

## 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, Avera, 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

### **Water Lily**

Beefeater Gin Crème de Violette, Lemon, Prosecco \$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**

daily offering of small bites served with grilled rustic  
bread, pita and chick pea 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

### **Charcoal Grilled Peppers**

Jimmy Nardello peppers with avocado miso dipping  
sauce \$12

### **Hawaiian Blue Prawns**

charcoal grilled with scampi butter \$24

### **Beef Tenderloin Tartare**

two 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