

STARTERS

3/4 POUND MEATBALL	spinach, rustic tomato sauce, parmesan cheese	14
BEER CHEESE NACHOS	corn tortillas, char grilled green onions, beer cheese, pickled fresno peppers (add chicken or strip steak \$5)	10
BIG WARM PRETZEL	beer cheese, house-made mustard	10
FRIED BRUSSELS	crispy pancetta, spicy ginger soy glaze	10
LOADED FRIES	pastrami, gravy, beer cheese, pickled peppers, (add fried egg \$1)	11
SEASONAL SOUP	chef's selection of the day	5.50

WINGS: CRISPY CHICKEN | 13 • BATTERED CAULIFLOWER | 10 Ⓥⓖⓕ

					
Honey BBQ or Garlic Parmesan	Lemon Pepper	Thai Peanut or Sweet+Spicy	Tamarind Chipotle	Original Hot	Ghost Pepper

BURGERS+SANDWICHES

SERVED WITH HOUSE-CUT FRIES

FRIED BOLOGNA	cheddar cheese, chipotle mayo, pickles on brioche bun	12.50
THE REUBEN	smoked pastrami, swiss cheese, sauerkraut, spicy russian dressing on rye	12.50
254 GRILLED CHEESE	fried provolone, bacon, tomatoes, butter lettuce, basil mayo on white bread	10.50
CHICKEN SANDWICH <small>GRILLED OR FRIED</small>	sweet & spicy sauce, bacon, coleslaw, roasted garlic mayo on brioche bun	12.50
ALL-AMERICAN BURGER	lettuce, tomatoes, cheddar cheese, grilled onions, chipotle mayo	12.50
EXTRA BACON+EGG	fried egg, sliced bacon, bacon jam, cheddar cheese, chipotle mayo	13
BLEU CHEESE BURGER	arugula, caramelized onions, bleu cheese, roasted garlic mayo	13
VEGGIE BURGER Ⓥⓖⓕ	chickpea quinoa patty, lettuce, tomato, avocado, chipotle mayo	13

SIDES | 5

ANGRY POTATOES Ⓥⓖⓕ spicy potato wedges, roasted garlic mayo	FRIED BRUSSELS Ⓥⓖⓕ spicy ginger soy glaze	COLESLAW Ⓥⓖⓕ cabbage, carrots, and sweet & sour dressing	HOUSE-CUT FRIES Ⓥⓖⓕ double fried potatoes	WHIPPED GARLIC POTATOES Ⓥⓖⓕ creamy & buttery	GRILLED ASPARAGUS Ⓥⓖⓕ seasoned & buttered
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THE GREEN

ADD CHICKEN, STEAK, SALMON, TOFU, OR PANCETTA

Ⓥⓖⓕ VEGAN Ⓥⓖ VEGETARIAN

HOUSE SALAD Ⓥⓖ HONEY MUSTARD romaine, cherry tomatoes, carrots, cucumbers, cheddar cheese	6
STEAK SALAD LEMON MUSTARD VINAIGRETTE strip steak, romaine, local greens, tomatoes, avocado, bleu cheese	16
MARKET SALAD Ⓥⓖ BLACK GARLIC VINAIGRETTE bibb lettuce, asparagus, arugula, cucumber, watermelon radish	10
BEET SALAD Ⓥⓖⓕ BALSAMIC THYME VINAIGRETTE seasonal greens, frisee lettuce, walnuts	11.50
FRIED CHICKEN SALAD DILL RANCH DRESSING local greens, pickles, cheddar cheese, tomatoes, bacon	13
254 WEDGE SALAD BLEU CHEESE DRESSING iceberg lettuce, cherry tomatoes, pancetta, crispy shallots, pickled carrots, roasted almonds	11.50

ENTRÉES

ALL ENTRÉES COME WITH YOUR CHOICE OF TWO SIDES

SLOW-SMOKED BABY BACK RIBS half or full rack, house bbq sauce	15/24
CIDER-BRINED BONE-IN PORK CHOP pickled mustard seeds, maple mustard glaze	18
MARINATED GRILLED STRIP LOIN 8 oz. grilled texan strip loin	18
GRILLED TEXAS RIB EYE 10 oz. rib eye, black garlic butter	25
SMOKED+GRILLED HALF CHICKEN sage-brined	15
SALMON FILET pan-seared salmon filet	17



Grille 254's name is inspired by the longest held PGA TOUR record score of 254 shot by Tommy Armour III at La Cantera's Resort Course in 2003. Over the four days of the Valero Texas Open, Tommy awed spectators as he set a 14-year PGA TOUR record, and until 2017, his 72-hole total score was held as the lowest tournament score in PGA TOUR history.

Grille 254 celebrates his accomplishment and the game of golf by merging La Cantera Resort & Spa's culinary talent with a contemporary sports bar in the ever-growing Northwest. Expect "scratch" food offerings, a full bar and craft cocktail menu with 24 beers on tap to cool off after a round of golf or simply unwind and enjoy your favorite team and sport on one of our extra-large 4K TV's. Be it college or the pros, Grille 254 has all the channels!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Gratuity of 18% will be added to parties of 6 or more.