



Happy Hour: Tues-Sat 3pm-6pm

HAPPY HOUR DRINKS

DRAFT BEER 5

HOUSE WINE 5

MONTHLY WINE FEATURE 8
Ask your server

WEEKLY SANGRIA 8
Ask your server

DARK & STORMY 7
Rum, Ginger Beer

GENERAL G & TONIC 7
Gin, St. Germaine, Tonic, Lime

FILA DE OFICIAL MARGARITA 9
Tequila, Triple Sec, Lime, Orange, Gran Marnier

SAZERAC 9
Bourbon, Reserve, Peychaud's Bitters, Absinthe

CORPSE REVIVER NO.2 8
Gin, Lillet, Triple Sec, Lemon, Absinthe

SUMMERBERRY LEMONDROP 8
Vodka, triple berry liqueur, Lemon

Love your drink?

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HAPPY HOUR SNACKS

SOUP DE JOUR 5

CHARCUTERIE BOARD 8
Local Artisan Cheeses, Poached Rillettes, Cured Meats

GRANT HOUSE DEVILED EGGS* 5

GRANT HOUSE GREENS 5
Local Field Greens Topped w/ Candied Walnuts, Dried Cranberries, Red Wine Vinaigrette

CAESAR SALAD 5
Romaine, Parmesan, House Made Croutons

Add Chicken or Smoked Trout 6
Add Seared Salmon 9

GRANT HOUSE BURGER* 9
½ lb Grass Fed Beef, Watermelon Pickles, Red Pepper Frites, House Bourbon BBQ Sauce
Add Bacon 2, Add Cheese 1

HERBED FRIES 4
Garlic and Herbs

BUFFALO CHICKEN BITES 6
Boneless Chicken, Buffalo Sauce, Bleu Cheese, Celery

ROASTED GARLIC HUMMUS 7
Garden Vegetables, Feta, Pita

SMOKED TROUT CAKES 8
Roasted Red Pepper Bravas Sauce

WARM SPICED CASHEWS 4

**Meat or Eggs may be undercooked to your specifications. Consuming raw or undercook meat, eggs, fish, or dairy could pose a health risk.*