

FOOD

SNACKS

FRIES \$8

Served with Chipotle Mayo (Vegan option)
Add Cheese (Veg) **\$10.5**
Add Pulled Chicken or Pork + Cheese **\$14**

CHARRED CORN \$9.5

Served on the Cob with Lime Crema +
Smoked Paprika (Vegan Option + Gf)

GRILLED QUESADILLA \$13

Flour Tortilla Filled with Cheese, -
Served with Salsa Verde and
Cheese Sauce (Veg)
Add Pulled Pork or Chicken **\$4**

EMPANADAS \$14

House Made Pastry Filled with Chorizo,
Corn, Cheese + Served With Lime Crema
3 Per Serve

JALAPEÑO POPPERS \$14

Deep fried and Stuffed Full of Cheese,
Served with Chipotle Mayo. (Veg)
5 Per Serve

CAULIFLOWER WINGS \$15

Served with Orange Salsa and Dill Ranch +
Pico De Gallo (Vegan Option)

GUACAMOLE \$16

House Made Guacamole Served with
Tortilla Chips + Pico De Gallo
(Vegan + Gf)

STREET TACOS

3 for **\$16.5** or **\$6.5** each

ADOBO PORK

Pulled Pork, Cabbage Slaw,
Orange Salsa (Gf)

BEEF ESTOFADO

Beer Braised Pulled Brisket,
Pickled Slaw, Garlic Mayo (Gf)

TINGA CHICKEN

Slow Cooked Pulled Tinga Chicken,
Iceberg Lettuce, Pickled Onion,
Chipotle Mayo (Gf)

MUSHROOM

Shredded Balsamic Mushroom,
Hash Brown, Pickled Onion,
Garlic Mayo (Vegan Option + Gf)

**All Street Tacos Come with
Your Choice of Salsa:**

Braised Tomato Salsa (Mild)
Salsa Verde (Medium)
Orange Salsa (Medium)
Chile Salsa (Hot)

MORE TACOS

Single Serve

GRILLED HALLOUMI \$8

Grilled Halloumi, Rocket, Pickled Onion,
Orange Salsa, Pico De Gallo (Veg + Gf)

BUTTERNUT PUMPKIN \$8.5

Pumpkin, Pickled Slaw, Romesco Sauce,
Pico De Gallo (Vegan + GF)
Contains Nuts

SPANISH CHORIZO \$8.5

Crispy Chorizo, Hash Brown,
Iceberg Lettuce, Lime Crema,
Pico De Gallo

JERK FRIED CHICKEN \$8.5

Fried Chicken, Iceberg Lettuce,
Spicy Jerk Mayo, Grilled Pineapple Salsa,
Fresh Sliced Chile

PRAWN COCKTAIL \$9

Crispy Fried Prawns, Cabbage Slaw,
House Made Spicy Cocktail Sauce

Extras:

Salsa **\$1**
Jalapeños **\$1.5**
Sour Cream **\$2**
Cheese Sauce **\$2.5**
Guacamole **\$3**

LARGE PLATES

FRIED CHICKEN TORTA \$17.5

Toasted Pigeonhole Roll, Fried Chicken,
Slaw, Pickled Jalapeños, Pico De Gallo,
Salsa Verde Mayo + Guacamole

NACHOS \$18

Tortilla Chips Topped with Cheese,
Chile Beans, Sour Cream + Guacamole (Gf)
Add Pulled Pork or Chicken **\$4**

PORK or CHICKEN MEXICAN BOWL \$18

Pulled Pork or Chicken, Brown Rice,
Chile Beans, Corn, Slaw, Sour Cream,
Guacamole, Salsa Verde + Tortilla Chips

VEG MEXICAN BOWL \$18

Mushrooms, Halloumi, Brown Rice,
Chile Beans, Corn, Slaw, Sour Cream,
Guacamole, Salsa Verde + Tortilla Chips



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DRINKS

STUBBIES N CANS

- Cascade Lager **\$7.5**
Boags XXX Lager **\$7.5**
Cascade Stout **\$9**
Tecate **\$9**
Corona **\$10**
Dangerous Mid Strength Lager **\$10.5**
Brookvale Union Ginger Beer **\$11**
Du Cane Pilsner **\$11**
Philter XPA **\$11**
Two Bays Draught (Gf) **\$11**
Wayward Raspberry Berliner Weisse **\$11**
Bruny Island Black Dark Ale **\$11.5**
Willie Smiths Cider **\$11.5**
Communion Normal Everyday Ale **\$12**
Hawkers Mixed Berry Kettle Sour **\$12**
Stomping Ground Passionfruit Sour **\$12**
Wolf of the Willows Amber Ale **\$12.5**
Batch Brewing Nitro Milk Stout **\$12.5**
Sierra Nevada Pale Ale **\$12.5**
Ocho Seasonal IPA **\$13**
Negra Modelo **\$14**
- Hop Nation Non-Alc XPA **\$9**
Molly Rose Non-Alc Citra Citra IPA **\$10**

Ask about our rotating taps!

-  grindersdivebar
 facebook.com/Grinners
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SPARKLING

- Mojo Prosecco
South Australia NV **\$10 \$48**
- Range Life Chardonnay Pet Nat
Victoria 2020 **\$11.5 \$56**
- Delinquente Pet Nat
Riverland SA 2022 **\$50**

WHITE WINE

- Funkstille Gruner Veltliner
Austria 2020 **\$11.5 \$56**
- In Dreams Chardonnay
Yarra Valley Victoria 2021 **\$12 \$58**
- Somos Barbera Rosé
McLaren Vale SA 2021 **\$12.5 \$60**
- Tertini Pinot Gris
Coal River Valley TAS 2022 **\$13 \$63**
- Jamsheed Sauvignon Blanc
Yarra Valley Victoria 2020 **\$13.5 \$66**

RED WINE

- Barossa Boy "Little Tacker" GSM
Barossa SA 2018 **\$11.5 \$56**
- Ottelia Shiraz
Coonawarra SA 2019 **\$12 \$58**
- Worlds Apart "Blue Eyes" Gamay
Adelaide Hills SA 2022 **\$12.5 \$60**
- Mapleton Pinot Noir
Tea Tree Tasmania 2019 **\$13 \$63**
- Jean Bouteille "Pirate" Merlot Semillon
Adelaide Hills SA 2022 **\$60**

COCKTAILS

- IN A PHANTOM MOOD \$19**
Vodka, Licor 43, Lychee, Lime, Orgeat
- LIFE ON MARS \$19**
Makers Mark, Black Walnut Bitters,
Blood Orange, Lime
- CARIBBEAN NIGHTS \$20**
Spiced Rum, Chile Liqueur, Orgeat,
Lime, Ginger Beer
- NICE TO MATCHA \$20**
Bacardi White Rum, White Crème
De Cacao, Matcha
- CANDY SHOP \$21**
7k Raspberry Gin, Blueberry Gin,
Citrus Saccharum, Lime, Egg White
- HORCHATA DEATH PUNCH \$21**
Blanco Tequila, Horchata, Lime,
Spiced Cinnamon Syrup

- SANTERIA \$21**
Spiced Rum, Crème De Cacao,
Black Walnut Bitters, Lychee, Pineapple,
Lime, Falernum

- WHOLE PAVLOVA LOVE \$22**
Forty Spotted Gin, Bizzarro, Licor 43,
Frangelico, Citrus Saccharum,
Passionfruit, Lime, Egg White

MOCKTAILS

- DRIVE \$12**
Blood Orange, Orange, Lime, Falernum
- NO PRESSURE \$13**
Lychee, Pineapple, Lime, Orgeat,
Black Walnut Bitters,

MARGARITAS

Jugs Available (Serves 3 to 4)

- CLASSIC \$17**
Blanco Tequila, Orange Liqueur, Lime
- SPICY WATERMELON \$19**
Jalapeño Infused Tequila, Orange Liqueur,
Lime, Watermelon, Agave
- BLOOD ORANGE \$20**
Blanco Tequila, Campari, Grapefruit Bitters,
Blood Orange, Lime, Agave
- CHOCOLATE SMOKE \$21**
Blanco Tequila, Vida Mezcal, Crème De
Cacao, Chocolate Bitters, Lime, Agave
- PINEAPPLE EXPRESS \$21**
Blanco Tequila, Mezcal, Orange Liqueur,
Pineapple, Lime, Agave

MIDNIGHT MENU

Serving until 12am

- FRIES \$8**
Add Cheese (Veg) **\$10.5**
- EMPANADAS \$14**
House Made Pastry Filled with Chorizo,
Corn, Cheese and Served With Lime Crema
3 Per Serve
- JALAPEÑO POPPERS \$14**
Deep fried and stuffed full of Cheese,
Served with Chipotle Mayo (Veg)
5 Per Serve
- CAULIFLOWER WINGS \$15**
Served with Orange Salsa and Dill Ranch
Pico De Gallo (Vegan Option)
- GUACAMOLE \$16**
House Made Guacamole Served with
Tortilla Chips + Pico De Gallo (Vegan + Gf)