



st.moritz  
**Grill & Bar**  
DESSERTS

**AMARETTO CHEESE CAKE**  
Candied almonds & caramel sauce 8.99

**CRÈME BRULÉE \***  
Vanilla custard, caramelized sugar 7.99

**SEASONAL CRISP**  
Served warm with Vanilla ice cream and  
whipped cream 6.99

**HALF-BAKED BROWNIE**  
Vanilla or chocolate ice cream, whipped cream  
7.99

**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, Kalhua & creme de cocoa mixed with hot  
coffee,  
topped with whipped cream 9

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

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

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

**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



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**SPECIALTY COCKTAILS**

**THE FIG & THE PALM**  
Tito's vodka, Poma pomegranate liqueur, fresh fig  
purée, lemon juice, and honey syrup. Shaken and  
served up with a champagne float garnished with  
a sundried lemon wheel \$12.00

**ORCHARD SPRITZ**  
Absolut Pear vodka, triple sec, local apple cider,  
and champagne served on the rocks in a  
cinnamon sugar wine glass \$11.00

**MAPLE GINGER GOLD RUSH**  
Misunderstood ginger whiskey, fresh lemon juice  
and maple syrup served over a large rock with a  
lemon twist \$9.00

**ENGLISH BRAMBLE**  
Whitley Neill rhubarb ginger gin, fresh  
lemon juice, honey syrup and blackberry  
preserves. Shaken and served over ice with a  
splash of soda water \$9.00

**SMOKED ROSÉMARY TEQ-RONI**  
Condigo Rosa tequila, Reserva Speciale Rubino  
vermouth and Campari served over a large rock  
with a smoked rosemary sprig \$15.00

**ST. MORITZ MANHATTAN**  
House barrel aged cherry vanilla bourbon and  
Reserva Speciale Rubino vermouth with a Filthy  
Black Cherry on a large rock in a cinnamon  
smoked glass. \$14.00

**BEER**

**DRAFTS**

HACKER-PSCHORR OKTOBERFEST 8/20oz  
STELLA ARTOIS 7.25  
BLUE MOON 6.50  
COORS LIGHT 4.25  
BUD LIGHT 4.25  
SAMUEL ADAMS SEASONAL 6.50  
KANE HEAD HIGH IPA 7.50  
GUINNESS STOUT 7.75

ASK YOUR SERVER ABOUT OUR SEASONAL  
DRAFT SELECTIONS!

**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

**REWARD 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.

\*Denotes that item can be prepared gluten free

Due to the nationwide staffing shortage and supply chain issues, we are forced to reduce our menu offerings so that we can continue providing you with the highest quality food, while at the same time treating our staff with the care they deserve.



APPETIZERS

ZESTY CALAMARI

Fresh calamari tossed in buttermilk & Durum flour, flash fried and finished with a balsamic and honey sauce, tossed with kalamata olives, sliced hot cherry peppers, anchovies, roasted peppers, garlic, and fresh parsley. 16.99

CHICKEN & CHEESE NACHOS\*

Cheddar and Jack cheese, fajita seasoned chicken, charro beans, jalapenos, pico de gallo and sour cream heaped over crispy nacho chips. 11.99

SPIN & ARTI DIP\*

Freshly made spinach and artichoke dip with a touch of Pepper Jack cheese, served with tortilla chips. 9.99

SZECHUAN GLASS NOODLE STIR FRY

Noodle stir fry dish of ground beef, vegetables, garlic, ginger, glass vermicelli noodles, spicy aromatic Szechuan stir fry sauce. 11.99

BEER AND MISO MUSSELS

Fresh PEI mussels simmered in rich broth of Miso and beer with an accent of ginger & garlic, finished with tofu, cilantro Served with grilled bread 15.99

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. 8.99

WOOD-GRILLED SHRIMP COCKTAIL \*

Five skewered shrimp fresh off the grill, served with cocktail sauce and vanilla bourbon butter sauce 15.99



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/9.99 Large/13.99

LOCAL BURRATA & HARVEST BOUNTY\*

Jersey girl burrata, roasted butternut squash & cranberry chutney, shaved red onion, walnuts, apple gastrique and grilled semolina bread 15.99

SPARTA SALAD\*

Fresh spinach, crispy wild mushroom mix, shallots and asiago cheese in an aged sherry vinaigrette 9.99

SUSSEX APPLE ENDIVE SALAD

A delicious blend of fresh local apples, shallots, Belgian endive and crumbled bleu cheese with Champagne vinaigrette dressing, and apple gastrique \$9.99

SHRIMP 'N' GRITS Seared shrimp and andouille sausage with tomatoes and scallions in a scampi sauce served over cheese grits. Half/ 15.99 Full/26.99

GLAZED SALMON\* Wood-grilled organic salmon glazed with balsamic honey and topped with fried leeks, served with vegetable du jour and sweet potato orzo. Half/ 18.99 Full/26.99

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 Half/ 16.99 Full/22.99

PEAR & BLUE CAVA BOWL Warm grains, mixed with kale, arugula and Belgian endive, tossed in white balsamic vinaigrette. Topped with toasted walnuts, blue cheese, pears, sundried cranberries. 18.99 Add chicken-4.99 add shrimp 6.99 add salmon 8.99

RESERVE PORK CHOP Wood grilled pork chop with apple, walnut cranberry chutney, served with mashed potato and vegetable du jour 28.99

CHICKEN SCHNITZEL Crispy breaded chicken breast cutlet with lemon and white wine sauce with mashed potatoes and vegetable du jour Half/ 12.99 Full/21.99 Add 3 shrimp 6.99

THAI NOODLE & TUNA BOWL\* Thai rice noodles in a fragrant red curry sauce with wild mushrooms, edamame, cabbage, carrots, spinach and topped with RARE sliced sesame crusted Ahi Tuna Half/ 17.99 Full/34.99

WOOD-GRILLED SIRLOIN BURGER \* Fresh wood-grilled patty served on a brioche bun with lettuce, tomato, pickle and fries 13.99 Toppings 0.99 each - Bleu cheese, Swiss, American, pepper Jack, Cheddar, bacon, mushrooms, caramelized onions, jalapeños

WOOD-GRILLED PIEDMONTESE STEAK Flat iron steak, sliced and served with caramelized onion whiskey demi, mashed potatoes & vegetable du jour 26.99/Half 38.99/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 13.99

SIMPLE SELECTION Choose your protein: GRILLED CHICKEN 21.99 ORGANIC SALMON 26.99 GRILLED SHRIMP 25.99 With lemon butter sauce, served with herbed rice and vegetable du jour.

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