

THE EATERY AT
 THE
GRANT HOUSE

BUILT 1849

VANCOUVER, WA

JOIN US FOR SUNDAY SUPPERS
 A MONTHLY FEAST. ONE SEATING 6PM.
 RESUMING MARCH 3RD

LUNCH: TUES-FRI 11AM-3PM
 HAPPY HOUR: TUES-FRI 4-6PM
 DINNER: TUES-SAT 5-9PM
 BRUNCH: SAT-SUN 10AM-3PM

BAR

COCKTAILS

THE ROYAL HIGHBALL
 Brandy, seasonal fruit, bubbles
 9/6

SAZERAC
 Woodford Reserve, Peychaud's
 bitters, absinthe
 10/7

BLOOD & SAND
 Scotch, sweet vermouth, orange
 12/9

CORPSE REVIVER NO. 2
 A gin drink to cure all your ills
 11/8

DARK & STORMY
 Rum, Cock & Bull ginger beer
 10/6

BARREL AGED:

MANHATTAN
 Templeton rye, caparno antica
 13/10

AVIATION
 Gin, creme de violette, lemon
 9/6

NEGRONI

Bombay gin, campari
 caparno antica
 13/10

WHISKEY SMASH
 Bourbon, cranberry, rosemary
 9/6

BEERS

DRAFT & BOTTLED BEER

Ask your server for selection
 6/2

HAPPY HOUR EXCLUSIVES

FERNET & COKE
 5

HEMINGWAY DAIQUIRI
 Rum, citrus, cherry
 5

HOUSE RED, WHITE, ROSE
 5

HOUSE BUBBLES
 5

DAILY CLASSIC COCKTAIL
 Ask your server
 6

WHISKEY FLIGHT
 10

**WINES BY THE GLASS
 SPARKLING**

Cava, SP
 NV Flama D'or 9/35

Rosé Cremant de Bourgogne, FR
 NV Cave de Bissey 10/36

PINK

Rosé of Syrah
 2007 Basel Cellars
 Walla Walla, WA 12/42

WHITE

Riesling
 2015 Carl Graff, Mosel, GR 9/34

Pinot Gris

2016 Cristom
 Eola - Amity, Hills, OR 13/40

Chardonnay

2014 Vital Cellars
 Columbia Valley, WA 11/44

RED

Pinot Noir
 2015 David Hill "Estate"
 Forest Grove, OR 12/42

Malbec

2017 Ensendune
 Coteaux d'Enserune, FR 11/42

Cabernet Sauvignon

2012 Glencorrie
 Columbia Valley, WA 12/42

Red Blend

2016 Cloud Nine
 Columbia Valley, WA 12/42

All glass pours \$7 during Happy Hour