



The Greene House

Inspired California Cuisine

DRINKS

Greyhound 10

Belvedere Vodka, Fresh Squeezed Grapefruit Juice

Rangpur Madras 9

Tanqueray Rangpur, Orange Juice, Cranberries

Strawberry Rhubarb Collins 9

Skyy Vodka, Rhubarb Bitters, Fresh Lemon Juice, Muddled Strawberry

Pink and Greene Martini 10

Skyy Vodka, Veev Acai Liqueur, Guava Puree, Lemon Juice, Candied Sugar Rim

The Chauffeur 9

Skyy Vodka, Solerno Blood Orange Liqueur, Orange Juice

Pomegranate Martini 11

Belvedere Vodka, Thatcher's Organic Pomegranate, Pomegranate Juice, Lemonade

GH Margarita 9

Espolon Blanco, Patron Citronge, Thatcher's Organic Pomegranate, Lime Sour

Apple Spritzer 9

Flor de Cana, Thatcher's Organic Apple, White Wine, Slivered Apples, Club Soda

GH Mojito 9

Cruzan Rum, Chambord, Raspberries, Blackberries, Mint

Old No. 46 10

Maker's Mark 46, Carpano Antiqua, Angostura Bitters, Luxardo Cherries

APPETIZERS

Chicken Tortilla Soup Avocado, Pico de Gallo, Queso Blanco 7

Herb Hummus Grilled Flatbread, Tomato, Onion & Feta 9

Black Mussels* Chorizo, Tomato & Grilled Bread 13

Warm Brie Roasted Garlic, Marcona Almonds, Sour Cherries 9

Smoked Salmon Bruschetta* Horseradish Crème Fraiche & Vine Ripened Tomatoes 11

Tuna Tartare Tacos* Avocado, Wasabi & Aged Soy 13

Tempura Calamari* Seasonal Vegetables, Red Chili Shoyu 11

Spinach & Artichoke Fondue Pico de Gallo, Grilled Flatbread 9

Pork Dumplings Young Ginger, Mint, Sesame Ponzu 8

Artisan Cheeses Fruits, Nuts, Crostini 13

SALADS & SANDWICHES

The Greene House Salad Green Vegetables, Arugula, Green Goddess Dressing, Pistachios, Parmesan 10

Asian Chicken Salad Sesame Seeds, Ginger-Miso Dressing 12

Classic Caesar Salad Parmesan Toast 8

Arugula Salad Apples, Dates, Pomegranate, Goat Cheese & Walnuts 11

Iceberg Wedge Avocado, Eggs, Applewood Bacon & Bleu Cheese 9

Roasted Beet Salad Goat Cheese Mousse & Pistachios 10

Roasted Salmon Salad* Butter Lettuce, Fingerling Potato, Caper-Mustard Vinaigrette 16

Grilled Chicken Club Swiss Cheese, Tavern Ham, Bacon, Honey Mustard & Avocado 12

Kobe Burger* Aged Cheddar, Bacon, 1000 Island 14

Turkey on Grilled Flatbread Baby Swiss, Avocado, Butter Leaf & Hummus 12

SIDES

Mac & Cheese 7

Sweet Potato Puree 6

Roasted Brussels Sprouts 7

Green Beans & Almonds 7

Crispy Fingerlings 7

White Truffle Parmesan & Chive Fries 6

ENTREES

Rainbow Trout Oven Dried Tomato, Fingerling Potato, Garlic & Lemon 19

Seared Ahi Tuna* Asian Vegetables, Yaki Soba Noodles, Caramelized Soy Broth 25

Crispy Half Chicken Sweet Potato, Green Bean & Brown Chicken Jus 17

Pacific Cod Fish & Chips Caper Remulade, Coleslaw 15

Grilled Mahi Tacos* Pico de Gallo, Salsa Verde, Avocado & White Beans 14

Filet of Beef Stir Fry Vegetables, Togarashi Spiced Fingerlings, Miso Butter 29

Ricotta Gnocchi Butternut Squash, Mushrooms, Brussels Sprouts, Sage Brown Butter 15

Bacon Wrapped Pork Tenderloin* German Style Fingerling Salad, Green Beans & BBQ 22

Sea Scallops* Caramelized Cauliflower, Snap Peas & Bacon 24

Braised Short Rib* Caramelized Vegetables, Sweet Onion Whipped Potato 24

Fresh Pasta Spinach, Melted Tomato & Parmesan Cheese 14
add Shrimp* 19

Chicken & Prosciutto Ravioli Arugula & Roasted Peppers 17

Atlantic Salmon* Beets, Fingerling Potatoes, Horseradish Vinaigrette & Sherry Jus 21

DESSERTS

Warm Cinnamon & Sugar Donut Vanilla Bean Custard 7

Sweet Corn Cake Almond Streusel, Blueberry Compote 7

Chocolate Brownie Neapolitan Gelato, Banana Split 7

Pineapple Rum Cake Vanilla Bean Gelato 7

Ever Changing Sorbet 7

We serve only Certified Angus Beef® and American Wagyu

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WHITE WINES

	GLASS	TERZO*	BOTTLE
NV Domaine Chandon "Pinot Noir Brut" (Sparkling Wine) California	8.5		50
10 Caymus "Conundrum" (Blend) California	10	13.25	40
10 Snoqualmie (Riesling) Columbia Valley, WA	5.75	7.75	23
09 Manifesto! (Sauvignon Blanc) North Coast	7	9.25	28
10 Crossings (Sauvignon Blanc) Marlborough, New Zealand	9	11.5	36
09 Martin Codax (Albarino) Rias Baixas, Spain	8.25	11	33
08 Tangent (Pinot Grigio) Edna Valley	7	9.25	28
09 Curtis (Viognier) Santa Barbara Co.	9	12	36
09 Bridlewood (Chardonnay) Monterey County	6.5	8.75	26
10 Independent Producers (Chardonnay) Columbia Valley, WA	7.75	10.25	31
09 Flora Springs (Chardonnay) Napa Valley, CA	9.5	12.5	38
08 Byron (Chardonnay) Santa Maria Valley, CA	12	16	46

BEERS

Local & Craft

SanTan Brewing (Hefeweizen) Chandler, AZ	5.25
Four Peaks Brewing "Kilt Lifter" (Scottish Ale) Tempe, AZ	5.5
Nimbus (Nut Brown Ale) Tucson, AZ	5.25
Anchor Steam, San Francisco, CA	5.5
Sierra Nevada (Pale Ale) Chico, CA	5.25

Bottled

Corona	4.75
Coors Light	4
Michelob Ultra	4.75
Guinness	5.50
St. Pauli Girl N/A	4

RED WINES

	GLASS	TERZO*	BOTTLE
10 Angeline (Pinot Noir) California	7.5	10	30
09 Clifford Bay (Pinot Noir) Marlborough, New Zealand	10	13.25	40
08 Truchard "Fox Block Seven" (Pinot Noir) Carneros	15	20	58
08 Paso Creek (Zinfandel) Paso Robles	8	10.5	32
10 Ruta 22 (Malbec) Patagonia, Argentina	8.5	11.25	34
10 Tilia (Malbec/Syrah) Mendoza, Argentina	7	9.25	28
07 Tintara (Shiraz) McLaren Vale, Australia	8.5	11.5	34
08 14 Hands (Merlot) Washington State	5.75	7.75	23
07 Sebastiani (Merlot) Sonoma County, CA	8	10.5	32
09 Terra Robles (Cabernet Sauvignon) Paso Robles	7.5	10	30
09 Silver Palm (Cabernet Sauvignon) North Coast	9	12	36
08 Tobin James "Notorious" (Cabernet Sauvignon) Paso Robles	10.5	14	42
08 Newton "Claret" (Blend) Napa Valley	10.5	14	42
04 Long Meadow Ranch (Cabernet) Napa Valley	12.5	16.75	50