

## Modern Cocktails

### **Bosc Pear Martini**

Grey Goose Le Poire Vodka, Amaretto, Lemon, Prosecco \$13

### **Grace Margarita**

Republic Tequila, Grand Marnier, Lemon, Lime, Orange Juice \$12

### **Seven**

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

### **French Tart**

Effen Cucumber Vodka, Saint Germain, Grapefruit Juice \$12

### **Old Cuban**

Appleton Rum, Coconut Rum, Fresh Lime Juice, Aguave, Whiskey Bitters \$11

### **Painkiller**

Cruzan Rum, Cream of Coconut, Choice of Dark, Mango, Pineapple, or Banana Rum \$10

### **Up the Creek**

Knob Creek, Canton, Peach, Lime, Grapefruit, Muddled Cucumber \$11

### **Port of the Storm**

Warre's Otima 10yr Port, Lime, Q Ginger Beer \$11

### **Grace Ranch Water**

Casa Dragones Blanco Tequila, Cointreau, Lime, Q Grapefruit Soda \$15

### **Thyme Collins**

Sipsmith Gin, Lemon, Thyme Infused Simple Syrup \$9

## 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

### **Summer in Italy**

Ford's Gin, Aperol, Grapefruit, Spice Rimmed Glass \$11

### **Basil Gimlet**

Aylesbury Duck Vodka, Lime, Basil, Agave \$13

### **El Diablo**

Hornitos Cristalino Tequila, Illegal Mezcal Joven, Crème de Cassis, Canton, Lemon Juice, \$16

### **Sazerac**

Russell's Rye Whiskey, Pernod, Peychaud and Whiskey Barrel-Aged Bitters \$12

### **Moscow Mule**

Tito's Vodka, Gosling's Ginger Beer, Lime \$10

*\*All juices are squeezed fresh daily*

## Snacks

### Selection of Oysters

served on the half shell with cocktail & mignonette sauce  
half dozen / full dozen \$22 / \$44

### Grace Mezze Platter

selection of house meats, cheese, crudities and dips  
with grilled rustic bread, pita & chickpea chips \$25

### House Charcuterie

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

### Toasted Pistachio Guacamole

house made pita and chick pea chips \$14

### Berkshire Baby Back Ribs

cilantro and toasted sesame \$13

### Crispy Fried Oysters

wild onion remoulade, pickled fennel salad  
and horseradish \$18

### Hawaiian Blue Prawns

charcoal grilled with scampi butter \$22

### Beef Tenderloin Tartare

2 year aged cheddar, tomato aioli,  
puffed grains and pine nuts \$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 french fries \$13  
add fried egg \$3

### Steak Frites

A bar N wagyu flatiron with french fries  
and béarnaise \$29



#gracefortworth