

STARTERS

HUDSON SLIDERS*

Angus beef ground chuck sliders, pickle, caramelized onion, shredded lettuce 8.95

ULTIMATE NACHOS

Tortilla chips, pico de gallo, sour cream, jalapeno, fresh salsa, queso, cilantro, black beans, melted jack and cheddar 8.95
Add Chicken 2 Add Chili 2 Add Guac 2

MINI SEARED TUNA TACOS*

Sriracha mayo, jicama slaw 10.95

SALADS

Dressings:

bleu cheese, 1000 island, ranch, honey mustard, balsamic vinaigrette, sesame-soy, red wine vinaigrette, maple vinaigrette, lemon vinaigrette

BLACKENED SEARED TUNA SALAD*

Wasabi cream, ginger glaze, mixed greens, peppers, cucumbers, sesame-soy vinaigrette 14.95

Add to any salad:

Salmon* 6 Blackened Mahi* 5 Ahi Tuna* 7 Grilled Shrimp 6 Chicken 4

BURGERS and DOGS

Choice of side, white or wheat bun. Substitute sweet potato fries or onion rings for 1.

Choice of:

•Half-Pound, Hand-Pattied Angus Beef Ground Chuck*

•All-Natural Marinated Chicken Breast

•House-Made Spinach & Quinoa Burger

•House-Made Turkey Burger

CLASSIC

Lettuce, tomato, onion, pickles 9.95

THE HUDSON

Double patty, chili, jalapeños, onion rings, cheddar, jalapeño cheese 14.95

PRIME TIME BURGER

Bacon, mango salsa, roasted red pepper, jalapeño cream cheese 10.95

all-natural WINGS (SIGNATURE JUMBO and BONELESS)

Served with celery and your choice of bleu cheese or ranch (extra is .95). All wings are cooked to order—worth the wait!

SIX 7.95 TEN 10.95 TWENTY 19.95 THIRTY 28.95 FIFTY 46.95

FLAVORS: MILD, MEDIUM, HOT, 3-MILE ISLAND, SWEET AND SPICY, THAI GINGER, JERK, LEMON-AKI, MAKER'S BBQ, LEMON-PEPPER, GHOST-PEPPER INSANITY

—SIDELINERS—

Fries..... 2.95
Tater Tots..... 2.95
Potato Chips..... 2.95
Whipped Mashed Potatoes..... 2.95
Honey-Braised Carrots..... 2.95
Garlic Spinach..... 2.95
Fresh Fruit..... 2.95
Cheddar Grits..... 2.95
Cucumber Salad..... 2.95
Zucchini Salad..... 2.95

TURKEY MEATBALL SLIDERS

Remoulade, zucchini slaw 8.95

CLASSIC BAVARIAN PRETZELS

Queso, horseradish mustard 6.95

BLACKENED MAHI MAHI SLIDERS

Mango glaze, cucumber-wasabi cream 8.95

CHILI CHEESE TOTS

Queso, green onion 7.95

CHICKEN TENDERS

Lightly fried, honey mustard, BBQ sauce, served with fries 9.95

JALAPEÑO CHEESE BALLS

Fontina, cheddar, fresh jalapeno served with sweet chili sauce 7.95

HARVEST

Oven-roasted turkey, applewood-smoked bacon, dried cranberries, grapes, granny smith apples, walnuts, fontina cheese, maple vinaigrette 10.95

GREEK

Mixed greens, red onion, tomato, feta, peppers, kalamata olives, pepperoncini, red wine vinaigrette 8.95

BIG CAESAR

Crisp romaine, croutons, parmesan 7.95

THE MEGATRON BURGER

Avocado, candied bacon, pickled red onion, secret sauce 10.95

#UGASBREAKFAST

Fried egg, smoked bacon, BBQ mayo, cheddar cheese 10.95

JACK & BLEU

Jack Daniel's mushrooms, bleu cheese, jack cheese, fried onions, shredded lettuce 10.95

EL BANDIDO

Queso fresco, avocado, pico de gallo, shredded lettuce, ancho-lime mayo 10.95

MAKER'S MARK

Maker's Mark bourbon BBQ, cheddar, crispy onions, applewood-smoked bacon 10.95

HEBREW NATIONAL HOT DOG

Hebrew National all-beef frank 6.95
Add kraut, chili or slaw for 1

—DIPPINGS—

CHIPS & DIP

Queso.....6.95 Red Queso..... 7.50
Salsa.....3.95 Guacamole..... 6.95

ROASTED CRAB DIP

Cream cheese, peppers, crostini 10.95

SWEET POTATO FRIES

Marshmallow dipping sauce 5.95

SOUP OF THE DAY

cup....3.95 bowl....4.95

CRAB BISQUE

cup....4.95 bowl....5.95

SPINACH DIP

Warm queso, fresh spinach, spices, tortilla chips 6.95

POTATO CHIPS

House-made, lightly seasoned, bleu cheese dip 5.95

ROASTED RED PEPPER HUMMUS

Feta, celery, carrots, kalamata olives, crispy chick peas, pita, seasoned crostini 7.95

CHILI

Ground chuck, kidney beans, jack and cheddar, green onion cup....3.95 bowl....4.95

BUFFALO CHICKEN SALAD

Grilled or crispy fried chicken, wing sauce, tomato, red onion, celery, bleu cheese, choice of dressing 10.95

BIG HOUSE

Mixed greens, tomato, fontina cheese, cucumbers, balsamic vinaigrette 7.95

TY COBB

Grilled chicken, chopped egg, tomato, onion, cucumber, bleu cheese, avocado, applewood-smoked bacon choice of dressing 10.95

SALMON SALAD

Baby kale, roasted peaches, toasted almonds, shallots, cherry tomatoes, lemon vinaigrette 12.95

LIGHTWEIGHT

SEARED RARE AHI TUNA 6oz 610 calories

Edamame succotash, pineapple salsa, teriyaki glaze, jasmine rice 17.95

LEMON GREEK GRILLED CHICKEN 594 calories

Spinach-tomato-feta sauté, steamed rice 10.95

VEGETABLE PLATE

Any four sideliners 10.95

PAN SEARED SALMON CAKE* 489 calories

Mango salsa, zucchini, jicama slaw 11.95

SAUTÉED CHICKEN PASTA 521 calories

Farfalle pasta, roasted cherry tomatoes, fresh vegetables, roasted tomato sauce 13.95

GINGERED TURKEY MEATBALLS 681 calories

jasmine rice, thai ginger glaze, zucchini salad 10.95

SANDWICHES and WRAPS

Choice of side. Substitute sweet potato fries or onion rings for 1.

TURKEY REUBEN

Half-pound oven-roasted turkey, sauerkraut, swiss, 1000 island dressing, toasted rye 10.95

MARINATED MOZZARELLA BLT

Applewood-smoked bacon, tomato, fresh mozzarella, black pepper basil spread, artisan bread 8.95

NEW YORK DELI REUBEN

corned beef, sauerkraut, swiss, 1000 island dressing, toasted rye 10.95

TURKEY AVOCADO PANINI

Oven-roasted turkey, applewood-smoked bacon, tomato, red onion, avocado, jalapeno cheese, chipotle aioli, ciabatta 10.95

JERK SPICED SALMON*

Citrus tartar, romaine, apple slaw, wheat bun 12.95

CHICKEN SALAD SANDWICH

Lettuce and tomato on artisan bread 8.95

CHICKEN CAPRESE SANDWICH

Marinated grilled chicken breast, tomato, fresh mozzarella, basil, raspberry-balsamic drizzle, ciabatta 10.95

SOUTHWEST CHICKEN SANDWICH

Cajun-marinated chicken breast, jalapeño cheese, spicy ranch, guacamole, pickled jalapeños, lettuce, tomato, red onion, white or wheat bun 10.95

BUFFALO CHICKEN WRAP

Grilled or crispy fried chicken breast, jack and cheddar, tomato, shredded lettuce, ranch, flour tortilla 9.95

SOUTHERN GRILLED CHEESE

Pimento cheese, fried green tomatoes, roasted peaches 8.95

BIG PLATES

CHICKEN JAMBALAYA

Spicy New Orleans slow-cooked rice, andouille sausage, sriracha mayo 12.95

APRICOT GLAZED GRILLED SALMON*

Jambalaya style rice, garlic spinach 16.95

RIBEYE*

12oz Angus beef, choice of 2 sides 21.95

SHRIMP & GRITS

Blackened shrimp, local cajun andouille sausage, peppers, red onion, corn, cream sauce 16.95

PEACH BBQ BABY BACK RIBS

Slow-roasted, signature peach BBQ sauce, cole slaw, choice of 1 side
half rack....16.95 full rack....20.95

CRAB CAKES

Two house-made patties, served over edamame succotash 16.95

CHICKEN TACOS

Three over-stuffed tacos, pulled or crispy fried chicken, lettuce, pico de gallo, cheddar and jack cheese, crispy onions, applewood-smoked bacon, spicy ranch, chips and salsa 9.95

FISH TACOS

Three over-stuffed tacos, blackened mahi, chipotle mayo, lettuce, pico de gallo, jack and cheddar, chips and salsa 11.95

HERB CHICKEN

Basil and roasted tomato herbed butter, choice of 2 sides 14.95

*ADVISORY: CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH AND EGGS MAY INCREASE RISK OF FOOD BORNE ILLNESS. WE PROUDLY USE BUNGE TRANS-FAT FREE OIL. *MAY BE COOKED TO ORDER.

HUDSON GRILLE

- All American Food & Drink -

Downtown • Midtown • Brookhaven • Tucker • Sandy Springs • Alpharetta • Kennesaw

DRAFT BEERS!

	16oz / pitchers
IPAs	
Anchor IPA	4 / 14
Ballast Point Sculpin Grapefruit IPA	7 / 28
Bell's Two Hearted	6 / 21
CIDERS	
Angry Orchard Cider	5 / 18
McKenzie's Black Cherry Cider	5 / 18
Strongbow	5 / 18
HIGH ALCOHOL	
New Holland Dragon's Milk (10%)	6.75 (10oz)
PILSNERS	
Budweiser	4 / 14
Bud Light	4 / 14
Coors Light	4 / 14
Miller Lite	4 / 14
Michelob Ultra	4 / 14
Modelo Especial	4 / 14
Stella Artois	6 / 21
WHEATS	
Blue Moon Belgian White	5 / 18
Harpoon UFO	5 / 18
Shock Top	4 / 14
SHANDYS	
Curious Traveler	4 / 18
Leinenkugel	4 / 18
STOUT/ PORTER/ OTHER	
Guinness Stout	6 / 21
Newcastle Brown Ale	6 / 21
Wells Banana Bread	7 / 25
Young's Chocolate Stout	7 / 25
LAGER/ AMBERS	
Dos Equis Amber	4 / 14
Sam Adams Boston Lager	4 / 14
Yuengling Lager	4 / 14
SEASONAL	
Brooklyn Limited Release	5 / 18

CRAFT / LOCAL

IPAs	
Eventide "The A" IPA	5 / 18
Jekyll Hop Dang Diggity	6 / 21
Jekyll Hop Dang Diggity Habenero	6 / 21
Monday Night Brewing Eye Patch	6 / 21
Scofflaw Basement IPA	6 / 21
SweetWater IPA	5 / 18
Terrapin Hopsecutioner	5 / 18
WEST COAST STYLE IPA	
Creature Comforts Tropicalia	6 / 21
Terrapin Hi 5	5 / 18
HIGH ALCOHOL	
Orpheus Transmigration of Souls, Double IPA (10oz)	6.75
PALE ALES	
Second Self ATaLe	6 / 21
SweetWater 420	5 / 18
WHEATS	
Creature Comforts Athena	6 / 21
Monday Night Fu Manbrew	6 / 21
Orpheus Atalanta	7 / 25
Reformation Brewery Union	6 / 21
Southbound Scattered Sun	6 / 21
STOUT/ OTHER	
Eventide Stout	6 / 21
Foothills People's Porter	6 / 21
SEASONAL/ ROTATING	
Jekyll Seasonal	6 / 21
Monday Night Clip On Series	6 / 21
SweetWater Seasonal	6 / 21
Three Taverns Seasonal	6 / 21

LOCAL SPIRITS

OLD FOURTH VODKA Atlanta
OLD FOURTH GIN Atlanta
FRUITLAND AUGUSTA PEACH VODKA Augusta
FRUITLAND AUGUSTA PEACH TEA VODKA Augusta
SAVANNAH BOURBON <i>and</i> SWEET TEA Savannah
KING CHARLES VODKA Charleston, SC
VIRGIL KAINE ROBBER BARON RYE WHISKEY Charleston, SC
CLYDE MAYS ALABAMA WHISKEY Alabama
AMERICAN SPIRIT WHISKEY Atlanta
JASPER'S GIN Charleston, SC

BOTTLES

Bud/Bud Light	4
Corona Extra/Corona Light	5
Heineken	5
Michelob Ultra	4
Miller Lite	4
Not Your Father's Root Beer	5.25
O'Doul's (non-alcoholic)	4
Red Bridge (Gluten-free)	5

BEER COCKTAILS

RANDY SHANDY Elderflower, old fourth gin, lime juice, muddled cucumbers and curious traveler shandy
WATERMELON JOLLY RANCHER Watermelon liquor, house-made lemonade, and stella artios
GRIDIRON PUNCH Terrapin hi 5, pineapple juice, lemon juice, lime juice, orange juice
MICHELADA Modelo especial, lime juice, spices, peppers with tajin rim
GINGER CIDER Muddled cucumber, old fourth gin, ginger simple syrup, strongbow cider

RED WINE

Camelot Cabernet Sauvignon, CA	6 / 22
Camelot Merlot, CA	6 / 22
14 Hands Merlot, WA	8 / 32
Avalon Cabernet Sauvignon, CA	8 / 32
d'Arenburg Stump Jump, Australia	8 / 32
Estancia Pinot Noir, CA	9 / 36
Kenwood Yulupa Cabernet Sauvignon, CA	8 / 32
Rosemount Shiraz, Australia	7 / 28
Veramonte Pinot Noir, Chile	10 / 40

WHITE WINE

Camelot Chardonnay, CA	6 / 22
Irony Chardonnay, CA	8 / 32
Kendall-Jackson Chardonnay, CA	10 / 40
Firestone Reising, CA	7 / 28
Matua Sauvignon Blanc, New Zealand	9 / 36
Pepi Pinot Grigio, CA	8 / 32
Ménage à Trois Moscato, CA	7 / 28
Sauvion, Rose D' Anjou	9 / 36

SPARKLING

Domaine Ste. Michelle Brut, WA	24
Freixenet, Spain, Split	6
Zonin Prosecco, Italy, Split	8

SKINNY COCKTAILS

All under 200 calories!

Skinny Lemonade Veev Acai Spirit, Fresh Muddled Lemon, Agave Nectar
Southern Skinny Tea Old Fourth Vodka, Tea, Limoncello
Skinny Blossom Old Fourth Gin, Soda, Lavender Simple Syrup, Cucumber Slice
Skinny Virgin Peach Puree, Soda, Splash of Orange Juice & Fresh Lemonade
Skinny "Macho" Cooper's and Skinny Lemonade
Paloma Light Altos, Grapefruit Juice, Soda

Signature COCKTAILS

Hudson Nights Hudson Baby Bourbon, Blackberry Simple Syrup, Honey, Fresh Blackberries
Cooper's Peach Bourbon Tea Cooper's, Muddled Mint, Sweet Tea, Brown Sugar Simple Syrup
Smoky Peach Cooper's, Smoky Peach Purée, Bitters & Lime
Hail Mary Svedka Cucumber-Lime Vodka, Simple Syrup, Muddled Lime & Strawberries
Alabama Mule Clyde May's Whiskey, Fresh Blackberries, Rhubarb Bitters, Ginger Beer
Sweet Heat Margarita Tanteo Tequila, Mango, Fresh Lime, Agave & Triple Sec
Old Fourth Mule Old Fourth Distillery Vodka, Fresh Lime Juice & Ginger Beer
Lemon-Lavender Collins Deep Eddy Lemon Vodka, Lavender Simple Syrup, Fresh Sour Mix
The ATL Traditional Long Island with Peach Purée
New Fashioned Virgil Kaine Robber Baron Rye Whiskey, Simple Syrup, Bitters, Muddled Orange & Cherry

BOURBON SCOTCH *and* WHISKEY

BOOKER'S	DEWAR'S
BUFFALO TRACE	CHIVAS REGAL
BULLEIT	GLENLIVET 12
BUSHMILLS	GLENFIDDICH
COOPERS	MACALLAN 12
KNOB CREEK	MACALLAN 18
MAKER'S MARK	OBAN
GENTLEMAN JACK	TALISKER 10
HUDSON BABY BOURBON	SINGLETON
HUDSON MANHATTAN RYE	JOHNNIE WALKER BLACK
JACK SINGLE BARREL	JOHNNIE WALKER RED
JACK DANIELS	
JACK DANIELS FIRE	
JACK DANIELS HONEY	
JAMESON	
JIM BEAM	
CROWN ROYAL	
CROWN ROYAL APPLE	
WILD TURKEY 101	
FIREBALL	
WOODFORD RESERVE	

Coming Soon!



Takeout! Order online at www.hudsongrille.com

PARTY TIME:

Hudson Grille private dining and group dining options feature private and semi-private dining rooms for intimate family gatherings and large corporate events. We work closely with you to create customized menus, wine and cocktail lists, food presentation, and flexible table arrangements. Email hudsongrilleparties@metrocafes.com to secure your space today.

