OUR…

BEEF
A custom blend of Certified Angus Beef; Chuck, Ribeye and Brisket. Chopped, not ground. Never frozen, and cooked fresh to order for the ultimate taste and texture.

BUNS
Baked daily and individually branded by hand to show we inspect every one.

SHAKES
Made from our own ice cream prepared daily, right here in the restaurant using farm fresh eggs, fresh cream and the best Madagascar Vanilla. That’s why our milk shakes and floats are the best around.

APPETIZERS
Chef Mark developed an alternative to traditional wheat flour that makes our appetizers crisper, lighter and gluten-free, so everyone can enjoy them.

BAR
Quality ingredients make better drinks so we offer “Now” craft beers, scratch-made cocktails and an award winning wine list.

KITCHEN
Maintained to the highest standards of cleanliness and sanitation with daily inspections and independent audits that exceed local guidelines.

SERVICE
An attentive, friendly and knowledgeable staff work as a team to deliver sincere hospitality to every guest.

It’s what makes Grill Marks the…

“Sophisticated Burger Joint”

GREENVILLE, SC
COLUMBIA, SC

@MarksBurgersColumbia
@GrillMarksCola

WWW.GRILLMARKS.COM
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**Cocktails 9.99**

**MARKS Cow Mule**
(Reyka Vodka, fresh lime, Ginger Beer, Agave)

**Fresh ‘Mark’arita** (1800, Grand Marnier, Cointreau)

**Raspberry Blonde Cosmo**
(Ketel Citroen Vodka, White Grape Juice, Chambord, Lime)

**Stoli Salted Caramel Appletini**

**Mark-N-Stormy**
(Gosling’s Rum & Ginger Beer, Fresh Lime, Agave)

**Spicy Tanteo Lemonade**
(Tanteo Jalapeno Tequila, Lemonade, Lime, Soda, Agave)

**Cucumber Cilantro Martini**
(Reyka vodka or Hendricks gin)

**Dazed and Infused**
(Our Current House-made Infusion Cocktails)

**Ginger Rose Lee**
(Gin, St. Germain, Lemon Juice, Ginger Beer, Club Soda, Rosemary)

**Pineapple Peach Mojito**

**Seasonal Sangria** *(Ask about our current selection)*

**Smirnoff Skinny Strawberry Basil Lemonade**
Beers

Craft Cans
Dale’s Pale Ale 5
Westbrook Seasonal 5
Anderson Valley Selection 5
Gossling’s Ginger Beer 5
Guinness 5
Coast HopArt IPA (16oz) 7

Drafts 5.50
Allagash White
Bells Two Hearted
River Rat Selection
Thomas Creek Red
Palmetto Espresso Porter
Tradesman Selection
Sam Adams Selection
Highland Selection
Stone IPA
NoDa Selection
Sierra Nevada Selection
Conquest Selection
* Ask Your Server About our
4 Rotating Craft Tap selections

Bottles
Palm Belgian Amber 5.50
Ft. Collins Chocolate Stout 5.50
Thomas Creek Up The Creek IPA 7
Blue Moon 5
Dogfish Head 90 Min 6
Ballast Point Selection 6
Duck Rabbit Milk Stout 5.50
Sierra Nevada Pale Ale 6
McKenzie’s Cider 4
Redbridge Gluten Free 4.50 GF
Yuengling 4.50
Fat Tire 4.50
Amstel Light 4.50
Heineken 4.50
Not Your Father’s Root Beer 5.50
Corona 4.50
Corona Light 4.50
Budweiser 3.50
Bud Light 3.50
Michelob Ultra 3.50
Coors Light 3.50
Miller Lite 3.50
Stella 4.50
**Wines BY THE GLASS**

**PRICED GLASS / BOTTLE**

**Whites**

Sparkling Rose’, Bolla, Veneto, Italy 7 / 28

Prosecco, LaMarca, Veneto, Italy 7 / 28

Pinot Grigio, Maso Canali, Trentino, Italy 7 / 28

Sauvignon Blanc, Nobilo Icon, Marlborough, NZ 9 / 36

Chardonnay, J Vineyards, Russian River, CA 14 / 56

Unoaked Chardonnay, Ruffino, Tuscany, Italy 7 / 28

White Blend, Franciscan Equilibrium, Napa, CA 11 / 44

Unparalleled Rose’, Provence, France 7 / 28

Sartori “Ferdi”, Veneto, Italy 9 / 36

Dry Riesling, Pacific Rim, Columbia Valley, WA 7 / 28

**Reds**

Pinot Noir, King Estate “Acrobat”, Oregon 11 / 44

Pinot Noir, Hidden Crush, Central Coast, CA 7 / 28

Malbec, Alta Vista, Argentina 7 / 28

Merlot, Columbia Winery, Washington 8 / 32

Cabernet Sauvignon, Robert Mondavi Winery, Napa, CA 14 / 56

Cabernet Sauvignon, Chateau Smith, Washington 10 / 40

Banfi Centine Rosso, Tuscany, Italy 7 / 28

Meritage, Genesis by Hogue Cellars, Columbia Valley, WA 9 / 36
N/A Beverages
Pepsi, Diet Pepsi, Ginger Ale, Mist Twst, Lemonade, Dr. Pepper, Orange Crush, Mount’n Dew, Root Beer, Sweet and Unsweet Iced Tea 1.99

Saratoga Sparkling Water, Saratoga Still Water 2.99

Becks Non-Alcoholic Beer 4

Floats 4.5
Root Beer
Orange Crush
Pepsi
MARKS Famous

MILKSHAKES  6
MARKS House-Made Madagascar Vanilla Ice Cream, Spun with Love

Vanilla
MARKS Chocolate
White Chocolate Peppermint
Salted Caramel
Banana Puddin’
Caramel Espresso
Strawberry
Chocolate Chili Bacon

*Make any of our Milkshakes Malt +.25

+2 to add a scoop of MARKS vanilla ice cream to your drink of choice

SPIKED FLOATS  9
THE MORRISON (Jager & Root Beer)
Not Your Father’s Root Beer
MALIBU CRUSH
JACK HAMMER (Jack Daniel’s & Pepsi)

SHAKETAILS  9.99
Milkshakes. Minus the Milk, Add Liquor!

IRISH
Coffee Liqueur, Tullamore Dew Whiskey, Creme de Mint

RUSSIAN
Vanilla Bean Vodka, Kahlua

ROASTED PINA COLADA
Rum Chata, Sailor Jerry Rum, roasted pineapple, toasted coconut

S’MORES
Three Olives S’mores Vodka, chocolate, graham cracker, marshmallows
**Beer Shakes**

9.99

You think our Shaketails are good, wait ’til you try one of these! The following are spun with our housemade vanilla ice cream:

**Carolina Car Bombe**
Tullamore Dew, Baileys, Palmetto Espresso Porter

**Perky Kilt**
Palmetto Espresso Porter, Maker’s Mark, Espresso, Splash Trader Vic’s Macadamia Nut Liqueur

**FreakShakes**

9.99

Milkshake, Ice Cream, Whipped Cream, Lots of Toppings.

Get Freaky!

**Cookies & Cream Dirt**
Cookies & Cream Milkshake, Chocolate Icing, Oreos, Scoop of Ice Cream, Whipped Cream, Gummy Worms, Oreo Crumbles

**Chocolate Brownie Crack**
Vanilla Milkshake, Scoop of Ice Cream, Chocolate Crack, Chocolate Chips, Whipped Cream, Chocolate Crack Dipped Brownie

**Salted Caramel & Heath Bar Crunch**
Salted Caramel Milkshake, Scoop of Ice Cream, Caramels, Heath Bar Crunch, Caramel Sauce, Pinch of Salt
Skinny Fries  2.59 / 4.49  
Fat Fries  2.59 / 4.49  
Sweet Potato Fries / Orange Cinnamon sauce  2.99 / 4.99  
White Truffle Parmesan Fries  
Dijonnaise  6.49  
Bleu & Pimento Cheese Fries  
Chipotle Ranch  6.99  
Fried Pickles  4.49  
Cucumber Dill Sauce  
Fried Green Tomatoes  4.99  
Chipotle Ranch  
Onion Rings  4.99  
White Truffle Parmesan Chips  4.99  
Bacon and Bleu Chips w/ Cracked Pepper  4.99  
Three Way (Any 3 of the above)  8.99  
Dog Bites  5.49  
Side of Cole Slaw  1.99  
Portobello Napoleon  7.99  
Grilled Portobello, Tomato, Grilled Onion, Brie, Pesto  
All of the Above Items are Prepared Gluten Free  
*Slider Trio Lettuce & Tomato  9.99  
Pimento & Bleu, Crimini & Swiss, Jalapeno & Pepper-Jack  
Sriracha Pimento Mac n Cheese  5.99
Soups & Salads

Our Famous Chicken Corn Chowder (Contains Bacon) 4.29
The Best You’ve Ever Had

MARKS House Salad 3.99
Mixed Greens, Carrots, tomatoes, cucumbers, choice of dressing

Cobb 9.99
Egg, Avocado, Tomato, bleu Cheese, Applewood Smoked Bacon
With ranch Dressing *

MARKS Wedge 9.99
Crisp Iceberg Lettuce, Bacon, Bleu Crumbles, Diced Tomatoes
Drizzled with bleu Cheese Dressing *

** Enhance Any of the Above Salads W/ Chicken 4, *Salmon 8, Portobello 4,
*Burger patty 6, Turkey Patty 6,
Veggie Patty 4, *Bison Patty 9,
*DeBragga Dry Aged Patty 9

*Southwest Chipotle Salmon 14.99
Chipotle Glazed Salmon, Black Bean Corn Salsa, Ripe Tomatoes Tortilla Strips Over Greens / With Chipotle Ranch Dressing

The Above Soup & Salads Are Prepared Gluten Free

Grilled Chicken Seizer 10.99
Crisp Romaine, Garlic Croutons, Parmesan Cheese Topped with Roma Tomato Wedges, tossed in MARKS Caesar Dressing
Burgers

All Burgers are cooked medium unless otherwise specified.

Double the Fun - Add another burger patty +$6

Upgrade to DeBragga, NY’s Butcher
*Dry-Aged Patty + 3.99
The BEST Dry-Aged Burger You’ll Ever Eat!

Make Any Burger With

Gluten Free Bun + $2

*Grill Marks Burger

6.79

Undressed
MARKS burger on a Brioche bun or Lettuce Wrap

Barely Dressed
Your choice of any or all of these: lettuce, tomato, onion, pickle

Perfectly Dressed
Add any of the following for +$1.25 each:
Cheeses: American, Pepper-Jack, Swiss, Aged Cheddar, Pimento, Bleu, Brie, Sage Derby, Manchego

Toppings: Grilled Jalapeño, Grilled Onions, Bacon, Onion Hay, Chili, Roma Tomato Wedges, Black Bean & Corn Salsa, Grilled Pineapple, Jalapeño Pesto, Avocado, Sauteed Crimini Mushrooms, Potato Chips

Naked (no bun) or Topless (no top bun)

State House Special

9.99

*Grill MARKS Burger, Sweet Tea, Small Fries
available M-F from 11a-2p
+$1.59 for large or truffle fries
*Firehouse 9.99
Grilled Onions and Jalapenos, Applewood Smoked Bacon, Pepper-Jack Cheese, Lettuce, Tomato, Chipotle Ketchup

*Hawaiian Punch 9.99
Applewood Smoked Bacon, Pepper-Jack Cheese, Grilled Pineapple, Jalapeño Pesto, Lettuce, Tomato

*French Connection 9.49
Caramelized Onions, Roasted Garlic, Brie, Lettuce, Tomato, Marks Cabernet Ketchup

*BCB 8.99
Applewood Smoked Bacon, Lettuce, Tomato, Pickle, Onion, Your Choice of Cheese

*Stuffed Black & Bleu 9.99
Bleu Cheese Stuffed Burger, Spicy Blackening Seasoning, Tomato Jam, Lettuce

*BONEafide 10.99
Brie, Red Wine Butter, Bone Marrow, and Demi Glace

*Old MarkDonald 10.99
BBQ Sauce, Onion Hay, Applewood Smoked Bacon, Cheddar, Fried Egg, Lettuce, Tomato

*Hot Mess 22.99
Grilled Cheese Sandwich Between Two Beef Patties, Grilled Hot Dog, Chili, Cheddar, Swiss, American, Applewood Smoked Bacon, Onion Straws, Fried Pickle, Lettuce, Tomato

*South of the Border 9.49
Avocado, Black Bean & Corn Salsa, Pepper-Jack Cheese, Lettuce, Tortilla Strips

*Larkin's Burger 11.99
GF
Applewood Smoked Bacon, Avocado, Manchego, Lettuce, Tomato, on a Gluten Free Bun

*Low Country 9.99
Pimento Cheese, Fried Green Tomato, Cole Slaw, Lettuce

*Cafe' Au Poivre 9.99
Coffee and Peppercorn Encrusted Patty, Crimini Mushrooms, Brie Cheese, Onion Hay and Au Poivre Sauce

*We Are The Champignons 12.99
James Beard Foundation Blended Burger, 75% Dry-Aged CAB DeBragga Beef, 25% Sautéed Shiitake Mushrooms, Garlic & Fresh Basil Patty, Manchego, Shiitake Demi Glace, Arugula, Tomato, Red Onion
UnBurgers

The HDK  5.99
Grilled all-beef Hot Dog, Pickle Relish, diced Onion, coleslaw and chili

Portobello  8.99
Pesto, Brie, Roasted Peppers, Lettuce, Tomato

Gobbler  9.99
Organic Turkey, Sage Derby, Lettuce, Spicy Cranberry Relish

*Bison Burger  13.99
Ground Bison Patty, Sage Derby, Lettuce, Tomato

Heavenly Veggie  7.99
Our Special Blend of Roasted Veggies, Black Beans, herbs and spices combined into a mouth-watering Patty topped with Pepper-Jack Cheese, Jalapeno Pesto, Lettuce and Tomato

Game Clucker  9.99
Grilled Chicken Breast, Avocado, Applewood Smoked Bacon, Pepper-Jack cheese, Lettuce, Tomato, Chipotle Aioli

*Swimming Up Stream  11.99
Grilled Atlantic Salmon, Applewood Smoked Bacon, Lettuce, Tomato, Chipotle Aioli
Brunch
Saturday & Sunday 11am - 3pm

*Benny Burger $12
Country Ham, Fried Egg & Hollandaise

Ultimate Bloody
Mary $13
House Bloody Mary Topped
With A Signature Slider

$5 Bellini’s
and Mimosa’s

Hours of Happy
Mon - Fri 5 - 7pm
Eat Happy

Slider (served with Fries) $5.99
Choice of: Bacon Cheddar,
Au Poivre or Pimento &
Bleu Cheese
Add A Slider $3.29
Marks Pimento Cheese
Poppers $4.99
Mug of Soup $4.29
Loaded Mac & Cheese $5.99
Truffle Chips $3.49
Bleu Cheese & Bacon Chips $3.49

Sip Happy

Craft Drafts $4.00
Well Drinks $3.00
Prosecco $3.00
Select Glass Wines $4.00
Bottle Wine Half Off

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Prosecco $3.00
Select Glass Wines $4.00
Bottle Wine Half Off
**Wines By The Bottle**

**Whites**

**Sparkling**
- Bolla Sparkling Rose, Veneto, Italy 28
- Domaine Carneros by Tattinger, Carneros, CA 42
- LaMarca Prosecco, Veneto, Italy 28
- Unparalleled Rosé, Provence, France 30

**Chardonnay**
- J Vineyards Chardonnay, Russian River, CA 56
- Ruffino “Unoaked” Chardonnay, Tuscany, Italy 28
- Laguna Chardonnay, Russian River, CA 38
- Domaine Ferret Pouilly-Fuissé, France 65

**Pinot Grigio**
- Maso Canali Pinot Grigio, Trentino, Italy 28
- Mac Murray Ranch Pinot Gris, Sonoma Coast, CA 36

**Sauvignon Blanc**
- Nobilo Icon Sauvignon Blanc, Marlborough, NZ 36
- Frei Brothers Sauvignon Blanc, Russian River Valley, CA 30
- Michel Redde Sancerre, France 68

**Riesling**
- Pacific Rim Dry Riesling, Columbia Valley, WA 28
- SA Prum “Essence” Riesling, Germany 30

**White Blend**
- Franciscan Equalibrium White Blend, Napa, CA 44

**Other Exciting Whites**
- Secco Moscato, Italy 28
- Satori “Ferdi”, Veneto, Italy 36
- Château de Monfort Vouvray, France 36
- Trimbach Gewurztraminer, Alsace, France 48
- Pfassl Zeiseneck Gruner Veltliner, Austria 28
**Reds**

**Cabernet Sauvignon**
- Robert Mondavi Cabernet Sauvignon, Napa, CA 56
- Chateau Smith Cabernet Sauvignon, Columbia Valley, Washington 40
- Simi “Landslide” Cabernet Sauvignon, Alexander Valley, CA 60
- Mt. Veeder Cabernet Sauvignon, Napa Valley, CA 65
- Gallo “Signature” Cabernet Sauvignon, Napa Valley, CA 75

**Pinot Noir**
- King Estate “Acrobat” Pinot Noir, Oregon 44
- Hidden Crush Pinot Noir, Central Coast, CA 28
- Kim Crawford “Rise & Shine” Pinot Noir, Central Otago, New Zealand 55
- J Vineyards Pinot Noir, Russian River, CA 70

**Malbec**
- Bodega Elena Malbec, Mendoza, Argentina 24
- Trivento Malbec Golden Reserve, Mendoza, Argentina 40

**Merlot**
- Columbia Winery Merlot, Washington 32
- Whitehall Lane Merlot, Napa, CA 45

**Other Fun Reds**
- Ravenswood “Teldeschi Vineyard” Zinfandel, Dry Creek Valley 55
- Da Vinci Chianti Reserva, Tuscany, Italy 40
- Louis Jadot Beaujolais-Villages, Beaujolais, France 24
- Klinker Brick Syrah, Lodi, CA 36
- Juan Gil Monastrell, Jumilla, Spain 32
- Viña Bujanda Rioja Reserva, Rioja, Spain 36
- J.Lohr “Tower Road” Petite Sirah, Paso Robles, CA 38

**Red Blends**
- Banfi Centine Rosso, Tuscany, Italy 28
- Genesis Meritage by Hogue, Columbia Valley, WA 36
- Château Greysac Bordeaux, Medoc, France 47
- Estancia GSM Reserve, Monterey, CA 38
- Château Mont-Redon Côtes-du-Rhône, France 28
Kids Menu

$3.90
10 & UNDER - NO EXCEPTIONS

All of the following come with a choice of one side:

Slider
Grilled Cheese
Dog Bites GF
Grilled Chicken
Chicken Fingers GF
Mac - n Cheese

Sides:
Fries; Fresh Salad
w/ goldfish, cucumbers, carrots; Applesauce

Desserts

The Tower 7.99
brownie Bed, Mattress of Ice Cream
Hard chocolate shell, Pretzel Rods

Warm Apple Pie w/ MARKS Ice Cream 7.99

Sundae Fundae 14.99

MARKS MEGA version of a Traditional Ice Cream Sundae!

Ice Cream Sandy 5.99

Seasonal Cobbler 5.99 GF
with MARKS Vanilla Ice Cream