

## Small Bites

Fried Goat Cheese - Goat cheese pieces mixed with fresh herbs, fried golden brown and garnished with a roasted tomato jam - \$8

Fresh Cut Gravy Fries - Large plate of hand cut fries smothered in gravy and topped with gruyere cheese - \$7.50

Soft Pretzels - Home made fresh baked soft pretzel twists served with stone ground mustard and a truffle béchamel cheese sauce - \$8

Hummus Plate - A duo of roasted garlic and spicy pepper hummus with olives, feta cheese and pita bread for dipping - \$7

Pork Belly Sliders - A trio of mini sandwiches filled with pork belly confit in a sweet and spicy chili sauce topped with fried shallots, red peppers, and mustard. - \$8

Chipotle Deviled Eggs - Deviled eggs stuffed with chipotle pepper and horseradish served on a bed of lettuce garnished with carrots, jalapeno and red onion radicchio - \$6

## Salads

Housemade Dressings: Ranch, Blue Cheese, House Vinaigrette, Honey Vinaigrette, Mint Shallot, Balsamic Vinaigrette, Honey Mustard

Holy Grail House Salad - Grilled chicken mixed with greens, onions, tomatoes, cucumbers and our house dressing - \$9

Chopped Salad - Grilled chicken with chopped mixed greens with fresh radishes, walnuts, micro greens, tomatoes, red onions and crumbled feta, served with a honey vinaigrette - \$11

Canyon Chicken Salad - Creamy chicken salad mixed with green apple and jalapeno served on a bed of lettuce with pecans, julienned carrots, red cabbage, onions, peppers and drizzled with mint shallot dressing - \$11

## Soups

Roasted Tomato Basil - Rich and flavorful soup made with fresh basil and roasted tomatoes, paired with grilled cheese sandwich bites for dipping - cup \$5 / bowl \$8

Ghost Pepper Chili - Texas-style chili made with ground beef, sausage, onions, Stone Smoked Porter and the world's hottest pepper. Very Spicy. Served with a toasted baguette, sour cream and cheddar cheese - \$9

French Onion - Caramelized sweet red and yellow onions simmered in a whiskey beef stock and topped with bread and white cheddar cheese - crock \$6

Beer Cheese - Cheddar cheese soup blended with a touch of bock and served with toasted sourdough bread and bacon - cup \$4 / bowl \$7

## Burgers

All of our burgers can be substituted with a ground turkey or veggie patty and are served with lettuce, tomato and red onion and a side of hand cut fries or seasoned green beans

Holy Grail Burger - Mix of fresh sirloin hand-ground on site, seasoned with spices and a touch of pork fat, grilled to order\*\* on a soft Ciabatta bun and topped with your choice of any of our artisanal cheeses from our cheese board selections - \$10.50

Brie and Mushroom Burger - \$11.50 \*Pair with (512) Pecan Porter

Red Dragon Burger - Mustard seed ale cheese with caramelized onions - \$11.50 \*Pair with Spaten Optimator

Blue Cheese and Caramelized Pear Burger - \$11.50 \*Pair with Fuller's ESB

Smoked Cheddar and Bacon Burger - \$11.50 \*Pair with Old Rasputin

Cali Burger - Avocado, fresh jalapeno, and Spanish manchego cheese - \$11.50 \*Pair with Dale's Pale Ale

## Sandwiches

All Sandwiches are served with a side of hand cut fries or seasoned green beans

Balsamic Chicken Sandwich - Grilled chicken breast drizzled with balsamic dressing, topped with spinach leaves, sliced strawberries, and pecan ricotta on sourdough bread - \$10

Pulled Pork Sandwich - Roasted pork shoulder piled on sourdough with cole slaw and Yucatan onions - \$10

Monte Cristo - A sandwich of ham, turkey, Swiss and American Cheeses deep fried and sprinkled with powdered sugar and a side of blackberry preserves - \$10

Grilled Steak Sandwich - Grilled skirt steak sliced and topped with onions and melted gruyere cheese served with a side of gravy - \$11

Pressed Chicken Sandwich - Grilled chicken breast and avocado, topped with Spanish manchego cheese and chipotle aioli - \$10

Roasted Pepper Sandwich - Roasted red and poblano peppers, grilled eggplant, spinach, and goat cheese served on a grilled baguette with olive tapenade - \$9

Brisket Melt - House made beer braised beef brisket served on grilled sourdough with caramelized onions, white cheddar, and Russian dressing - \$10

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

## Big Plates

Pub-Style Fish and Chips - Classic beer-battered Atlantic cod along with hand cut fries served with tartar sauce and malt vinegar - \$13

\*Pair with an English IPA

Beer Braised Pork Ribs - Beer braised short ribs slow cooked with a Shiner Bock demi-glaze piled on top of Boston-style baked beans and garnished with candied jalapenos - \$11

\*Pair with a Stout or Porter

Charbroiled Chicken Skewers - Marinated chicken cubes, green pepper, mushrooms, red onion and tomato skewered on top of mashed potatoes and served with a garlic aioli dipping sauce - \$12

\*Pair with a Extra Special Bitter

Beer Brats - Bratwurst braised in New Belgium beer and onions, grilled and served with braised cabbage and mashed potatoes - \$11

\*Pair with a German-style Bock or Amber Ale

3-Blend Meat Loaf - A mix of hand-ground sirloin beef, turkey and sausage baked with a savory tomato sauce and set atop mashed potatoes - \$12

\*Pair with a malty Trappist Dubbel or Quad

Steak Frites - Skirt steak cooked to order\*\* seasoned with smoked sea salt and served with fried shallots, Cabernet jus sauce and house cut French fries - \$13

\*Pair with a hoppy American Ale

Blackened Fish Tacos - Spicy blackened Atlantic cod, shredded cabbage, tomatillo salsa verde, and lime crema inside light corn tortillas - \$10

\*Pair with a Wit

## Side Plates

White Cheddar Mac and Cheese - \$6

Hand-cut Fries - \$3

Boston-style Baked Beans - \$3

Mashed Potatoes - \$3

Seasoned Green Beans - \$3

## Cheese Boards

Choose 3 of our cheese selections paired with grapes, apples, olives, and fresh baked artisanal bread - \$12

*Please ask your server for additional seasonal cheese selections*

Salemville Blue (Organic) - Wisconsin

Compte Gruyere - France

Sweet Cream Brie - France

Paprika Crusted Smoked Cheddar (Organic) - Wisconsin

Herbed Chevre Goat Cheese - France

Bruder Basil - Germany

Red Dragon - Wales

Cahill Porter Cheddar - Ireland

**Brunch Menu Available  
Saturday and Sunday, 11am - 4 pm**

## Desserts

'Coffee and Doughnuts' - Espresso mousse served with homemade buttermilk doughnut holes - \$6

Homemade Cheesecake - Creamy cheesecake flavored with premium fruit, candy or liqueur chosen weekly. Ask your server for this week's selection - \$6

## Drinks

Red Bull - \$4

Sugar-Free Red Bull - \$4

Juice - \$3

Pineapple, Grapefruit, Cranberry,  
Orange, Tomato

IBC Root Beer - \$3

SmartWater 1L - \$3

Fresh Squeezed Lemonade - \$3

Sodas - \$2

Pepsi Cola, Diet Pepsi, Sierra Mist

Coca Cola products upon request

Iced Tea - \$2

Coffee and Decaf - \$2

## Beer Dinners

Once a month the Holy Grail hosts a multiple course food and beer pairing event featuring seasonal brews and ingredients.

Monday, December 5th, 7:00 p.m.

*Featuring guest chef Dennis Werhmann of Franconia Brewing*

Saturday, December 31st, 7:00 p.m.

**Be sure to check out our  
Table Tents for seasonal specials**

JOIN US FOR A FOUR COURSE FEAST ON

## THANKSGIVING DAY

THURSDAY, NOVEMBER 24 NOON—7 P.M.

\$30 PER PERSON / \$12 KIDS UNDER 12

**TRIVIA**  
EVERY WEDNESDAY, 9:00 P.M.

## Happy Hour

Monday — Friday 3-7 pm

\$3 Texas Drafts

\$1 off all other Drafts and \$3 Wells



**8240 Preston Rd, #150**

**Plano, TX 75024**

**www.holygrailpub.com**

**Facebook.com/HolyGrailPub**

Open Everyday 11am to 2am

Kids Menu Available



"Beer is living proof that God loves us and wants us to be happy"

- Benjamin Franklin

*We take pride in our food at the Holy Grail Pub.*

*Our food is made from scratch in house using quality ingredients*



**Winner of D Magazine's Best of Big D Reader's Choice Poll 2011 for "Best Bar Food"**