

LUNCH MENU

STARTERS

SOUPS, SALADS & APPETIZERS

TOMATO-BASIL SOUP \$5 / \$9
with smoked gouda cheese, croutons

SHE-CRAB SOUP \$5 / \$9
with sherry, old bay, lump crab

CAESAR SALAD \$12
Romaine, creamy Caesar dressing,
croutons & Parmesan crisp

CHOP SALAD \$13
Romaine, smoked bacon, diced tomatoes,
red onions, cheddar jack cheese,
pistachios, buttermilk ranch dressing

PEAR & GORGONZOLA SALAD \$13
Poached pear, baby spinach, red grape
tomatoes, almonds, Gorgonzola,
honey-mustard vinaigrette

ADD YOUR CHOICE TO SALADS ABOVE:

SALMON \$8, GRILLED CHICKEN \$5, SHRIMP \$7

SCALLOPS \$8, YELLOW FIN TUNA FILET \$7

OLIVES \$5
marinated Mediterranean mixed olives

FRIED GREEN TOMATOES \$8
shredded parmesan, buttermilk ranch

PORTABELLA FRIES \$7
Ginger maple-ponzu & chipotle
ranch

SCALLOPS ROCKEFELLER \$15
three pan seared scallops,
sautéed baby spinach, smoked
bacon, shredded parmesan cheese

BAKED CAMEMBERT CHEESE \$15
Kalamata olives, sun dried tomatoes,
roasted shallots & garlic confit,
olive oil, balsamic reduction, grilled bread

CRAB CAKE APPETIZER \$15
pan roasted, lemon tartar, zucchini-carrot
& yellow squash spaghetti vegetables

COBALT FAVORITES

FISH & CHIPS \$15
English style, lightly battered
fresh cod filet with fries, side salad,
tartar sauce

SHRIMP RISOTTO \$17
creamy parmesan risotto with wild
mushrooms & scallions, with grilled shrimp
and freshly shaved pecorino romano cheese

***SALMON DIBONA** \$17
blackened roasted salmon filet,
sauteed seasonal mixed vegetables,
capers, kalamata olives,
roasted tomato vinaigrette

CRAB CAKE SANDWICH \$16
pan roasted lump crab cake on toasted
brioche bun, lettuce, tomato, side tartar
sauce. choice of cajun chips, side salad or
fresh fruit

CHICKEN PENNE PASTA \$15
Sautéed chicken breast pieces, leeks,
shallots, smoked bacon, penne pasta,
champagne cream sauce

***GRILLED CHEESE** \$10
classic style on Texas toast with melted
American cheese served with a cup of
tomato-basil soup
add smoked bacon & sliced tomato \$13

***SOUP & HALF SANDWICH** \$13
your choice of soup served with
today's special sandwich creation.
ask server for details

VEGAN MEDLEY \$14
Quinoa patty with mixed vegetables &
beans, tomato jam, extra virgin olive oil
sautéed spaghetti vegetables, grilled
marinated portabella mushrooms,
roasted tomato vinaigrette

*items may contain raw or undercooked ingredients.
consuming raw or undercooked ingredients may increase your risk of food borne illness.

LUNCH MENU

BURGERS

SERVED WITH CAJUN CHIPS, FRIES, FRESH FRUIT OR SALAD

COBALT BLEU

fire-grilled beef patty
smoked bacon, lettuce,
tomato, cajun spice,
gorgonzola cheese \$15

SMOKEHOUSE

fire-grilled beef patty
bbq sauce, smoked bacon,
frazzled onions, smoked
gouda cheese \$16

CLASSIC

fire-grilled beef patty
lettuce, tomato, red onion,
cheddar jack cheese \$14

BEYOND

plant based meatless burger,
house-made tomato jam,
lettuce, tomato \$15

QUINOA

quinoa vegetables & beans patty,
tomato jam \$16

CHICKEN

bbq sauce, caramelized
onions, provolone \$14

FOR HEALTHIER CHOICE AT NO EXTRA COST SUBSTITUTE GRILLED MARINATED PORTABELLA MUSHROOM OR GRILLED TURKEY BURGER PATTY

SIDES

\$6 EACH

house cut fries, sautéed spinach, sautéed mushrooms,
side salad, parmesan risotto, charred cauliflower

DESSERTS

\$9 EACH

DIP SUM DOUGHNUTS
KEY LIME PIE
DEEP FRIED OREOS

MADELYN'S COCONUT CAKE
VANILLA BEAN CREME BRULE
TRIPLE CHOCOLATE CAKE

WINE FEATURES

One Hope Chardonnay, CA '19 gl \$6

Barboursville Cabernet, VA '19 gl \$6

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757-333-3334

DESSERTS

VANILLA CREME BRULE

DEEP FRIED OREO COOKIES

KEY LIME PIE WITH
WHIPPED CREAM

TRIPLE LAYER
CHOCOLATE CAKE

DIP SUM DOUGHNUTS
WITH DIPPING SAUCES

MADELYN'S COCONUT CAKE

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WINTER COCKTAILS

• \$12 •

PUMPKINTINI

Stoli Vanilla Vodka, Pinnacle Whip Vodka,
Pumpkin puree, whipped cream, Cinnamon

SPICED MANHATTAN

Elijah Craig Kentucky Bourbon,
Spiced Vermouth, Angostura Bitters

SALTED-HONEY OLD FASHIONED

Larceny Bourbon, salted VBee honey,
Angostura bitters, Regan's orange bitters,
Luxardo cherry

CRANBERRY MARGARITA

Tres Agaves Blanco Tequila, Cointreau,
Cranberry juice, fresh lime juice,
whole cranberries

JUMP START

Stoli Vanilla Vodka, Kahlua liqueur,
Bailey's Irish Cream,
Starbucks Cold Brew coffee

HOT BUTTERED RUM

Captain Morgan Spiced Rum,
Frangelico liqueur,
Cinnamon butter

COBALT GRILLE

COCKTAIL LIST

— \$12 EACH —

MAD MEN MANHATTAN

Elijah Craig Bourbon, Vya Sweet Vermouth, Angoustore Bitters

COBALT COSMO

Absolut Citron, Cointreau white Cranberry juice, fresh Lime juice

BLOOD ORANGE OLD FASHIONED

Bulleit Rye, Solerno, Blood Orange Liqueur and Orange Bitters

LEMON-BASIL-TINI

Deep Eddy Lemon Vodka, Simple Syrup, muddled fresh Basil

CLASSIC MOJITO

Handcrafted with Don Q Cristal Rum, muddled fresh Mint,
Simple Syrup, fresh Lime juice and Club Soda

BASIL MOJITO

Handcrafted with Don Q Cristal Rum, muddled fresh Basil,
Simple Syrup, fresh Lime juice and Club Soda

PAMA APPLETINI

Apple Pucker, Pama Pomegranate Liqueur and Cranberry juice

— BEER LIST —

**Amstel Light, Blue Moon, Budweiser, Bud Light, Corona,
DB Vienna Lager, Fat Tire, Heineken, El Guapo IPA, Mich Ultra,
Miller Lite, Sierra Nevada, Sam Adam's, Sam Adam's Seasonal,
Stella Artois, Yuengling, Guinness, Bold Rock Cider, Lagunitas IPA**

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WINE LIST

WHITES

GABBIANO PINOT GRIGIO '18 ITALY	\$24
LA PERLINA MOSCATO '19 ITALY	\$8/\$30
LAGARIA PINOT GRIGIO '19 ITALY	\$8/\$30
KESSLER RIESLING '18 GERMANY	\$10/\$30
JEAN LUC COLUMBO ROSE '19 FR	\$10/\$35
BOREALIS WHITE BLEND NV CA	\$24
CONUNDRUM '16 CA	\$42
WHISPERING ANGEL ROSE '19 FR	\$55
KENWOOD SAUVIGNON BLANC '18 CA	\$24
OUTER SOUND SAUV BLANC '19 N.Z	\$28
BEYOND SAUVIGNON BLANC '19	\$8/\$30
DOMAINE DE SACY SANCERE '19 FR	\$38
CAKEBREAD SAUVIGNON BLANC '17 CA	\$54
ILLUMINATION SAUV BLANC '17 CA	\$74
JEKEL CHARDONNAY '16 CA	\$28
PICKET FENCE CHARDONNAY '16 CA	\$30
ONE HOPE CHARDONNAY '17 CA	\$10/\$30
PACIFICANA CHARDONNAY '19 CA	\$32
CATENA CHARD '18 ARG	\$12/\$34
STUHLMULLER CHARDONNAY '18 CA	\$40
SONOMA CUTRER CHARD '18 CA	\$14/\$42
STAGS LEAP CHARDONNAY '18 CA	\$46
RAMEY CHARDONNAY '17 CA	\$70
CHALK HILL CHARDONNAY '17 CA	\$76

BUBBLES

PERLADA CAVA BRUT NV SPAIN	\$8/\$30
CANELLA PROSECCO '17 ITALY	\$14/\$38
ROSE D'OR CREMENT DE BORDEAUX	\$40
GATINOIS FRANCE	\$80
VEUVE CLICQUOT BRUT YELLOW LBL	\$90

HALF BOTTLES

SONOMA CUTRER CHARD '17 CA	\$22	KING ESTATE PINOT GRIS '17 WA	\$24
MERLIN CHERRIER SANCERRE '18 FR	\$24	VEUVE CLICQUOT BRUT YELLOW LBL	\$48
MUMM NAPA BRUT SPK NV CA 187ML	\$14	LA GERLA BRUNELLO '14 ITALY	\$48

REDS

LES BREBIS PINOT NOIR '18 OR	\$28
PAMPAS GRASS PINOT NOIR '19 ARG	\$28
OPP PINOT NOIR '17 OR	\$34
LINCOURT PINOT NOIR '17 CA	\$34
A TO Z PINOT NOIR '16 OREGON	\$36
UNDERWOOD PINOT NOIR '19 OR	\$10/\$38
J BLACK PINOT NOIR '17 CA	\$14/\$42
SASS PINOT NOIR '17 OREGON	\$45
LA CREMA PINOT NOIR '18 CA	\$48
ADELSHEIM PINOT NOIR '18 OR	\$52
DOMAINE BRAVES BEAUJOLAIS '17	\$30
TOSCOLO CHIANTI '16 ITALY	\$30
DELAS COTES DU RHONE '17 FR	\$12/\$34
K. LYNCH COTES DU RHONE '18 FR	\$35
PARCEL 41 MERLOT '16 CA	\$34
MARQUES DE CACERES RIOJA '15 ESP	\$46
LLAMA MALBEC '18 ARGENTINA	\$28
BEN MARCO MALBEC '17 ARGENTINA	\$34
CATENA MALBEC '17 ARGENTINA	\$36
PLUNGERHEAD ZINFANDEL '18	\$10/\$38
ZINFINITY ZINFANDEL '17 CA	\$44
WILD HOG ZIN '15 CA	\$50
HENDRY BLOCK 7&22 ZIN '16 CA	\$56
ALAMOS CABERNET '18 ARGENTINA	\$22
RAMSAY CABERNET '18 CA	\$10/\$36
SEAN MINOR CABERNET '17 CA	\$14/\$42
BEAUFORT & SCOTT CABERNET '17 CA	\$36
TREANA CABERNET '18 CA	\$48
FAUST CABERNET '17 CA	\$90
CAKEBREAD CABERNET '17 CA	\$120
SILVER OAK ALEXANDER CAB '14 CA	\$125
CAYMUS CABERNET '18 CA	\$130
SILVER OAK NAPA CABERNET '13 CA	\$150

SOMMELIER: ARDEN ALLEN DIRECTOR OF WINE PROGRAM.

ALL VINTAGES ARE SUBJECT TO CHANGE



Cobalt's Happy Hour
 Wednesday to Saturday
 Bar, Lounge & Patio
 3 to 6pm

HAPPY HOUR

cbg snacks

PORTABELLA FRIES	\$4
BEEF CARPACCIO	\$10
CRAB CASSEROLE	\$12
CHOP SALAD	\$7
FRIED GREEN TOMATOES	\$6
BAKED CAMEMBERT	\$12

FRIED CALAMARI	\$7
MEDETTERRANEAN OLIVES	\$3
TAPAS CHICKEN PENNE PASTA	\$9
CLASSIC BURGER & FRIES	\$12
CAPRESE SALAD	\$8

**all beer, wines by the
 glass & cocktails \$1 off**



HILLTOP NORTH - VIRGINIA BEACH

FOR RESERVATIONS:

757 - 333 - 3334 WWW.COALTGRILLE.COM

INSTAGRAM- COBALTGRILLEVB- FACEBOOK COBALTGRILLE



SWIRL. SMELL. SIP. EAT. REPEAT!

WELLCRAFTED WINE DINNER

January 28, 2021 - 6.45PM

Cobalt Grille, Hilltop North,

Virginia Beach, VA 23451

Chef Alvin Williams along with Sommelier Arden Allen have hand selected fantastic wines from the portfolio of The Well Crafted Wine Company. Paired together with a delicious 6 course menu.

**SEATING IS LIMITED. SAFELY OPERATING
WITH SOCIALLY DISTANCED TABLES.**

**PLEASE CALL (757) 333-3334
TO PURCHASE DINNER TICKETS
\$100 PER PERSON INCLUDING
TAX & GRATUITY**

**VIEW MENU IN EVENTS AT
WWW.COBALTGRILLE.COM**