

GREYSTONEGRILL

Greystone Grill uses only the finest ingredients. We fresh squeeze our juices and we create fresh batches of bar mixes using our own recipes.

MARTINIS

GG Greystone Grey Goose Vodka with Maytag® Bleu Cheese stuffed olives. \$11

Razmo The Cosmopolitan as it should be. Vox Raspberry Vodka. Cointreau, fresh lime juice and a splash of cranberry juice. \$11

Skinny Cosmo Citrus Vodka, Club Soda, cranberry juice and a lime wedge. \$10

Pomegranate Belvedere Pure Vodka, Pama Liqueur, and a splash of pineapple juice. \$10

GG Van Gogh All Night Van Gogh Double Espresso Vodka, Van Gogh Dutch Caramel, Bailey's Irish Cream, Godiva White Chocolate. \$10

Lemonade Grey Goose Citron and Smirnoff Orange Vodka, with homemade sour mix and a splash of cranberry juice. \$9

Join our VIP Club to get advanced notice on new menus, gifts for your birthday and other special events.
Ask your server for a sign up card.

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COCKTAILS

Sangria *Seasonal.* Red or White wine, blended with fresh fruits as well as other seasonal ingredients, served chilled over ice. \$7/glass \$22/pitcher

Orange Crush Smirnoff Orange Vodka, DeKuyper Triple Sec, fresh squeezed orange juice and Sierra Mist served tall over ice. \$7

GG The Margarita Featuring Milagro Silver Tequila, Sauza Hornitos Reposado Tequila, DeKuyper Triple Sec, homemade sour mix and finished with Grand Marnier. \$10

Strawberry Mojito 10 Cane Rum over freshly muddled lime, mint, and fresh strawberries. \$10

GG Greystone Iced Tea Absolut Peach Vodka, fresh brewed iced tea and homemade lemonade. \$7

Champagne Cocktail Blanc de Blanc, bitters and sugar. \$8

BEER

Bud • Bud Light • Miller Light • Coors Light • Blue Moon • Yuengling • Guinness • Amstel Light • Corona • Corona Light • Heineken • Heineken Light • Sam Adams Boston • Stella Artois • Bass • St. Pauli Girl NA

Ask your server for our current seasonal selections.

GG Designates Greystone Grill's signature items