



The Patio

at Sunset Grille

STARTERS

COCONUT SHRIMP 16
Sweet Thai chili sauce

FRIED PICKLES 12
Maple dijon mustard sauce

BLACK BEAN HUMMUS 14
Carrots, celery, green peppers, pita bread

HICKORY BBQ RIBS 16
Slow oven-roasted, house BBQ sauce

HOUSE BEER BATTERED ONION RINGS 12
Sunset horseradish sauce

SUNSET FRIES 15
House-cut fresh fries! Loaded with cheese, bacon, scallions, ranch dressing

AHI TUNA NACHOS 19
Crispy wonton nachos, ahi tuna, wakame salad, wasabi crema, pickled ginger

CHICKEN WINGS 18
Jumbo chicken wings, carrots, celery sticks, bleu cheese dressing
- Choice of buffalo or BBQ

GARLIC CHEESE BREADSTICKS 12
House-made flatbread, herb-garlic butter, mozzarella, parmesan, marinara dipping sauce

PIZZAS

MARGHERITA 17
Sliced tomato, fresh mozzarella, basil

BUFFALO CHICKEN 21
Grilled chicken, mozzarella, red onion, celery, buffalo sauce, bleu cheese crumbles

MEAT LOVERS 22
Bacon, pepperoni, ham, sausage

CLASSICO 18
Pepperoni, green pepper, mushroom, red onion

WHITE TRUFFLE PORTABELLA 19
Roasted garlic spread, roasted portabella, fresh mozzarella, arugula, truffle oil

Build Your Own 14

ADDITIONAL TOPPINGS +1.5

Red Onion	Bell Peppers	Pepperoncini
Mushrooms	Pineapple	Black Olives
Jalapeños	Fresh Basil	Feta +2

MEAT TOPPINGS +2.5

Bacon	Pepperoni	Sausage
Chicken +4	Bacon +4	

SALADS

Add mahi or tuna 12, shrimp 15, chicken 10

CRISP CAESAR 14
Romaine, grana padano, sweet bread croutons, anchovies, house caesar dressing

MEDITERRANEAN 16
Romaine, feta, cucumber, tomato, red onion, pepperoncini, pita points, Greek-kalamata vinaigrette

WEDGE 15
Crisp iceberg, bacon, tomato, red onion, bleu cheese dressing

AHI TUNA POKE BOWL 22
Greens, jasmine rice, edamame, cucumber, jalapeño, avocado, wakame, Thai vinaigrette

SANDWICHES

Served with a side pasta salad
Substitute a side salad or house-cut fries +3

FISH TACOS 17
2 flour tortillas, blackened mahi mahi, lime cabbage, pineapple pico de gallo, cajun crema

AHI TUNA MELT 18
Golden Texas toast, blackened ahi tuna, cheddar cheese, celery-dill aioli

CHICKEN CORDON 18
Kaiser roll, crispy chicken breast, baked ham, swiss cheese, maple dijon mustard sauce

TERIYAKI CHICKEN 18
Kaiser roll, grilled pineapple, swiss cheese, hickory bacon, lettuce, tomato, red onion, teriyaki sauce

CLASSIC REUBEN 18
Marbled rye bread, corned beef, swiss cheese, sauerkraut, Sunset horseradish sauce

STEAK GYRO 19
Pita bread, Greek-herbed flank steak, lettuce, tomato, red onion, tzatziki sauce

SUNSET BURGER 17
Kaiser roll, 1/2lb all-beef patty, cheddar cheese, onion rings, lettuce, tomato, Sunset burger sauce

VEGGIE BURGER 16
Kaiser roll, grilled veggie patty, lettuce, tomato, red onion, Sunset burger sauce

ENTRÉES

Served daily 5-10 pm

ADOBO BRICK CHICKEN 39
Adobo-rubber, chipotle velouté, chimichurri emulsion, cilantro rice, corn salsa

CHIMICHURRI SKIRT STEAK 44
Chimichurri emulsion, vianda mash, cherry tomato + red onion relish

CRISPY WHOLE SNAPPER MP
Creole sauce, mofongo, avocado + tomato salad

PASTA PRIMAVERA 29
Roasted zucchini, summer squash, cherry tomato, broccoli, penne pasta, garlic oil
~Add mahi 12, shrimp 15, chicken 10

For your convenience, a 20% service charge will be added to parties of 5 or more guests
*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

COCKTAILS

ROSÉ SANGRIA 12

Rosé, mango rum, cranberry, pineapple, splash of sprite

CRUCIAN REBEL 13

Mutiny smoked hot pepper vodka, Mutiny hibiscus passion fruit vodka, raspberry, lemonade

GUAVA MULE 12

Stoli vodka, guava, lime, ginger beer

EASTERN BREEZE 12

Bacardi citrus rum, Bacardi pineapple rum, grapefruit, cranberry

OLD MAN AND THE SEA 13

Bacardi light rum, lime, grapefruit, triple sec, Angostura bitters

COMMODORE 13

Captain Morgan original spiced rum, passion fruit, orange, club soda

PAINKILLER 12

Bacardi dark rum, orange, pineapple, crème de coconut, grated nutmeg

CUCUMBER COOLER 12

Cucumber-infused Tanqueray gin, lemonade, splash of soda

SASSY MANGO 13

Jalapeño-infused Lunazul blanco tequila, orange liqueur, mango

TRADEWINDS TEA 14

Jameson Irish whiskey, iced tea, peach, lemon

FROZEN

MANGO SUNSET 12

Bacardi light rum, mango, strawberry

BUSHWACKER 12

Bacardi dark rum, irish cream liqueur, amaretto, coffee liqueur, crème de cacao, hazelnut liqueur, crème de coconut

BBC 12

Bacardi dark rum, irish cream liqueur, crème de coconut, banana

NON-ALCOHOLIC

Coke, diet coke, sprite, ginger ale, iced tea, lemonade 4

Ting grapefruit soda, Barritt's ginger beer 5

St. John Brewer's root beer, Red Bull 6

Fruit punch, fruit juices 5

Heineken Zero 6

WINE

DOMAINE CHANDON

Brut, Napa Valley, California

18 / 68

LUNETTA

Prosecco, Trentino, Italy

13 / 48

BATASIOLO

Moscato d'Asti, Piemonte, Italy

11 / 42

PIGHIN

Pinot Grigio, Friuli Grave, Italy

15 / 56

KIM CRAWFORD

Sauvignon Blanc, Marlborough, New Zealand

16 / 60

SONOMA-CUTRER

Chardonnay, Sonoma Coast, California

17 / 64

PINE RIDGE

Chenin-Blanc-Viognier, Napa Valley, California

15 / 56

MANON

Rosé, Côtes de Provence, France

12 / 46

JOSH CELLARS

Pinot Noir, Central Coast, California

14 / 52

CLINE

Zinfandel, Lodi, California

13 / 48

LOUIS M. MARTINI

Cabernet Sauvignon, Sonoma County, California

18 / 68

PENFOLD'S 'KOONUNGA HILLS'

Shiraz-Cabernet, South Australia

15 / 56

BEER, SELTZER, CIDER

DOMESTIC BEER 5

Miller Lite, Coors Light, Michelob Ultra

LOCAL BEER 6

VI Summer Ale, VI Mango Pale Ale, Leatherback Blonde Ale, Leatherback Lager, Leatherback IPA

IMPORTED BEER 6

Heineken, Red Stripe, Corona

SELTZER & CIDER 6

Soca Spiked Seltzer - Ginger-Lime
LOVE City Seltzer - Hibiscus Pomegranate
LOVE City Seltzer - Passion Fruit
Angry Orchard - Crisp Apple Hard Cider

Join us for Happy Hour!
4-6pm

