# STARTERS

Artichoke Spinach Dip Reggiano cream, chopped artichokes, jalapeños and roasted garlic with melted white cheddar and white corn chips. 14.95

Batter Fried Chicken Tenderloins Served with Sriracha and peppercorn ranch dipping sauces. 13.95

**Oven Baked Soft Pretzel** Giant pretzel with scratch made beer cheese, jalapeño jam and sweet mustard. 14.95

Cheese Curds for the Soul Crispy fried cheese curds in tempura batter. Served with sweet jalapeño jam and Sriracha dipping sauce. 13.5

**Spicy Fried Chicken Sliders** Crispy fried spicy chicken topped with Southern slaw, dill pickles on a brioche bun. 15.95

**Sweet Potato Fries** Served with peppercorn ranch or Sriracha dipping sauces. 9.95

**Crispy French Fries** Served with peppercorn ranch or Sriracha dipping sauces. 8.95

Garlic Truffle Fries Garlic, rosemary, truffle oil & Romano cheese. Served with peppercorn ranch or Sriracha dipping sauces. 10.95

Freakin' Good Pickles Crispy coated dill pickle spears, deep fried and served with Sriracha dipping sauce. 11.95

Cracklin' Spicy Cauliflower\*\* Tempura fried, spicy black bean sauce with green onions and cashews. Served with Sriracha aioli. 11.95

Loaded Tater Tots Cheddar & jack cheeses, bacon, tomatoes, green onions, chipotle sour cream. 12.95

#### **Grand Central Nachos**

Black beans, corn, Cotija, cheddar & pepper jack, salsa, guacamole, jalapeños, pico de gallo, chipotle aioli & sour cream. Smoked Chicken 16.95 / Pork Carnitas 16.95

### **KILLER WINGS**

Served with carrot sticks, celery sticks, bleu cheese or ranch dressing **Bone-In or Boneless** 6 piece 12.5 / 9 piece 15.5 / 12 piece 19.5 Sauces: Old School Buffalo - Gochujang Korean BBQ - Mango Habanero - Dry Rub

# SALADS

Starter Salads House: 7.95

**Classic Caesar\*** Romaine, arugula, radicchio, Grana parmesan, ciabatta croutons, parmesan crisp, Caesar dressing. 10.95 Add Grilled Chicken to your Classic Caesar 5.95

**Southwest Smoked Chicken** Mesquite smoked chicken, roasted sweet corn, red peppers, avocado, marinated jicama, cherry tomatoes, fresh greens and cabbage tossed with cilantro lime vinaigrette. Topped with Cotija cheese and crispy tortilla strips. 16.95

## SANDWICHES

Served with your choice of crispy French fries, tater tots, Napa slaw or a small house salad. Upgrade to Sweet Potato fries +1.5

**Smoked Turkey Club** Peppered smoked turkey, maple bacon, pepper jack cheese, avocado, tomato, lettuce and chipotle aioli on grilled rustic bianco bread. 16.95

Spicy Chicken Sandwich Marinated with jalapeño and buttermilk, dusted in spicy flour, crispy fried, with Southern Napa slaw, dill pickles and chipotle aioli on a sesame seed bun. 15.95

Roasted Pork Cubano Sandwich Tender roasted pork with smoked ham, Swiss cheese, B&B pickles, jalapeños and Dijon mustard sauce on Parmesan crusted ciabatta. 16.95

# Grand BOWL & ARCADE EST 2007

**KITCHEN SPECIALTIES** 

**Orange Joy Chicken Bowl** Sticky rice, wok vegetables, soy glaze, sesame seeds. 16.95

**Pork Carnitas Bowl** Sticky rice, jack cheese, black beans, roasted corn salsa, pico de gallo, salsa roja, chipotle sour cream, cilantro, jalapeño. 15.95

Classic Mac & Cheese Cheddar, Jack, Swiss and Parmesan, toasted with bread crumbs. 16.5

Fried Chicken Mac & Cheese Cheddar, Jack, Swiss and Parmesan cheese, cavatappi pasta, toasted bread crumbs, topped with spicy fried chicken. 19.5

### BURGERS

1/3 lb. ground chuck served on a toasted sesame seed bun with lettuce, tomato, onion and your choice of crispy French fries, tater tots, Napa slaw or a small house salad. Upgrade to Sweet Potato fries +1.5

**Cheeseburger\*** Choice of American, Swiss or pepper jack cheese, with pickles and burger sauce. 14.95 Add Pepper Bacon 2

and garlic aioli. 16.95

**Beyond Burger**<sup>™</sup> 1/4 LB. Plant based protein burger grilled with melted American cheese, dill pickles and 1000 Island. 16.95

# **GOURMET PIZZAS**

Pizzas are 12" or 18" hand tossed with smoked mozzarella, fontina & provolone cheeses.

**Pepperoni** Thick sliced pepperoni, garlic tomato basil sauce. 12" 18.95 / 18" 29.95

**Combination** Pepperoni, spicy sausage, olives, three cheeses and garlic tomato basil sauce. 12" 19.95 / 18" 30.95

Hawaiian Canadian bacon, pineapple & garlic tomato basil sauce. 12" 18.95 / 18" 29.95

Veggie Garlic tomato basil sauce, artichokes, spinach, tomatoes, red peppers, red onions, fresh mozzarella and basil. 12" 17.95 / 18" 28.95

### DESSERTS

Deep Dish Chocolate Porter Brownie\*\* Double chocolate porter brownie with pecans, caramel and chocolate fudge sauces, baked in a cast iron skillet. Served with premium vanilla ice cream. 11.95

**Cookies & Ice Cream** Chocolate chip cookies and vanilla bean ice cream with whipped cream and chocolate syrup. 9.95

Mexican Churros, Chocolate & Caramel Deep fried churros dusted in cinnamon sugar and served with Ghirardelli sweet chocolate and caramel for dipping. 9.95

\*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shell fish, eggs, or poultry may increase your risk of foodborne illness.

+ SPECIALTY ITEM

\*\*Recipe contains nuts. For those who have food allergies, please inform your server. We will be happy to discuss any necessary changes.

+ Pork Carnitas Street Tacos 6" white corn tortillas, slow roasted pork, salsa roja, chipotle Napa slaw, Cotija, jalapeño, pico de gallo. Served with tortilla chips, side of salsa choice: salsa roja or pico de gallo. 17.95

**BBQ White Cheddar Burger\*** Black Butte BBQ sauce, white cheddar cheese, crispy onion strings

Cheese Three cheeses, garlic tomato basil sauce & fresh herbs. 12" 16.95 / 18" 25.95

# HAPPY HOUR

Monday-Friday 4pm-6pm

**OFF ALL PINTS OF DRAFT BEER** 

# WELL DRINKS & WINE

# \$8.95

**Premium Well Drinks Underwood Pinot Gris (250ml)** Merf Cabernet Sauvignon (250ml) Underwood Rosé (250ml)

# **CRAFT COCKTAILS**

# **\$9.95**

Moscow Mule New Amsterdam Vodka, ginger beer, lime juice, simple syrup and a lime wedge.

The Central Margarita Sauza Hacienda Tequila, sweet & sour, agave, muddled lime and triple sec.

**Raspberry Drop Martini** New Amsterdam Vodka, raspberry purée and lemonade.

**Bourbon Old Fashioned** Evan Williams Bourbon, Angostura Bitters, soda, agave, orange and cherry.

**Classic Mojito** Cruzan Light Rum, mint, lime, soda, Sprite and simple syrup.

#### NO SUBSTITUTIONS

MIN \$3.95 BEVERAGE PURCHASE

NO TO-GO ORDERS

Thursday-Saturday

9pm-Close

# **APPETIZERS** \$7.95

**Classic Caesar Salad\*** Romaine, aruqula, radicchio, parmesan, croutons, parmesan crisp & Caesar dressing.

**Mexican Churros** Deep fried churros dusted in cinnamon sugar and served with Ghirardelli sweet chocolate and caramel for dipping.

**Crispy French Fries** Served with peppercorn ranch or Sriracha dipping sauces.

# \$8.95

**Garlic Truffle Fries** With peppercorn ranch or Sriracha fry sauce.

Loaded Tater Tots Cheddar & jack cheeses, bacon, tomatoes, green onions, chipotle sour cream.

**Cheese Curds For The Soul** Crispy fried cheese curds, coated in tempura beer batter. Served with Sriracha dipping sauce & sweet jalapeño jam.

Spinach Artichoke Dip Reggiano cream, chopped artichokes, jalapeños and roasted garlic with melted white cheddar and white corn chips.

Cracklin' Spicy Cauliflower\*\* Sesame tempura fried with spicy black bean hoisin sauce, toasted cashews, scallions, cilantro and Sriracha aioli

6" Cheese Pizza Three cheeses, garlic tomato basil sauce & fresh herbs.

# \$9.95

**Batter Fried Chicken Tenders** With peppercorn ranch and Sriracha fry sauce.

**Spicy Chicken Sliders** Marinated with jalapeño and buttermilk, dusted in spicy flour, crispy-fried and topped with chipotle Napa slaw and dill pickles.

**Pork Carnitas Street Tacos** Slow roasted pork, roasted tomatillo salsa, chipotle Napa slaw, Cotija, jalapeño and white corn tortillas.

**Oven Baked Soft Pretzel** Served with scratch made beer cheese, jalapeño jam & sweet mustard sauce.

6" Pepperoni Pizza Thick sliced pepperoni, garlic tomato basil sauce.

# **CRAFT COCKTAILS**

ALL OF OUR CRAFT COCKTAILS ARE MADE WITH FRESH JUICES OR FRESH FRUIT PURÉES.

Central Old Fashioned - Evan Williams Bourbon, Angostura bitters, soda, agave, orange twist and a Bordeaux cherry served over a single large ice cube. 12.95

**The Sazerac** - Bulleit Rye, sweet vermouth, Ricard, Fee Brother's Orange Bitters, Angostura and Peychaud's Bitters. 14.95

The Lebowski - Smirnoff Vodka, Kahlúa and half & half. 11.95

+ The Central Lemon Drop - Deep Eddy Lemon Vodka, muddled lemon, fresh lemon juice, simple syrup and triple sec. 12.95

Blood Orange Cosmo - Tito's Handmade Vodka, blood orange purée, triple sec, lime, orange and cranberry juice. 12.95

Caribbean Mojito - Malibu Coconut Rum, pineapple juice, mint, lime, simple syrup, soda and Sprite. 11.95

Blood Orange Margarita - Sauza Hacienda Tequila, puréed blood orange, agave nectar, muddled fruit and sweet & sour. 12.5

Central Lemonade - Smirnoff Citrus Vodka, Razzmatazz, sweet & sour, muddled lemons and Sprite. 11.95

**Moscow Mule** - Smirnoff Vodka, Reed's Ginger Beer, lime juice and a lime wedge. 11.95

Fresh Grapefruit Greyhound - Deep Eddy Grapefruit Vodka, Fee Brother's Grapefruit Bitters & fresh grapefruit juice. 11.95

Raspberry Drop Martini - Tito's Handmade Vodka, raspberry purée, sweet & sour and lemonade. 12.95

# WINE

**Sparkling & White** Korbel Brut (Split) 6oz - 12 Underwood Bubbles (250ml) 8.5oz - 12 Underwood Rosé (250ml) 8.5oz - 12 Underwood Pinot Gris (250ml) 8.5oz - 12 Merf Chardonnay, Washington (250ml) 8.5oz. - 11

#### Red

Underwood Pinot Noir (250ml) 8.5oz - 12 Merf Cabernet Sauvignon, Washington (250ml) 8.5oz - 11 Freakshow Cabernet Sauvignon, California (187ml) 6oz - 13

## SOFT DRINKS

Coca Cola Products 3.95 (Coke, Diet Coke, Sprite, Dr. Pepper) Root Beer 4.5 Topo Chico Sparkling Water 5.5 Fresh Squeezed Lemonade 4.75 Tazo Iced Tea (Brewed) 3.95 Red Bull (Original, Sugarfree, Tropical) 5.5

#### WHAT'S ON TAP

16 oz. & 20 oz. Pours

- **10 Barrel Brewing Pub Beer Lager** Floral, pear, and cracker-like malt aroma. Ripe pear flavor. 5% ABV Oregon
- Breakside Pilsner German pilsner malt & Hallertau Hersbrucker hops. Unfiltered with floral and noble notes. 5.2% ABV | Oregon
- **pFriem Pilsner** Aromas of fresh flowers and honey with a crisp and spicy finish. 4.9% ABV | Oregon
- Double Mountain Kölsch Unfiltered and generously hopped with a subtle fruitiness and rounded maltiness. 5.2% ABV | Oregon
- Cascade Lakes Blonde Bombshell This ale has a light body and a smooth finish. 4.3% ABV | Oregon

Kona Big Wave Golden Ale - A lighter-bodied golden ale with a tropical hop aroma and flavor - smooth, easy drinking and refreshing, 4.4% ABV Hawaii

- Widmer Hefeweizen A golden unfiltered wheat beer that is truly cloudy & clearly superb. The first American Hefeweizen. 4.7% ABV Oregon
- Hop Valley Stash Panda Hazy IPA Citra® Cryo Hops® and a hefty helping of grapefruit peel. 6.5% ABV | 50 IBU | Oregon
- Boneyard RPM IPA Pineapple & citrus notes. Dry hopped using four NW hop varieties. 7.5% ABV | 75 IBU | Oregon
- Breakside IPA Huge citrus & tropical fruit aromas with hints of perfume and pine. 6.8% ABV | 70 IBU | Oregon
- Deschutes Fresh Squeezed IPA A heavy helping of citra and mosaic hops makes this a mouth-watering delicious IPA. 6.4% ABV | 60 IBU | Oregon
- Fort George City of Dreams A hazy, light, well balanced and easy drinking session Pale Ale. 5.5% ABV | Oregon

Mac & Jack's African Amber - Aroma of caramel, floral and citrus hops with a good balance of malt and hops. 5.2% ABV Washington

Pelican Tsunami Export Stout - Like a force of nature it's named for, Tsunami Stout will bowl you over with its jet black color and seductive aroma. 7% | Oregon

Coors Light - Light gold with a clean finish. 4.2% ABV | Colorado

Avid Blackberry Cider - The tartness of blackberry is rounded out by the complexity of elderberry, leaving a dry and rich finish. 6.4% ABV | Oregon

#### **BOTTLES/CANS**

Omission (GF) / Heineken / Corona / Heineken 0.0 White Claw / Modelo Negra

Montucky Cold Snacks Miller Lite Pabst Blue Ribbon Rainier

Coors Light Bud Light

Budweiser

Guinness



A 3% service charge will be added to all dine-in food & beverage sales.