

# High Point Grill

9780 Coors Blvd. Abq, NM | 505-312-8519  
www.highpointgrill.com

## To Get Started

<b>Chips and Salsa</b> – House made, fresh tomato salsa	\$4.5
<b>Chips and Queso</b> – w/ <u>HOT</u> NM green chile	\$7
<b>Chips and Trio</b> – w/ <u>HOT</u> NM green chile, house-made salsa, and guacamole	\$14
<b>Southwest Nachos</b> – <u>HOT</u> Green chile queso, pico de gallo, jalapeno	\$9.5
>>>ADD-ON – Sliced Steak +6   Grilled Chicken +5   Ground Beef +5   Black Bean and Corn +3	
<b>Basket of Fries</b> – Shoestring, skin-on	\$6
<b>Green Chile Cheese Fries</b> – <u>HOT</u> Green chile queso, Chimayo dust	\$9
<b>Garlic Romano Fries</b> – w/ Parmesan, blue cheese dip	\$10
<b>Chicken Wings</b> – (1lb) Bang (hot), Cajun dry rub, Garlic Romano dry rub, BBQ, Teriyaki, Honey Sriracha served w/ veggies and ranch or blue cheese	\$14.5

## Salads

<b>Garden</b> – Tomato, onion, carrot, croutons	Half \$5	Full \$8
<b>Caesar</b> – Parmesan and croutons	Half \$5	Full \$8
>>>ADD-ON – Bisto Steak +9   Grilled Chicken +5   Grilled Shrimp +7		
<b>Cobb Salad</b> – Grilled chicken HB Egg, blue cheese, bacon, tomato, avocado		\$18
<b>Chicken Avo Salad</b> – Grilled chicken, avocado, dried cranberry, carrot, croutons		\$17
<b>Buffalo Salad</b> – Fried or grilled chicken, 'bang' sauce, cheddar, provolone, carrot, red onion		\$18
Dressings: Ranch   Blue Cheese   Honey Mustard   Balsamic Vinaigrette   Caesar		

## Mac and Cheese

<b>Original Mac and Cheese</b> – Shells w/ 3-cheese bechamel	\$8
<b>Build Your Mac</b> – <u>HOT</u> Green Chile +1   Bacon +2   Mixed Veggies +3   Chicken +4   Sliced Steak +5	\$8+
<b>High Point Mac</b> – Center-cut bistro filet steak and <u>HOT</u> green chile	\$18.5
<b>Pork Belly Mac</b> – Roast Pork Belly, BBQ sauce, provolone, mozzarella, and green onion	\$18.5
<b>Chicken Fajita Mac</b> – Grilled chicken, bell peppers, and onions	\$14.5
<b>Popper Mac</b> – Jalapeno, bacon, and cream cheese	\$13.5

## Neapolitan Pizzas

12" House-made dough cooked direct on stone w/ Italian herbs

<b>Pepperoni</b> – Red sauce, 2x cupping pepperoni, provolone and mozz	\$14
<b>Steak</b> – White Sauce, ribeye steak, caramelized onion, balsamic, provolone and mozz	\$16.5
<b>Chicken Bacon</b> – White sauce, grilled chicken, bacon, tomato, provolone and mozz	\$15.5
<b>Buffalo</b> – Bang sauce, grilled chicken, blue cheese, red onion, provolone and mozz	\$14
<b>Mushroom</b> – White sauce, caramelized onion, mushroom, balsamic, provolone and mozz	\$14
<b>BBQ</b> – BBQ sauce, grilled chicken, red onion, jalapeno, cheddar, provolone and mozz	\$14
<b>Popper Pizza</b> – Jalapeno, bacon, and cream cheese	\$13.5

Consuming raw or undercooked meats, dairy, eggs, or fish may increase your risk of foodborne illness.

## 7oz Certified Angus Burgers & Sandwiches – served w/ side

<b>CLASSIC BURGER</b> - garlic aioli, lettuce, tomato, onion, and pickles on Hawaiian roll.	\$15
>>>ADD-ONS 1.25 - 2.00 ea Cheddar, Mozzarella, Havarti, Blue Cheese, Bacon, Grilled Onion, Jalapeno, Green Chile, Mushrooms, Avocado, Egg	
<b>SOUTHWEST BURGER</b> - Chimayo crusted beef, <u>HOT</u> green chile, cheddar, and classic garnish	\$17
<b>CAMPFIRE BURGER</b> - Grilled onions and jalapenos, bacon, cheddar, and bbq sauce; w/ lettuce and tomato	\$18.5
<b>BACON BLUE BURGER</b> - Crumbled blue cheese, bacon, and classic garnish.	\$18.5
<b>SUNRISE BURGER</b> - Avocado, bacon, Havarti, sunny egg; w/ lettuce and tomato.	\$20
<b>MUSHROOM BACON MOZZ BURGER</b> - Grilled mushrooms, fresh mozzarella, bacon, and classic garnish	\$18.5
<b>CHICKEN BACON RANCH SANDWICH</b> - Grilled chicken, bacon, avocado, lettuce, tomato, ranch, and green chile aioli on sourdough.	\$18.5
<b>SHRIMP PO' BOY SANDWICH</b> - Fried Cajun shrimp, lettuce, tomato, pickles, bang sauce, and aioli	\$18.5
<b>FILET CHEESESTEAK</b> - Bistro filet and ribeye steak, grilled onions and mushrooms, Havarti, provolone, cheddar, and garlic aioli.	\$21.5
<b>GREEN CHILE CHICKEN PHILLY SANDWICH</b> - Grilled Chicken, <u>HOT</u> green chile, onions, peppers, cheddar, provolone, green chile aioli	\$17.5

### Sides:

Shoestring Fries | Half Salad | Chips and Salsa | Chile Cheese Fries +2 | Garlic Romano Fries +2 | Baked Mac and Cheese +3

### **Tacos** – 2 or 3 count, served w/ chips and salsa

<b>Ribeye Steak</b> – Sliced ribeye, provolone, pico de gallo, jalapeno, lime; served w/ guacamole	\$15/\$20
<b>Grilled Chicken</b> – Marinated chicken, bell peppers, onions, cheddar, pico de gallo; served w/ guacamole	\$13/\$17
<b>Pork Belly</b> – Fried pork belly, teriyaki, carrot, cucumber, spicy mayo	\$14/\$18.5
<b>Grilled Shrimp</b> – Wild shrimp, pico de gallo, jalapeno, lime; served w/ guacamole	\$14/\$18.5

### “Shareable” Desserts

<b>Caramel Apple Cobblecake</b> – 2x award winning; w/ granola, caramel, candied apple, and vanilla ice cream	\$13
<b>NY Cheesecake</b> – Plain/Chocolate/Caramel	\$11
<b>Brownie Sundae</b> – Chocolate, caramel, crushed toffee, and vanilla ice cream	\$13

### 12 and Under - \$9 (served w/ fries)

<b>Burger / Cheeseburger</b> – (CAB) Garnish upon request
<b>Chicken Poppers</b> – Fried boneless chicken w/ranch or bbq
<b>Mac and Cheese</b> – Creamy shells and 3 cheese sauce
<b>Buttered Shells</b> – Mac shells w/ butter and parmesan
<b>Grilled Cheese</b> – Texas toast, 'yellow and white' cheese

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