

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

6/2

### HAPPY HOUR EXCLUSIVES

#### FERNET & COKE

5

#### HOUSE RED, WHITE, ROSE

5

#### 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  
5 / 3

**PICKLED DEVILED EGGS**  
5 / 3

**HOUSE BACON**  
Apple butter  
5 / 3

**SCOTCH EGG\***  
Malt aioli  
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

**ROASTED BEETS**  
Grapefruit, fennel  
8 / 5

**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 STEELHEAD SLIDERS**  
remoulade  
9 / 6

**CRISPY CALAMARI**  
Garden vegetables, aioli  
13 / 9

**DUCK LIVER MOUSSE**  
Marmalade  
9 / 5

**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