

## Snacks

### Berkshire Baby Back Ribs

cilantro and toasted sesame \$13

### Kobe Corn Dog

huckleberry jam and dijon mustard \$9

### Seared Big Eye Tuna

avocado, cilantro and fresh Japanese wasabi \$15

### Chorizo Stuffed Dates

apple wood bacon and charred pepper sauce \$8

### Grace Sliders

- pulled pork, braised cabbage and apple \$11
- jumbo lump crab cake with grain mustard \$16
- beef tenderloin and espresso horseradish \$12

### The Burger

house ground tenderloin, grilled onions

aged white cheddar on brioche bun \$11

add fried egg \$3

### Prawn "Cocktail"

marinated cucumber and radish salad \$16

### Selection of East Coast Oysters

traditional cocktail and mignonette sauces

half dozen/full dozen \$15/\$30

### Artisan Cured Meat and

### Small Production American Cheese

house made pickles \$16

### Jumbo Lump Crab Cake

whole grain mustard and grapefruit \$16

### Steak Frites

prime strip with crispy potatoes and béarnaise \$22

### American Kobe Tartare

wild arugula, over easy quail eggs and brioche \$14

### Crispy Fried Oysters

baby spinach and black pepper butter \$12

### Bar Sides

micro brew onion rings \$6

crispy fried potato – hand picked thyme \$6

sea salt baked potato – add American caviar \$7/\$39

## **Classic Cocktails**

Grace Manhattan

Maker's Mark, Vya Sweet, Molasses, Orange \$13

Elite Martini

Stoli Elit, Dolin Dry, Texas Blue Cheese Stuffed Olives \$19

Tom Tom Collins

Tanqueray Rangpur, Lemongrass, Lemon, Ginger \$11

Basil Gimlet

Square One Organic Vodka, Lime, Basil, Agave Nectar \$10

Apricot Sidecar

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

Grace Champagne Cocktail

Domaine Carneros Brut 2005, Orange & Lemon Bitters, Sugar Cube \$14

Texas Cosmopolitan

Savvy Vodka from Austin, Navarro Pinot Noir Juice, Lime \$12

Texas Whiskey Sour

Texas Baby Blue Whiskey, Paula's Texas Lemon, Orange, Sweet & Sour \$12

## **Modern Cocktails**

Grace Margarita

Casa Tequila XQ Silver, Grand Marnier, Sweet & Sour, Lime \$15

A Real Apple Martini

Zodiac Vodka, Pinnacle Apple Ice Wine, Blue Mountain Apple Cider \$14

Bosc Pear Martini

Grey Goose Le Poire, Amaretto, Lemon, Mionetto il Prosecco, Pear \$12

Purple Haze

Aviation, Crème de Violette, Lemon, Lavender, Purple Flower \$13

From Asia with Love

Asian Plum Liquor, Mionetto il Prosecco, Kiwifruit \$9

Orange Delight

Vietti Moscato d'Asti, Quady Essensia Orange Muscat, Kumquat \$9

El Diablo

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

Caribbean Christmas

Ron Zacapa 23 Year Old Rum, Allspice, Orange Juice, Cinnamon \$14

*\*All juices are squeezed fresh daily*