



## Cocktails

- Aperol Spritz** aperol, prosecco, club soda 8
- Frenchie's Mule** cucumber and ginger infused vodka, regatta ginger beer, lime 10
- Secret Affair** uncle val's peppered gin, berry shrub, sour mix, jalapeño - lime syrup 12
- Gusto G & T** whistling andy gin, giffards pamplemousse, fever tree tonic 11
- The G Infusion** ginger & black peppercorn infused vodka, kalani coconut, triple sec, lemon juice 11
- Bella James** (choose 1) giffard flavored liqueur, dolin blanc vermouth, lemon 10
- Party For One** plantation 3 star white rum, giffard apricot du roussillon, kalani coconut, lime 12
- On Holiday** casamigos reposado tequila, orange liqueur, giffard frais de bois (strawberry), lime, rhubarb bitters 11
- Sangria** red/white wine, peach schnapps, mango nectar, orange juice, triple sec 10
- Italian Connection** rebel yell bourbon, amaro del cappo, contratto bitter, fresh lemon 11
- Beards Only** michter's bourbon, bizon grass vodka, giffard ginger of the indies, nardini acqua di cedro 12
- Duality** dad's hat rye, tremontis mirto, stirred & served with a pink peppercorn & sake soaked cinnamon stick 13

## Wines by The Glass

	GLS / BTL	Rosé	GLS / BTL
<b>Sparkling</b>			
Fuoribolla, Prosecco DOC Brut, IT	9 / 34	Saint Mitre, Cuvée M, Provence, Fr.	9 / 32
Canella, Rose, IT 187ml	/10	Syrah/Grenache/Cinsault/Rolle	
<b>Whites</b>		Amble + Chase, Provence, Fr.	10
Zenato, Pinot Grigio, IT	8 / 30	250 ml Can	
MAN, Chenin Blanc, South Africa,	7 / 26	<b>Reds</b>	
Dourthe, White Bordeaux, FR	9 / 34	Paul Durdilly, Beaujolais, FR,	9 / 34
Villa Maria, Sauvignon Blanc, NZ	10 / 38	Fleur de California, Pinot Noir, CA	12 / 44
Mâcon – Verzé, White Burgundy, FR	12 / 44	Michael Sullberg, Merlot, CA	8 / 32
Hook & Ladder, Chardonnay, CA	10 / 38	Milo, Malbec, Mendoza, AR	8 / 32
Floriography, Blend, South Africa	8 / 32	Colli Fiorentini, Chianti Classico DOCG, IT	10 / 38
Bukettraube/Muscat/Gewurztraminer / Riesling		Dourthe, Bordeaux, France	9 / 34
Bex, Riesling, Germany	8 / 32	Domaine de Dionysos, CDR, FR	10 / 38
		Rock & Vine, Cabernet, CA	10 / 38
		Seven Falls, Cabernet, Washington St,	10 / 38
		Frog's Leap, Cabernet, Napa, CA	25 / 100

## Wines By the Bottle

Whites		Reds	
San Pietro, Pinot Grigio, Alto Adige, IT, 2014	36	Domaine Alain Mathias, Bourgogne, FR 2015	60
Willakenzie Estate, Pinot Gris, OR, 2015	45	Penner-Ash, Pinot Noir, W.V., Oregon, 2014	58
Estate Argyros, Assyrtiko, Santorini, GR, 2015	42	Tenuta Delle Terre Nere, Etna Rosso, IT, 2012	74
Zenato, Lugano DOC, Italy, 2016	32	Chateau Pey La Tour, Bordeaux, FR, 2014	45
Rombauer, Sauvignon Blanc, Napa, CA, 2017	48	Señorío de P. Penicña, Crianza, Rioja, ES, 2012	46
Domaine Philippe Raimbault, Sancerre, FR, 2015	44	Château Lamartine, Malbec, Cahors, FR, 2013	40
Thomas Morey, Bourgogne, FR 2014	52	Emmolo, Merlot, Napa Valley, California, 2013	100
Sonoma Cutrer, Sonoma Coast, CA, 2015	52	Penalon, Cabernet, Alto Del Maipo Valley, Chile, 2014	34
Jordan, Chardonnay, Russian River, CA, 2014	68	HRW by Hendry, Cabernet, Napa, CA, 2014	54
<b>Rose</b>		Bulls by the Horn, Cabernet, Paso Robles, CA, 2015	46
Domaine Fontsaite, Gris de Gris, FR 2017	34	Green & Red, Zinfandel, Napa, CA, 2013	50
		Tamarack Cellars, Firehouse Red, WA, 2014	44
		Stag's Leap, "Hands of Time" Red Blend, CA, 2014	62

Please inform us of any food allergies

To better serve you, Please keep Modifications to a minimum.

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gf GLUTEN FREE

A 20% Gratuity will be added to Parties of 6 or more

## STARTERS

Edamame Hummus 10  
pita points, cucumbers

Roasted Brussel Sprouts 8  
honey balsamic reduction **gf**

Fried Goat Cheese 10  
crème de cassis, honey, & fig reduction

Pork Belly 10  
beer braised, brown sugar, maple syrup, sweet potato puree

Balsamic Flat Iron Steak Crostini 14  
cherry tomatoes, burrata, peppers, cilantro & cucumber cream

Shredded Short Rib Sliders 12  
cabernet reduction, gorgonzola

Wings 12  
choice of one  
spicy barbeque - asian sweet & spicy - maple chipotle

Shrimp & Avocado Spring Rolls 12  
sweet chili vegetable slaw

Mahi Mahi Tacos 12  
mango salsa, queso fresco, cilantro, soft corn tortillas **gf**

Crab Mac & Cheese 12  
lump crabmeat, truffle oil

Crab Cakes 14  
pan seared lump crab, corn and bacon succotash, spicy remoulade

Little Neck Clams 12  
chopped plum tomatoes herbs, spices, coconut milk **gf**

Beer Steamed Mussels 10  
shallots, garlic, red pepper flakes, gorgonzola

Calamari 12  
roasted pepper aioli & marinara

Octopus 16  
mixed greens, red onion, garbanzo beans, olive oil & lemon **gf**

## MAINS

Pappardelle 20 braised short rib ragout, asiago

Duck Breast 24 seared medium rare, five spice orange glaze, wild brown rice, asparagus **gf**

Barbeque 1/2 Chicken 20 fingerling potatoes, corn on the cob **gf**

Salmon 24 parsnip purée, cherry tomato, zucchini & squash, hazelnut & herb crumbles

Grilled Swordfish 24 tomato farrotto, charred pineapple & corn salsa

Pork Chop 24 center cut frenched chop, fire roasted apple bourbon glaze, sweet potato purée, haricot verts

St. Louis Style Barbecue Spare Ribs 22 corn on the cob, shredded vegetable quinoa slaw **gf**

Short Ribs 26 portobello, blackberry & cabernet reduction, four cheese polenta cake, baby carrots

Coffee Encrusted Flat Iron Steak 26 10oz - fingerling potatoes, sautéed spinach, demi glace

Rib-Eye 32 16oz - house butter, mashed potatoes, haricot verts

## SALADS

Gusto Salad 12  
tomato vinaigrette, mixed greens, roasted tomatoes,  
red onions, cucumbers, gorgonzola cheese,  
dried cranberries, candied walnuts, pears

Kale Salad 12  
garlic & honey champagne vinaigrette, carrots, red cabbage,  
onions, cherry tomatoes, sunflower seeds, feta

Goat Cheese Salad 12  
fig vinaigrette, spinach, arugula, apples, dried figs, farro & red rice

Whole Wheat Pizza Salad 14  
arugula, frisee, roasted red peppers, roasted tomatoes, onions,  
sundried tomato pesto, fresh mozzarella,  
tomato balsamic vinaigrette

Add Grilled Chicken 5 - Salmon 10 - Grilled Shrimp 10

## PIZZAS & FLATBREADS

Fig Flat Bread 10  
goat cheese, caramelized onions

BBQ Chicken Flat Bread 12  
pico de gallo, spicy barbeque sauce, mozzarella

Pork Belly Flat Bread 12  
grilled pineapple, burrata, arugula

Margherita Pizza 14  
fresh mozzarella, tomatoes, fresh basil

Five Cheese Pizza 14  
ricotta, fontina, parmesan, provolone, asiago cheese

Island Pie 15  
pork belly, tasso ham, cilantro, pineapple  
house made bbq sauce, mozzarella

Goat Cheese Pizza 15  
sundried tomato pesto, caramelized onions, spinach

Brie & Portobello Pizza 15  
roasted garlic, caramelized onions, mozzarella

Veggie Pizza 14  
brussels sprouts, sautéed kale, garlic, onion  
mozzarella, ginger soy glaze, thin whole wheat crust

## BURGERS & SANDWICHES

*Served on a Brioche Bun*

Gusto Classic Burger 11  
Certified Angus Beef /chuck - short rib - brisket/  
white cheddar, thick cut bacon, lettuce, tomato, onion

Veggie Burger 9  
(contains walnuts)  
caramelized kale & onions, sundried tomato pesto

Lamb Burger 11  
pickled red onions, tomatoes, lettuce, tzatziki, goat cheese

Stuffed Turkey Burger 11  
stuffed with feta & spinach,  
tomato, arugula, basil pesto aioli

Crispy Chicken 11  
sriracha marinated, dirty sauce, shredded lettuce  
pickled jalapenos, onions and pineapple

Pulled Pork 11  
fried pickles, cole slaw, cheddar, yukon gold bbq

## BURGER AND SANDWICH ADD ONS

french fries 4 - truffle & parmesan fries 6  
sweet potato fries 5 - sriracha yucca fries 5  
mexican street corn 5 - mac & cheese 6

## BOWLS

Soba Bowl 12  
soba noodles, green cabbage red cabbage, carrots,  
brussels sprouts, squash, edamame,  
sesame seeds, soy sauce, teriyaki glaze

Pasta Bowl 12  
whole wheat penne, basil pesto, baby spinach  
cherry tomatoes, parmesan crisps

Ramen Bowl 12  
hot and sour vegetable broth, bok choy,  
snow peas, mushrooms, carrots  
kale, tofu, hard boiled egg

Add Grilled Chicken 5 - Salmon 10 - Grilled Shrimp 10