

THE EATERY AT

THE

# GRANT HOUSE

BUILT 1849

VANCOUVER, WA

JOIN US FOR SUNDAY SUPPERS  
A MONTHLY FEAST. ONE SEATING 6PM.  
APRIL 7TH: MUNICH IN SPRING.

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

#### BLOOD & SAND

Scotch, sweet vermouth, orange  
12/9

#### DARK & STORMY

Rum, Cock & Bull ginger beer  
10/6

#### AVIATION

Gin, creme de violette, lemon  
9/6

#### WHISKEY SMASH

Bourbon, cranberry, rosemary  
9/6

#### SAZERAC

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

#### CORPSE REVIVER NO. 2

A gin drink to cure all your ills  
11/8

#### BARREL AGED:

#### MANHATTAN

Templeton rye, caparno antica  
13/10

#### NEGRONI

Bombay gin, campari  
caparno antica  
13/10

### BEERS

#### DRAFT & BOTTLED BEER

Ask your server for selection

6

### HAPPY HOUR EXCLUSIVES

#### FERNET & COKE

5

#### HOUSE RED, WHITE, ROSE

5

#### HOUSE DRAFT

2

#### DAILY CLASSIC COCKTAIL

Ask your server

6

#### HEMINGWAY DAIQUIRI

Rum, citrus, cherry

5

#### HOUSE BUBBLES

5

#### 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

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## SNACKS FOR SHARING... OR NOT.

### LIL'

#### HOUSE MEAT & CHEESE

GF nut & seed bread, mustard, jam  
9 / 6

#### PICKLED DEVILED EGGS

5 / 3

#### HOUSE BACON

Apple butter  
5 / 3

#### WARM CITRUS MARINATED OLIVES SMOKED ALMONDS

4 / 2

#### PIMENTO CHEESE

7 / 5

#### CRISPY SPRING RAABS, SPICY VINAIGRETTE

9 / 6

#### FARM GREENS

Herbed chèvre, zinfandel vinaigrette  
8 / 5

#### HOUSE FOCACCIA

Katz' Olive Oil, Saba  
5 / 3

#### HERBED FRIES

Malt aioli  
5 / 3

#### KETTLE CHIPS

3 / 1

### MORE

#### CHEESE & GARLIC ROLLS

Bacon butter  
10 / 8

#### DOUBLE SMASH CHEESEBURGER\*

Pickles, lettuce, aioli  
10 / 5

#### GRANT HOUSE HOT DOG

Dijon, relish  
8 / 5

#### DUNGENESS CRAB SLIDERS

Saffron aioli  
10 / 7

#### CRISPY COD SLIDERS

remoulade  
9 / 6

#### CRISPY CALAMARI

Garden vegetables, black garlic aioli  
13 / 9

#### CHICKEN LIVER MOUSSE

Toast, accompaniments  
9 / 5

#### STEAK FRITES\*

Malt 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