

FOREST HILL Grill GERMANTOWN

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

Let's CONNECT



STARTERS



BBQ SHRIMP

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

SPINACH ARTICHOKE DIP

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

STUFFED AVOCADO

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

HOT WINGS

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.
— \$15.00

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. — \$9.00

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. — \$14.00

BUFFALO CHICKEN: Zesty buffalo chicken. — \$11.99

ITALIAN: Pepperoni & sausage tossed in cheesy marinara. — \$12.00

CHIPOTLE ROASTED PEPPER: Roasted peppers, onions, mushrooms tossed in chipotle cream. — \$9.00

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, cucumbers & edamame over steamed rice.

Drizzled with Sriracha mayo. — \$18.99

FISH TACOS

Blackened or fried cod with pickled red onion, sliced 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. — \$40.00

PORK CHOP

Grilled and topped with an apricot cream sauce. Served with mashed sweet potatoes & green beans. — \$24.00

CHICKEN MARSALA

Grilled chicken in a mushroom marsala. Served with grilled asparagus & rice. — \$19.00

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. — \$23.00

SHRIMP N CRAWFISH ETOUFFEE

Creamy Creole base with a zesty roux topped with sautéed shrimp and crawfish tails over rice. — \$25.00

RIBEYE

12 oz. ribeye served with smashed potato & green beans. — \$35.00

GRILLED CHIPOTLE SALMON

Served with mushroom rice & asparagus topped with a chipotle glaze. — \$23.00

SHRIMP & GRITS

Grilled shrimp over Original Grit Girl cheese grits topped with a lemon butter cream sauce. — \$21.00

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 and side of fried potatoes. — \$59.00

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. — \$14.00

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. — \$11.00

PATTY MELT

Beef patty topped with Swiss cheese, grilled onions, a fried egg, bacon & spicy Thousand Island sauce. Served between marbled rye bread. — \$12.00

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

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

ASK YOUR SERVER FOR OTHER DESSERT OPTIONS

BEVERAGES

SOFT DRINKS: 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

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

REDS

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

SPARKLING

LUNETTA PROSECCO (187ML) ITALY	\$11
SILVER GATE BRUT CALIFORNIA	\$5

HOUSE

CONCHA Y TORO ARGENTINA	\$6
(Chardonnay, Cabernet,, & Merlot)	

COCKTAILS

PASSION FRUIT MARGARITA — \$10

Lunazul Tequila and Passoa Passion Fruit Liqueur

SUNSHINE MULE PUNCH — \$10

Sunshine Punch, Ginger Beer topped with cinnamon

OLD RAZZGINI — \$10

Old Dominick Gin, Razzmatazz, with a splash of pineapple juice

IRISH GOLD — \$8.50

Slane Irish Whiskey, peach schnapps, OJ, topped off with ginger ale

FOREST HILL TEA — \$7.50

Deep Eddy Sweet Tea Vodka & a dash of lemonade

MEMFIZZ — \$7

Old Dominick Honeybell Vodka, triple sec & ginger ale

THE JUKE JOINT— \$9

Juke Joint Whisky, sweet vermouth & amaretto floated with cherry juice

MEMPHIS SOUR — \$9

Old Dominick TN Whisky with sour and cherry juice

DAZED N INFUZED— \$13

Nowadays cannabis and Wodka Vodka

FOREST HILL MULE — \$8

Old Dominick Vodka & Q Ginger Beer topped with lime juice

TEXAS GREYHOUND — \$8

Deep Eddy Ruby Red Grapefruit Vodka and grapefruit juice

COSMEDDY — \$8.50

Deep Eddy Cranberry Vodka, triple sec, & lime juice

G'TOWN ESPRESSO MARTINI — \$11

Galliano Espresso, Mr. Black Coffee, Shanky's Irish Whip, & Wodka Vodka

PINK LEMONADE— \$8

New Amsterdam Pink Lemonade Vodka with a splash of lemonade

RIVERSSET MANHATTAN— \$10

Riversset Rye Whisky, sweet vermouth & bitters

FOREST HILL FASHION — \$10

Penelope Bourbon muddled with simple syrup, cherry & orange

BEER

BOTTLES

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

Ask About Our LOCAL DRAFTS