

THE GREYHOUND

BAR AND GRILL

GREYHOUND WINGS



CLASSIC BONE-IN WINGS

Great-Lakes-Style Chicken Wings, sized to ensure the highest levels of crispiness. We confit the wings before frying to create a juice-yet-crispy wing with maximum surface area for the perfect sauce-to-meat ratio (StMR).

8 COUNT | 16.5
 12 COUNT | 23
 18 COUNT | 32

BONELESS WINGS


Jumbo Nuggs of All-White-Meat Marinated Chicken Breast, Hand-Breaded & Fried, Tossed in Any of Our Signature Sauces. [Brand new size. They're better than before!]
 [Not actually wings]

6 Count | 12.5
 12 Count | 23
 18 Count | 32

VEGGIE "WINGS" ■

Buttermilk-Marinated Cauliflower, Breaded, Fried, & Tossed in Your Choice of Wing Sauce. we like to cut them small and give you a bunch to make them crispier and get more sauce. Trust us, they're good.

Single | 11.5
 Double | 21
 Bucket | 28

-  **BBQ** Traditional Sweet Hickory BBQ Sauce; Mild, Tangy, & Slightly Smoky
-  **LEMON PEPPER** Citrusy & Savory; a Magic City Classic!
-  **HONEY SRIRACHA** House Favorite; Superbly Balanced Sweet Heat
-  **MILD** Classic Midwest-Style Buffalo Sauce Made w/ Amber Ale
-  **ELOTE** Dark Chili Butter w/ Cotija Cheese & Cilantro; Think Corn Man, But On Wings
-  **GARLIC BUFFALO** House Buffalo Sauce Spiked w/ Tons of Garlicky Goodness
-  **AL PASTOR** Rich & Sweet Chile Flavors Straight From the Spit. LA Classic
-  **MEDIUM** Take Our House Buffalo Sauce & Amp it Up w/ Scoops of Cayenne
-  **CHERRY BOMB** Chipotle BBQ Sauce Sweetened Up w/ Cherry Preserves
-  **SPICY CAROLINA GOLD** A Sweet & Tangy Mustardy Golden BBQ Sauce w/ a Kick
-  **GOJUCHANG** Sweet & Spicy Korean Chili Sauce That is Going to Be Your New Favorite
-  **SPICY GARLIC** Hot Buffalo Sauce Hammered w/ Truck Loads of Garlic
-  **HOT** Classic Buffalo Sauce Spiked Up w/ All Sorts of Heat
-  **SPICY BBQ** Our Classic BBQ Sauce w/ the Heat Turned All the Way Up to Eleven
-  **JUDGEMENT DAY** Our Buffalo Sauce Turned Into a Weapon of Fire w/ Thai Chiles

GLUTEN FREE ☯ | VEGAN ▲ | VEGETARIAN ■

PLEASE NOTIFY US OF ANY FOOD ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

BAR BITES

Wings & Fries | 18

Choice of Veggie Wings, Bone-In Wings, or Boneless Wings, Tossed in Choice of Wing Sauce, Served Over Kennebec Fries

Pesto Focaccia Sticks | 14

Ceor Bakery Heirloom Facoccaia, Fresh Mozzarella, Pesto, Parmesan, Served w/ Marinara for Dipping

Sweet & Spicy Brussels Sprouts | 13

Roasted & Seared Brussels, Chipotle & Honey Gastrique, Pickled Fresnos

Jumbo Shrimp Cocktail | 15

White Wine & Old Bay, House-Made Cocktail Sauce

Flo & Eddie's Cornbread | 10

Served Piping Hot w/ Honey Butter

1/2 Dozen Select Oysters | 18

6 Fresh Select Oysters on the Half-Shell Served w/ Mignonette & Horseradish Cocktail Sauce

Fried Pickles | 9.5

Kosher Dill Pickles, Cajun Seasing, Served w/ Tobasco Aioli

Carnitas Nachos | 16

House Carnitas, Tillamook Cheddar, Pineapple Salsa, Avocado-Serrano Salsa, Cojita

BURGERS & SANDWICHES

ADD BACON | 3 ADD FRIED EGG | 2 ADD AVOCADO | 2

Greyhound Burger:

The Next Generation | 19.5

Two 3oz. House Burger Blend Patties, Smashed on the Griddle, American Cheese, Little Gem Lettuce, Chopped White Onion, Tomato, Pickles, 2,000 Island Dressing, on Ceor Bakery Seeded Bun

Anna's Vegan Burger | 21

Beyond Burger Patty, Field Roast Vegan Cheese, Avocado-Serrano Sauce, Lettuce, Pickle, Tomato, Onion, on Vegan Brioche

BURGERS & SANDWICHES ARE SERVED WITH HOUSE-CUT TWICE-FRIED KENNEBEC FRIES, CAJUN FRIES, OR HALF BIBB

Bulgogi Cheesesteak | 20.5

Korean BBQ Marinated Sirloin Steak, Kimchi, Onion, Pickled Cherry Peppers, Sriracha Aioli, White American, on Hoagie Roll

Oliver's Pickle Brined Chicken Sand | 19

Pickle Brined Fried Chicken Breast, Dill-Slaw, Pickle, Tabasco Aioli, Ceor Bakery Seeded Bun, w/Fries or Bibb Salad

Blackened Chicken Club | 19.5

Seared Chicken Breast, Swiss Cheese, Bacon, Bibb Lettuce, Tomato, Red Onion, Chipotle Aioli, Ceor Bakery Sourdough w/Fries or Bibb Salad

NOT-A-SANDWICH

Personal Pan Pizza

We make our signature dough with California bread flour, let it proof overnight, and top it with our house-pizza sauce. We use only the freshest ingredients and our pies are 8" squares cut into four corner slices.

Cheese Pie | 14.5

Pepperoni Pie | 16

Bushwick Pie | 17

Pepperoni, Sambal, Honey

Farro Bowl | 14.5

Farro, Pepita Chermoula, Marinated Cucumbers, Avocado, Confit Cherry Tomatoes

Bibb Lettuce | 14

Bibb Lettuce, Radish, Cucumber, Cherry Tomato, Red Onion, Dill, Maggi Ranch Dressing

Arugula Salad | 15

Arugula & Beet Leaf, Roasted Golden Beets, Cranberries, Red Onions, Carrots, Feta, Cranberry-Balsamic Dressing

Add Chicken | 6

PLEASE PLACE ALL ORDERS AT THE BAR •

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COCKTAILS

SIGNATURE

East of the 101 | 13

Gin, Lime, Orgeat, Mint

Baby's Sour | 14

Old Grandad Bonded Bourbon, Lemon Juice, Ginger Syrup

Rotating Margarita

See Specials Menu for Details

The Future Is Lovely | 14

Gin, Lemon Juice, Fresh Basil, Aperol

Weekend at Gus's II | 14

Plantation 3 Star Rum, Appleton Dark Rum, Giffard Casis, Lime Juice, Orgeat

Prickly Pear Mezcal Margarita | 14

Mezcal, Prickly Pear Syrup, Lime

CLASSICS

Paper Plane | 14.5

Old Grandad Bonded Bourbon, Amaro Nonino, Aperol, Lemon

House Daiquiri | 12

House Rum Blend, Lime, Sugar

MezCali Paloma | 14

Mezcal, Giffard Grapefruit, Grapefruit, Lime, Sprite

Mojito | 13.5

Plantation 3 Star Rum, Lime, Mint, Sugar

Last Word | 14

Gin, Green Chartreuse, Luxardo Maraschino, Lime

Negroni | 14

Gin, Casa Mariol Vermuth, Campari

SEE SPECIALS MENUS FOR
MORE OFFERINGS!

WINE

BY THE WAY, WHICH ONE'S PINK?

Maryline Lassere De Chansac Rosé 2018
(Languedoc-Roussillon, France | 12/42)

Dry, crisp, refreshing with notes of strawberry, green apple, and the color pink from a female winemaker.

SPARKLING

WHO WANTS BUBBLY?

Case Paolin Prosecco di Treviso NV
(Vento, Italy) | 10/38

Citrus blossom, pear, and a whiff of wild herbs on the palate, rounded out with crisp acidity.



WHITE

CHARDONNAY

Les Freres Couillaud 2021
(Loire, France) | 13/48

Mineral driven, yet juicy and refreshing, notes of apple and pear.

SAUVIGNON BLANC

Fabrice LaRochette 2021
(Loire, France) | 13/48

Smooth aromas of white flowers with an elegant minerality on the palate.

RED

LIGHT RED FRUITS

Rive Sud Pinot Noir 2021
(Beaujolais, France) | 13/48

Soft velvety texture featuring bursts of raspberry and cherry.

BIG JUICY RED

Omen Cabernet 2021
(Sierra Foothills, CA) | 14/52

Blackberry, cassis, and cedar aromas with a hint of smoky graphite

BEER

We do our best to keep beers rotating to make sure things stay fresh and that we get to work with as many of our favorite breweries as possible. This menu is as accurate as it can be. If we don't have something, it's been replaced with something fire.

CLEAN & CRISP

Common Space Sonrosa Mexican Lager (Hawthorne, CA) | 8

Brilliantly clear and crisp and perfectly balanced. 4.2% ABV (Pint)

Pizza Port Honey Blonde (Marina del Ray, CA) | 8
Crisp and bright, but with a slight toasty malt and velvety texture. 4.8% ABV (Pint)

Fig Mtn Light (Buellton, CA) | 8
Easy-drinking American Pale Lager 4.5% ABV (Pint)

Coors Light (Golden, CO) | 6
Crispy Easy-Drinking Lager. 4.5% ABV (12 oz. bottle)

Estrella Damm (Barcelona, Spain) | 7
Any Barca fans? 4.5% ABV (11.2 oz. bottle)

CITRUSY & HERBAL

Allagash White (Portland, ME) | 8.5
An East-coast classic; Spiced with their special blend of coriander & Curacao orange peel, it is both complex and refreshing. 5.2% ABV (Teardrop)

Craftsman Heavenly Hefe (Pasadena, CA) | 8.5
Traditional Bavarian-style wheat beer. A pleasant malt sweetness with overtones of banana and clove. 4.8% ABV (Pint)

LIGHT ROAST: NUTTY, CARAMEL

Pizza Port Chronic Amber Ale (San Diego, CA) | 8.5
Brewed with hemp seeds, this mellow ale goes perfect with pizza & wings 4.7% ABV (Pint)

Fig Mtn Davy Brown Ale (San Diego, CA) | 8
Chocloate and toffee notes, smooth finish. 6.7% ABV (Tear Drop)

DARK ROAST: COFFEE, CHOCOLATE

Guinness Nitro (Ireland) | 9
The Classic! Smoothly balanced bitter, sweet, and roasted malt notes with hints of coffee and chocolate 4.2% ABV (Pint)

Deschutes Black Butte Porter (Bend, OR) | 7
Light coffee, chocolate, sophisticated and complex porter 5.5% ABV (12 oz Bottle)

BITTER

Paperback Rotating Hazy IPA (Glendale, CA) | 8.5
Ask your bartender what we have on tap today! (Tear Drop)

Drakes 1500 (San Leandro, CA) | 7
Generously dry-hopped for bright, piney punch, bringing together grapefruit, orange blossom, and a touch of honey 5.5% ABV (12oz Can)

Fremont Lush (Seattle, WA) | 8
Tropical hops intermingle with balanced bitterness 7% ABV (Pint)

Port Mongo DIPA (San Diego, CA) | 8
Pine, grapefruit, and grass notes round out this mega hoppy double IPA 8.5% ABV (Tear Drop)

Paperback Rotating IPA (Glendale, CA) | 8.5
Ask your bartender what we have on tap today!

Harland Pale Whale IPA (San Diego, CA) | 8
Tropical and dank west coast IPA 6% ABV (Pint)

FRUITY, SOUR, & SELTZER

Julian Harvest Cider (Julian, CA) | 8.50
Lightly carbonated, slightly tart, crisp and clean finish. Naturally gluten free. 6.9% ABV (Pint)

Steigl Radler (Salzburg, Austria) | 8
Crisp lager blended w/ grapefruit soda made w/ real grapefruit juice. The beer version of the greyhound. 2.5% ABV (19.2oz Can)

Modern Times "FruitLands" Sour (San Diego, CA) | 7
Tart, Fruity, & Frighteningly Delicious. Funky, Refreshing, w/ a Heavy Dose of Passion Fruit & Guava. 4.8% ABV (Snifter)

Topo Chico Hard Seltzer (Milwaukee, WI) | 6.5
Only hard seltzer inspired by Topo Chico Mineral Water. Comes in four flavors: Ranch Water, Strawberry Guava, Lemon Lime, Pineapple, & Mango. 4.7% ABV (12 oz. can)

NON-ALCOHOLIC

Athletic Brewing "Upside Dawn" | 6.5
Light, crisp, and easy drinking with gluten removed. 0.5% ABV (12 oz can)

Fremont | 7.25
Check with your bartender for current Fremont offerings (12 oz can)

"Every existing thing is born without reason, prolongs itself out of weakness, and dies by chance."