

THE EATERY AT

THE

GRANT HOUSE

BUILT 1849

VANCOUVER, WA

JOIN US FOR SUNDAY SUPPERS
A MONTHLY FEAST. ONE SEATING 6PM.
SEPTEMBER 9TH: DRY AGED BEEF FEAST

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	JACK ROSE Applejack, pomegranate, lemon 10
VESPER Shaken, not stirred 12	SAZERAC Woodford Reserve, Peychaud's bitters, absinthe 10
CAIPRIRHINA Cachaca, lime, bitters 9	CORPSE REVIVER NO. 2 A gin drink to cure all your ills 11
AVIATION Gin, creme de violette, lemon 9	BARREL AGED MANHATTAN Templeton rye, caparno antica 13
HAPPY/SAD GIRL Tequila, ginger, lime 9	

BEERS

DRAFT & BOTTLED BEER

Ask your server for selection

6

BEVERAGES

DRIP COFFEE 3	ICED TEA 3
FRENCH PRESS 5/9	SODA 2.75 Fountain Sodas: Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper
ESPRESSO 3	BEDFORD'S GINGER BEER 3.5
CAPPUCCINO 4/5	REFILLABLE LEMONADE / ARNOLD PALMER 3.5
LATTE 4/5	JUICE 4 Apple, Cranberry, Orange, Grapefruit, Pineapple, Tomato
MOCHA 4.5/5.5	
HOT COCOA 3	
HOT APPLE CIDER 3	
HOT TEA 3	

WINES BY THE GLASS

SPARKLING Prosecco, IT NV La Marca 9/35
Rosé of Cava NV Languedoc,, Anna de Codorniu 8/32
PINK Rosé 2017 Truth Teller "Quip" Yakima Valley, WA 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

PIMENTO CHEESE FRIES

8

SPINACH ARTICHOKE DIP

Grilled bread

12

CHEESEBURGER*

Pickles, lettuce, tomato, aioli

8

FRIED OYSTER SLIDERS

Remoulade

9

BUFFALO CHICKEN SLIDERS

Blue cheese

8

SUMMER SAUSAGE

House mustard

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