Fresh Facts About the Gurley St. Grill Menu

Dinner

WE WANT YOU TO KNOW:

OUR PASTA IS MADE FRESH TWICE DAILY RIGHT HERE AT THE GRILL

WE DO NOT USE CHEMICALS TO PRESERVE OUR LETTUCE
   We spin-dry our salad to keep it crisper

ALL OF OUR FRIED ITEMS ARE COOKED IN
CHOLESTEROL-FREE VEGETABLE OIL
   We hand bread each item to order—this gives you fresh, non-greasy food

THE "GRILL" FEATURES AN EXTENSIVE SELECTION OF
MICRO-BREWED DRAFT BEERS
   Our own Prescott Red and Murphy’s Mile High Lager are brewed at
   Cave Creek, Arizona using only the freshest and highest quality ingredients.
   Beer is like bread—the fresher the better

WE PROUDLY SERVE OUR OWN PRIVATE LABEL WINES
   We have an exclusive bottling of Cabernet Sauvignon and Chardonnay
   vintage wines from Markham Vineyards, Napa, CA

WE USE ONLY FRESH—NEVER FROZEN CHICKENS, OUR SPIT-ROASTER
   OVEN SEALS IN TENDERNESS AND FLAVOR

WE SERVE FRESH FISH SELECTIONS DAILY

OUR VEGGIES ARE FRESH—NEVER FROZEN

WE MAKE OUR SOUPS AND SAUCES FROM SCRATCH

WE SERVE ONLY THE BEST BABY BACK LOIN RIBS AVAILABLE

OUR WHOLE WHEAT HONEY PIZZA CRUST AND GARLIC
   BREADSTICKS ARE MADE FROM SCRATCH

ALL OUR BREAD IS FROM MURPHY’S RESTAURANT BAKERY,
   FRESH BAKED TWICE A DAY

WE SERVE ONLY NON-FAT FROZEN YOGURT

OUR USDA STEAKS ARE CAREFULLY AGED AND HAND-CUT

OUR COFFEE IS FRESH GROUND, EACH POT TO ORDER

WE OFFER LARGE PRINT AND BRAILLE MENUS FOR THE VISUALLY IMPAIRED

WE USE NO MSG, FOOD PRESERVATIVES OR EXTENDERS
Starters

NACHOS ........................................................................ 4.75
yellow and blue corn chips topped with cheddar cheese, green chiles, and tomatoes
* add 1.95 for spit-roasted chicken or Jamaican chicken

TOASTED RAVIOLI ................................................... 4.95
lightly breaded cheese ravioli, deep-fried and topped with Marinara sauce and mozzarella cheese

SPICY CHICKEN WINGS .......................................... 4.95
with Louisiana hot sauce

CALAMARI MARINARA ........................................... 3.95
rings of calamari lightly breaded, deep-fried, served with Marinara sauce on the side

CAJUN SCALLOPS & CALAMARI ......................... 6.25
baby scallops and calamari sauteed in a spicy Cajun sauce, served with freshly baked garlic breadsticks

PRESCOTT RED BROCHETTE® ............................. 7.95
lean top USDA sirloin marinated in our own Prescott Red beer, served over fresh fettuccine and a Guinness bordelaise

GRILLED MARINATED VEGETABLES ............... 3.95
marinated fresh vegetables, skewered and char-broiled and served over fresh herb linguini

POTATO SKINS ....................................................... 3.95
topped with bacon and cheddar cheese
* add $1.95 for spit-roasted chicken or Jamaican chicken

FRIED ZUCCHINI & MUSHROOMS .......................... 3.95

FRIED MOZZARELLA CHEESE ................................ 3.95

Individual Pizzas®

all pizzas are 7"- individually sized, with fresh honey wheat thin crust, made to order with the finest ingredients

Classic White pizza... brushed with olive oil, garlic and basil
Traditional Red pizza... with zesty Marinara sauce

VEGGIE PIZZA .......................................................... 5.95
fresh spinach, mushrooms, fresh tomatoes, red onions, herbs and mozzarella cheese

BARBECUE CHICKEN PIZZA .............................. 6.95
spit-roasted chicken, smoky barbecue sauce, cheddar and mozzarella cheese

FOUR CHEESE PIZZA ............................................ 5.95
a blend of mozzarella, Parmesan, Romano and provolone cheese

JAMAICAN CHICKEN PIZZA .............................. 6.95
fresh mushrooms and spicy Jamaican chicken with mozzarella cheese

CILANTRO PESTO CHICKEN PIZZA .................. 6.95
fresh cilantro pesto, spit-roasted chicken, roma tomatoes with asiago cheese

SWEET ITALIAN SAUSAGE PIZZA ...................... 6.50
with fresh mushrooms and mozzarella cheese

PEPPERONI PIZZA .................................................. 5.95
spicy pepperoni topping and mozzarella cheese

CAJUN CHICKEN PIZZA ....................................... 6.95
blackened chicken, Cajun Alfredo sauce, mozzarella and asiago cheese

© Signifies Signature Item
Fresh Pasta®

Pasta prepared on the premises using the finest ingredients, served with freshly baked garlic breadsticks, garden salad, Caesar salad or your choice of soup

Penne with marinara sauce .............................................................................................................. 9.95
Penne with mostaccioli pasta .............................................................................................................. 8.95
Fettuccine in vodka sauce served over fresh mostaccioli pasta .......................................................... 7.95
Penne with garlic with Parmesan and Romano cheeses .................................................................. 8.95
Penne topped with Marinara sauce and mozzarella cheese ............................................................. 7.95
Penne with Italian sausage ................................................................................................................ 9.75
Penne alla Vodka ............................................................................................................................... 8.95
Penne with spinach, fresh roma tomatoes, olive oil ............................................................................ 8.50
Penne with Fettuccine and marinara sauce over fresh fettuccine ...................................................... 9.95
Penne with Italian sausage ................................................................................................................ 8.95
Penne cream sauce with fresh ............................................................................................................ 8.50

Garden Salads

For your choice of soup and freshly baked breadsticks

SOUTHWEST CAESAR SALAD®
Crisp romaine greens tossed in a creamy roasted red pepper, Poblano chili Caesar dressing with fresh grated Parmesan cheese and crispy croutons .................................................................................. 7.25
Rosemary garlic chicken, blackened chicken or Jamaican chicken.................................................... 8.50

COBB SALAD
Balsamic vinaigrette, a classic combination of tender strips of broiled chicken breast, crispy bacon, fresh tomatoes, provolone cheese, sliced mushrooms, red onion, sliced hard-boiled egg and croutons served over fresh crisp greens .................................................................................................................. 7.95

TACCHIO FRIED CHICKEN SALAD
With a non-fat raspberry vinaigrette, topped with fresh roma tomatoes and toasted pistachio nuts ................................. 7.95

© Signifies Signature Item

Gurley St. Grill for Banquets from 5 - 100

3 private rooms for Office parties, Birthdays or Holiday parties

call and ask for Martha or Ron 445-3388

Murphy's/Gurley St. Grill

Gift Certificates available in any denomination

The perfect gift for any occasion
Fresh Pasta

our pasta is made fresh daily on the premises using the finest ingredients, all pasta dishes are served with freshly baked garlic breadsticks, your choice of garden salad, Caesar salad or your choice of soup

ASIAO CHICKEN
chicken breast sauteed with fresh mushrooms, red onions and tomatoes in a rich asiago sauce tossed with mostaccioli pasta

STIR-FRIED VEGETABLE PASTA
crisp stir-fried vegetables in a garlic cream sauce served over fresh mostaccioli pasta
* add 1.95 for scallops or blackened chicken

FETTUCCINE ALFREDO
fettuccine pasta in a rich cream sauce of fresh garlic with Parmesan and Romano cheeses
* Cajun style, add .50

TOASTED RAVIOLI
lightly breaded cheese ravioli, deep-fried and topped with Marinara sauce and mozzarella cheese

SPAGHETTI
with Marinara sauce
* add 1.95 for spicy meatballs or grilled Italian sausage

PASTA PROVENCAL WITH STIR-FRIED VEGETABLES
crisp stir-fried vegetables in white wine, butter and garlic sauce served over fresh linguine
* add 1.95 for scallops or blackened chicken

PASTA CON PESTO
fresh fettuccine tossed in a blend of fresh spinach, fresh roma tomatoes, sweet basil, garlic, pine nuts and virgin olive oil
* add 1.95 for scallops or blackened chicken

CAJUN CHICKEN PASTA
blackened chicken breast in a Cajun Alfredo sauce over fresh fettuccine

LASAGNE MARINARA
freshly made pasta layered with cheeses and Marinara sauce
* add 1.95 for spicy meatballs or grilled Italian sausage

CILANTRO PESTO PASTA
fresh mostaccioli tossed in a cilantro pesto cream sauce with fresh roma tomatoes and virgin olive oil
* add 1.95 for scallops or blackened chicken

Fresh Garden Salads
all salads are served with your choice of soup and freshly baked breadsticks

CAESAR SALAD
crisp romaine greens tossed in our creamy Caesar dressing with fresh grated Parmesan cheese and crispy croutons
7.25
* add $1.95 for toasted calamari, spit-roasted rosemary garlic chicken, blackened chicken or Jan

FIGARO SALAD
crisp romaine greens tossed with fresh basil, balsamic vinaigrette, spit-roasted chicken, roma tomatoes and roasted pine nuts
7.95

SOUTHWEST CAESAR SALAD
crisp romaine greens tossed in a creamy Poblano chili Caesar dressing with Parmesan cheese and crispy croutons
7.25

COBB SALAD
a classic combination of tender strips of breast, crisp bacon, fresh tomatoes, cheese, sliced mushrooms, red onion, hard-boiled egg and croutons over fresh crisp greens
7.95

SPIT-ROASTED PISTACHIO FRIED CHICKEN SALAD
fresh romaine greens tossed with a non-fat raspberry vinaigrette, topped with spit-roasted fried chicken, fresh roma tomatoes and toasted pistachio nuts
7.95

* Signifies Signature Item
From the Grill

all items served with garden salad, Caesar salad or your choice of soup, freshly baked garlic breadsticks and your choice of Gurley fries, baked potato or hot pasta of the day

TOP SIRLOIN STEAK ........................................... $13.95
10-oz. hand-cut USDA choice beef
FRESH RAINBOW TROUT AMANDINE ...................... $10.95
char-broiled fresh rainbow trout topped with toasted almonds
PRESCOTT RED BEEF BROCHETTE® ......................... $9.95
lean top USDA sirloin marinated in our own Prescott Red beer, served over fresh fettuccine and a Guinness bordelaise
SIRLOIN MEATLOAF® ........................................... $9.95
ground USDA top sirloin beef smothered in a Guinness bordelaise
“JEFF’S CLASSIC” FISH & CHIPS® ......................... $9.95
Icelandic cod, lightly breaded, fried in cholesterol-free oil and served with Gurley fries, cole slaw, tartar sauce, lemon and malt vinegar
SMOKED BABY BACK RIBS,® half slab ...................... $11.95
basted with southwestern barbecue sauce— full slab, add $4.00

ADD A VEGETABLE
add fresh marinated vegetables, skewered and charbroiled to any entrée, $1.95
ADD-A-BIRD!
add a rosemary-garlic spit-roasted half chicken to any entrée, $4.95

From the Chicken Machine®

all items served with garden salad, Caesar salad or your choice of soup and freshly baked garlic breadsticks

JUST A BIRD ...................................................... $9.95
1/2 fresh spit-roasted chicken with fresh rosemary and garlic, served with choice of side
BARBECUE BIRD .................................................. $9.95
1/2 fresh spit-roasted chicken basted with southwestern barbecue sauce, served with choice of side
FRIED BIRD ........................................................ $9.95
1/2 fresh spit-roasted chicken lightly breaded and fried to perfection, served with choice of side
CAJUN BIRD ....................................................... $10.95
1/2 fresh spit-roasted chicken served over fresh fettuccine, served with Cajun Alfredo sauce
MARSALA BIRD .................................................... $10.95
1/2 fresh spit-roasted chicken served over linguine, topped with a rich mushroom Marsala wine sauce

Grill Burgers

our 1/2 pound hamburgers are made with quality beef, ground fresh daily, served thick and juicy on a fresh bun with Gurley fries or fresh hot pasta

BASIC BURGER .................................................... $5.75
char-broiled, served with lettuce and tomato
TURKEY BURGER ................................................. $6.50
char-broiled, topped with jalapeño pepper cheese
* add .75 for green chiles or grilled onions and mushrooms
BACON CHEESEBURGER ...................................... $6.50
topped with crisp bacon and melted cheddar cheese
GREEN CHILE BURGER ...................................... $6.50
topped with green chiles and melted pepper cheese
WINE BURGER ..................................................... $6.50
cooked with a Burgundy wine sauce, topped with sautéed mushrooms and melted Swiss cheese
GARDEN BURGER ............................................... $6.50
a gourmet blend of fresh mushrooms, onions, oats, brown rice, and low-fat cheeses, contains no soy
* add .75 for green chiles or grilled onions and mushrooms
© Signifies Signature item
### Wine

Murphy's & Gurley St. Grill Proudly Present Our Private Label Wines Bottled Exclusively For Us By Markham Winery In Napa Valley. **CHARDONNAY & CABERNET SAUVIGNON**

<table>
<thead>
<tr>
<th>CHARDONNAY</th>
<th>by the bottle</th>
<th>by the half bottle</th>
<th>by the glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>TREFETHEN, Napa</td>
<td>35.00</td>
<td>18.00</td>
<td>—</td>
</tr>
<tr>
<td>STAG'S LEAP, Napa</td>
<td>30.00</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>KENDALL JACKSON, Sonoma</td>
<td>23.00</td>
<td>12.00</td>
<td>5.00</td>
</tr>
<tr>
<td>SONOMA-CUTTER, Russian River Ranches</td>
<td>23.00</td>
<td>12.00</td>
<td>5.00</td>
</tr>
<tr>
<td>MERIDIAN, Paso Robles</td>
<td>20.00</td>
<td>—</td>
<td>5.00</td>
</tr>
<tr>
<td>FETZER SUNDIAL, Redwood Valley</td>
<td>16.00</td>
<td>—</td>
<td>4.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SAUVIGNON BLANC/FUME BLANC</th>
<th>by the bottle</th>
<th>by the half bottle</th>
<th>by the glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAKEBREAD, Napa</td>
<td>25.00</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>MURPHY-GOODE RESERVE, Alexander Valley</td>
<td>22.00</td>
<td>—</td>
<td>5.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CHENIN BLANC</th>
<th>by the bottle</th>
<th>by the half bottle</th>
<th>by the glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>PINE RIDGE, Napa</td>
<td>14.00</td>
<td>—</td>
<td>3.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>RIESLING</th>
<th>by the bottle</th>
<th>by the half bottle</th>
<th>by the glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHATEAU STE MICHELLE, Columbia Valley</td>
<td>16.00</td>
<td>8.00</td>
<td>—</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>WHITE ZINFANDEL</th>
<th>by the bottle</th>
<th>by the half bottle</th>
<th>by the glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>BERINGER, North coast</td>
<td>16.00</td>
<td>—</td>
<td>4.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CABERNET SAUVIGNON</th>
<th>by the bottle</th>
<th>by the half bottle</th>
<th>by the glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>SILVER OAK, Alexander Valley</td>
<td>48.00</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>CONN CREEK, Napa</td>
<td>33.00</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>KENDALL JACKSON, Sonoma</td>
<td>24.00</td>
<td>12.00</td>
<td>5.00</td>
</tr>
<tr>
<td>LOUIS MARTINI, Napa</td>
<td>18.00</td>
<td>9.00</td>
<td>5.00</td>
</tr>
<tr>
<td>CAYMUS LIBERTY SCHOOL, Napa</td>
<td>16.00</td>
<td>—</td>
<td>4.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>MERLOT</th>
<th>by the bottle</th>
<th>by the half bottle</th>
<th>by the glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>RUFFINO, Tuscany</td>
<td>16.00</td>
<td>8.00</td>
<td>4.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CHIANTI</th>
<th>by the bottle</th>
<th>by the half bottle</th>
<th>by the glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>BERINGER, North Coast</td>
<td>14.00</td>
<td>—</td>
<td>4.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SPARKLING</th>
<th>by the bottle</th>
<th>by the half bottle</th>
<th>by the glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>MUMMS, Cordua Rouge</td>
<td>35.00</td>
<td>—</td>
<td>—</td>
</tr>
<tr>
<td>CHATEAU ST. JEAN, Sonoma</td>
<td>20.00</td>
<td>—</td>
<td>5.00</td>
</tr>
<tr>
<td>CORDONIU, Spain</td>
<td>16.00</td>
<td>8.00</td>
<td>4.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>NON-ALCOHOLIC</th>
<th>by the bottle</th>
<th>by the half bottle</th>
<th>by the glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>ARIEL WHITE ZINFANDEL</td>
<td>12.00</td>
<td>—</td>
<td>3.00</td>
</tr>
<tr>
<td>MARTINELLI'S SPARKLING CIDER</td>
<td>10.00</td>
<td>—</td>
<td>2.50</td>
</tr>
</tbody>
</table>
HISTORY

THE GURLEY ST. GRILL, NESTLED IN DOWNTOWN PRESCOTT, IS DEDICATED TO SERVING THE FINEST QUALITY FOOD, ALONG WITH GREAT SERVICE IN AN INFORMAL ATMOSPHERE.

THE GREAT FIRE OF 1900, WHICH DESTROYED MOST OF DOWNTOWN PRESCOTT, ALSO CONSUMED THE MULVENON SALOON, A WOODEN FRAME BUILDING ORIGINALLY LOCATED ON THIS SITE.

RECONSTRUCTION WAS COMPLETED IN AUGUST OF 1901. THE NEW GURLEY ST. BAR WAS BUILT OF LOCAL BRICK, SOME OF WHICH CAME OUT OF THE FIRE RUBBLE. TODAY YOU CAN SEE BLACKENED BRICK SCATTERED THROUGHOUT THE BUILDING. ABOVE THE GURLEY ST. BAR WERE FURNISHED ROOMS ACCOMPANIED BY LADIES OF THE EVENING, MORNING OR AFTERNOON.

RENOVATION OF THIS BUILDING BEGAN IN SEPTEMBER 1991, BY PAUL R. MURPHY, OWNER OF MURPHY'S IN DOWNTOWN PRESCOTT. MURPHY'S COMMITMENT TO UNCOMPROMISING QUALITY AND SERVICE HAS MADE IT A TOP 500 RESTAURANT IN THE NATION. THE GURLEY ST. GRILL ALSO SHARES THAT COMMITMENT TO EXCELLENCE IN A UNIQUE ATMOSPHERE.

THE GURLEY ST. GRILL AND MURPHY'S..... SERVING PRESCOTT'S FINEST!