



ONE FORTY GRILL

LUNCH MENU

- SHRIMP COCKTAIL** chilled jumbo shrimp, cocktail sauce, remoulade, lemon wedge 18
FRIED OYSTERS gulf oysters, creamed spinach, lemon-dill aioli 18
TUNA POKE* diced tuna, shallots, serranos, scallions, sesame seeds, wonton chips 22
CRISPY PORK BELLY Korean BBQ pork belly, pickled carrots, cilantro, lime 16
DEVILED EGGS chow-chow, bacon, chive 8
DOUBLE DIP pimento cheese topped with pepper jelly, guacamole, wonton chips 12
SPINACH & ARTICHOKE DIP salsa, sour cream, warm tortilla chips 14

~ SOUP DU JOUR ~ ASK YOUR SERVER ABOUT SEASONAL OFFERINGS

SALADS

HERB RANCH, HONEY VINAIGRETTE, SESAME VINAIGRETTE, THOUSAND ISLAND, BLEU CHEESE, CHIPOTLE RANCH

- CAESAR 140** romaine, garlic croutons, Parmesan reggiano, Caesar dressing.....12
TRADITIONAL SALAD mixed greens, tomatoes, bacon, egg, corn, cheddar, croutons.....12
ICEBERG WEDGE iceberg, tomato, bacon, bleu cheese.....12
ASIAN TUNA* grilled tuna, spring mix, pickled carrot, orange, wontons, avocado, sesame ginger vinaigrette.....26
SOUTHWEST CHICKEN grilled or fried chicken, spring mix, tomato, cheddar, black beans, roasted corn,
guacamole, chipotle ranch.....17
TRIO adobo chicken salad, tuna salad, pimento cheese, with tortilla chips.....13

CHICKEN 8, TUNA 14, SALMON 14, OR SHRIMP 12 AVAILABLE FOR ANY SALAD

SANDWICHES & MORE SANDWICHES SERVED WITH FRIES

- FRENCH DIP** tender shaved beef, swiss cheese, baguette, au jus.....18
MIDNIGHT CUBANO slow roasted pork, ham, mustard, pickle, swiss.....18
PICNIC TUNA tuna salad, toasted white bread, lettuce, tomato, onion.....14
CRISPY CHICKEN SANDWICH swiss cheese, lettuce, tomato, spicy mayo, on a toasted bun.....16
HOUSE BURGER* two 4 oz patties, American cheese, grilled onion, pickle.....17
GALLAGHER'S FISH SANDWICH* Caribbean jerk Mahi, braised red cabbage, sliced avocado.....18
CHICKEN PESTO FETTUCINE cream sauce, sun-dried tomatoes, parmesan.....15
BACK 140 your choice of 2 or 4 sides.....12/24
ADOBO CHICKEN SALAD BLT chicken salad, toasted white bread, bacon, lettuce, tomato.....14


VEGETABLES & SIDES

Roasted Brussels 8 • Fries 6 • Roasted Baby Carrots 8 • Charred Jalapeño Cream Corn 6 • Side Salad 6
Cup of Soup 7 • Succotash 8 • Loaded Baked Potato 8 • Red Cabbage & Goat Cheese 8 • Creamed Potatoes 6


We take pride in serving our customers the highest quality food by using the freshest ingredients we can source. Rarely some menu items might have limited availability. Please notify us of any allergies because not all ingredients are listed on the menu. 18% Gratuity will be charged to groups of 6 or more. We hope you enjoy your experience at One Forty Grill & look forward to serving you again in the future.


We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs might increase your risk of food borne illness.


COCKTAILS


 **LAVENDER HAZE**.....15
Empress gin, lavender simple syrup, lemon juice, finished with bubbles and a lemon


 **SLING BACK**.....16
Knob Creek old fashioned, the old fashioned way

 **BLUEBERRY MINT MULE**.....14
Ketel One Cucumber Mint vodka, muddled blueberry, lime juice, Owen's ginger beer, copper mug


 **MARGARITA**.....14
Cabo Wabo reposado, Gran Marnier, squeezed lime, simple syrup, soda, with a silver tequila lime boat

 **JAPANESE SOUR**.....18
Suntory Toki whiskey, egg white, squeezed lemon, simple syrup, heavily shaken and finished with citrus bitters

 **SKINNY SPRITZ**.....12
Cathead honeysuckle vodka, fresh berries, squeezed lime, soda, finished with mint
***ADD ST.GERMAIN \$2**

 **DIRTY 140**.....16
Grey Goose Vodka, muddled olives, shaken and strained, 3 olive finish
***SUBSTITUTE BLUE CHEESE OLIVES \$1**


 **THE MARILYN**.....13
Malibu pineapple, Bacardi rum, muddled blackberry, finished with a splash of orange juice and fresh blackberries

 **THE DOVE**.....13
Casamigos Silver, squeezed lime, Ruby Red Grapefruit, salt rim

 **ESPRESSO MARTINI**.....15
Bitty & Beau's cold brew concentrate, Wheatley vodka, Kahlua, dash of cream
***SUBSTITUTE BAILEY'S IRISH CREAM FOR \$3**

ZERO PROOF

 **LAVENDER LEMONADE**.....6
Fresh lemon juice, lavender simple, finished with soda

 **BLUEBERRY LIME SMASH**.....6
Muddled blueberry, lime juice, local honey, fresh mint

COLD BEER

ASK YOUR SERVER ABOUT OUR DRAFT SELECTION

IMPORT

Stella Artois 5, Modelo 5, Heineken 5, Sapporo 5, Guinness 6, Chimay Blue 12

DOMESTIC

Coors Light 4, Miller Light 4, Michelob Ultra 4, Budweiser 4, Yuengling 4

WHITE WINES

NINO FRANCO RUSTICO PROSECO 14/52
Veneto, Italy — floral, pear, white peach

BENAZZOLI PINOT GRIGIO 12/45
Veneto, Italy — honeysuckle, melon

ILLAHE PINOT GRIGIO 15/58
Oregon — mineral, lemon, green apple

CAVE DE LUGNY CHARDONNAY 12/45
France — jasmine, lemon, honey

SONOMA-CUTRER VINEYARDS CHARDONNAY 16/60
Russian River, California — butter, oak, vanilla

BOULDER BANK SAUVIGNON BLANC 14/50
Marlborough, New Zealand — grapefruit, lime zest, passion fruit

DOMAIN MASSON-BONDELET SANCERRE 52
France — lemongrass, seasalt

GARAGELAND ROSÉ 13/46
Oregon — strawberry, rhubarb, cherry candy

SAINT-HILAIRE BRUT 14/54
France — filo dough, vanilla bean, peach

DR. LOOSEN RIESLING 12/40
Germany — white flower, peach

RED WINES

ERATH PINOT NOIR 14/50
Oregon — dark cherry, blackberry, nutmeg

BENTON LANE PINOT NOIR 16/62
Oregon — raspberry, cherry, smoke

STERLING VINYARDS MERLOT 15/60
Napa Valley, California — cherry, dark chocolate, black currant

CHÂTEAU BELLEVUE BORDEAUX 58
Bordeaux, France — blueberry, violet, limestone

TAPESTRY RED BLEND 14/50
Paso Robles, California — sage, blackberry, cedar

LA POSTA MALBEC 13/50
Argentina — pepper, sandalwood, rose

HAHN CABERNET SAUVIGNON 12/45
California — tobacco, oak, black cherry

OBERON CABERNET SAUVIGNON 18/70
Napa, California — dark chocolate, blackberry, leather

POLETTI SANGIOVESE 14/50
Italy — cherry, plum, pomegranate

HALF BOTTLES

CAYMUS CABERNET 55
California

ALEXANDER VALLEY CHARDONNAY 25
California

PRISONER RED BLEND 45
California

MOET & CHANDON NECTAR ROSÉ 70
France

140 N COLLEGE ST. AUBURN, AL

334-209-0504

WIFI: 140grill

