



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
MEATBALLS beef meatballs, marinara, shaved parmesan 15
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
KALE & FIG pickled grape, goat cheese, almond, bacon, fried brussels, maple vinaigrette.....16
SOUTHWEST CHICKEN grilled or fried chicken, spring mix, tomato, cheddar, black beans, roasted corn,
guacamole, chipotle ranch.....20
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 spear.....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

