

THE EATERY AT

THE

GRANT HOUSE

BUILT 1849

VANCOUVER, WA

JOIN US FOR SUNDAY SUPPERS
A MONTHLY FEAST. ONE SEATING 6PM.
JANUARY 6TH: LITTLE ITALY

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, pears, bubbles
9

VESPER

Shaken, not stirred
12

FIRST SIGNS OF FROST

Belvedere, Aquavit, fennel
12

AVIATION

Gin, creme de violette, lemon
9

SMASHING PUMPKIN

Bulleit Bourbon, pumpkin, lemon
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

BARREL AGED MANHATTAN

Templeton rye, caparno antica
13

WINES BY THE GLASS

SPARKLING

Prosecco, IT
NV La Marca 9/35

Rosé of Cava
NV Anna de Codorniu 8/32

PINK

Rosé
2016 Beiler Pere & Fils 'Sabine'
Aix-en-Provence, FR 8/32

WHITE

Riesling
2015 Carl Graff, Mosel, GR 9/34

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

Viognier
2016 Tertulia Cellars
Columbia Valley, WA 14/48

Chardonnay
2014 March Cellars
Columbia Valley, WA 11/44

RED

Pinot Noir
2016 Oak Knoll
Willamette Valley, OR 10/35

Malbec
2016 Diseno
Mendoza, Arg 11/42
Cabernet Sauvignon

2016 Balboa
The Rocks District,
Walla Walla, WA 12/42

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

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SNACKS FOR SHARING... OR NOT.

LIL'

WARM CITRUS MARINATED OLIVES
SMOKED ALMONDS
5 / 3

PIMENTO CHEESE FRIES
7 / 5

FARM GREENS
Herbed chèvre, zinfandel vinaigrette
8 / 5

CRISPY DELICATA SQUASH
Spiced honey, farm
10 / 7

HERBED FRIES
Malt aioli
5 / 3

KETTLE CHIPS
3 / 1

MORE

CRISPY BRUSSELS SPROUTS, SPICY VINAIGRETTE
9 / 6

DOUBLE SMASH CHEESEBURGER*
Pickles, lettuce, aioli
10 / 7

CRISPY COD SLIDERS
remoulade
9 / 6

CRISPY CALAMARI
Garden vegetables, aioli
13 / 9

DUCK LIVER MOUSSE
Marmalade
9 / 7

STEAK FRITES
Aioli
19 / 15

**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