



PECAN GRILL & BREWERY

STARTERS



Stuffed Green Chiles

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

Spinach Artichoke Dip

artichoke hearts + spinach + cheese + tostada chips 13.50

Calamari

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

***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 14.99

SOUPS

Featured Soup Cup 6.75

Ask your server for details



French Onion

beef stock + red & yellow onions + swiss + garlic crostini 9.99

Green Chile Stew Cup 6.75

pork + Hatch green chile + potatoes + white cheddar

SALADS



Pecan Grill Salad

*green lettuce + tomatoes + cucumbers + white cheddar + candied pecans
Small 6.00 Large 10.00*

***Caesar Salad**

*green lettuce + House made Caesar dressing + parmesan + croutons
Small 6.00 Large 10.00*

Southwest Salad

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

***Salad Proteins**

*Grilled or Crispy Chicken 6.00
Salmon, Shrimp, Steak, Ahi Tuna,
or Pecan Panko Crusted Chicken 8.00
Flour Tortilla Wrap 1.00*

Salad Dressings:

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

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

All of our pecans are locally sourced

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

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 sauce + parmesan + basil + red chile flakes + grilled crostini 17.99

*Shrimp & Pasta

shrimp + linguine + parmesan + grilled crostini 19.99
House made alfredo, pecan pesto, or marinara

*Meatloaf

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

Tequila-Lime Chicken

Agave tequila lime 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

Mushroom Pork Chop

6oz. bone-in pork chop + House made marsala mushroom sauce + garlic buttered mashed potatoes + asparagus 16.99
ask your server about making your pork chop pecan panko crusted



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!

FLAME GRILLED STEAKS



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

*Sterling Silver® Ribeye

12oz. 33.99

*Sterling Silver® Angus Beef Sirloin

8oz. 30.99

-Steak Toppings-

Garlic Butter, Onions, Mushrooms, Hatch Green Chile, Cheese, Grilled Jalapeño 1.00 ea.

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

BURGERS & SANDWICHES

All burgers and sandwiches served with beer battered french fries

*Brewer Bites

three 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 + hot buffalo sauce + lettuce + tomato + onion + ranch dressing 14.99



*Lava Burger

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

*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 + jalapenos + avocado 16.50

*Prime Rib Sandwich

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

Chicken Pesto Sandwich

toasted bolillo hoagie bun + grilled chicken + House made pecan pesto + grape tomatoes + white cheddar + 15.99



Portabella Sandwich

wheat toast + italian herb marinated portabella + swiss + grilled tomato + lettuce + onion + House made garlic aioli 14.99

SEAFOOD FAVORITES

Fish & Chips

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

Ask your server about making it a Po Boy



*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

salmon + garlic + lemon butter + broccolini + cilantro lime rice 21.99

*Grilled Salmon Mango Salsa

salmon + House made mango salsa + cilantro lime rice 18.99
change protein to grilled chicken, ahi tuna, or shrimp

A LA CARTE 5.50

Loaded Baked Potato

Garlic Buttered Mash

Beer Battered French Fries

Loaded + 1.00

Cajun + .75
Cheese & Chile + 1.00
Garlic Tossed + .50

Asparagus

Broccolini

Green Chile Mac & Cheese

Cauliflower Potato Mash

Shrimp Risotto

Cilantro Lime Rice

Sweet Potato Fries

Zucchini + Yellow Squash

SIDE SUBSTITUTIONS + 1.50