

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

## ZERO PROOF

- DRIP COFFEE 3
- FRENCH PRESS 5/9
- ESPRESSO 3
- CAPPUCCINO 5
- LATTE 5
- MOCHA 5.5
- HOT COCOA 3
- HOT APPLE CIDER 3
- HOT TEA 3
- ICED TEA 3
- SODA 2.75
- Fountain Sodas: Coke, Diet Coke, Sprite, Dr. Pepper
- COCK & BULL GINGER BEER BOTTLE 3.5

## LOCAL BREWS

Rotating Local Craft Drafts  
 Ask your server for today's selections

6

### Bottles & Cans: Locals & Basics

- Coors Light 5
- Gunies Kaliber n/a 5
- Sunriver Brewing Heffeweizen 5
- Double Mountain Pale Ale 5
- Oakshire Brewing Lagerbier 5
- Sunriver Brewing Chocolate Milk Stout 16oz 10
- Double Mountain Dry Cider 6

### Whisky Flight 12

- Lagavulin 8yr - single malt
- Red Breast 12yr - Irish whiskey
- Marker's Mark 46 - Kentucky bourbon

## HAVE YOU HEARD?

### Grant House Memberships

Individual & Corporate Memberships available with a whole host of perks & benefits  
[info@thegrighthouse.us](mailto:info@thegrighthouse.us)

### Sunday Suppers

A rotating menu the first Sunday of every month  
**April 7th: Munich in Spring**

### Spring Tea Party

It's patio season. Blessed be.  
[events@thegrighthouse.us](mailto:events@thegrighthouse.us)



## ← COCKTAILS →



## ← WINE →

**THE GRANT HOUSE ROYAL HIGHBALL**  
Brandy, fruit, bubbles

**9**

**BETWEEN THE SHEETS**  
Rum, cognac, cointreau, lemon

**11**

**AVIATION**  
Gin, creme de violette, lemon

**9**

**CORPSE REVIVER NO. 2**  
London Gin, cointreau, lillet blanc, lemon  
*A drink to cure all your ills*

**11**

**WILD AT HEART**  
Vodka, Cherry Heering, lime

**10**

**WHISKEY SMASH**  
Bourbon, Cranberry, lime, rosemary

**9**

**ROB ROY**  
Scotch, sweet vermouth, bitters

**12**

**SIDE CAR**  
Brandy, orange, lemon

**10**

### **MULES :**

**MOSCOW MULE**  
Reyka, Cock & Bull, lime

**10**

**KENTUCKY MULE**  
Bourbon, Cock & Bull, lime

**10**

**MEXICAN MULE**  
Tequila, Cock & Bull, lime

**10**

### **BARRELAGED :**

**GRANT HOUSE MANHATTAN**  
Templeton rye, caparno antica, angostura bitters

**13**

**NEGRONI**  
Bombay gin, campari, caparno antica

**13**

## WINES BY THE GLASS

### **SPARKLING**

CAVA, SP  
NV Flama D'or 9/35

ROSE of CAVA, SP  
Anna de Codorniu 9/36

### **PINK**

ROSE  
2017 Basel Cellars Rose of Syrah  
Walla Walla, WA 12/42

### **WHITE**

RIESLING  
2015 Carl Graff  
Mosel, GR 9/34

### **PINOT GRIS**

2016 Cristom  
Eola - Amity Hills, OR 13/39

### **CHARDONNAY**

2014 Vital Cellars  
Columbia Valley, WA 11/44

### **RED**

PINOT NOIR  
2015 David Hill "Estate"  
Forest Grove, OR 12/42

### **MALBEC.**

2017 Ensedune  
Coteaux d'Enserune, FR 11/42

### **CABERNET SAUVIGNON**

2012 Glencorrie  
Columbia Valley, WA 11/42

### **RED BLEND**

2016 Clone Seven  
Columbia Valley, WA 8/32



Grant House was built in 1849, and is the oldest dwelling in Officers Row. The house, made from hand-hewn logs and sided with wood lap, served as both headquarters for the army and as the commanding officer's residence. All of the original logs used in the construction of the Grant House are still in place, a few are still visible.

At Eatery at the Grant House, we place a high value on locally-grown ingredients and farm to table freshness. We have access to nearby farms and fresh seafood is just an hour away. Because of this, we're able to bring the freshest ingredients to our kitchen, and then to your plate.

