



ONE FORTY GRILL

LUNCH MENU

CARAMELIZED ONION DIP onion, garlic, herb, house made kettle chips 14

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 9

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

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

HARVEST SALAD spring mix, roasted acorn squash, goat cheese, almonds, maple vinaigrette.....13

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 10 AVAILABLE FOR ANY SALAD

SANDWICHES & MORE SANDWICHES SERVED WITH FRIES

FRENCH DIP tender shaved beef, swiss cheese, caramelized onions, baguette, au jus.....18

MIDNIGHT CUBANO mojo roasted pork, ham, mustard, pickle, swiss.....18

PICNIC TUNA tuna salad, toasted white bread, lettuce, tomato, onion.....14

FRIED CHICKEN SANDWICH swiss cheese, bacon, lettuce, kimchi mayo, pickles, on toasted bun.....17

HOUSE BURGER* two 4 oz patties, American cheese, grilled onion, pickle.....17

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 Carrots 8 • Corn Maque Choux 6 • Side Salad 6 • Cup of Soup 7

Sautéed Green Beans 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



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



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



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



LYCHEE ROSE.....14
Hendrick’s gin, Absolut, lychee fruit, rose simple syrup, lemon



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 rum, Bacardi rum, muddled blackberry, finished with a splash of orange juice and pineapple juice



DESERT PEACH.....14
Smokey mezcal tequila, satsuma liqueur, peach, lime, orange bitters



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
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

DRY CREEK **CHENIN BLANC** 13/48
California ——— crisp, pear, mineral

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

BEUHLER VINEYARDS **CHARDONNAY** 15/58
Napa Valley ——— butter, oak, vanilla

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

SQUEALING PIG **ROSE** 12/46
New Zealand ——— strawberry, stone fruit

DOMAINE RIFFAULT **SANCERRE** 50
France ——— citrus, mineral, crisp

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

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

RED WINES

J. LOHR **PINOT NOIR** 12/46
California ——— cherry, violet, black pepper

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

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

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

UNO **MALBEC** 13/50
Argentina ——— plum, blackberry, vanilla

BROADBENT **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

PRISONER **RED BLEND** 45
California

FRANK FAMILY **CHARDONNAY** 45
California

LAURENT-PERRIER **CHAMPAGNE** 60
France

BONANZA **CABERNET** 26
California

ELK COVE **PINOT NOIR** 28
Oregon

HONIG **SAUVIGNON BLANC** 26
California

HAPPY HOUR

MONDAY - THURSDAY 3-6

Ask your server for details

LIVE MUSIC

WEDNESDAY 6-9

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WIFI: 140guest
PW: 140grill

