

Snacks

Berkshire Baby Back Ribs

cilantro and toasted sesame \$13

Trio of Dips

shortrib queso fundidio, habanero guacamole
and charred tomato salsa.

Served with corn tostadas \$11

Market Sashimi

avocado, petite radish and citrus ponzu sauce \$17

Chorizo Stuffed Dates

apple wood bacon and charred pepper sauce \$8

Heirloom Tomatoes

burrata, grilled rustic bread, minus 8 vinegar
and extra virgin olive oil \$14

The Burger

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

Jumbo Lump Crab Cake

whole grain mustard and grapefruit \$16

Selection of East Coast Oysters

traditional cocktail and mignonette sauces
half dozen/full dozen \$15/\$30

Hudson Valley Foie Gras

balsamic roasted strawberries, foie gras brulee and
marcona almonds \$18

Steak Tartare

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

Crispy Fried Oysters

baby spinach and black pepper butter \$12

Artisan Cured Meat and

Small Production American Cheese

house made pickles \$16

Steak Frites

prime strip with crispy potatoes and béarnaise \$28

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*