

ONE FORTY GRILL

DINNER 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
- DEVEILED 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, CHIPOTLE RANCH, HONEY VINAIGRETTE, SESAME VINAIGRETTE, MUSTARD 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
- KALE & FIG *kale, cabbage, dried fig, pickled grape, green apple, bleu cheese, mustard vinaigrette*.....14
- SOUTHWEST CHICKEN *grilled or fried chicken, spring mix, tomato, cheddar, black beans, roasted corn, guacamole, chipotle ranch*.....18

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

BURGERS & SANDWICHES

SANDWICHES SERVED WITH FRIES

- FRENCH DIP *tender shaved beef, swiss cheese, baguette, au jus*.....20
- MIDNIGHT CUBANO *mojo roasted pork, ham, mustard, pickle, swiss*.....18
- FRIED CHICKEN SANDWICH *swiss cheese, lettuce, tomato, spicy mayo, on a toasted bun*.....17
- HOUSE BURGER* *two 4 oz patties, American cheese, grilled onion, pickle*.....18
- GALLAGHER’S FISH SANDWICH* *Caribbean jerk Mahi, braised red cabbage, sliced avocado*.....20

HOUSE SPECIALTIES

- U-10 DIVER SCALLOPS *pan seared, served with jalapeño creamed corn and roasted brussels*.....38
- HALIBUT* *pan seared, served with chilled orzo salad, mango-mint coulis*.....35
- FILET MIGNON* *8oz, served with roasted carrots and creamed potatoes*.....48
- CHICKEN PESTO FETTUCCINE *cream sauce, sun dried tomatoes, parmesan*.....28
- PAN SEARED SALMON* *apple cider glaze, red cabbage and goat cheese, creamed potatoes*.....30
- SEARED TUNA* *served with cilantro rice, asian style slaw, soy sauce glaze*.....30
- NY STRIP* *12oz, served with loaded baked potato*.....42
- BACK ONE FORTY *choice of four sides*.....24

VEGETABLES & SIDES

Roasted Brussels 8 • Fries 6 • Roasted Baby Carrots 8 • Charred Jalapeño Cream Corn 6 • Side Salad 6

Cup of Soup 7 • Orzo Salad 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

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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

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LAVENDER LEMONADE.....6

Fresh lemon juice, lavender simple, finished with soda
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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

