

Snacks

Selection of East Coast Oysters

served on the half shell with cocktail & mignonette sauce
- or- baked with horseradish and white cheddar
half dozen / full dozen \$15 / \$30

Berkshire Baby Back Ribs

cilantro and toasted sesame \$13

Jumbo Lump Crab Cake

whole grain mustard and grapefruit \$17

Crispy Fried Oysters

baby spinach and black pepper butter \$14

Steak Tartare

wild arugula, over easy quail eggs and brioche \$15

Market Sashimi

avocado, petite radish and citrus ponzu sauce \$17

Colorado Lamb Meatballs

lamb bolognese and aged parmesan \$10

Burrata Mozzarella

grilled rustic bread with fig jam and arugula pesto \$16

Trio of Dips

white cheddar and roasted poblano pimento cheese,
habañero guacamole and charred tomato salsa
served with corn tostadas \$13

Beef Tenderloin Satays

chimmichurri sauce \$9

House Made Kielbasa

cider braised cabbage
and olive oil crushed potatoes \$11

Chorizo Stuffed Dates

apple wood bacon and charred pepper sauce \$8

Ghost Chili Hot Wings “HOT”

young celery salad and blue cheese dressing \$12

The Burger

house ground tenderloin, grilled onions, aged
white cheddar on brioche bun with crispy potatoes \$13
add fried egg \$3

Steak Frites

prime strip with crispy potatoes and béarnaise \$28

Artisan Salumi and Cheese

Chef's selection of cured meats and cheeses served with
grilled rustic bread, house made pickles and mustard for
two \$18 for four \$28 for six \$38

Modern Cocktails

Grace Margarita

Republic Silver Tequila, Grand Marnier,
Sweet & Sour, Lime \$12

French Tart

Square One Organic Cucumber Vodka,
Saint Germain, Grapefruit Juice \$12

Bosc Pear Martini

Grey Goose Le Poire Vodka, Amaretto,
Lemon, Prosecco \$12

Painkiller

Cruzan Rum, Pineapple, Cream of Coconut:
Choice of Dark, Mango, Pineapple, or
Banana Rum \$8

El Diablo

Sombra Mezcal, Saint Germain, Deviation,
Lemon, Fresca, Agave, Habanero \$15

Seven

Ultimat Vodka, Mint, Cucumber, Lemon, Lime,
Simple Syrup, Salt and Cayenne
Pepper Rimmed Glass \$9

Classic Cocktails

Grace Manhattan

Maker's Mark Bourbon, Vya Sweet Vermouth,
Molasses, Regan's Orange
Bitters \$13

Texas Martini

Savvy Vodka, Dolin Dry Vermouth, Brazos Valley
Blue Cheese Stuffed Olives \$12

Raspberry Rickey

Small's Gin, Chambord, Lime, Soda,
Raspberries \$10

Basil Gimlet

Square One Organic Vodka, Lime, Basil,
Agave Nectar \$12

Apricot Sidecar

Blume Marillen, Grand Marnier, Lemon,
Sugar, Apricot \$13

Blueberry Mojito

Oronoco Rum, Mint, Blueberries, Soda \$10

Bee's Knees

Aviation Gin, Habanero Honey Syrup,
Lemon \$11

Moscow Mule

Russian Standard Platinum Vodka,
Gosling's Ginger Beer, Lime \$8

Sazerac

Ri 1 Whiskey, Herbsaint, Peychaud Bitters \$9

**All juices are squeezed fresh daily*