



# Say Cheese!

**Who Has the Best Grilled Cheese Sandwich in Grants Pass?**

**TASTE. VOTE. YOU DECIDE!**

**MARCH 1 - 31, 2026**



Every March, local restaurants compete to create the *"Best Grilled Cheese in Grants Pass"*, donating \$2 from every featured sandwich to fight hunger in our community.

Scan to see participating restaurants, vote for your favorites, and learn how to win prizes.



Support local restaurants.  
Support local families.  
Say Cheese!

# The Gourmet Recipes

## 54I Fusion

1572 NE 7th St, Grants Pass, OR 97526

Bulgogi-marinated beef smothered in a three-cheese blend and grilled to perfection on Wildflower Bakery fresh-baked bread.

## Big Block Sandwich Shop

731 NE 7th St Grants Pass, OR 97526

A grilled cheese served on Italian bread, featuring shredded beef, sharp cheddar, and cream cheese.

## Blaze-N-Monkey's

Find us on Facebook @Blaze-N-Monkey's

Two pieces of toasted garlic bread layered with a chef-made creamy mac-n-cheese, Pennington Farms Tai Thai bacon jam, american cheese, jack cheese, cream cheese, and jalapeños. Guaranteed to hit the spot!

## Bohemian Bar & Bistro

221 SW G St, Grants Pass, OR 97526

Two-year-aged Tillamook cheddar and Alpha Tolman raclette on sliced sourdough with aged balsamic tomato jam. Served with a cup of tomato soup.

## Cartwright's Taprock Northwest Grill

971 SE 6th St, Grants Pass, OR 97526

"Smoked Short Rib Grilled Cheese"  
Creamy Havarti and Munster Cheese, slow smoked beef short rib, sweet onion-bacon jam, arugula on sourdough bread.

## Casablanca Coffee & Grill

412 NW 6th St, Grants Pass, OR 97526

Cheddar, Jack, and provolone on a fresh-baked Torta Roll. Served with shoestring fries.

## Catalyst Pizza Co.

314 SE H St, Grants Pass, OR 97526

Sliced meatballs, caramelized onions, roasted peppers, fresh basil, basil pesto aioli, fresh whole milk mozzarella, and provolone on pressed sourdough, served with a side of marinara.

**EAT FOR A CAUSE**

**Every sandwich =  
4 meals for our  
community**

# The Gourmet Recipes

## Corvette Bar and Grill

1831 NE 6th St, Grants Pass, OR 97526

Cheese-crustured sourdough layered with oven-roasted turkey, smoked Gouda, provolone, wilted arugula, fried jalapeños, and bourbon-soaked pears.

## Creekside Pizza And Pastaria

7841 Old Redwood Hwy, Wilderville, OR 97543

"The Wise Guy" Three Cheese (White cheddar, Yellow cheddar, Gorgonzola) with Italian Seasoned Cherry Tomatoes pickled onions on garlic toasted sourdough served with Tomato Soup.

## Eddy's Burgers

956 Rogue River Hwy, Grants Pass, OR 97527

Six slices of American cheese between two slices of white toast, served with fries.

## Fat Kid Food Co.

531 NE F St, Grants Pass, OR 97526

White Cheddar, Rogue Creamery Oregon Blue and Havarti cheese with homemade razzberry jam, local honey on thick-cut sourdough with crispy Parmesan crust.

## The Growler Guys Taphouse

531 NE F St, Grants Pass, OR 97526

Bacon Jam Pepper Popper Grilled Cheese on house-made focaccia topped with cheddar cream cheese, bacon, and cheddar cheese, finished with a sweet and spicy bacon jam. Served with Lay's potato chips.

## Jimmy's Classic Drive-In

515 NE E St, Grants Pass, OR 97526

Fresh made, hand dipped Jack Cheese corn dog drizzled with hot honey, served with chef made chili that is rich, bold, slightly sweet with a little heat.

## Joe's Sports Bar and Grill

820 NE E St, Grants Pass, OR 97526

Jalapeño popper grilled cheese on cheese-crustured sourdough with cream cheese, pepper Jack, jalapeños, and bacon.

## Ma Mosa's

118 NW E St, Grants Pass, OR 97526

Brie & Bosc Grilled Cheese with creamy Brie and sweet Bosc pears on Parmesan-crustured sourdough, topped with house-made bacon tomato jam and crispy bacon.

# The Gourmet Recipes

## Mary's BBQ at the Club

230 Espey Rd, Grants Pass, OR 97527

"The Bacon Jam Birdie" Gruyère grilled cheese on sourdough bread with bacon jam, served with hand cut fries.

## River's Edge Restaurant

1936 Rogue River Hwy, Grants Pass, OR 97527

Focaccia grilled cheese with Gruyère, apple butter, arugula, and crispy pork belly.

## Perez Kitchen and Bar

241 SW G St, Grants Pass, OR 97526

Birria grilled cheese with Gruyère, white cheddar, and crispy onions on house-made sourdough.

## The Depot Eatery

577 NE F St, Grants Pass, OR 97526

Apple, bacon, and Brie with a balsamic glaze.

## Pita Pit

330 NE Beacon Dr Unit #A, Grants Pass, OR 97526

Mozzarella Cheese and Spinach, choice of steak or mushrooms cooked in pesto sauce, feta cheese in pita bread.

## The Haul

121 SW H St, Grants Pass, OR 97526

French Onion Grilled Cheese with deeply caramelized savory onions and a melted Gruyère, Fontina, and Swiss blend on toasted sourdough. Served with a warm miso onion consommé for dipping.

## Provolt Country Store and Deli

14299 OR-238, Grants Pass, OR 97527

Spinach and artichoke in a blend of mozzarella, Parmesan, and cream cheese, served on garlic sourdough.

## The Laughing Clam

121 SW G St, Grants Pass, OR 97526

Four-cheese pulled pork grilled cheese with grilled onions, Parmesan, cheddar, pepper Jack, and Gorgonzola on Parmesan-crusting sourdough.

# The Gourmet Recipes

## The Mixed Grill

225 Rogue River Hwy, Grants Pass, OR 97527

Chipotle Chicken Bacon with Gouda, mozzarella and Cheddar cheeses on sourdough bread.

## The Sound Lounge

225 SE H St, Grants Pass, OR 97526

Hog Wild! Melty cheddar on sourdough with house-made BBQ pulled pork, bacon, and pickled red onions, served with fries.

## The Twisted Cork

210 SW 6th St, Grants Pass, OR 97526

Grilled shrimp Alfredo with spinach on naan bread.

## The Vine

1610 SW Allen Creek Rd #111, Grants Pass, OR 97527

Cream cheese basil mousse between focaccia bread.

## The Wonder Bur Steakhouse & Lounge

116 SW H St, Grants Pass, OR 97526

The Ultimate Grilled Cheese — a medley of cheeses grilled on golden, buttered sourdough. A gooey sandwich made for the cheese lover. Served with fries.

## True Juice - Organic Juice Bar & Cafe

124 NW D St, Grants Pass, OR 97526

Plant Based Grilled Cheese on Local sourdough Bread with a hint of garlic and herb seasoning.

## Wild River Pub

533 NE F St, Grants Pass, OR 97526

Bloody Mary-spiced sourdough with mozzarella, Gouda, bacon, and jalapeños, topped with pickled vegetables and served with a side of Bloody Mary mix.

## Taste. Vote. You Decide!

Don't forget to vote for your favorite cheesy creations! Cast your vote and learn how to win prizes by scanning the QR code or visiting [www.jocofoodbank.org/event/say-cheese-2026/](http://www.jocofoodbank.org/event/say-cheese-2026/)

