



ONE FORTY GRILL

DINNER 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
- DEVEILED 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.....18

CHICKEN 8, TUNA 14, SALMON 14, OR SHRIMP 10 AVAILABLE FOR ANY SALAD

BURGERS & SANDWICHES SANDWICHES SERVED WITH FRIES

- FRENCH DIP tender shaved beef, swiss cheese, caramelized onions, baguette, au jus.....20
- MIDNIGHT CUBANO mojo roasted pork, ham, mustard, pickle, swiss.....18
- 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.....18

HOUSE SPECIALTIES

- U-10 DIVER SCALLOPS pan seared, served with corn maque choux and roasted brussels.....38
- RED SNAPPER* blackened Red snapper, corn maque choux, sautéed green beans.....35
- CHICKEN PESTO FETTUCCINE blackened chicken, cream sauce, sun dried tomatoes, parmesan.....28
- SHRIMP SCAMPI jumbo gulf shrimp, garlic, butter, white wine, linguine pasta.....29
- PAN SEARED SALMON* apple cider glaze, red cabbage and goat cheese, creamed potatoes.....30
- BACK ONE FORTY choice of four sides.....24
- PORK CHOP sweet tea brined, chargrilled, creamed potatoes, sautéed green beans, and BBQ sauce.....34
- FILET MIGNON* 8oz, served with roasted carrots and creamed potatoes.....51
- NY STRIP* 12oz, served with loaded baked potato.....48
- ADD CHIMICHURRI OR ONE FORTY BUTTER.....2

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

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LAVENDER HAZE.....15
Empress gin, lavender simple syrup, lemon juice, finished with bubbles
- 

SLING BACK.....16
Knob Creek old fashioned, the old fashioned way
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BLUEBERRY MINT MULE.....14
Ketel One Cucumber Mint vodka, blueberry, lime juice, Owen’s ginger beer, copper mug
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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**
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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
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DESERT PEACH.....14
Smokey mezcal tequila, satsuma liqueur, peach, lime, orange bitters
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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
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 PROSSECO** 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

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

140 N COLLEGE ST. AUBURN, AL
334-209-0504
WIFI: 140guest
PW: 140grill

