

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, shallot, cucumber, jalapeno, wonton chips 22
- CRISPY PORK BELLY Korean BBQ pork belly, pickled carrots, cilantro, lime 17
- MEATBALLS beef meatballs, marinara, shaved parmesan 16
- DOUBLE DIP pimento cheese topped with pepper jelly, guacamole, wonton chips 14
- 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.....13
- ICEBERG WEDGE iceberg, tomato, bacon, bleu cheese.....14
- ASIAN TUNA* grilled tuna, spring mix, pickled carrot, orange, wontons, avocado, sesame ginger vinaigrette.....26
- KALE & FIG pickled grape, goat cheese, almond, apple, bacon, fried brussels, maple vinaigrette.....16
- SOUTHWEST CHICKEN grilled or fried chicken, spring mix, tomato, cheddar, black beans, roasted corn,
guacamole, , tortilla crisps, chipotle ranch.....20

CHICKEN 8, TUNA 14, OR SALMON 14 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 spear.....18

HOUSE SPECIALTIES

- U-10 DIVER SCALLOPS pan seared, succotash and asparagus.....38
- CHICKEN PESTO FETTUCCINE blackened chicken, cream sauce, sun dried tomatoes, parmesan.....28
- CHICKEN PARMIGIANA chicken cutlet, mozzarella, linguine pasta, marinara.....28
- FRESH CATCH* blackened fish of the day, succotash and asparagus.....35
- PAN SEARED SALMON* apple cider glaze, creamy orzo, red pepper pesto and asparagus.....30
- LAMB CHOPS chargrilled, pomegranate reduction, served with creamed potatoes and asparagus.....42
- ROASTED 1/2 CHICKEN creamed potatoes, roasted brussels, gravy.....30
- PORK CHOP sweet tea brined, chargrilled, creamed potatoes, asparagus and BBQ sauce.....34
- FILET MIGNON* 8oz, roasted carrots and creamed potatoes.....54
- NY STRIP* 12oz, loaded baked potato.....50

VEGETABLES & SIDES

Roasted Brussels 8 • Fries 6 • Asparagus 8 • Succotash 8 • Side Salad 6 • Cup of Soup 7

Loaded Baked Potato 8 • Creamed Potatoes 6 • Roasted Carrots 8 • Creamy Orzo 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. 20% 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, lime juice, 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**
- 

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

CONECUH FIG.....14
Clyde Maye’s Straight Wheated, fig liqueur, lemon, bitters
- 

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
- 

SIERRA NEVADA.....6
Trail Pass IPA NA

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

- CINZANO PROSSECO** 13/50
Veneto, Italy — floral, pear, white peach
- DOMINI DEL LEONE PINOT GRIGIO** 13/50
Veneto, Italy — honeysuckle, melon
- SOLENA PINOT GRIS** 13/50
Oregon — 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 5:30-8:30

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

