

WELCOME TO
GENGHIS GRILL

YOU BUILD IT. WE GRILL IT.

1

PICK YOUR FAVORITE INGREDIENTS

Load up on over 80 fresh ingredients, premium meats and spices.

2

SELECT YOUR SAUCES

Flavor it up with our signature sauces (DON'T FORGET! put your sauce on the side and not in your bowl). See the back of this menu for a full list of sauces.

3

CHOOSE YOUR BASE

Your choice of rice, noodles, tortillas or cabbage.

4

GRILL IT UP

Our Grill Masters will cook your bowl to perfection. Watch if you'd like or sit back and relax. We'll deliver it hot off the grill.



STARTERS

GARLIC CITRUS EDAMAME

Perfectly steamed soybean pods gently tossed with our citrus garlic herb seasoning blend.

250 cal | **\$7.00**

CHICKEN POTSTICKERS

Asian mix of all white meat chicken stuffed in a seared wonton wrapper and paired with our killer 3G sauce.

350 cal | **\$8.00**



Chicken Potstickers



Garlic Citrus Edamame

PORK POTSTICKERS

Seared wonton wrapper with seasoned pork filling. Served with Sweet Chili Dragon sauce.

420 cal | **\$8.00**

CHICKEN LETTUCE WRAPS

Seared chicken tossed with water chestnuts, fresh garlic, green onions, ginger, cabbage and a blend of our Island Teriyaki and Khan Pao sauce. Served with crisp lettuce.

330 cal | **\$9.00**

BEVERAGES

SOFT DRINKS

Coca-Cola, Diet Coke, Coke Zero Sugar, Sprite, Dr Pepper

0-130 cal | **\$2.99**

FRESHLY BREWED TEA

Plain or sweet.

0-80 cal | **\$2.99**

LEMONADE

140 cal | **\$2.99**



Mango Strawberry Lemonade

Raspberry Sprite

KICK UP THE FLAVOR!

Add strawberry, peach, mango or raspberry flavor to any beverage.

50-80 cal | **\$1**

COCKTAILS

BLUE DRAGON

Bacardi Dragon Berry® & Cruzan® coconut rum, blue curacao, citrus sour and pineapple juice.

signature 180 cal | schooner 210 cal

MONGOLIAN MULE

Vodka, lime juice and fresh mint topped with ginger beer.

260 cal

DRAGON FRUIT SUNRISE

Sweet goes fierce with this bold combination of Bacardi Dragon Berry®, orange juice, ginger beer and grenadine.

270 cal

MARGARITA

Genghis Grill's own traditional margarita. signature 270 cal | schooner 300 cal

CORONARITA

Our frozen Genghis margarita, with an added bonus - Coronita!

470 cal

LEGENDARY LEMONADE

A blend of Captain Morgan® spiced rum and our house-made lemonade.

240 cal

BEER | WINE | SAKE

Ask your server for local beer selection.

DOMESTIC

Budweiser (160 cal.)
Coors Light (100 cal.)
Michelob Ultra (100 cal.)

IMPORT

Corona (110 cal.)
Stella Artois (150 cal.)
Sapporo (22 oz can) (260 cal.)

WINE BY THE GLASS

Cabernet
White Zinfandel
Chardonnay
Pinot Noir

SAKE BOMBS

Bottled (175-255 cal.)
Draft (165-215 cal.)

SAKE BY THE GLASS

Tyku (180 cal.)
Gekkeikan (220 cal.)

CREATE YOUR OWN BOWL

Customize your bowl by choosing from a variety of 80 delicious fresh ingredients.



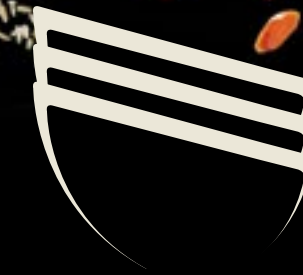
SMALL
\$11.99



REGULAR
\$13.99



LARGE
\$15.99



UNLIMITED
\$18.99

LUNCH SPECIAL

Monday-Friday 11 to 4*

SMALL
\$10.49

REGULAR
\$12.49

LARGE
\$14.49

UNLIMITED
\$16.99

MADE FOR YOU BOWLS

SIGNATURE *bowls*

We've made ordering a great tasting Genghis stir-fry bowl fast and easy. Choose from four chef-created recipes, customize with your choice of protein and base then let our Grill Masters do the rest.

SMALL
\$11.99

REGULAR
\$13.99

LARGE
\$15.99

*lunch special pricing applies to signature bowls



Teriyaki Chicken

TERIYAKI CHICKEN

All natural white meat chicken with broccoli, green onions and pineapple in a sweet soy ginger teriyaki sauce with white rice or your choice of base. Topped with crunchy chow mein.

KUNG PAO CHICKEN

All natural white meat chicken with baby corn, carrots and green onions in a spicy Kung Pao sauce with fried rice or your choice of base. Topped with peanuts.

MONGOLIAN STEAK

Chili-marinated sirloin steak with roasted red peppers, green bell peppers, onions and water chestnuts in our signature Mongolian BBQ sauce with white rice or your choice of base. Topped with wonton strips.

SESAME BEEF

Seasoned shaved beef with spinach, carrots, onions and cilantro in our Sesame sauce with udon noodles or your choice of base. Topped with toasted sesame seeds.

Substitute one protein (choose from Chicken, Tofu, Shrimp or Steak) with any Signature Bowl for no additional charge. No other additions, deletions or substitutions are available on Signature Bowls. To forge your own flavor, ask your server for a recipe card and create your own unique bowl.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before ordering, please inform your server of any food allergies, nutritional or dietary restrictions. We cannot guarantee any item is completely devoid of potential allergens, gluten, or animal products.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request and on genghisgrill.com.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before ordering, please inform your server of any food allergies, nutritional or dietary restrictions. We cannot guarantee any item is completely devoid of potential allergens, gluten, or animal products.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request and on genghisgrill.com. *Lunch special is dine in only. Not available online.

Chicken Fajita

FORGE YOUR OWN FLAVOR.

Genghis Grill is the place where you're the chef. If it's your first time here, let us know so we can help you get going with some tips and a recipe card. There are endless possibilities with over 80 fresh ingredients, meats, spices and sauces. You make your bowl just the way you want it.

SAUCES The key to a good bowl. We "stir it up" by adding new sauces frequently!

ISLAND TERIYAKI Sweet with a hint of pineapple. 60 cal per oz **V**

SWEET & SOUR Sweet pepper and pineapple. 45 cal per oz **GF | V**

HONEY SOY Sweet with a hint of cilantro. 70 cal per oz **V**

GARLIC WATER Bold and savory. 5 cal per oz **GF | V**

MONGO BBQ Sweet and smoky. 60 cal per oz **GF | V**

ROASTED GARLIC Smoky and savory. 50 cal per oz **V**

GINGER WATER Spicy with a hint of citrus and pepper. 5 cal per oz **GF | V**

SESAME Sweet tropical fruit with nutty sesame oil. 90 cal per oz **V**

THAI PEANUT Peanut with a hint of red pepper. 100 cal per oz

3G A Genghis original. Citrus, garlic and a hint of spice. 60 cal per oz **V**

DRAGON Sweet chili with a hint of garlic. 70 cal per oz **V**

KOREAN BBQ Spicy with hints of ginger, soy and sesame. 50 cal per oz

KUNG PAO Sweet with a hint of ginger. 80 cal per oz **V**

ASIAN CHILI Fiery red chili sauce. 10 cal per oz **V**

Roasted Garlic Steak

Thai Peanut Veggie

PRO TIP

SAUCE IT UP.

Be sure to get enough sauce, but put in cups, not directly in your bowl. Advanced grillers blend sauces to create a custom flavor or add some heat.

**NEED SOME INSPIRATION?
GRAB A RECIPE CARD FROM
THE FRESH BAR.**

Kung Pao Shrimp