

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®

on the premises using the finest ingredients,
ed with freshly baked garlic breadsticks,
lad, Caesar salad or your choice of soup

..... 9.95

s, red onions

with mostaccioli pasta

..... 8.95

sauce served over fresh mostaccioli pasta

..... 7.95

sh garlic with Parmesan and Romano cheeses

..... 8.95

l topped with Marinara sauce and mozzarella cheese

..... 7.95

ian sausage

IED VEGETABLES 8.95

ter and garlic sauce

..... 8.50

inach, fresh roma tomatoes,

oil

..... 9.95

sauce over fresh fettuccine

..... 8.95

Marinara sauce

ian sausage

..... 8.50

ream sauce with fresh

arden Salads

or choice of soup and freshly baked breadsticks

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

rosemary garlic chicken, blackened chicken or Jamaican chicken

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

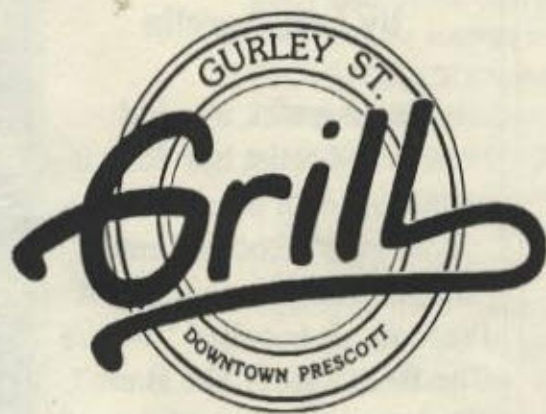
PISTACHIO FRIED CHICKEN SALAD
with a non-fat raspberry vinaigrette, topped with
fresh roma tomatoes and toasted pistachio nuts
7.95

® 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



Take Home
Prescott's Poster...
**"Where The Boot
Meets The Butte"**
Limited Edition
by Len Agrella

Len Agrella, a world
renowned artist has done it
again. A local artist who has
lived in Prescott his entire
life, has done a painting of
Prescott. It is called "Where
The Boot Meets The Butte".
We have a limited edition of
this poster available.

Ask a manager for details

\$ 30.00 unsigned
\$35.00 signed

Take a piece of Prescott
home with you!



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

- ASIAGO 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
- FETTUCINE 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
- SOUTHWEST CAESAR SALAD**
crisp romaine greens tossed in a creamy
Poblano chili Caesar dressing with
Parmesan cheese and crispy croutons
7.25
- FIGARO SALAD**
crisp romaine greens tossed with fresh basil, balsamic
vinaigrette, spit-roasted chicken, roma tomatoes
and roasted pine nuts
7.95
- COBB SALAD**
a classic combination of tender strips of
broast, 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 entree, \$1.95

ADD-A-BIRD!

add a rosemary-garlic spit-roasted half chicken to any entree, \$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 1/3 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 sauteed 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

by the bottle...16.00 by the glass...4.00

CHARDONNAY

aromas of apples, butter, fresh herbs, dry with complex
flavors . . . full in body . . . rich in finish

	by the bottle	by the half bottle	by the glass
TREFETHEN, Napa	35.00	18.00	—
STAG'S LEAP, Napa	30.00	—	—
KENDALL JACKSON, Sonoma	23.00	12.00	5.00
SONOMA-CUTRER, Russian River Ranches	23.00	12.00	5.00
MERIDIAN, Paso Robles	20.00	—	5.00
FETZER SUNDIAL, Redwood Valley	16.00	—	4.00

SAUVIGNON BLANC/FUME BLANC

fruit and grass aromas, crisp dry flavors . . . medium body
lighter than Chardonnay

CAKEBREAD, Napa	25.00	—	—
MURPHY-GOODE RESERVE, Alexander Valley	22.00	—	5.00

CHENIN BLANC

emphasis is on fresh fruit . . . lush soft fresh flavors . . . not so dry
perfect for lighter fare

PINE RIDGE, Napa	14.00	—	3.50
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RIESLING

delicately perfumed aroma, sweetness balanced by
acidity, soft, fruity finish

CHATEAU STE MICHELLE, Columbia Valley	16.00	8.00	—
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WHITE ZINFANDEL

light contact with the skins of the red grapes gives the "blush" color.
The key is freshness and light varietal color

BERINGER, North coast	16.00	—	4.00
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CABERNET SAUVIGNON

earthy aromas of black current and cedar . . . velvety depths
of flavors . . . dry long finish

SILVER OAK, Alexander Valley	48.00	—	—
CONN CREEK, Napa	33.00	—	—
KENDALL JACKSON, Sonoma	24.00	12.00	5.00
LOUIS MARTINI, Napa	18.00	9.00	5.00
CAYMUS LIBERTY SCHOOL, Napa	16.00	—	4.00

MERLOT

often blended with Cabernet Sauvignon, but fine wines
on their own . . . soft . . . medium body

STERLING VINEYARDS, Napa	33.00	15.00	—
CLOS DU BOIS, Sonoma	26.00	13.00	5.00

CHIANTI

complex, rounded and harmonious Italian wine

RUFFINO, Tuscany	16.00	8.00	4.00
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BEAUJOLAIS

lightly fruity

BERINGER, North Coast	14.00	—	4.00
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SPARKLING

crisp and dry with lively fruit

MUMMS, Cordon Rouge	35.00	—	—
CHATEAU ST. JEAN, Sonoma	20.00	—	5.00
CORDONIU, Spain	16.00	8.00	4.00

NON-ALCOHOLIC

ARIEL WHITE ZINFANDEL	12.00	—	3.00
MARTINELLI'S SPARKLING CIDER	10.00	—	2.50

N.A. - A.C.

Bar . Grill Menus



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!