

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

Baby Gem Lettuce

sun burst tomatoes, Pederson's bacon,
smoked blue cheese and cripy shallots \$12



#gracefortworth