

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

Steamed Honey Mussels

baby bok choy, lobster broth
and french fries \$28



#gracefortworth