

Snacks

Selection of Oysters

served on the half shell with cocktail & mignonette sauce
half dozen / full dozen \$19 / \$38

House Charcuterie

selection of cured and smoked meats
with vegetable pickles and mustard \$18

Toasted Pistachio Guacamole

house made pita and chick pea chips \$12

Cold Smoked Alaskan King Salmon

buttermilk emulsion, dill, horseradish and crispy skin \$19

Hawaiian Blue Prawns

charcoal grilled with scampi butter \$21

Berkshire Baby Back Ribs

cilantro and toasted sesame \$13

Burrata Mozzarella

spring peas, burgundy truffles and rustic bread \$19

Koshihikari Risotto

trumpet mushrooms, organic egg and
mushroom crumble \$16

Beef Tenderloin Tartare

smoked gouda, mustard seeds, crispy quinoa
and black garlic \$17

Lamb Belly Dumplings

szechuan peppercorns, black vinegar sauce
and fresh herb salad \$16

Beef Tenderloin Satays

chimichurri sauce \$13

Chorizo Stuffed Dates

apple wood bacon and charred pepper sauce \$10

The Burger

house ground tenderloin, grilled onions, aged
white cheddar on brioche bun with crispy potatoes \$13
add fried egg \$3

Steak Frites

prime beef flatiron with crispy potatoes
and béarnaise \$25



#gracefortworth

Modern Cocktails

Dirty Margarita

Avion Reposado, Grand Marnier, Lemon, Lime, Orange Juice, Pressed Olives \$14

El Diablo

Lunazul Tequila, Wahaka Mezcal, Crème de Cassis, Canton, Lemon Juice, Lemon Bitters \$15

Seven

Absolut Texas Vodka, Mint, Cucumber, Lemon, Lime, Simple Syrup, Salt & Cayenne Pepper Rimmed Glass \$10

French Tart

Square One Organic Cucumber Vodka, Saint Germain, Grapefruit Juice \$12

Bosc Pear Martini

Grey Goose Le Poire Vodka, Amaretto, Lemon, Prosecco \$12

Painkiller

Cruzan Rum, Pineapple, Cream of Coconut: Choice of Dark, Mango, Pineapple, or Banana Rum \$9

Cherry Limeade

Effen Black Cherry Vodka, Lime Juice, Sprite \$9

Rusty Monkey

Monkey Shoulder Blended Scotch, Averna, Drambuie, Tempus Cacao \$15

Summer in Italy

Hendricks, Aperol, Grapefruit, Spiced Rim \$11

Classic Cocktails

Grace Manhattan

Maker's Mark Bourbon, Dolin Sweet Vermouth, Molasses, Regan's Orange Bitters \$14

Absolutely Filthy Martini

Absolut Elyx, 1888 Olive Juice, Bleu Cheese Stuffed Olives \$15

John Collins

Legacy Whisky, Lemon Juice, Sage Infused Simple Syrup \$11

Bee Sting

Barr Hill Gin, Jalapeño Honey, Lemon Juice, Egg Whites \$11

Basil Gimlet

Chopin Vodka, Lime, Basil, Agave Nectar \$14

Sazerac

Redemption Rye Whiskey, Pernod, Peychaud and Whiskey Barrel-Aged Bitters \$11

Moscow Mule

Tito's Vodka, Gosling's Ginger Beer, Lime \$9

**All juices are squeezed fresh daily*