

THE GROVE

The Grove Ceviche	\$14
Basa Fish Marinated in Fresh Lime Juice, Red Onions, Jalapeños, Cilantro, Chili Oil, Pico de Gallo, Tortilla Chips	
Bulgogi Fries	\$18
Bulgogi Beef, Seasoned French Fries, Bam Bam Sauce, Toasted Sesame Seeds, Green Onions	
Kogi Wings	\$16
Nine (9) Chicken Wings, Spicy Kogi Sauce, Sesame Seeds, Carrot Sticks, Celery Sticks, Ranch	
Thai Brussels Sprouts	\$15
Shoyu Tare Pork Belly, Sweet Lime Glaze, Cilantro, Roasted Peanuts, Peppers	
Spicy Chicken Tenders	\$16
Spicy Chicken Tenders, French Fries	
Bavarian Pretzel	\$15
Served with Beer IPA Mustard, House-made Beer Cheese	
Guacamole and Chips	\$14
Fresh Guacamole and Tortilla Chips	
Chef's Seasonal Salad	M/K Price
See Server for Details	
The Grove Burger	\$20
1/2 lb. Wagyu Patty, Tillamook Cheddar Cheese, Candied Honey Jalapeño Bacon, Boursin Cheese Spread, Sautéed Onions, Lettuce, Tomato, Brioche Bun	
Caprese Chicken Sandwich	\$18
Grilled Chicken, Fresh Mozzarella Cheese, Pesto, Lettuce, Tomato, Red Onion, Balsamic Glaze, Focaccia Bread	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Our kitchens contain nuts, seafood and dairy products. \$5 fee applies to split/shared plates.