



Specialty Cocktails

Simple Livin' Tito's vodka, lemonade and club soda with fresh mint and cucumber 9.50

Coconut Mojito Coconut rum, fresh lime juice, simple syrup and fresh mint, topped with club soda 8

Rum Punch Mango and coconut flavor rum, sour mix, cranberry and pineapple juice with a dark rum float 8

Fall Sangria Made fresh in house 9

Spicy Margarita House infused jalapeño tequila, triple sec and fresh lime juice with house made sour mix on the rocks 8.50

Summer Mule Choice of Mango, Strawberry, Raspberry or Grapefruit with Tito's vodka, lime juice and ginger beer in a copper mug 9.50

Summer in the Plaza Watermelon vodka with watermelon puree, lime juice and cucumber served in a lightly salted martini glass 9

Wine by the Glass

See last page for wine by the bottle

WHITE SELECTIONS 6oz/9oz

STRACCALI PINOT GRIGIO \$7.00 / \$9.75
CAVIT PINOT GRIGIO \$8/ \$11.25
CHATEAU ST. MICHELLE RIESLING \$7.75/ \$11
OYSTER BAY SAUVIGNON BLANC \$9.75 / \$13.75
ESTRELLA CHARDONNAY \$7.00 / \$9.75
KENDALL-JACKSON CHARDONNAY \$10.50/\$14.75
UNDERWOOD ROSÉ \$9 / \$13.25
CASTELLO DEL POGGIO MOSCATO \$9/split
RIONDO PROSECCO \$9/split

RED SELECTIONS 6oz/9oz

MIRASSOU PINOT NOIR \$8.75 / \$12.75
MACMURRAY PINOT NOIR \$12.50 / \$16.25
CANYON ROAD MERLOT \$7.00 / \$9.75
ESTRELLA CABERNET SAUVIGNON \$7.00 / \$9.75
STERLING CABERNET SAUVIGNON \$9.50 / \$13.50
DOMAINE BOUSQUET MALBEC \$9.50 / \$13.50

Beer Selection

ON TAP

HACKER-PSCHORR OKTOBERFEST \$7.50/20oz
STELLA ARTOIS \$7.25
BUD LIGHT \$4.00
BLUE MOON \$6.00
COORS LIGHT \$4.25
YUENGLING \$4.00

KANE HEAD HIGH IPA \$7.00
SAM ADAMS OCTOBERFEST \$6.50

BY THE BOTTLE

BUDWEISER \$3.95
BUD LIGHT \$3.95
HEINEKEN \$4.95

Kids Menu

Sliders & Fries with or without cheese 7.99

Macaroni & Cheese 6.99

Chicken Popcorn with BBQ & french fries 7.99

Dessert Menu

Seasonal Crisp Served with vanilla ice cream 6.99

S'mores Bar St. Moritz version of the iconic campfire treat 4.99

Key Lime Pie An American classic 6.99



Appetizers

Guac 'n' Chips * Fresh guacamole made to order served with tortilla chips 8.99

Tossed & Sauced Buffalo Chicken Boneless bite size chunks of tender chicken fried and tossed in your choice of sauce: Traditional hot, BBQ or Bubba J's. Served with celery and bleu cheese dressing 8.99

Chicken & Cheese Nachos * Wood-grilled chicken, cheddar and Jack cheese, beans, jalapenos, pico de gallo and sour cream heaped over crispy nacho chips 10.99

Peel 'n' Eat Shrimp * Half a pound of chilled shrimp served with cocktail sauce 9.99

Salads

Stove Pipe Chopped Salad * Fresh stack of Applewood smoked bacon, tomato, red onion, bleu cheese, iceberg, mesclun and leaf lettuce in a white balsamic vinaigrette with marinated garbanzo beans Small/8.99 Large/12.99

Mozzarella Burrata Drizzled with extra virgin olive oil and served with fresh Jersey tomato slices, peach chutney and crostinis 15.99

Add chicken 4.99 Add 3 shrimp 6.99 Add salmon 7.99

Entrees

Glazed Salmon * Wood-grilled organic salmon glazed with balsamic honey and topped with fried leeks, served with vegetable du jour and orzo with sweet potato 17.99/Half 25.99/Full

Shrimp & Red Curry Noodles * Three jumbo shrimp, red curry, broccoli, carrots, grilled onions and forest mushrooms all tossed with rice noodles and finished with green onion, cilantro and lime 15.99/Half 26.99/Full

Blackened Salmon Tacos Flour tortillas filled with blackened organic salmon tips and caramelized onions, with cilantro lime aioli, black bean relish, herb rice and orange mango savoy cabbage slaw 16.99/Half 22.99/Full

Wood-Grilled Sirloin Burger * Fresh wood-grilled patty served on a brioche bun with lettuce, tomato, pickle and fries 12.99
Toppings 0.99 each - Bleu cheese, Swiss cheese, American cheese, Pepper Jack cheese, cheddar, bacon, mushrooms, caramelized onions, jalapenos

Chicken Schnitzel Crispy breaded chicken breast cutlet with lemon and white wine sauce with mashed potatoes and vegetable du jour 11.99/Half 20.99/Full *Add 3 shrimp 6.99*

Fiesta Bowl Spinach and kale tossed in white balsamic vinaigrette with red and green peppers, caramelized onions, black beans, guacamole, pico de gallo, corn nuts, scallions and warm grains 13.99 *Add blackened salmon 7.99 Add blackened chicken 4.99 / Add blackened shrimp 6.99*

Small Plate Sesame Crusted Ahi Tuna Grilled rare with a chilled Asian slaw and ponzu dipping sauce 14.99

Wood-Grilled Petite Filet Mignon * 4oz filet wood-grilled and topped with shiitake tomato demi glace, served with braised kale and buttered leeks with cheddar mashed potatoes 24.99/Single (4oz) 36.99/Double (8oz)

Scallop & the Farmer Pan seared scallops with fresh basil pesto sauce and local vegetable chop chop orzo mix 18.99/Half 30.99/Full

Bubba J's Chicken Sandwich Your choice of wood-grilled or buttermilk fried chicken tossed with Bubba J's sauce with pepper jack cheese on a brioche bun with french fries 12.99

Baja Fish Tacos Crispy fresh Atlantic cod with an avocado aioli, cabbage and a spicy ranch sauce and served with charro beans, pico de gallo, and jicama slaw 16.99/Half 22.99/Full

** Denotes that item can be prepared gluten free*



st.moritz
Grill & Bar

Wine by the Bottle

101 LA CREMA CHARDONNAY, SONOMA COAST

Intriguing interplay of lively citrus and subtle toasted oak, while well balanced acidity creates a lovely vibrancy. \$39

103 BERINGER CHARDONNAY, NAPA

Aromas of musky nectarine, grapefruit and pineapple, the dominant characteristic is lively stone fruit flavors. \$29

110 COLIMORO PINOT GRIGIO, ITALY

Flavors of white peach, honeysuckle and ripe lemon. Full-bodied with great balance and a green apple finish. \$25

120 BRANCOTT, NZ

Aromas of rock melon, lemongrass and ripe gooseberry dominate with notes ranging from tropical grapefruit to sweet bell pepper. \$29

121 WHITE HAVEN, NZ

Full flavored, medium bodied with vibrant peach, tropical fruit and gooseberry aromas with freshly cut herb undertones. \$34

122 CHATEAU ST. MICHELLE, HORSE HEAVEN

Aromas of ripe pear, notes of citrus fruit with vibrant character and refreshing, crisp quality. \$29

130 SAINT M REISLING, PFALZ

A medium-bodied, off-dry Riesling with a fine fruitiness that lingers lovingly on the palate and then fades gently into a medium-long, dry-tasting finish. \$21

140 KORBEL, BRUT

America's favorite bottle-fermented Champagne, light tasting and crisp with balanced medium dry finish. \$8/\$30

143 MOET & CHANDON IMPERIAL BRUT,
EPERNAY FRANCE

The vibrant intensity of green apple and citrus fruit with the freshness of mineral nuances and white flowers. \$100

210 LA CREMA PINOT NOIR, SONOMA COAST

Aromas of lush cherry and red plum, flavors are ripe and elegant, red cherry and spice with a touch of earthiness and dark chocolate. \$43

214 WILLAMETTE VALLEY PINOT NOIR, OREGON

Opens with bright aromas of cherry and raspberry, the medium bodied mouth feel features chewy tannins and nicely balanced acidity. \$39

221 GHOST PINES, ZINFANDEL, SONOMA

Rich and complex, this Zin opens with aromas of ripe raspberry jam, cracked pepper and toasty oak. On the palate, the wine offers intense, flavors of black cherry & boysenberry. \$32

224 GASCON, MALBEC, ARGENTINA

Rich with distinctive dark fruit flavors and aromas, full bodied flavorful layers of ripe plum, blackberry and dark cherry accented by hints of chocolate and black pepper. \$29

232 ST. SUPERY CABERNET, NAPA VALLEY

Notes of blackberry, cassia, anise with a bit of apple skin, soft tannins and a long silky finish. \$67

237 COLUMBIA CREST CABERNET

Bold medium bodied, aromas of cherry blossoms and rose petals with a perfect balance of earth, mineral and deep berry flavors. \$25

238 SIMI CABERNET SONOMA

Luscious mix of black and red fruits with a velvety texture. \$48

200 GHOST PINES MERLOT

Color of garnet, nose of cherry, blackberry and chocolate. Flavor is dry with upfront cherry and finishes with black pepper, cocoa and earth. \$34

202 COLUMBIA CREST MERLOT

Aromas of vanilla bean and mocha, dark chocolate covered cherries, caramel and nutmeg meld with silky tannins. \$25