

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 Nuggets 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

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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

Vegan Potato Tacos ▲ | 11

Three Potato Tacos Filled w/ Potato, Pickled Jalepeno Lightly Fried & Topped w/ Shredded Lettuce & Avocado-Serrano Sauce

Wings & Fries | 17.5

Choice of Veggie "Wings," Six Bone-In Wings, or Boneless Wings, Tossed in Choice of Wing Sauce, Served Atop a Bed of Skin-On Julienned French Fries

Hugo's Fried Pickles ■ | 11

Kosher Dill Pickles, Tempura Batter, Tossed In Cajun Seasoning, Served w/ Tobasco Aioli

Cheesy Focaccia Sticks ■ | 13.5

Ceor Bakery Focaccia, Slathered w/ House-Made Pesto, Topped w/ Mozzarella & Parmesan, Seved w/ Marinara Sauce

Skin-on Julienned French Fries ▲ | 7

Flo & Eddie's Cornbread ■ | 10.5

Four Slices of the Classic, Legendary, Old-School Cornbread. Served Hot AF w/ Honey Butter

NOT-A-SANDWICH

BBQ Chicken Quesadilla | 17

Grilled Marinated Chicken Breast, Cherry Chipotle BBQ Sauce, Ale-Braised Onions, Crispy Pickled Jalapenos, Griddled and Served w/ Sour Cream

Captain Jimmy's Fish & Chips | 17

Lightly Battered Pacific Snapper, Fried Golden Brown & Served w/ Julienned French Fries & House Tartar Sauce

Carne Asada Fries | 17.5

Marinated Hangar Steak, Chile Butter, Pepperjack Cheese Sauce, Avocado-Serrano Salsa, Green Cabbage Curtido on Skin-on Julienned Fries

SALADS

Tijuana Caesar | 16

Romaine, Shredded Parmesan, Coriander Croutons, Cilantro Caesar Dressing

Bibb Lettuce Salad ■ | 14.5

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

DESSERT

WE ARE PROUD TO CARRY THE SILVERLAKE'S OWN,

Pazzo Gelato

FLAVORS ROTATING. CHECK THE SPECIALS BOARDS!

Two Scoops | 7

Three Scoops | 9

OUR PARTNERS

GLUTEN FREE ☯ | VEGAN ▲ | VEGETARIAN ■ PLEASE PLACE ALL ORDERS AT THE BAR •

SANDWICHES

INCLUDES FRIES OR HALF BIBB LETTUCE SALAD ON ANY BURGER OR SANDWICH

"Philly Special" Cheesesteak | 20

Thinly Sliced Sirloin Steak, Griddled Mushrooms, Crispy Onion Strings, House Steak Sauce, Chopped Cherry Peppers, White American on Hoagie Roll

BBQ Chicken Sandwich | 19

Marinated Chicken Breast, Breaded and Fried, Tossed in Smoky BBQ Sauce, Topped w/ Creamy Slaw, Dill Pickles, & Crispy Onion Straws on Ceor Bakery Brioche Bun

Blueberry Club | 19

Grilled Chicken, Twiced-Smoked Bacon, Blueberry Aioli, Swiss Cheese, Lettuce, Tomato, Onion, on Ceor Bakery Sourdough

Cold Chicken Sandwich | 18

Grilled Marinated Chicken Breast Tossed w/ Lettuce, Tomato, Onion, Pickles, Ranch, White American Cheese, Mild Buffalo Sauce, Served Cold on Hoagie Roll

BURGERS

INCLUDES FRIES OR HALF BIBB LETTUCE SALAD ON ANY BURGER OR SANDWICH

ADD BACON | 3 ADD FRIED EGG | 2

ADD AVOCADO | 2

Greyhound Burger: Smash Redux | 19.5

Two 3 oz. House-Blend Patties, Smashed on the Plancha for ultimate crusting, Two Slices American Cheese, Little Gem Lettuce, Chopped White Onion, Tomato, Pickles, 2,000 Island Dressing, on Toasted Ceor Brioche Bun

Pub Burger 2.0 | 20

Two 3 oz. House-Blend Patties, Smashed on the Plancha for ultimate crusting, Ale-Braised Onions, Sharp White Cheddar, Whole Grain Mustard Aioli, Arugula, on Toasted Ceor Brioche Bun

Magnolia Burger | 21

Two 3 oz. House-Blend Patties, Smashed on the Plancha for ultimate crusting, Twice-Smoked Bacon, Mashed Avocado, Ranch, Pepper Jack Cheese, Lettuce, Tomato on Ceor Bakery Brioche Bun

Obligatory Mushroom Swiss Burger | 20

Two 3 oz. House-Blend Patties, Smashed on the Plancha for ultimate crusting, Sauteed Cremini Mushrooms, Ale-Braised Onions, Swiss Cheese, Aioli, on Ceor Bakery Brioche

Anna's Vegan Burger | 21

Beyond Burger Patty, Field Roast Cheese, Vegan Roasted Shallot Aioli, Lettuce, Pickle, Tomato, Onion on Toasted Ceor Brioche Bun ▲

WE ARE EXTREMELY PROUD TO PARTNER WITH LOCAL ARTISANS AND SMALL BUSINESSES FROM AROUND SOUTHERN CALIFORNIA.

BAKERY: CEOR BAKERY, WHITTIER

GELATO: PAZZO GELATO, SILVERLAKE

SEAFOOD: FISH KING, BURBANK

POULTRY: LA POULTRY, LOS ANGELES

COCKTAILS

SIGNATURES

Dear Catastrophe Waitress | 15

Juicy, Smoky, Refreshing | *Compass Box Glasgow Blend Scotch, St. George Pear, Carrot, Lemon, Ginger, Laphroig*

Holy Buckeye | 15

A Rich, Peanut-Buttery Old Fashioned | *Peanut-Butter-Washed Bourbon, Guinness Syrup, Australian Smoke Bitters*

Weekend at Gus's II | 15

A Fruity Berry Tiki Drink | *Diplomatico Dark Rum, Plantation White Rum, Orgeat, Cassis*

So Long, Marianne | 15

A Dirty Martini Riff | *Dill-Infused Uncle Val's Botanical Gin, Lillet, Pickle Juice*

Trotsky's Testament | 15

Light, Spicy, Refreshing | *Belvedere Vodka, Ancho Reyes Liqueur, Lime, Sugar, Cilantro*

Penultimate Word | 15

IYKYK | *Amara Mezcal Verde, Uncle Val's Botanical Gin, Green Chartreuse, Cucumber, Lime, Sugar, Dill*

El Mariachi | 15

An Exotic Mezcal Magarita | *Amara Mezcal Verde, Prickly Pear, Lime*

North Beach Collins | 15

A Savory Spritz | *Rye, Averna, Lemon, Honey, Soda*

CLASSICS

Harnden's Handshake | 18

A Pint of Drake's 1500 and a shot of Angelisco Blanco

Michelada | 10

House-Made Secret Recipe Michelada Mix and Modelo Especial

Mateo's Greyhound | 13

Plymouth Gin & Fresh Squeezed Grapefruit Juice

Manhattan | 15

Bulleit Bourbon or Rittenhouse Rye, Carpano Antica, Angostura, Cherry

Goldilocks Negroni | 15

Plymouth, Campari, Sweet Vermouth (Not Too Bitter / Not Too Sweet)

Spicy Margarita | 13.5

Pueblo Viejo Blanco Tequila, Lime, Agave, Firewater Bitters

Old Fashioned | 14

Old Granddad Bourbon or Old Overholt Rye, Cane Sugar, Angostura, Orange Bitters

WINE

We really like wine. A lot. Like the mostest. But it's tough to sell wine in a bar like this. So, we do our best. These are all really cool wines from cool people that we love and we think you'll love. It's not sports bar wine. It's really great wine. Let us know how we can help!

WHITE

WHO WANTS BUBBLY?

WHO WANTS BUBBLY?

Victorine de Chastenay Cremant de Bourgogne NV (*Burgundy, France*) | 12.5/50

Mostly pinot noir; aged on lees for 20 (!) months, complex, refreshing, textury. Better than you think this bar should have.

NOT SAUV BLANC...BUT, LIKE, BETTER

Meinklang Burgenlandwhite 2022

Gruner / Welschriesling / Muskat (*Austria*) | 12/48

Sunshine in a glass from biodynamic farm. Tropical fruits, citrus, flowers, grass. Just perfect.

WHITE BURGUNDY? IN THIS ECONOMY?

Dom. Michel Barraud Macon-Villages 2022 | **Chardonnay** (*Burgundy, France*) | 13.5/54

Classic French Chardonnay. Rich, complex, and luscious flavors of green apple, pear, & crisp minerality.

ROSÉ

BY THE WAY, WHICH ONE'S PINK?

Le Ferme Rouge "Le Gris" Rose 2022 | **Cinsault** (*Zaer, Morocco*) | 12.5/50

Moroccan rose, just like you expected at a sports bar. Easy drinking, organically-farmed, delicate crusher with notes of strawberry & spice.

ORANGE

SKIN CONTACT BUT NOT FUNKY

Fanatic Wine Skin Contact Pinot Gris | **Pinot Gris** (*Clarksburg, CA*) | 15 / 60

A nose of jasmine, orange blossom, & lemon rind, gives way to a soft and lovely palate of citrus, white flowers, minerals. Amazing w/ spicy food.

RED

LIGHT, SOFT, & FROM A DREAM

Valderba Garnacha 2021 | **Garnacha** (*Aragon, Spain*) | 13 / 52

Ruby red, aromatics of red and black fruits, palate is soft but expressive, minerally, & complex. Perfect for pinot drinkers, great with food.

A STEAKHOUSE FAVORITE

DeForville Langhe Nebbiolo 2022 | **Nebbiolo** (*Piemonte, Italy*) | 15/60

Sour cherry, vanilla spice, and toasted cedar on the nose and front palate; very well structured w/ balanced tannin to pair perfectly w/ both a burger and another glass.

DRINKS

NON-ALCOHOLIC | 4

**Coke • Diet Coke • Diet Dr Pepper
Barq's Root Beer • Ginger Ale**

BEER MENU

Our beers are rotating all the time. Scan this QR code for a live up-to-date beer list. (If digital menus aren't your thing, ask one of the bartenders for a paper list.



SPIRITS MENU

We try to stock a variety of spirits, both locally and from around the world. This list is what we have on right now; if you have any questions, ask the bartenders; we love to talk about this stuff.



FOLLOW US ON UNTAPPED

Get notified about new beers, cocktails, events, specials, etc.



SUBSCRIBE TO OUR NEWSLETTER

Pretty self explanatory, no?



"Acceptance is really more a matter of fatigue than anything else."

SPIRITS

The good stuff (and the cheap stuff)

WHISK(E)Y

BOURBON

Old Grand Dad (Clermont, KY) | 10

Medium-bodied, sweet vanilla, clove, cinnamon, pepper.

Jim Beam (Clermont, KY) | 11

The Classic; mellow hints of caramel, vanilla, toasted oak.

Bulleit (Shelbyville, KY) | 13

Smooth but long with tones of maple, oak, nutmeg, and toffee.

Wild Turkey Rare Breed (Lawrenceburg, KY) | 19

Barrel Proof (116.8 proof) but remarkably smooth, generous, and interesting.

Basil Hayden (Clermont, KY) | 15

Charred oak complimented with brown sugar, black pepper, and a pleasant finish of dried fruit. Seriously, the best.

RYE

Old Overholt (Clermont, KY) | 10

Full Bodied w/ balance of dark fruits and vanilla.

High West Double Rye (Park City, UT) | 14

Rye spice then menthol, mint, eucalyptus, tea, and allspice.

High West Rendezvous Rye (Park City, UT) | 25

Maybe the greatest American whiskey. Toasted brown bread, clove-infused orange, vanilla poached dates. Just order this.

Bulleit Rye (Shelbyville, KY) | 13

Exceptionally smooth, with hints of vanilla, honey, spice.

LIGHT ROAST: NUTTY, CARAMEL

Old Speckled Hen Nitro (Suffolk, UK) | 8

Creamy texture w/ notes of butterscotch & tea-like bitterness. 3.7% ABV (Pint)

Beachwood Brewing Knucklehead Red (LBA, CA) | 8

Slightly malt-forward w/ notes of biscuit, caramel, and a hint of chocolate. 5.7% ABV (Pint) Pitcher available for \$28

Alesmith Nut Brown Ale (San Diego, CA) | 8

Rich and balanced w/ notes of biscuit, mild cocoa, and earthy hops. 5% ABV (Pint) Pitcher available for \$28

DARK ROAST: COFFEE, CHOCOLATE

Guinness Draught Stout (Dublin, Ireland) | 9

The classic! Smoothly balanced bitter, sweet, and roasted notes with hints of coffee and chocolate. 4.2% ABV (Pint)

Fremont Bourbon Barrel-Aged Dark Star w/ Chocolate, Vanilla, Maple Syrup (Seattle, WA) | 10

Huge imperial stout. Chocolatey, warm, elegant, tons of flavors of vanilla, maple syrup, molasses, oak, whiskey, & cherry. 13.1% ABV (Snifter)

Port Santa's Little Helper (San Diego, CA) | 9

Imperial Stout with heavy notes of dark cocoa, roasted coffee, and a balanced, boozy finish. 10% ABV (Snifter)

HOPPY

Fremont Lush IPA (Seattle, WA) | 8

Tropical hops intermingle with balanced bitterness. 7% ABV (Pint) Pitcher available for \$28

Drakes 1500 (San Leondro, CA) | 8

Generously dry-hopped for bright, piney punch, bringing together grapefruit, orange blossom, and a touch of honey.

(Pint) Pitcher available for \$28

Stone 27th Anv. Lemon Shark DIPA (Escondido, CA) | 8

Unique Southern Hemisphere hop cocktail with Phantasm Powder from extract of sauv blanc grapes. Dank, mango, peach, and pineapple. 9.6% ABV (Snifter)

Crowns & Hops HBCU Hazy IPA (Inglewood, CA) | 8

Double-dry-hopped tropical, fruit forward hazy IPA with a pronounced by smooth hop character. 7% ABV (Teardrop)

Fremont / Coronado Over the Sea IPA (Seattle, WA) | 8

Excting blend of hops from all over the country unveiling a swell of enticing aromas of apricot, papaya, melon, and zesty tropical lime. 7.3% ABV (Teardrop)

FRUITY, SOUR, SELTZER, & BOOCH

Cellador Saison du Rosier | 10

Traditional Belgian-style saison; fermented in oak barrels; bone-dry with notes of cereal, honey, candied lemon peel, and white flowers. 7.25% ABV (snifter)

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)

Omer VanderGhinste Bellegems Oud Bruin (Belgium) | 10⁵⁰
Flemish sour brown ale; super complex cherry, Balsamic vinegar, & almonds. 5.5% ABV (330ml Btl)

Modern Times "FruitLands" Sour (San Diego, CA) | *8

Tart, Fruity, & Frighteningly Delicious. Funky, Refreshing, w/ a Heavy Dose of Passion Fruit & Guava. 4.8% ABV (12 oz Can)

Juneshine P.O.G. (San Diego, CA) | 8

Signature hard kombucha; a twist on an island staple--featuring real passionfruit, orange, and guava.

6% ABV (Teardrop)

Topo Chico Hard Seltzer (Milwaukee, WI) | 6.5

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

NON-ALCOHOLIC

Best Day Brewing "Kolsch" | 6.5

Light, crisp, and easy drinking with a nice toasty malt character and lighter hopping. A refreshingly complex Kolsch-style ale.

0 ABV (12 oz can)

Fremont Brewing Hoppy Spritz | 6

Sparkling spring water, steeped with Pacific NW hops. It's water that tastes like lime and lemon with floral, grassy aromas. Just try it, man. 0 ABV (12 oz can)

"The world is quote ruthless in selccting between the dream and reality, even where we will not."