

# PINCHED CUISINE

## Pick a Base

Pita Roll · served with homemade potato chips	\$14.95
Salad Bowl · spring mix greens, house vinaigrette, pita	\$16.95
Rice Bowl · seasoned brown rice, pita	\$17.95
Toasted Pearl CousCous · basil pesto sauce, pita	\$17.95

## Pick a Protein

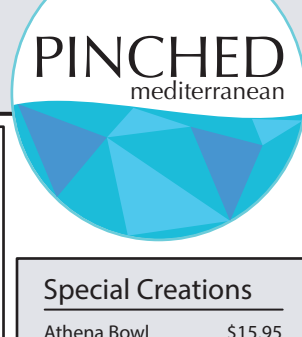
Chicken Shawarma · fire-roasted chicken marinated in Mediterranean spices	
Beef Chevaps · angus ground beef infused with select seasonings and grilled	
Chicken Kabob · grilled marinated chicken on a skewer	
Spicy Beef Chevap · angus ground beef patty spiced up with crushed chili peppers	
Falafel · chickpea fritters	
Tangy Salmon · grilled lemon-lime, ground mustard marinated chicken breast	+ \$3
Atlantic Salmon · 6oz grilled skinless salmon filet	+ \$7
Jumbo Shrimp · 4 pieces marinated, grilled, tail on jumbo shrimp	+ \$8
Grilled Tilapia · Blackened or Lemon Pepper	+ \$5

## Add Toppings (Up to Four)

Hummus · chickpeas and fresh mint spread (mild)	
Roasted Red Pepper Hummus · chickpeas and roasted red bell peppers spread (mild)	
Spicy Kalamata Hummus · chickpeas and kalamata olives spread (spicy)	
Poblano Pepper Hummus · chickpeas and poblano peppers spread (spicy)	
Mediterranean Salad · traditional tomato cucumber salad	
Tabouli · cracked wheat and parsley salad	
Black Bean and Corn · the name speaks for itself	
Red and Green Cabbage Slaw · zesty and sweet	
Feta Cheese · Mediterranean favorite	
Olives · kalamata and black olives mix	
Sautéed Onions · caramelized with spices	
Greens · spring mix	
Extra Toppings	\$1.75 each

## Add a Sauce

Tzatziki (D)	Lite Garlic (D)	Tahini	
Spicy Schug	Super Spicy Red	Extra Sauce	\$1.25



## Shareables

The Pinched Mezze Plate (2-3 GUESTS)	\$24.95
<i>Falafel, hummus, tabouli, feta, fresh vegetables &amp; fruit, pita, &amp; variety of sauces</i>	
Mediterranean Fish Tacos, 3 pieces, GF	\$14.95
<i>blackened tilapia, HM chipotle sauce, cilantro, cabbage, lime on corn tortilla</i>	
Mediterranean Wings, 6 pieces, GF	\$13.95
<i>Mediterranean spices, HM vinaigrette, garlic sauce, green salad</i>	
Feta Olive Flatbread	\$8.95
<i>kalamata and black olives mix, feta cheese, oregano, olive oil</i>	
Falafel 3/6	\$4.25 / \$7.25
Roasted Garlic and Pita	\$5.50
Roasted Red Bell Pepper in garlic and vinaigrette	\$6.50
Hummus and Pita	\$8.50
Spiced Potato Rounds OR Chips	\$2.95

## Soups and Sides

Chicken Veggie (GF)	Cup \$4.95	Quart \$14.95
White Bean (GF, Fall/Winter)	Cup \$4.95	Quart \$14.95
Gazpacho (cold soup, GF, Spring/Summer)	Cup \$5.95	Quart \$18.95
Olive oil, garlic pasta (8oz pasta, sautéed garlic and olive oil)		\$7
Seasoned Brown Rice		\$3
Pita		\$1.95
GF Pita		\$3.50
Toppings (4oz/8oz)		\$3.95 / \$6.95
Sauces (4oz/8oz)		\$3.95 / \$6.95

## Special Creations

Athena Bowl	\$15.95
<i>Spring mix, chicken kabob, med salad, black bean and corn, cabbage slaw, feta, garlic sauce, pita</i>	
Victory Plate	\$16.95
<i>Seasoned rice, beef chevaps, tabouli, black bean and corn, cabbage slaw, feta, spicy schug, pita</i>	
Poseidon Bowl	\$24.95
<i>Couscous, grilled salmon, feta, mixed greens, vinaigrette slaw, kalamata olives, pesto sauce, pita</i>	
Petite Mezze	\$12.95
<i>Hummus, falafel, mixed greens, marinated red onions, chickpeas, tahini</i>	

# PINCHED LIBATIONS

## Sparkling

El Serrate Brut Cava, Spain	\$11/42
Spagnol Prosecco, Italy	\$12/46
Cuvée Rosé, France	\$12/46
Moët Chandon Brut, France	\$90

## Rose

Xinomavro Rose, Greece	\$10/38
Cote des Roses, France	\$12/46
Fleur de Mer, France	\$52
Cote des Roses - 1/2 Bottle	\$25

## White

Armani Sauvignon Blanc, Italy	\$10/38
Pullus Pinot Grigio, Slovenia	\$11/42
Pierre Chardonnay, France	\$12/46
Kozlovic Malvazia, Croatia	\$12/46
Marchesi Migliorati, Italy	\$35
Vento di Mare Moscato, Italy	\$37
Mosel Urban Riesling, Germany	\$39
Deovlet Chardonnay, California	\$49
Peirson Meyer Chardonnay, California	\$50

## Red

Paris Valley Cabernet Sauvignon, CA	\$11/42
Domaine La Croix Belle, France	\$11/42
Deuric Pinot Noir, Serbia	\$12/46
Duo Enira, Bulgaria	\$12/46
Falcata Casa Gran, Spain	\$44
Zlatan Plavac Mali, Croatia	\$48
Lunar Apoge, Grenache-Syrah, France	\$50
Embrui, France	\$70

## Select Reds

Chanin Pinot Noir, 2015 CA	\$65
Baer Ursa, Merlot-Cabernet Franc, 2015 WA	\$70
Deovlet Pinot Noir, 2015	\$75
Schiavenza 2014, Barolo "Brglio" Italy	\$80
Villa Loren, Amarone della Valpolicella, 2014 Italy	\$80
Parabellum 2014 Rhone Blend Syrah-Mourvedre, WA	\$85
Canneto Sangiovese-Merlot, 2011 Italy	\$90
Favia "Rompecabezas", 2015 CA	\$110
Betz Family Cabernet "Pere De Famille" 2016 WA	\$120
The Grade Cabernet Sauvignon, CA	\$130
Domaine Bila Haut, Grenache M. Chapoutier, France	\$130
Kerr Cellars 2014, Bordeaux "Reserve 6" CA	\$250

## Specialty Drinks

Hot Toddy	\$11
<i>Bourbon/Whiskey, Honey, Lemon juice, H2O</i>	
Pinched Frose (seasonal)	\$12
<i>Rosé, Strawberry Purée, Peach Schnapps</i>	
Mediterranean Mimosa	\$12
<i>Bubbles, OJ, Blue Curaçao</i>	
Belini	\$12
<i>Bubbles, Peach Purée, Grenadine</i>	
Spiced & Stormy	\$12
<i>Spiced Rum, Ginger Beer</i>	
Streteville Sangria	\$12
<i>White or Red</i>	
Bloody Mary	\$12
<i>Absolutely Delicious</i>	
The Great Garrison	\$13
<i>Gin, Lime, Mint</i>	
Aperol Spritz	\$13
<i>Prosecco, Aperol, Club Soda</i>	
Ogden Slip Old Fashioned	\$14
<i>Bourbon/Whiskey, Bitters, Orange</i>	
Pinch Me Margarita	\$14
<i>Altos Tequila, Agave Nectar, Lime Juice</i>	
The Italian Job	\$14
<i>Vodka, Frangelico, Cold Coffee, Heavy Cream</i>	
Pumpkin Spice White Russian	\$14
<i>Vodka, Kahlua, Pumpkin Spice Creamer</i>	
Mulled Wine	\$14
<i>Red Wine, Cinnamon, Cloves, Cardamon, Honey/Maple Syrup</i>	
Chocolate Martini	\$14
<i>Vodka, Godiva Liqueur, Chocolate Syrup</i>	
Lemon Drop	\$14
<i>Vodka, Fresh Lemon, Lemonade, Sugar Rim</i>	

## Draft Beer

Allagash White	\$8
SOP	\$7
Seasonal	\$7
Stella Artois	\$6

## Ciders

Angry Orchard	\$6
Virtue Blueberry Cider	\$8
STEM Ciders/Seasonal	\$8
Bud Lite Seltzer Black Cherry	\$6
Bud Lite Seltzer Mango	\$6

## Cans/Bottles

Michelob Ultra 16oz	\$6
Miller Lite	\$5
PBR 16oz	\$5
Bud Lite	\$5
Corona Extra	\$6
Modelo Especial	\$6
Heineken	\$6
Kronenburg	\$7
Pilsner Urquell 16oz	\$7
Goose Island Matilda	\$8
Bell's, Seasonal	\$8
Maui Coconut Porter	\$8
Daisy Cutter 16oz	\$6
Fat Tire	\$7
Little Sumpin	\$8
Stone IPA	\$8
Goose Island 312	\$7
Anti-Hero	\$7
Dovetail Hellas Lager	\$8
Beck's NA	\$5

## HAPPY HOUR

Tuesday - Friday  
3pm - 6pm

Please Drink Responsibly

# HAPPY HOUR

## TUESDAY - FRIDAY

### 3PM-6PM

**BOOZE –**

<b>Beer</b>	<b>\$5/each</b>
<b>House Wine</b>	<b>\$6/glass</b>
<i>Red, White, Rose</i>	
<b>House Cocktails</b>	<b>\$9/each</b>
<i>Ogden Slip Old Fashioned, Great Garrison, Lemon Drop</i>	

**BITES –**

<b>Fish Tacos</b>	<b>\$3/each</b>
<b>Pizza/Veggie</b>	<b>\$10/each</b>
<b>Sliders</b>	<b>\$4/each</b>
<b>Hummus &amp; Pita Trio</b>	<b>\$6/each</b>

# BRUNCH

SERVED SATURDAYS / SUNDAYS 10AM-2PM

THE MEZZE PLATE (2-3 GUESTS) .....	\$24.95
<i>Falafel, Hummus, Tabouleh, Feta, Fresh Vegetables &amp; Fruit</i>	
<i>Pita, &amp; Variety of Sauces</i>	
PETITE MEZZE .....	\$12.95
<i>Falafel, Mixed Greens, Marinated Red Onions, Hummus, Chickpeas, Tahini, Vinaigrette</i>	
VEGGIE PIZZA .....	\$13.95
<i>Red Pepper, Red Onion, Mushrooms, Crumbled Feta, Balsamic Glaze</i>	
MEDITERRANEAN VEGETARIAN QUICHE .....	\$11.95
<i>Served with Mixed Greens &amp; House Vinaigrette</i>	
BAKED EGGS WITH TOMATOES AND FETA IN SKILLET .....	\$12.95
<i>Chopped tomatoes, Feta Cheese, Oregano</i>	
SHAKSHUKA (YUMM YUMM) PITA AND FETA CHEESE .....	\$12.95
ADD PROTEIN .....	\$5.25
<i>Choice of Chicken Kabob or Beef Chevaps</i>	
FALAFEL BREAKFAST SANDWICH .....	\$12.95
<i>Falafel Patty, Fried Egg, Tomato, Pickled Red Onion, Tzatziki Sauce on toasted bread.</i>	
SALMON ON SPRING GREENS .....	\$18.95
<i>6 oz Salmon Filet over Spring Green Mix topped with Cous Cous, Candied Orange, House Vinaigrette</i>	
GREEK FRIES .....	\$ 3.95
<i>Thick Cut Fries with Melted Feta Cheese</i>	
BEIGNETS CHARCUTERIE BOARD.....	\$ 9.95
<i>6 Beignets, Chocolate, Raspberry, Honey, Seasonal Fruit, Cinnamon Sugar Powder Sugar</i>	
BOTTOMLESS MIMOSA .....	\$25.00
<i>With purchase of one entrée / 90 minutes Limit</i>	



[www.pinchmedgrill.com](http://www.pinchmedgrill.com)

# PINCHED SWEETS

3 Boozy Beignets	\$9.50
6 Original Beignets	\$5.25
9 Original Beignets	\$7.75
12 Original Beignets	\$9.75
Add a Sauce: chocolate, caramel, or honey	\$1.25ea
Baklava	\$5.25
Cake Pops	\$3.00
Chocolate Dipped	
Pretzels	\$1.75

Ask for Today's Special Dessert

\$9.50



*For Special Events  
Private & Corporate Parties  
Call 312.526.3883*