



# PECAN GRILL & BREWERY

## STARTERS

### **Stuffed Green Chiles**

*four Hatch green chiles + white cheddar + pecan breading + ranch dressing 13.75*

### **Spinach Artichoke Dip**

*artichoke hearts + spinach + cheese + tostada chips 13.25*

### **Calamari**

*calamari + fried onions + fried jalapeños + House made lemon caper aioli + lemons + House made marinara 14.99*

### **\*8oz. Ponzu Ahi**

*Ahi tuna + sliced jalapeños + grilled pineapple + lemons + avocado + wasabi + ponzu sauce 16.99*

### **Hawaiian Shrimp**

*five jumbo shrimp + bacon + hawaiian pineapple honey bbq + sliced jalapeños + grilled pineapple 14.99*

### **\*Beer Cheese Fondue**

*Pecan Brewery Aggie Amber Ale + gruyere + swiss + Hatch green chile + cubed steak + apple slices + french bread 15.99*

## SOUPS

### **Featured Soup**

*Ask your server for details Cup 6.50  
Bowl 9.99*

### **French Onion**

*beef stock + red & yellow onions + swiss + garlic crostini 9.00*

### **Green Chile Stew**

*pork + Hatch green chile + potatoes + white cheddar Cup 6.75 Bowl 9.99*

## SALADS

### **Pecan Grill Salad**

*romaine + tomatoes + cucumbers + white cheddar + candied pecans  
Small 7.00 Large 10.00*

### **\*Large Caesar Salad**

*romaine + House made Caesar dressing + parmesan + croutons  
10.00*

### **Large Southwest Salad**

*romaine + avocado + tomatoes + crispy tortilla strips + cucumbers + white cheddar + Hatch green chile ranch 14.25*

### **\*Salad Proteins**

*Grilled or Crispy Chicken 6.25 Salmon, Shrimp, Steak, or Ahi Tuna 8.25  
Chipotle Tortilla Wrap 2.00*

### **Salad Dressings:**

*Ranch, Hatch Green Chile Ranch, \*Caesar, Italian Herb, Oil & Vinegar  
(Additional Dressings + .75)*

## FLATBREAD PIZZAS

### **Classic Pepperoni**

*red sauce + pepperoni + mozzarella 14.99*

### **Margarita**

*red sauce + basil + tomatoes + banana peppers + mozzarella 14.99*

### **Chicken Pesto**

*House made Pecan Pesto + grilled chicken + mozzarella + red onion + crispy garlic oil + parmesan 15.99*

### **Three Meat & Green Chile**

*red sauce + mozzarella + genoa salami + spicy salami + pepperoni + Hatch green chile + kalamata olives 15.99*

***Join us on Tuesdays  
for Prime Rib  
Night!!!***

## PECAN GRILL SPECIALTIES

### **Pecan Chicken Piccata Pasta**

*pecan panko breaded chicken + linguine + lemon butter cream sauce + capers + parmesan + grilled crostini 16.99*

### **Pecan Chicken Parmesan**

*pecan panko breaded chicken + linguine + House made marinara + mozzarella + parmesan + grilled crostini 16.99*

### **Hatch Chicken Pasta**

*grilled chicken + linguine + House made alfredo sauce + bacon + Hatch green chile + parmesan + grilled crostini 16.99*

### **\*Shrimp Scampi Pasta**

*shrimp + linguine + House made lemon garlic butter sauce + parmesan + basil + grilled crostini 17.99*

### **Meatloaf**

*ground beef + bacon + mozzarella + spinach + garlic buttered mashed potatoes + demi glaze + House made crispy onion strings + asparagus 17.99*

### **Tequila-Lime Chicken**

*Agave lime tequila chicken + Hatch green chile + white cheddar + crispy tortilla strips + cilantro lime rice + zucchini + yellow squash 15.99*

### **Pecan-Crusted Chicken**

*pecan panko breaded chicken + creamy poblano sauce + cauliflower buttered potato mash + broccolini 15.99*



### **Stuffed Poblano**

*charred poblano pepper + corn + zucchini + yellow squash + tomatoes + white cheddar + House made spicy red bell pepper sauce + cauliflower buttered potato mash 15.99  
Add any protein!*

## HAND CUT STEAKS



*We proudly serve Sterling Silver premium meat, the highest quality in the region.*

### **\*Sterling Silver® Ribeye**

*12oz. 33.99*

### **\*Sterling Silver® Angus Filet**

*6oz. 35.99  
bacon wrapped + 2.50*

### **\*Sterling Silver® Angus Beef Baseball Sirloin**

*8oz. 30.99*

#### **-Steak Toppings-**

*Garlic Butter, Onions, Mushrooms, Hatch Green Chile, Cheese, Grilled Jalapeño 2.00 ea.*

**ALL STEAKS ARE SERVED WITH A LOADED BAKED POTATO TOPPED WITH BACON, BUTTER, CHIVES, SOUR CREAM, AND WHITE CHEDDAR AND ONE A LA CARTE SIDE**

## BURGERS & SANDWICHES

*All burgers and sandwiches served with beer battered french fries*

### **\*Brewer Bites**

*three 3oz. mini certified angus beef sliders + pretzel buns + white cheddar + Hatch green chile + House made crispy onion strings + House made garlic aioli 15.99*

### **Buffalo Chicken Sandwich**

*breaded chicken + tangy honey hot buffalo sauce + lettuce + tomato + onion + ranch dressing 14.99*

### **\*8oz. Famous Lava Burger**

*certified angus beef + american + white cheddar + Hatch green chile + House made garlic aioli 14.99*

### **\*8oz. Build Your Burger**

*certified angus beef + choose three items egg + bacon + red or green chile + swiss + mushrooms + american + white cheddar + sautéed onions + bbq sauce + grilled pineapple + fresh jalapenos 16.50*

### **\*Prime Rib Sandwich**

*sliced prime rib + white cheddar + sautéed onions + House made creamy horseradish + toasted bolillo hoagie bun + au jus dip 17.75*

## SEAFOOD FAVORITES

### **Fish & Chips**

*Three pieces of cod + Pecan Brewery Amber Ale batter + jalapeño hush-puppies + House made lemon caper aioli + lemons + coleslaw + beer battered fries 15.99*

### **\*Pecan-Crusted Salmon**

*pecan panko crusted salmon + House made creamy poblano sauce + House made creamy shrimp risotto + asparagus + cherry tomatoes 23.99*

### **\*Pan Seared Salmon**

*8oz. salmon + garlic + lemon butter + broccolini + cilantro lime rice 19.99*

### **\*Shrimp & Risotto**

*five jumbo shrimp + House made creamy shrimp risotto + parmesan + grilled crostini 19.99*

## A LA CARTE 5.50

**Baked Potato**  
*Loaded + 1.50*

**Garlic Buttered Mash**  
*Loaded + 1.50*

**Beer Battered French Fries**  
*Cajun + .75  
Cheese & Chile + 1.50  
Garlic Tossed + .50*

**Grilled Asparagus**

**Broccolini**

**Green Chile Mac & Cheese**

**Cauliflower Buttered  
Potato Mash**

**Sweet Potato French Fries**

**Cilantro Lime Rice**

**Zucchini + Yellow Squash**

**SIDE SUBSTITUTIONS + 1.50**

*\*Consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness*