

# FOREST HILL Grill GERMANTOWN

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HOURS OF OPERATION:

Sunday — Thursday 11:00 am to 9:00 pm  
Friday — Saturday 11:00 am to 10:00 pm

9102 Poplar Pike • Germantown, TN 38138  
(901) 624-6002 [www.foresthillgrill.com](http://www.foresthillgrill.com)

Let's CONNECT



# STARTERS



~~\$16.50~~

New Orleans style shrimp served with Grind City Brewing beer bread.  
— \$14.99

~~\$18.00~~ ~~\$17.00~~

Creamy spinach & artichoke hearts mixed with a variety of white cheeses. Made fresh in-house & served with toasted crustinis & topped with sour cream & pico de gallo.  
— \$10.99

~~\$18.00~~ ~~\$12.00~~

Seafood mix deep fried to a golden brown, served over fresh spring mix. Finished with pico de gallo & remoulade sauce.  
— \$14.00

Choose between BBQ, Buffalo, Garlic Parmesan, or Sweet Chili.  
Served with bleu cheese or ranch dressing.  
— \$12.99

## SAUSAGE N CHEESE PLATE

Grilled smoked sausage, various seasonal cheeses, pickle spears & pepperoncini. Sprinkled with house-blend seasoning. Served with apricot chutney.  
— \$13.50

## FRIED MUSHROOMS

Hand breaded & fried, served with horseradish dipping sauce. — \$9.75

## FRIED CHEESE FRITTERS

House-blend of cheeses fried golden brown. Served with marinara sauce. — \$10.99

## POTATO SKINS

Four potato skins, topped with bacon & melted cheddar. Served with sour cream. — \$7.99

## THE PRETZEL

A “plate-full”. Served with our house blended cheese dip . — \$14.99

# SOUPS

Chili      French Onion      Gumbo      Soup of the Day

Cup — \$5.99      Bowl — \$7.99

# SALADS

**DRESSINGS:** Balsamic Vinaigrette, Bleu Cheese, Ranch, Honey Mustard & Thousand Island  
**ADD:** Grilled Shrimp \$8 | Fried Oysters \$9 | Grilled Chicken \$6 | Grilled Salmon \$9

## SEARED TUNA SALAD

Seasoned tuna, fresh slices of avocado, tomatoes, cucumbers & mixed greens topped with wonton crisps. Finished with ginger dressing & a drizzle of sweet soy sauce.  
— \$18.00

## CLUB SALAD

Fresh salad mix topped with crispy chicken, chopped bacon, tomatoes, egg & avocado. Served with your choice of dressing.

## THE PIKE SALAD

Fresh salad mix topped with smoked turkey, artichoke hearts, bleu cheese crumbles, dried cranberries, candied pecans & croutons. Served with a citrus dressing.  
— \$15.50

## CLASSIC CAESAR SALAD

Fresh romaine tossed with classic Caesar dressing, croutons & fresh parmesan cheese.  
— \$9.99

## THE WEDGE SALAD

A quarter wedge of iceberg topped with fresh bacon bits, bleu cheese crumbles, green onions & Roma tomatoes. Served with bleu cheese dressing. — \$9

## BASKETS

Served with fries, onion rings, potato skins or sweet potato fries

### FRIED SHRIMP

Hand battered fried golden brown, served with cocktail sauce. — \$15.99

### FRIED OYSTERS

Eight house-battered & fried golden brown, served with cocktail sauce. — \$16.99

### FRIED CATFISH

Three house-battered & fried golden brown, served with tartar sauce. — \$14.99

### FRIED CHICKEN TENDERS

Three house-battered & fried golden brown, served with ranch or honey mustard sauce. — \$14.50



### FISH N CHIPS

Fried golden brown cod battered with Grind City Brewing beer, served with tartar sauce. — \$14.99

## MAC N CHEESE

**PLAIN JANE:** Noodles topped with cheese sauce & herb bread crumbs. — \$8.50

**BBQ:** Tossed with smoked Boston butt & finished with a drizzle of BBQ sauce. — \$12.99

**CRAWFISH:** Sautéed crawfish tails & Cajun seasoning. — \$14

**BUFFALO CHICKEN:** Zesty Buffalo Chicken . — \$11.99

**ITALIAN:** Pepperoni & sausage tossed in cheesy marinara . — \$12

**CHIPOTLE ROASTED PEPPER:** Roasted peppers, onions, mushrooms tossed in chipotle cream. — \$9

## TACOS AND BOWLS

### QUESABIRRIA TACOS

Slow simmered seasoned shredded beef with diced onions and chopped cilantro.

Served with consommé. — \$15.99

### TACO SALAD

Mixed greens with avocado, tomato, & black beans. Topped with sour cream and pico de gallo.

Served in a tortilla bowl.

Choice of: Beef — \$16.99

Chicken — \$16.99 Steak — \$17.99

Shrimp — \$17.99 Combo — \$18.99

### TUNA POKE BOWL

Cubed marinated tuna, pickled radish and cucumbers, & edamame over steamed rice. Drizzled with sriracha mayo — \$18.99

### FISH TACOS

Blackened or fried cod with pickled red onion, diced avocado, drizzle of remoulade topped with chopped cilantro on toasted flour tortillas.

— \$15.99

### MEDITERRANEAN BOWL

Hummus, cucumber, olives, red onion, tomato on a bed of greens. Served with pita bread.

— \$14.99

## SIDES

Sautéed Spinach — \$4.50 | Sautéed Zucchini/Squash — \$4

Green Beans — \$4 | Broccoli — \$4 | Brussels Sprouts — \$5 | Asparagus — \$5

# ENTRÉES

## FILET

8 oz. filet served with smashed potato & green beans topped with herbed butter. — \$40

## PORK CHOP

Grilled and topped with an apricot cream sauce. Served with mashed sweet potatoes & green beans. — \$24

## CHICKEN MARSALA

Grilled chicken in a mushroom marsala. Served with grilled asparagus & rice. — \$19

## CAJUN PASTA

Pasta al dente served with a creamy Cajun sauce. — \$10  
ADD: Chicken — \$6    ADD: Shrimp — \$8

## MARINATED STEAK KABOBS

Two skewers grilled the way you like it. Served with smashed potatoes. — \$23

## SHRIMP N CRAWFISH ETOUFFEE

Creamy Creole base with a zesty roux topped with sauteed shrimp and crawfish tails over rice. — \$25

## RIBEYE

12 oz. steak grilled to your specifications. Served with smashed potato & green beans. — \$35

## GRILLED CHIPOTLE SALMON

Served with mushroom rice & asparagus topped with a chipotle glaze. — \$23

## SHRIMP & GRITS

Grilled shrimp over Original Grit Girl cheese grits topped with a lemon butter cream sauce. — \$21

## CHICKEN PARMESAN PASTA

Crispy fried chicken parmesan over linguini tossed in marinara. — \$17.50

## VEGETARIAN PASTA

Seasonal vegetables tossed in garlic olive oil over penne pasta. — \$13.50

## PORK KAN KAN

Smoked chop and loin with fried belly. Served with mango-habanero & chimichurri sauces. Side of fried potatoes. — \$59

# SANDWICHES

ADD: fries, onion rings, potato skins or sweet potato fries — \$4

## SALMON BLT

Grilled with bacon, lettuce, tomato & remoulade. — \$15.00

## THE PRIME RIB DIP

House-roasted rosemary & garlic encrusted prime rib, thinly sliced & served warm with melted Swiss cheese, roasted garlic horseradish & au jus. — \$15.99

Philly style: add grilled onions & peppers — \$1.50

## "THE IRENE"

Grilled chicken & ham topped with BBQ sauce, cheddar & Swiss cheese. — \$13.00

## PO-BOY

Choice of: fried or blackened shrimp, fried or blackened catfish, or fried oysters. — \$14

## CHICKEN PHILLY

Grilled chicken, onion & peppers with Swiss cheese. Served on a hoagie roll. — \$11.99

## REUBEN

Corned beef, sauerkraut & Swiss cheese served on marbled rye bread. Served with Thousand Island dressing. — \$10.00

## SOUTHERN BURGER

Certified Angus beef patty with fried green tomatoes, BBQ sauce & Swiss cheese. — \$12.50

## CUBAN

Smoked pork butt, smoked ham, Swiss cheese, pickles, mustard & a touch of BBQ sauce. Served on a squashed hoagie bun. — \$13.50

## THE GRILLED BURGER

Certified Angus beef patty with lettuce, tomato, onion & pickle. — \$9.99

ADD: Bacon — \$2    Fried Egg — \$1.50

Grilled Onions & Peppers — \$1.50    Cheese — \$1.00

## FOREST HILL BURGER

Grilled with caramelized onions, American cheese, shredded pickled lettuce & mustard. — \$11

## PATTY MELT

Beef patty topped with Swiss cheese, grilled onions, a fried egg, bacon & spicy Thousand Island sauce. Served between marbled rye bread. — \$12

## THE CLUB

The classic club sandwich. — \$11.50

## PIMIENTO CHEESEBURGER

Certified Angus beef patty with pimiento cheese, bacon & sweet tomato chow chow. — \$12.50

## SMOKEHOUSE BURGER

Smoked Prime beef patty with dill Havarti cheese, lettuce, & tomato. — \$13.99

# SWEETS

<b>BREAD PUDDING</b>	\$6.99
<b>BROWNIE À LA MODE</b>	\$7.99
<b>CHEESECAKE</b>	\$8.99
<b>FLOATS:</b> with Abita Root Beer or Coke	\$6.99

**ASK YOUR SERVER FOR OTHER DESSERT OPTIONS**

# BEVERAGES

<b>SOFT DRINKS:</b> Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade	\$2.95
Abita Root Beer	\$3.25
Tea, Hot Tea, Coffee	\$2.95

# BEHIND THE BAR

## VODKA

Absolut/Peppar  
Belvedere  
Broken Shed  
Chopin  
Deep Eddy Orange/Sweet  
Tea/Peach/Cranberry/  
Ruby Red/Lemon  
Dixie Black Pepper  
Grey Goose  
Ketel Citroen  
Ketel One  
Monopolowa  
New Amsterdam Pink  
Whitney  
Old Dominick  
Old Dominick Honeybell  
Skyy  
Stoli  
Three Olives Vanilla  
Tito's Handmade  
Wodka Vodka

## RUM

Bacardi Black/  
Mango/Silver  
Bumbu  
Bumbu Rum Crème  
Bumbu XO  
Captain Morgan  
Malibu Coconut  
Myer's Dark

## CORDIALS

Bailey's Irish Cream  
Campari  
Cointreau  
Disaronno Amaretto  
Drambuie  
Fireball  
Foro Amaro  
Frangelico  
Galliano Espresso  
Gambino's King Cake  
Grand Marnier  
Jack Fire  
Jägermeister  
Jäger Cold Brew  
Kahlua  
Ole Smoky Moonshine —  
Apple, Blackberry,  
Peach, Hunch Punch  
or Strawberry  
RumChata  
Rumple Mintze  
Tia Maria

## SCOTCH

Benriach 10-Year  
Chivas Regal  
Dewars  
Dewars 12-Year  
Glenlivet 12-Year  
Johnnie Walker Black  
Johnnie Walker Gold  
Johnnie Walker Red  
Lagavulin 16-Year  
Macallan 12-Year  
Mortlach 12-Year  
Oban 14-Year  
Talisker 10-Year

## GIN

Aviation  
Beefeater  
Bombay Sapphire  
Botanist  
Ghost Rail  
Hendricks  
McQueen  
Old Dominick  
Roku  
Tanqueray  
Tanqueray No. 10

## TEQUILA & MEZCAL

Avion  
Bellagave Coconut  
Casamigos Cristalino  
Casamigos Reposado  
Corralejo Reposado  
Don Julio Blanco  
Don Julio Reposado  
Don Julio 1942  
Ghost Tequila  
Herradura Anejo  
Herradura Legend  
Herradura Reposado  
Jose Cuervo Gold  
Lalo  
Lunazul Blanco  
Lunazul Reposado  
Maestro  
Mi Campo  
Milagro Reposado  
Patrón Silver  
Teremana Blanco  
Teremana Reposado

## BOURBON/WHISKEY

FOREST HILL BLEND  
Angel's Envy  
Angel's Envy Cask  
Baker's  
Barrell Armida  
Barrell Seagrass  
Basil Hayden/10yr  
Belfour  
Blackened  
Blanton's  
Blood Oath  
Blue Note Crossroads  
Blue Note Juke Joint  
Blue Note Rye  
Booker's  
Buffalo Trace  
Bulleit  
Bulleit Rye  
Calumet 8-Year  
Calumet 15-Year  
Calumet 16-Year  
Company  
Crown Royal Regal Apple  
Crown Royal Peach  
Crown Royal Vanilla  
Doc Swinson  
Eagle Rare  
Elijah Craig/Rye/Barrel  
Proof  
Elmer T Lee Single Barrel  
Evan Williams Bond  
Four Roses  
Frank August  
Gentleman Jack  
George Dickel 8-Year  
George Dickel Single Barrel  
Green River  
Green River Wheat  
Hardhide Strawberry Whisky  
Henry McKenna 10-Year  
Hibiki Harmony  
Iwai 45  
Iwai Mars  
Iwai Traditional  
Jack 10-Year  
Jack 12-Year  
Jack Fire  
Jack Bonded  
Jack Rye  
Jack Daniel's Sinatra  
Jack Daniel's Single Barrel  
Jack Daniel's Triple Mash  
Jameson Irish  
Jameson Black  
Jameson Orange  
Jefferson's RSV  
Jefferson's VSB  
Jim Beam  
Knob Creek/12yr/18yr  
Larceny Barrel Proof  
Legent  
Little Book Chapter 5  
Lucky 7  
Maker's Mark  
Michter's Barrel Rye  
Michter's Rye  
Mitchell's Green Spot  
New Riff  
Old Dominick Tn Whisky  
Old Dominick Toddy  
Old Forester 1910  
Penelope  
Penelope Architect  
Penelope Barrel Strength  
Penelope Toasted  
Powers Johns Lane  
Riverset Rye  
Seagram's 7 Crown  
Shanky's Irish  
Skrewball  
Slane Irish  
Stellum Black  
Stellum Rye  
Sweetens Cove 2021  
Sweetens Cove 13-Year  
Tullamore D.E.W.  
Uncle Nearest  
Wild Turkey 101  
Willet Noah's Mill  
Willet Pot Still  
Willet Rowan's Creek  
Willet Rye  
Woodford Reserve  
Woodford Reserve Rye  
Woodinville Bourbon/Rye/  
Port Finish  
Yamazaki

# HAPPY HOUR MONDAY — FRIDAY ~ 3:00 PM TO 6:00 PM

## WINE

### WHITES

<b>CLEAN SLATE RIESLING</b> MOSEL, GERMANY	<b>\$8/\$30</b>
FRESH GRAPEFRUIT AND LEMON	
<b>PASQUA PINOT GRIGIO</b> ITALY	<b>\$8/\$30</b>
NOTES OF PEAR AND APRICOT	
<b>CUPCAKE PINOT GRIGIO</b> ITALY	<b>\$7/\$26</b>
FRESH PEAR, CANTALOUPE, APPLE AND PINEAPPLE	
<b>ZENATO PINOT GRIGIO</b> ITALY	<b>\$10/\$38</b>
KEY LIMES AND WHITE PEACHES	
<b>13 CELSIUS SAUVIGNON BLANC</b> MARLBOROUGH	<b>\$8/\$30</b>
CITRUS, LYCHEE & SWEET HERBS	
<b>IMAGERY SAUVIGNON BLANC</b> CALIFORNIA	<b>\$9/\$34</b>
CITRUS, LEMON-LIME, & GRAPEFRUIT	
<b>3 BROOMS SAUVIGNON BLANC</b> MARLBOROUGH	<b>\$13/\$50</b>
LAYERS OF LEMONGRASS AND KEY LIME	
<b>FAIR VALLEY CHENIN BLANC</b> SOUTH AFRICA	<b>\$7/\$26</b>
TROPICAL AROMAS OF PINEAPPLE AND PEACH	
<b>J VINEYARDS PINOT GRIS</b> CALIFORNIA	<b>\$11/\$42</b>
MELON, PAPAYA, & PINEAPPLE	
<b>KENDALL-JACKSON CHARDONNAY</b> CALIFORNIA	<b>\$11/\$42</b>
TROPICAL FLAVORS, CITRUS NOTES & TOASTED OAK	
<b>TRIBUTE CHARDONNAY</b> MONTEREY	<b>\$8/\$30</b>
RIPE PEAR, CRISP APPLE, & BRIGHT CITRUS	
<b>RODNEY STRONG CHARDONNAY</b> CALIFORNIA	<b>\$9/\$34</b>
GREEN APPLE, BAKED PEAR, & LEMON CITRUS	
<b>SILVER GATE MOSCATO</b> CALIFORNIA	<b>\$7/\$26</b>
SCENTS OF WHITE PEACHES, ROSE AND LYCHEE	
<b>DIORA ROSE'</b> CENTRAL COAST	<b>\$9/\$34</b>
VIBRANT ACIDITY & ELEGANT MOUTHFEEL	

### REDS

<b>DOMAINE DUPEUBLE BEAUJOLAIS</b> BURGUNDY	<b>\$12/\$46</b>
PLEASANT TANNINS OF BLACKBERRY & BLACK CHERRY	
<b>NOBLE VINES PINOT NOIR</b> MONTEREY	<b>\$8/\$30</b>
BLACK CHERRY, PLUM, & A HINT OF BITTERSWEET CACAO	
<b>CASTLE ROCK PINOT NOIR</b> MONTEREY	<b>\$7/\$26</b>
BERRIES, BLACK CHERRY AND SWEET VANILLA OAK	
<b>A TO Z PINOT NOIR</b> OREGON	<b>\$12/\$46</b>
CHERRY, STRAWBERRY, & PLUM WITH HINTS OF SPICE	
<b>FLORIOGRAPHY BLOOMING RED</b> SOUTH AFRICA	<b>\$7/\$26</b>
FRUIT DRIVEN WITH HINTS OF DARK CHOCOLATE	
<b>ROCCA DELLE MACIE CHIANTI</b> ITALY	<b>\$12/\$46</b>
RUBY CHERRIES AND PLUMS WITH TOASTED OAK	
<b>PASQUA SANGIOVESE</b> ITALY	<b>\$8/\$30</b>
SPICE, HERBS AND BERRY MIX	
<b>CGR COTES-DU-RHONE</b>	<b>\$9/\$34</b>
BERRY FRUIT WITH SLIGHT SPICE	
<b>OZV ZIN</b> LODI	<b>\$9/\$34</b>
FULL BODIED WITH BLACKBERRY & PLUM	
<b>FRANCISCAN CABERNET</b> NORTH COAST	<b>\$10/\$38</b>
BLACKBERRY & DARK CHERRY WITH HINTS OF PEPPERCORN	
<b>BROQUEL MALBEC</b> MENDOZA	<b>\$10/\$38</b>
FRESH RED AND BLACK FRUITS WITH EARTHY MINERALS	
<b>AVIANA CABERNET</b> FRANCE	<b>\$12/\$46</b>
LAYERS OF BLACK FRUIT AND VELVETY COFFEE	
<b>UNSHACKLED RED</b> CALIFORNIA	<b>\$13/\$50</b>
DRY, RICH WITH RIPE STRAWBERRY & CURRANT	
<b>POSTMARK CABERNET</b> PASO ROBLES	<b>\$15/\$58</b>
WARM SPICES OF BLACKBERRY AND RASPBERRY COMPOTE	

### SPARKLING

<b>LUNETTA PROSECCO (187ML)</b> ITALY	<b>\$11</b>
<b>SILVER GATE BRUT</b> CALIFORNIA	<b>\$5</b>

### HOUSE

<b>CONCHA Y TORO</b> ARGENTINA	<b>\$6</b>
(Chardonnay, Cabernet,, & Merlot)	

## COCKTAILS

<b>PASSION FRUIT MARGARITA — \$10</b>
Lunazul Tequila and Passoa Passion Fruit Liqueur
<b>SUNSHINE MULE PUNCH — \$10</b>
Sunshine Punch, Ginger Beer topped with cinnamon
<b>OLD RAZZGINI — \$10</b>
Old Dominick Gin, Razzmatazz, with a splash of pineapple juice
<b>IRISH GOLD — \$8.50</b>
Slane Irish Whiskey, peach schnapps, OJ, topped off with ginger ale
<b>FOREST HILL TEA — \$7.50</b>
Deep Eddy Sweet Tea Vodka & a dash of lemonade
<b>MEMFIZZ — \$7</b>
Old Dominick Honeybell Vodka, triple sec & ginger ale
<b>THE JUKE JOINT— \$9</b>
Juke Joint Whisky, sweet vermouth & amaretto floated with cherry juice
<b>MEMPHIS SOUR — \$9</b>
Old Dominick TN Whisky with sour and cherry juice

<b>DAZED N INFUZED— \$13</b>
Nowadays cannabis and Wodka Vodka
<b>FOREST HILL MULE — \$8</b>
Old Dominick Vodka & Q Ginger Beer topped with lime juice
<b>TEXAS GREYHOUND — \$8</b>
Deep Eddy Ruby Red Grapefruit Vodka and grapefruit juice
<b>COSMEDDY — \$8.50</b>
Deep Eddy Cranberry Vodka, triple sec, & lime juice
<b>G'TOWN ESPRESSO MARTINI — \$11</b>
Galliano Espresso, Mr. Black Coffee, Shanky's Irish Whip, & Wodka Vodka
<b>PINK LEMONADE— \$8</b>
New Amsterdam Pink Lemonade Vodka with a splash of lemonade
<b>RIVERSSET MANHATTAN— \$10</b>
Riverset Rye Whisky, sweet vermouth & bitters
<b>FOREST HILL FASHION — \$10</b>
Penelope Bourbon muddled with simple syrup, cherry & orange

## BEER

### BOTTLES

<b>AMSTEL LIGHT</b>	<b>\$5.75</b>	<b>ROLLING ROCK</b>	<b>\$4.00</b>
<b>ANGRY ORCHARD HARD CIDER</b>	<b>\$5.75</b>	<b>SAM ADAMS BOSTON LAGER</b>	<b>\$5.75</b>
<b>BLUE MOON</b>	<b>\$5.75</b>	<b>SIERRA NEVADA PALE ALE</b>	<b>\$5.75</b>
<b>BUD LIGHT/ BUDWEISER</b>	<b>\$4.00</b>	<b>STELLA ARTOIS</b>	<b>\$5.75</b>
<b>COORS LIGHT</b>	<b>\$4.00</b>	<b>TAILGATE ORANGE WHEAT</b>	<b>\$5.75</b>
<b>CORONA</b>	<b>\$5.75</b>	<b>TAILGATE PEANUT BUTTER MILK STOUT</b>	<b>\$5.75</b>
<b>FAT TIRE</b>	<b>\$5.75</b>	<b>TWO PITCHERS "BLOOD ORANGE" RADLER</b>	<b>\$6.25</b>
<b>GUINNESS</b>	<b>\$5.75</b>	<b>YUENGLING LAGER</b>	<b>\$4.00</b>
<b>HEINEKEN</b>	<b>\$5.75</b>	<b>NON ALCOHOLIC</b>	
<b>HIGH NOON SELTZER</b>	<b>\$6.50</b>	<b>ABITA ROOT BEER</b>	<b>\$3.25</b>
<b>LONG DRINK ZERO CALORIE COCKTAIL</b>	<b>\$8.00</b>	<b>Q GINGER BEER</b>	<b>\$3.95</b>
<b>MICHELOB ULTRA</b>	<b>\$4.50</b>	<b>HEINEKEN ZERO</b>	<b>\$5.75</b>
<b>MILLER LITE</b>	<b>\$4.00</b>	<b>KALIBER BY GUINNESS</b>	<b>\$5.75</b>

Ask About Our LOCAL DRAFTS