice of french fries, curly fries or sweet potato fries  
*Gluten-light bun available* 3

**THE CLASSIC BURGER** 🍷🍷 **\$19**  
*Gluten-free option available* 🌱  
All-American cheeseburger made with fresh American beef patty, lettuce, tomatoes, red onions & American cheese on sesame seed bun

**IMPOSSIBLE BURGER** 🌱🍷🍷 **NEW** **\$24**  
Plant-based patty with Club-made guacamole, American Cheese, arugula, balsamic, lettuce, tomatoes, sriracha & roasted garlic aioli on sesame seed bun

**TRIPLE LAYER WAGYU BEEF BURGER** 🍷🍷🍷 **NEW** **\$26**  
Lettuce, onion, tomato, bacon, cheddar cheese & serve with potato wedges.

**TEXAS DOUBLE DOG** 🍷🍷 **\$17**  
Double beef hotdogs on warm soft buns, served with classic French mustard & chopped red onions  
• Add Beef Chili \$4

### Optional: Add-ons

- Fried egg 1.5 🍷
- Avocado 2
- Mushrooms 3
- Bacon 3 🍷
- Extra cheese 3 🍷
- Caramelized onions 3



# Tacos



Unless otherwise mentioned, all tacos are served with shredded cabbage, pickled onions, jalapeños cream, guacamole & pico de gallo. Served with chips & salsa on side  
*Gluten-free option available* 🌱

**MARINATED TEMPEH WITH ASIAN SLAWS TACOS** 🌱🍷🍷 **NEW** **\$14**

**PULLED PORK TACOS WITH CHARRED CORN SALSA** 🍷🍷 **\$18**

**GRILLHOUSE BRISKET TACOS** 🍷🍷🍷 **\$20**

**GRILLED BARRAMUNDI TACOS** 🍷🍷🍷 **\$19**

**HULI-HULI CHICKEN TACOS WITH PINEAPPLE SALSA** 🍷🍷 **NEW** **\$18**



# Pizza

Gluten-light Pizza Dough available (only for 12" pizza only) 3  
Gluten-free option available GF

	8"	12"
<b>MARGHERITA PIZZA</b> 🌿 🥛	\$17	\$21
Mozzarella cheese, basil, olive oil & tomato sauce		
<b>TERIYAKI PLANT-BASED IMPOSSIBLE MEAT PIZZA</b> 🌿 🥛 <b>NEW</b>	\$22	\$25
Cherry tomatoes, broccoli & pineapple		
<b>PERI-PERI BARBEQUE CHICKEN PIZZA</b> 🥛 <b>NEW</b>	\$21	\$24
Onion, capsicum, cherry tomatoes & cilantro		
<b>SOUTHWEST VEGGIE PIZZA</b> 🌿 🥛	\$20	\$23
Mozzarella cheese, black beans, corn, red & yellow capsicum, avocado, red onion & crisp tortilla		
<b>D.I.Y. PIZZA</b>	\$19	\$22
Choice of tomato sauce or garlic olive oil with two regular toppings		

## Regular Toppings (\$3 per topping)

- Pineapple
- Mushroom
- Onion
- Bell Pepper
- Cherry Tomato
- Mozzarella Cheese 🥛
- Jalapeño
- Bacon 🥓
- Ham 🥓
- Italian Sausage 🥓
- Beef Pepperoni

## Premium Toppings (\$4 per topping)

- Artichoke
- Avocado
- Arugula
- Bocconcini Cheese 🥛
- Feta Cheese 🥛
- Kalamata Olive
- Prosciutto 🥓



# Drinks

## ICE COLD BEVERAGES

ICED TEA	\$4.5
ORANGE / APPLE / CRANBERRY / LIME LEMONADE	\$5
FLAVORED ICED TEA (LYCHEE, PEACH, STRAWBERRY, RASPBERRY)	\$5.5
FLAVORED LEMONADE (LYCHEE, PEACH, STRAWBERRY, RASPBERRY)	\$6.5

## SLUSHIE

ASSORTED SLUSHIE	\$5.5
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## MINERAL WATER

SAN PALLEGRINO (330ML)	\$4.5
FIJI WATER (1L)	\$6

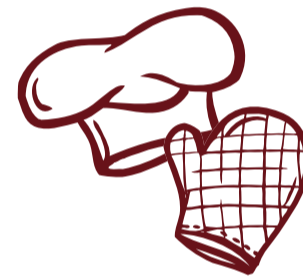
## MOCKTAILS

SHIRLEY TEMPLE	\$5.5
BLUE LAGOON	\$5.5

# Kids Meals

Served with carrot sticks, cherry tomatoes & mixed fruits. Choice of fries, steamed edamame, mac & cheese, steamed broccoli, steamed rice or green salad.

<b>CHICKEN KARAAGE</b> 🥛 🍳	\$10
<b>JUNIOR CHEESEBURGER</b> 🥛 🍳	\$10
Fun-sized version of the classic American favorite, served with American cheese on sesame seed bun with fries	
<b>BREADED COD FISH</b> 🥛 🍳 🐠	\$10
<b>CLASSIC BEEF HOT DOG</b> 🥛 🍳	\$10
<b>CHICKEN GYROS WRAP</b> 🥛 🍳 <b>NEW</b>	\$11
<b>PLANT-BASED IMPOSSIBLE SLIDER</b> 🌿 🥛 🍳 <b>NEW</b>	\$12
With cheddar cheese & fries	
<b>MISO SALMON</b> 🥛 🍳	\$12
Gluten-free option without miso seasoning available GF	
Served with steamed rice & broccoli	
<b>SPAGHETTI BOLOGNESE</b> 🍷	\$10
Gluten-free option available GF	
Served with hidden vegetable	



## COCKTAILS

	By Glass
RANCH WATER	\$11
CODIGO MARGARITA	\$12
CODIGO ROSA SPRITZ <b>NEW</b>	\$14
SLOE GIN SPRITZ <b>NEW</b>	\$14
APEROL SPRITZ	\$15

## WINE

### SPARKLING

	By Glass	By Bottle
SANTA MARGHERITA, PROSECCO EXTRA DRY, ITALY NV	\$12	\$45
<b>WHITE</b>		
FRANCIS FORD COPPOLA CHARDONNAY, USA 2022	\$12	\$45
TE MATA SAUVIGNON BLANC, NEW ZEALAND 2023	\$14	\$60

### RED

FRANCIS FORD COPPOLA CABERNET SAUVIGNON, USA 2021	\$12	\$45
FOURNIER PINOT NOIR, FRANCE 2022	\$14	\$60
FRANCOIS VILLARD "L'APPEL DES SEREINES" SYRAH, FRANCE 2021	\$14	\$60

### ROSE

WHISPERING ANGEL, FRANCE 2023	\$14	\$60
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## DRAUGHT BEERS

	By Pint	By Jug	Tower
TIGER KIRIN	\$11.5	\$30.5	\$60
STONE IPA	\$12.5		
GUINNESS	\$14.5		
	\$14.5		

