



### DESSERTS

**GLUTEN FREE CARROT CAKE**  
Our homemade carrot cake, topped with cream cheese frosting, and toasted coconut 9.99

**CRÈME BRULÉE \***  
Vanilla custard, caramelized sugar 8.99

**SEASONAL CRISP**  
Served warm with vanilla ice cream and whipped cream 8.99

**HALF-BAKED COOKIE**  
White chocolate macadamia nut  
Vanilla or chocolate ice cream, whipped cream 10.99

### COFFEE DRINKS

**IRISH COFFEE**  
Jameson Irish Whiskey, brown sugar & hot coffee, topped with whipped cream & creme de menthe 9

**NUTTY COFFEE**  
Bailey's Irish Cream, Frangelico liqueur & hot coffee, topped with whipped cream 9

**KEOKE COFFEE**  
Brandy, Kahlua & creme de cocoa mixed with hot coffee, topped with whipped cream 9

**MEXICAN COFFEE**  
Kahlua coffee liqueur & hot coffee, topped with whipped cream 9

**JAMAICAN COFFEE**  
Tia Maria coffee liqueur & hot coffee, topped with whipped cream 9

**ITALIAN COFFEE**  
Amaretto & hot coffee, topped whipped cream 9

**ESPRESSO MARTINI**  
Kaluha, Stoli Vanilla, and fresh brewed espresso, shaken and served up 13  
Add Baileys upon request

### AFTER DINNER DRINKS

#### BOURBON & SCOTCHES

WOODFORD RESERVE 15  
BASIL HAYDEN 17  
BLANTONS 22  
LARCENY 13  
EAGLE RARE 10  
GLENLIVET 12 YR 18  
GLENFIDDICH 12 YR 18  
MACALLAN 12 YR 18

#### CORDIALS & LIQUEURS

GRAND MARNIER 9  
ROMANO SAMBUCA BLACK 8  
ROMANO SAMBUCA 8  
B&B 8.5  
CHAMBORD 12  
LICOR 43 10  
DRAMBUIE 12  
GODIVA CHOCOLATE 9  
TIA MARIA 12



### SPECIALTY COCKTAILS

**THE FIG & THE POM**  
Tito's vodka, Pomagranite juice, fresh fig puree, lemon juice, and honey syrup. Shaken and served up with a champagne float garnished with a sundried lemon wheel 12.50

**ROSA 1530**  
Codigo Rosa Tequila, hibiscus syrup, Fresh lime juice, sour mix and a splash of orange juice shaken and served on the rocks with a grapefruit salt rim, garnished with a dehydrated orange 13.00

**Blood Orange Negroni**  
Whitney Neill Blood Orange Gin, Campari, and Reserva Speciale sweet vermouth served over a large rock and garnished with an orange twist 12.00

**RHUBARB COLLINS**  
Whitley Neill rhubarb ginger gin, fresh lemon juice and simple syrup shaken and served on the rocks topped with cucumber bitters and dried rose petals 9.00

**JULIE'S JAM**  
Tito's vodka, blackberry jam, Barrow's ginger liqueur, lemon juice, simple syrup and white wine topped with club soda, served in a wine glass, and garnished with a dehydrated lemon 11.00

**NOT SO OLD FASHIONED**  
Jameson Orange, muddled cherry, sour mix and club soda topped with cherry bitters  
Served on the rocks 12.00

**Summer Wind**  
A classic Manhattan in memory of our friend Ray.  
Bulleit Bourbon, Reserva Speciale stirred and served up topped with bitters and a filthy cherry 13.00

### BEER

#### DRAFTS

HACKER-PSCHORR OKTOBERFEST  
8.50/20oz  
STELLA ARTOIS 8.25  
BLUE MOON 7  
YEUNGLING 6.50  
BUD LIGHT 5  
SAMUEL ADAMS SEASONAL 7.50  
KANE HEAD HIGH IPA 8  
GUINNESS STOUT 8.25

#### BOTTLES

AMSTEL LIGHT 4.95  
BUDWEISER 3.95  
BUD LIGHT 3.95  
CORONA 4.95  
CORONA LIGHT 4.95  
HEINEKEN 4.95  
MILLER LITE 3.95  
COORS LITE 3.95  
MICHELOB ULTRA 4.95  
ST. PAULI GIRL N/A 4

ASK YOUR SERVER ABOUT OUR SEASONAL DRAFT SELECTIONS!

#### REWARDS MEMBERSHIP

\$20 OFF YOUR NEXT VISIT WHEN YOU JOIN OUR REWARDS PROGRAM  
By joining the St. Moritz Loyalty Program, you qualify for a \$20 gift certificate.  
This offer applies to new members only.

**Due to the nationwide staffing shortage & supply chain issues we are forced to reduce our menu offerings. We hope to continue providing you with the highest quality food while treating our staff with the care they deserve. Thank you for your understanding.**

## APPETIZERS

### CALAMARES FRITOS

Fresh calamari tossed in buttermilk & durum flour, flash fried & finished with Spanish chorizo, fried capers, pickled onion, lemon aioli 17.99

### CHICKEN & CHEESE NACHOS\*

Cheddar & Jack cheese, fajita seasoned chicken, charro beans, jalapenos, pico de gallo & sour cream heaped over crispy nacho chips 13.99

### SPIN & ARTI DIP\*

Freshly made spinach & artichoke dip with a touch of Pepper Jack cheese, served with tortilla chips 11.99

### TUSCANY MUSSELS\*

Fresh PEI mussels simmered in garlic, shallots, white wine, cherry tomatoes, and kale finished with focaccia croutons 17.99

### TOSSED AND SAUCED CHICKEN BITES

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 10.99

### ALBONDIGAS\*

Beef and pork meatballs simmered in a Spanish style tomato sauce served with a Manchego grilled focaccia plank 10.99

### CHICKEN GYOZA

Steamed dumplings with ginger and scallions over a sesame mustard sauce 10.99

### ST MORITZ'S WOOD-GRILLED SHRIMP COCKTAIL \*

Five skewered shrimp fresh off the grill, served with cocktail sauce & vanilla bourbon butter sauce 16.99

## SALADS

### KALE CAESER SALAD

House made Caesar dressing, Asiago cheese and focaccia croutons Half/10.99 Full/13.99

### GRILLED PANZANELLA SALAD

*A classic twist on a bread and vegetable salad*  
Grilled asparagus, grilled green, yellow, red peppers, cherry tomatoes, peas, Jersey Girl mozzarella, focaccia croutons over mesclun salad with a basil vinaigrette 11.99

### SPARTA SALAD\*

Fresh spinach, crispy wild mushroom mix, shallots & asiago cheese in an aged sherry vinaigrette 11.99

### STOVE PIPE CHOPPED SALAD\*

Fresh stack of applewood smoked bacon, tomato, red onion, bleu cheese, iceberg, mesclun & leaf lettuce in a white balsamic vinaigrette with marinated garbanzo beans.  
Small/11.99 Large/15.99

For groups of eight people or more a 20% gratuity will be added to your check.



st.moritz  
**Grill & Bar**  
ENTREES

### SHRIMP 'N' GRITS\*

Seared shrimp, andouille sausage with tomatoes & scallions in a scampi sauce served over cheesy grits.  
Half/18.99 Full/27.99

### GLAZED SALMON\*

Wood-grilled organic salmon glazed with balsamic honey & topped with fried leeks, served with vegetable du jour & sweet potato orzo. Half/19.99 Full/27.99

### BLACKENED SALMON TACOS

Flour tortillas filled with blackened organic salmon tips & caramelized onions with cilantro lime aioli, black bean relish, herb rice & orange, mango savoy cabbage slaw  
Half/18.99 Full/24.99

### THE RANCHER BOWL\*

A blend of roasted broccoli and red peppers over kale and spinach, with warm grains, tomatoes, black bean relish, cucumbers, cheddar cheese, Monterey jack cheese and ranch dressing topped with crumbled tortilla. 19.99

Add Chicken 6.99 Add Shrimp 7.99  
Add Salmon 9.99

### RESERVE PORK CHOP\*

Wood-grilled pork chop with apricot-mango mostarda, served with mashed potato & vegetable du jour 29.99

### GARLIC RIBEYE\*

Wood-grilled garlic rubbed ribeye with garlic herb butter, garlic mashed potatoes, garlic broccoli 46.99

### CHICKEN SCHNITZEL

Crispy breaded chicken breast cutlet with lemon & white wine sauce, mashed potatoes & vegetable du jour  
Half/15.99 Full/23.99  
Add 3 shrimp 7.99 Add 6 Shrimp 15.99

### TERIYAKI SESAME TUNA\*

Wood grilled RARE sliced sesame crusted Ahi tuna, stir fried vegetable chop chop with black rice and gluten free teriyaki glaze  
Half/20.99 Full/35.99

### WOOD-GRILLED SIRLOIN BURGER \*

Fresh wood-grilled patty served on a brioche bun with lettuce, tomato, pickle and fries 15.99

Toppings 1.25 each - Bleu cheese, Swiss, American, Pepper Jack, Cheddar, Bacon, Mushrooms, Caramelized Onions, Jalapeños

### WOOD-GRILLED FILET MIGNON \*

Blue cheese cream sauce mashed potatoes, and sautéed spinach 1 medallion/38.99 2 medallions/56.99

### 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 15.99  
Add Bacon 1.25

### SIMPLE SELECTION

Choose your protein:

GRILLED CHICKEN 22.99 ORGANIC

SALMON 27.99 GRILLED SHRIMP 27.99

With lemon butter sauce, served with herbed rice & vegetable du jour

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\*Denotes that item can be prepared gluten free