

Welcome

We believe in using locally grown organic and sustainably harvested products whenever possible as a part of our commitment to protect our environment. Our support of California based sustainable agriculture includes lasting partnerships with local family farms and producers. Our network of purveyors helps us source and feature locally grown in season organic fruits, vegetables and herbs. Grass fed beef and free range poultry from nearby family ranches and sustainably sourced seafood approved by the Monterey Bay Aquarium are some of the ways we strive to meet our goal of providing healthy and sustainable selections while minimizing our impact on the environment. This is our GreenPath™ in action!

Should you need any further assistance with food descriptions, allergies or dietary concerns don't hesitate to ask your server or one of our restaurant supervisors, managers, or chefs.

Thank you for dining with us and enjoy your meal!

Sierra Breakfasts

Our hearty breakfasts feature local California cage free eggs! Choice toast or muffin and potatoes or hand cut fruit.

THREE RIVERS OMELET	\$10.00
Jack, Cheddar & Mozzarella	
WESTERN SLOPE OMELET	\$11.50
Ham, Bell Pepper, Onion & Swiss	
MUIR LODGE BREAKFAST*	\$11.00
Two Local Organic Eggs Any Style	
Includes Bacon <u>or</u> Sausage	
<u>or</u> Vegetarian Sausage	
CALIFORNIA FIESTA BOWL	\$11.00
Obrien Potatoes, Cheddar Scrambled Eggs,	
Bacon, Sausage, Avocado, Salsa	

Healthy Starts

EGG WHITE SCRAMBLE	\$8.50
Seasonal Greens, Feta, Tomatoes,	
Fruit Cup & Multi Grain Toast	
STEEL CUT OATS	\$5.00
Dried Fruit Medley, Local Honey,	
Brown Sugar or Pure Maple Syrup	
BREAKFAST TACO	\$8.50
Flour Tortilla, Scrambled Eggs,	
Potatoes & Black Beans,	
Cilantro Crema, Pico De Gallo	
ORGANIC YOGURT BOWL	\$6.50
Organic Granola, Local Honey,	
Fresh Berries	
PETITE BREAKFAST*	\$7.00
Single Egg, One Pancake,	
One Piece Breakfast Meat, Potato or Fruit	

*Eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough **cooking of such animal foods reduces the risk of illness.**

Grant Grove Restaurant is designed to meet the “Gold” standard of LEEDS certification.

Griddle Cakes Etc.

House Recipe Syrup & Whipped Butter of course!
Create your own hikers special; choose two items to add to any griddle item: two eggs*, breakfast meat or fruit cup add \$3.95

LEMON MASCARPONE PANCAKES (3)	\$8.50
BUTTERMILK PANCAKES (3)	\$8.00
Multigrain Option Available	
BELGIAN STYLE WAFFLE	\$8.50
FRENCH TOAST	\$8.00

Breakfast Sides

FRESH FRUIT CUP	\$3.95
COLD CEREAL W/ MILK	\$2.95
BREAKFAST POTATOES	\$2.75
TWO EGGS*	\$3.25
MUFFIN	\$2.50
TOAST	\$2.50
(Multigrain, Sourdough Or Country White)	
BACON (3), SAUSAGE (3) OR	
VEGETABLE PATTIES (3)	\$4.00
BAGEL & CREAM CHEESE	\$3.75
FRESH CALIFORNIA ORANGE JUICE	\$3.75
FRESH BERRIES IN SEASON	\$2.50
ORGANIC GRANOLA W/ MILK	\$4.50
(Almond, Rice and Soy Milk also available)	
PURE MAPLE SYRUP	\$1.50

Beverages

FAIR TRADE COFFEE	\$2.00
NUMI ORGANIC TEA	\$2.00
ORGANIC MILK	\$2.50
SODA W/ REFILLS	\$2.50
JUICE	\$2.50
ICE TEA W/ REFILLS	\$2.50
FRESH CALIFORNIA ORANGE JUICE	\$3.75

Grazing

- WINGS

Classic Buffalo or Hoisin BBQ Sauce,
Housemade Slaw

\$9.95
- CALIFORNIA FLATBREAD

Roma Tomato, Artichoke, Feta & Pesto

\$9.95
- QUESADILLA

Add Shrimp or Chicken

\$8.75

Crispy Tortilla, Bell Pepper, Red Onion
& Avocado, Cilantro Crema & Pico De Gallo

\$4.00

Soup & Salads

- Add Chicken or Shrimp to your Salad

\$4.00
- SOUP & SANDWICH!

Cup of Chili or Vegetable Soup
W/ Grill Cheese Sandwich

\$8.50
- CHEF'S RECIPE CHILI

Lean Pork, Grassfed Beef, Black Beans,
Sour Cream, Cheese, & Corn Muffin

CUP \$5.00 | BOWL \$7.25
- VEGETARIAN SOUP

Chef's Daily Creation

CUP \$4.50 | BOWL \$6.50
- ORGANIC FIELD GREENS

Citrus Vinaigrette, Seasonal Organic Vegetables,
Sunflower Seeds

SMALL \$5.95 | LARGE \$9.95
- SPRING GREENS & BERRY SALAD

Organic Spinach, Kale and Chard,
California Strawberries, Feta, Candied
Walnuts, Honey Balsamic

SMALL \$6.95 | LARGE \$10.95
- CAESAR SALAD

SIDE \$6.95 | LARGE \$9.95

Burgers & Sandwiches

- Include choice of: Kettle Chips, Fruit Salad, Field
Greens, Slaw, Chili or Soup
- GRANT GROVE BACON CHEESEBURGER*

1/2 Lb Local Grass Fed Beef, Lettuce,
Tomato, Onion, House Made Pickle Chips,
Garlic Aioli, Bacon & Cheddar Cheese on
Max's Bakery Bun

\$13.75
- CHICKEN WRAP

Grilled Mary's Chicken, Provolone,
Artichoke Tapenade & Organic Greens

\$11.95
- VEGAN WRAP

Whole Wheat Tortilla, Organic Hummus,
Fresh Veggies, Organic Greens, Avocado

\$9.00
- DIESTAL RANCH TURKEY CLUB

The Classic Triple Decker, BLT Plus
Turkey, Ham & Swiss on Toasted Country
Bread, Cranberry/Horseradish Mayo

\$13.95
- VEGGIE STREET TACOS

Soft Corn Tortillas, Cabbage, Roasted
Vegetables, Black Beans, Sweet
Corn Salsa & Chipotle Honey Dressing
Add Shrimp or Chicken

\$9.95
\$4.00

Smaller Portion For All Ages

- Choice of Chips, Green Salad or Fresh Fruit Cup
- MARY'S CHICKEN POT PIE

\$7.50
- MAC & CHEESE

Cheddar Cheese, Bacon, Asiago
Panko Crust

\$6.75
- CHEESEBURGER*

1/4 Lb Grass Fed Patty on
Max's Bakery Bun

\$6.00

Dinner Entrées

- Served from 4pm to closing. Entrees include soup or
salad, local farmer's market vegetables, sourdough
bread & whipped butter.
- PAN SEARED SALMON

Heirloom Brown Rice, Citrus Salsa

\$21.00
- PORTABELLA STACK

Portabella Cap, Brown Rice Filling,
Seared Polenta Cake, Roasted Peppers,
Feta Cheese & Balsamic Reduction

\$17.00
- BEEF BRISKET

Slow Smoked, Garlic Mashed Potatoes,
House BBQ Sauce

\$18.00
- RIBEYE STEAK*

12 Oz Cut Harris Ranch, Garlic Mashed
Potatoes, Compound Butter

\$30.00
- CIDER BRINED PORK CHOP

Creamy Polenta, House Chutney

\$19.00
- MARY'S CHICKEN

Organic Free Range Breast, Creamy
Polenta, Pio-Pio Sauce

\$20.00

- PASTA OF THE DAY

Chef's daily preparation featuring the finest local
seasonal farm fresh food available. Farm to fork to
you!

FOUR CHEESE PIZZA 12"

Toppings:
Pepperoni, Sausage, Ham, Bacon \$1.50
Tomato, Olives, Bell Pepper, Mushrooms, Onion,
Pineapple, Artichoke Hearts, Jalapenos \$1.00

SIERRA VEGGIE COMBO

Organic Marinara, Four Cheese Blend,
Mushrooms, Olives, Roasted Garlic, Artichokes

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Desserts

SEASONAL FRUIT COBBLER	\$4.95
Served Warm W/ Ice Cream	
CRÈME BRULEE	\$5.95
Fresh Berries	
CHOCOLATE BUNDT CAKE	\$6.95
Chocolate Sauce & Whipped Cream	
DOUBLE SCOOP ICE CREAM	\$4.00

Beverages

FAIR TRADE COFFEE	\$2.00
NUMI ORGANIC TEA	\$2.00
ORGANIC MILK	\$2.50
SODA W/ REFILLS	\$2.50
JUICE	\$2.50
ICE TEA W/ REFILLS	\$2.50
FRESH CALIFORNIA ORANGE JUICE	\$3.75

Beer & Wine

WHITE WINES	GLASS	BOTTLE
Chateau St. Michelle Riesling	6.5	24
Clos Du Bois Sauvignon Blanc	7.5	25
Wild Horse Viognier	9	30
Toasted Head Chardonnay	8.5	28
William Hill Chardonnay	10	34
RED WINES		
William Hill Cabernet Sauvignon	10	34
Robert Mondavi Cabernet Sauvignon	8	26
Franciscan Napa Cabernet Sauvignon	N/A	50
Wild Horse Merlot	9	32
Ravenswood Zinfandel	11	36
Greg Norman Pinot Noir	12	38
CRAFT DRAFT BEERS	PINT	SCHOONER (23 FLOZ)
Sam Adams Boston Lager	6.50	8.50
Sierra Nevada Pale Ale		
Tioga Sequoia General Sherman India Pale Ale		
DOMESTIC DRAFT	\$4.50	\$6.25
Bud Light		
CRAFT IMPORT BOTTLED BEERS		\$5.25
Stella Artois		
Tioga Sequoia Firefall Red Ale		
Tioga Sequoia 99 Wheat Ale		
Blue Moon		
Corona		
Corona Light		
DOMESTIC BOTTLED BEERS		\$4.00
Michelob Ultra		
Coors Light		
Budweiser		

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