

Cocktails

Modern

Bosc Pear Martini

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

Candied Apple Martini

Stoli Vanilla, Sour Apple, Amaretto, Cranberry \$14

Cinnamon Stick

TX Whiskey, Apple Cider, Cinnamon \$14

French Tart

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

Grace Cold Fashion

Bulleit Rye Whiskey, Mr. Black Cold Brew,
Luxardo Syrup \$12

Grace Margarita

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

Irish Mist

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

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

Stoli Jalapeno Vodka, Mint, Cucumber, Lemon,
Lime, Simple Syrup, Salt & Cayenne Pepper
Rimmed Glass \$10

Water Lily

Beefeater Gin, Crème de Violette, Lemon, Prosecco \$14

Winter Breeze

Zephyr Gin, Canton Ginger, Lemon, Tarragon Syrup, Soda \$14

Classic

Absolutely Filthy Martini

Absolut Elyx, 1888 Olive Juice, Bleu Cheese
Stuffed Olives \$15

Basil Gimlet

Smithworks Vodka, Lime, Basil, Agave Nectar \$14

Grace Manhattan

Maker's Mark Bourbon, Dolin Sweet Vermouth, Molasses,
Regan's Orange Bitters \$14

Sazerac

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

**All juices are squeezed fresh*

Snacks

Selection of Oysters

served on the half shell with cocktail &
mignonette sauce half dozen / full dozen \$22 / \$44

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 \$15

Crispy Fried Oysters

wild onion remoulade, pickled fennel salad
and horseradish \$18

Hawaiian Blue Prawns

charcoal grilled with scampi butter \$25

Beef Tenderloin Satays

chimichurri sauce \$15

Lamb Belly Dumplings

Szechuan peppercorns, black vinegar sauce
and fresh herb salad \$16

Big Eye Tuna

Texas goat cheese, gala apple, pepitas and toasted
pumpkin seed oil \$22

Beef Tenderloin Tartare

2 year cheddar, dijonnaise, capers, cherry bomb
radish and tator tots \$18

Chorizo Stuffed Dates

apple wood bacon and charred pepper sauce \$12

The Burger

house ground tenderloin, grilled onions, aged
white cheddar on brioche bun with french fries \$16
add fried egg \$3

Steak Frites

A bar N wagyu flatiron with french fries
and béarnaise \$29



Wines by the Glass

Sparkling/Champagne (<i>Half Price Every Day from 4-6 pm for Bubble Hour</i>)	GI	Btl
Prosecco , Montefresco, <i>Spumante, Veneto, Italy</i>	NV	7 27
Moscato D'Asti , Marchesi Incisa "Felice", <i>Semi-Sweet, Italy</i>	2019	10 39
Lambrusco di Sorbara Rosé , <i>Cantina Della Volta, Brut Rosé, Italy</i>	2015	14 55
Sparkling Rosé USA , Roederer Estate, <i>Brut Rosé, Anderson Valley, CA</i>	NV	15 59
Sparkling USA , Schramsberg, <i>Blanc de Blancs, California</i>	2017	17 67
Champagne , Bruno Paillard, <i>Premier Cuvee, Extra Brut, France</i>	NV	25 99
Champagne Rosé , Veuve Cliquot, <i>Brut, France</i>	NV	32 125
Rosé		
Dry Rosé , Le Charmel, <i>Grenache Blend, Côtes de Provence, France</i>	2018	11 43
White		
Chardonnay , Annabella, <i>Special Selection, Napa, California</i>	2018	9 35
Chardonnay , William Fevre, <i>Champs Royaux, Chablis, Burgundy, FR</i>	2018	14 55
Chardonnay , Cakebread Cellars, <i>Napa Valley, California</i>	2018	24 95
Pinot Grigio , Masi, <i>Masianco, Venetie, Italy</i>	2018	9 35
Riesling , Gustave Lorentz, <i>Dry, Alsace, France</i>	2018	13 51
Riesling , Selbach, <i>Off-Dry, Mosel, Germany</i>	2018	11 43
Sauvignon Blanc , Ancient Peaks, <i>Santa Margarita Ranch, Paso Robles, CA</i>	2018	10 39
Sauvignon Blanc , Lucien Crochet, <i>Sancerre, France</i>	2018	20 79
Red		
Cabernet Sauvignon , Greenwing, <i>Columbia Valley, Washington</i>	2018	17 67
Cabernet Sauvignon , Heitz, <i>Napa, California</i>	2015	30 119
Cabernet Sauvignon , Rock & Vine, <i>Central Coast, California</i>	2017	9 35
Malbec , Festivo, <i>Valle de Uco, Mendoza, Argentina</i>	2018	10 39
Merlot , Les Cadrans de Lassegue, <i>Saint Emilion, Grand Cru, Bordeaux, FR</i>	2016	16 63
Merlot , Trefethen, <i>Oak Knoll, Napa Valley, CA</i>	2017	14 55
Nebbiolo , Prunotto, <i>Barbaresco, Italy</i>	2017	24 95
Pinot Noir , Parducci, <i>Mendocino County, California</i>	2018	10 39
Pinot Noir , Stoller, <i>Estate, Willamette Valley, Oregon</i>	2018	16 63
Red Zinfandel , Bedrock, <i>California</i>	2018	15 59
Tempranillo , La Rioja Alta, <i>Vina Alberdi, Rioja Reserva, Spain</i>	2015	14 55

"Bubble Hour"

Half-off bubbles by the glass
Daily, 4:00pm – 6:00pm

Scan to view full wine list

