



STARTERS

GUACAMOLES

POBLANO DIP | 9 

Fire Roasted Poblanos
Grilled Onions | Crema Fresca
Tortilla Chips

POMEGRANATE | 13 

Pomegranate Seed
Cilantro | Charred Lime

STREET CORN | 13 

Roasted Corn | Parmesan | **Tapatio**
Crema | Charred Lime

AHI POKE | 15

Ahi Tuna | Avocado
Poke Sauce | Wonton Chips

CHICHARRON | 13

Chicharron Crumbles
Cotija | Charred Lime

PIZZAS

THE FUNGI | 13 

Alfredo Cream | Mozzarella
Mushroom Ragout | Parmesan

PEPPERONI | 13

Tomato Sauce | Mozzarella
Pepperoni

BANH MI | 13 

Pork Belly | Pickled Veggies
Gochujang Sauce

CARNITAS | 13

Chipotle Sauce | Carnitas
Mozzarella
Scallion | **Poblano Cream**
Cilantro

MOHI GROWN | 13 

Vegan Pesto | Roasted
Vegetables
Mushrooms | Rainbow Carrots

CHICKEN POBLANO CREAM | 13

Poblano Cream | Chicken | Mozzarella
| Poblano Peppers 

B + R FARMS APRICOT CHICKEN | 13

Chicken | Feta | Scallion
Bleinheim Apricot Chili Glaze 

CHEESE | 13

Mozzarella | Parmesan
Balsamic Glaze | Alfredo Cream 

GREENS

ROASTED BEET | 13 

Roasted Red Beets | Yellow Beet
Puree | Strawberries | Mixed Greens
| Feta | Candied Walnuts | Balsamic
Vinaigrette | Add Chicken 4

GRILLED SHRIMP | 19

Spicy Shrimp | Gazpacho Verde
Avocado | Heirloom Tomatoes
Mixed Greens

BLACK SESAME POKE | 19

Shaved Purple Cabbage | Carrot
Wonton Chips | Red Bell Pepper
Mixed Greens | **Ahi Tuna**
Black Sesame Vinaigrette

ROLLS

CALIENTE | 19 

Spicy Tuna | Jalapeño | Cucumber
Spicy Sauce | **Hot Cheeto Dust**
Pickled Ginger | Wasabi Aioli

KATSU ROLL | 17

Chicken | **Island Mac Rice** | Cabbage
Katsu Sauce | Mac Sauce

SPICY AVOCADO | 19  

Avocado | Cucumber | Carrot
Jalapeño | Spicy Sauce | Pickled
Ginger | Wasabi Aioli

GROVE FAVORITES

TERIYAKI BOWL | 15

House Fried Rice
Teriyaki Chicken
Scallions | Sesame Seeds

FIESTA BOWL | 15 

Poblano Cream Chicken Enchilada
Pork Chili Verde | Chili Colorado
Spanish Rice | Refried Beans

SHORTIE RICE | 15

House Fried Rice
Pulled Braised Beef Short Rib
Scallions

DESSERTS

APRICOT GLAZED CHEESECAKE | 9

CARAMEL FUDGE BROWNIE | 9

Served with Vanilla Ice Cream

BREAD PUDDING | 9

Spicy 

Vegetarian 

Vegan 



BEER

- BREWERY TWENTY FIVE OATIE OATS | IPA | 7
BREWERY TWENTY FIVE THIS! | WEST COAST IPA | 7
BREWERY TWENTY FIVE CHASING SUNSHINE | LAGER | 7
BREWERY TWENTY FIVE COCONUT MOON | STOUT | 7
MODELO | 5
805 | 5
COORS LIGHT | 4

WINE

- MOHI ROSE | 6 / 21
MOHI VIOGNIER | 6 / 21
MOHI CHARDONNAY | 7 / 25
LÉAL THREESOME | 9 / 30
LÉAL PINOT NOIR | 9 / 30

INDUSTRIAL MARGARITAS

(LIMIT 2)



- DOUBLE SHOT OF 5150 AÑEJO TEQUILA | GRAND MARNIER
PRICKLY PEAR | 9 CADDY | 11 TRADITIONAL | 9

- FROSÉ | 7 PIÑA COLADA | 9
DEEP EDDY PEACH | 9 DEEP EDDY LEMON | 9
WHITE CLAW | 4 BUCKET OF WHITE CLAWS (6) | 20

PURE, NATURAL LIME, RASPBERRY,
BLACK CHERRY AND RUBY GRAPEFRUIT

VARIETY - BARTENDER'S CHOICE

BRUNCH

SATURDAY + SUNDAY
10AM - 2PM

- SOUTHERN COMFORT | 13
Cheesy Scrambled Eggs
Waffle Cheddar Biscuits | Gravy
Pork Sausage | Country Potatoes
Strawberries | Cinnamon Maple Butter

- FIESTA BOWL | 13
Chorizo + Eggs | Chilaquies
Spanish Rice | Refried Beans

- MOHI SCRAMBLE | 13
Seasonal Veggies
Scrambled Eggs
Country Potatoes | Fresh Fruit

- ROSÉ + FROSÉ | 6 MIMOSAS | 6 BLOODY MARYS | 6