

## Modern Cocktails

**Bosc Pear Martini**

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

**Candied Apple**

Stoli Vanilla Vodka, Apple, Amaretto, Cranberry \$12

**Cinnamon Stick**

TX Whiskey, Apple Cider, Cinnamon \$13

**French Tart**

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

**Good Night and Good Luck**

Knob Creek Whiskey, Grand Marnier, Averna, Crème de Cacao \$13

**Grace Margarita**

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

**Painkiller**

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

**Set Sail**

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

**Seven**

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

**Texas Lemonade**

TX Whiskey, Martine Honeysuckle Liqueur, Lemon Juice, Cava \$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

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 / \$28

### 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 \$24

### 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