

THE EATERY AT

THE

# GRANT HOUSE

BUILT 1849

VANCOUVER, WA

JOIN US FOR SUNDAY SUPPERS  
A MONTHLY FEAST. ONE SEATING 6PM.  
JULY 1ST: WHOLE PIG ROAST PARTY

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

## BAR

### COCKTAILS

#### ROYAL HIGHBALL

Brandy, strawberries, bubbles  
9

#### VESPER

Shaken, not stirred  
12

#### CAIPRIRHINA

Cachaca, lime, bitters  
9

#### AVIATION

Gin, creme de violette, lemon  
9

#### HAPPY/SAD GIRL

Tequila, ginger, lime  
9

#### JACK ROSE

Applejack, pomegranate, lemon  
10

#### SAZERAC

Woodford Reserve, Peychaud's  
bitters, absinthe  
10

#### CORPSE REVIVER NO. 2

A gin drink to cure all your ills  
11

#### GRANT HOUSE MANHATTAN

Cask aged, caparno antica  
13

### BEERS

#### DRAFT & BOTTLED BEER

Ask your server for selection

6

### BEVERAGES

DRIP COFFEE 3

FRENCH PRESS 5/9

ESPRESSO 3

CAPPUCCINO 4/5

LATTE 4/5

MOCHA 4.5/5.5

HOT COCOA 3

HOT APPLE CIDER 3

HOT TEA 3

ICED TEA 3

SODA 2.75

Fountain Sodas: Pepsi, Diet Pepsi,  
Sierra Mist, Dr. Pepper

BEDFORD'S GINGER BEER

3.5

REFILLABLE LEMONADE /  
ARNOLD PALMER 3.5

JUICE 4

Apple, Cranberry, Orange,  
Grapefruit,  
Pineapple, Tomato

### WINES BY THE GLASS

#### SPARKLING

Prosecco, IT  
NV La Marca 9/35

Rose of Cava  
NV Languedoc,, Anna de Codorniu 8/32

#### PINK

Rosé of Cab Franc  
2016 Beiler Pere & Fils "Sabine"  
Coteux d' Aix, 8/32

#### WHITE

Riesling  
S2015 Carl Graff, Mosel, GR 9/34

Pinot Gris  
2016 Cristom  
Eoala - Amity, Hills, OR 13/40

Chardonnay  
2015 Druhmeller  
Columbia Valley, WA 11/44

#### RED

Pinot Noir  
2016 Christopher Michael, OR 8/32

Zinfandel  
2016 Seghesio "Angela's Tabé"  
Sonoma County, CA 11/42

Syrah  
2014 Lone Birch Prosser, WA 9/36

2016 Syncline Subduction Red  
Columbia Gorge, WA 12/42

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## SNACKS FOR SHARING... OR NOT.

### LIL'

#### SWEET SPICED NUTS

4

#### BEEF PICKLED DEVILED EGGS

6

#### WARM CITRUS MARINATED OLIVES

5

#### PIMENTO CHEESE

W House saltines

6

#### FARM GREENS

Herbed chèvre, zinfandel vinaigrette

8

#### CRISPY GREEN BEANS

W Spicy Vinaigrette

8

#### HERBED FRIES

W Malt aioli

5

#### OLD BAY CHIPS

3

### MORE

#### POUTINE

Fries, cheese curds and gravy

8

#### SPINACH ARTICHOKE DIP

Grilled bread

12

#### CHEESEBURGER\*

Pickles, lettuce, tomato, aioli

8

#### FRIED OYSTER SLIDERS

Remoulade

9

#### CHEESE STEAK SLIDERS\*

Pimento cheese, onions

8

#### BUFFALO CHICKEN SLIDERS

Blue cheese

8

#### STEAK BITES\*

Special sauce

9

#### SMOKED FISH SPREAD

Grilled bread

6

\*Meat or Eggs may be undercooked to your specifications. Consuming raw or undercooked meat, eggs, fish, or dairy could pose a health risk. Please notify your server of all food allergies

20% service charge on parties of 6 or more • We kindly accept up to three payment methods per group

EXECUTIVE CHEF Capers Ogletree • CHEF DE CUISINE Tyler Jaskey • SOUS CHEF Leadi Cole