

# DRINK MENU

## ON THE ROCKS

- 12 **FRENCH APPLE MULE**  
boulard calvados, xplorer apple pie, ginger beer
- 12 **FIG MANHATTAN**  
fig infused whiskey, sweet vermouth, orange bitters
- 12 **JALAPEÑO MARGARITA**  
jalapeño infused tequila, simple syrup, cointreau, splash of pineapple, lime juice
- 12 **COGNITIVE THERAPY**  
1800 reposado tequila, barrow's intense ginger liqueur, sage infused simple syrup, lemon juice
- 14 **BOURBON SIDECAR**  
woodford reserve bourbon, cointreau, fresh lemon
- 12 **RED BOW TIE**  
jim beam, muddled amarena cherries, amaretto, cranberry juice
- 12 **BLACKBERRY BOURBON SMASH**  
makers mark, agave, lemon, muddled blackberries
- 9 **BLACKBERRY SANGRIA**  
pinot noir, raspberry vodka, blackberry brandy, fresh blackberries

## MARTINIS

- 10 **MANGO MARTINI**  
mango pineapple vodka, mango purée, lime juice, agave nectar
- 10 **CUCUMBER MINT**  
cucumber lime vodka, st. germain, lemon juice, muddled mint
- 10 **BERRY FLIRTINI**  
raspberry vodka, cointreau, pineapple, cranberry juice, prosecco
- 12 **FRENCH PEAR**  
grey goose la poire, st. germain, champagne
- 12 **ITALIAN 75**  
drumshanbo gin, aperol, lemon juice, prosecco
- 11 **ESPRESSO MARTINI**  
vanilla vodka, kahlua, baileys, chilled espresso
- 10 **PLATINUM COSMO**  
citron vodka, st. germain, white cranberry juice

## WINE BY THE GLASS

- 8 Moscato **BONVIA**  
Veneto, Italy NV
- 9 Pinot Grigio **CANALETTO**  
Venezie, Italy 2018
- 11 Sauvignon Blanc **STONEBURN**  
Marlborough, New Zealand 2019
- 12 Chardonnay **SONOMA CUTRER**  
**"RUSSIAN RIVER RANCHES"**  
Sonoma, California 2018
- 10 Rosé **FLEURS DE PRAIRIE**  
Provence, France 2019
- 12 Pinot Noir **DECOY**  
Sonoma, California 2018
- 10 Merlot **KENWOOD**  
Sonoma County, California 2016
- 11 Cabernet Sauvignon **PULL**  
Paso Robles, California 2017

## BEER

- 8 **FUNK CITRUS IPA**  
Emmaus, PA 6.7% ABV
- 8 **LORD HOBO BOOM SAUCE DOUBLE IPA**  
Woburn, MA 7.8% ABV
- 7 **GUINNESS STOUT**  
Ireland 4.2% ABV
- 12 **ST. BERNARDUS ABT 12 ABBEY ALE**  
Belgium 10% ABV
- 7 **BELLS TWO HEARTED ALE**  
Comstock, MI 7.0% ABV
- 8 **REISSDORF KÖLSCH**  
Germany 4.8%
- 8 **TWO ROADS CLEMENTINE GOSE**  
Stratford, CT 4.8% ABV
- 8 **SURLY AXE MAN IPA**  
Minneapolis, MN 7.2% ABV
- 6 **DOGFISH HEAD 60 MINUTE IPA**  
Milton, DE 6.0% ABV
- 6 **GOOSE ISLAND "SOFIE"**  
**BELGIAN STYLE FARMHOUSE ALE**  
Chicago, IL 6.5% \$8
- 8 **BIG OYSTER NOIR ET BLEU TRIPEL**  
Lewes, DE 9.0% ABV
- 8 **ALLAGASH WHITE WITBIER**  
Portland, ME 5.2% ABV
- + Ask your server about our additional domestic and craft selections



All drink ingredients are listed above.  
Grille 3501 cannot return or exchange drinks.

# LUNCH MENU

## APPETIZERS

### CRISPY CALAMARI

charred tomato jam 12

### PAN SEARED CRAB CAKE

mango fennel slaw, old bay oil 12

### CRISPY CHICKEN DUMPLINGS

cucumber slaw, sweet soy yuzu 12

### CRAB & MANGO SPRING ROLLS

coconut curry remoulade 11

### COLD NOODLE SALAD

sesame dressing, seasonal vegetables, scallion 10  
(add confit chicken+5)

### STEAMED EDAMAME DUMPLINGS

yuzu kosho gastrique 10

### GRILLED OCTOPUS

steamed buns, carrot kimchi, ancho glaze 13

### STEAMED MUSSELS

lump crab, chorizo, mushroom, tomato, basil,  
crostini 14

## SALADS

### MIXED GREENS

tomato, cucumber, balsamic vinaigrette 9

### 3501 CHICKEN SALAD

asian greens, confit chicken, fried wontons, honey  
sesame dressing 11

### SUMMER SALAD

mixed greens, fresh berries, avocado, pickled  
onion, candied macadamia nuts,  
lemon poppy vinaigrette 12

ADDITIONS: chicken 6 • crab cake 10 • petite filet 10

## SANDWICHES

### DOUBLE ANGUS BURGER

lettuce, tomato, onion, brioche 10  
toppings: american • cheddar • pepper jack •  
gruyère • bacon • fried egg 1 each

### GRILLED CHICKEN

lettuce, chipotle mayo, roasted tomato, pepper  
jack, brioche 10

### JUMBO LUMP CRAB CAKE

chipotle mayo, lettuce, tomato, mango fennel  
slaw, brioche 13

### PASTRAMI RUBEN

gruyere, coleslaw, whole grain mustard,  
toasted rye 12

ADDITIONS: fries or side mixed greens 2.5

## DESSERTS

### BANANA CREAM CHEESECAKE

banana bavarian cream, coconut brown sugar  
cookie crumble 9

### RASPBERRY PANNA COTTA

white wine peach compote, chantilly cream,  
shortbread crumbles 9

### FLOURLESS CHOCOLATE KAHLUA BROWNIE

espresso mousse, candied cocoa nibs 9

### HOUSEMADE ICE CREAM 7

## COFFEE DRINKS hot or iced

7 **TOASTED ALMOND** amaretto, kahlua,  
espresso, whipped cream

9 **VANILLA CHAI LATTE** vanilla vodka,  
licor 43, espresso, half & half,  
newground chai latte

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity will be added to parties of six or more