

## 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

### **Easy Breezy**

Zephyr Gin, Saint Germain, Tarragon Simple Syrup, Lemon, Prosecco \$13

### **Painkiller**

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

### **Sugar, Spice and Everything Nice**

Patron Tequila, Illegal Mezcal, Pama Pomegranate, Domaine de Canton Ginger \$14

### **Good Night and Good Luck**

Smooth Ambler Whiskey, Grand Marnier, Averna, Crème de Cacao \$12

### **Set Sail**

Plymouth Gin, St. Germaine, Lime, Grapefruit \$14

### **Irish Mist**

Powers Whiskey, Lemon, Tarragon Simple Syrup, Mint, Topo Chico \$10

## 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

### **Basil Gimlet**

Smithworks Vodka, Lime, Basil, Agave \$14

### **Sazerac**

Knob Creek Rye, Pernod, Peychaud and Whiskey Barrel-Aged Bitters \$12

### **Grace Cold Fashion**

Old Forester Rye Whiskey, Mr Black Cold Brew, Luxardo Syrup \$12

*\*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

Korean chili aioli, sushi rice, black garlic, scallions  
and radish \$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