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## Appetizers

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### Oysters

1/2 dozen, kumamoto, skookum  
traditional cocktail, mignonette, kizami  
wasabi gastrique

**28**

### Steak Tartare

akaushi red wagyu, hen yolk, green peppercorn  
horseradish aioli, crisps

**30**

### French Onion Soup

comté gratin

**18**

### Curried Squash Bisque

coconut crème fraîche,  
toasted molasses seed crumble

**17**

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## Salads

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### Caesar

petit romaine, parmigiano reggiano,  
asiago crouts, anchovy

**20**

### Grace Chopped

lardons, chickpea, pear, cucumber, avocado,  
pumpkin seed, shallot, point Reyes bay blue,  
winter goddess dressing

**20**

**add** 4oz strip loin 17

**add** chicken confit 12

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## Entrees

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### Grace Burger

1/2lb akaushi red wagyu blend,  
black pepper potato bun, aioli, frisee, pickled  
vegetables, onion jam

**25**

**add** comte, bay blue, or camembert 5

**add** herbed kennebec frites 4

### Okinawa Sweet Potato Hummus Tartine

baby vegetables, pickled shallots,  
salad of baby lettuces

**23**

### Steak Frites

8oz akaushi red wagyu strip loin,  
béarnaise-noisette, herbed kennebec frites

**40**

### Chicken Pot Pie

chicken confit, hen of the woods mushroom,  
root vegetables

**30**

### Pan Seared Swordfish

parsnip puree, delicata squash, shaved fennel,  
herbs, squash seed crumble,  
sherry vinegar gastrique

**32**

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## Sides

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herbed kennebec frites 12

baby lettuces 12

roasted heirloom baby carrots 15

sautéed rainbow chard & spinach 15

roasted hen of the woods mushrooms 15



## Bubbles

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<b>Victorine de Chastenay</b> cremant, burgandy FR	<b>14 / 52</b>
<b>Domaine Rolet</b> brut rose, jura FR 2018	<b>17 / 68</b>
<b>Duc de Romet</b> champagne, champagne FR	<b>25 / 100</b>

## White

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<b>Gyotaku</b> gewurztraminer, alsace FR 2021	<b>16 / 64</b>
<b>Pouilly-Fume</b> sauvignon blanc, loire valley FR 2020	<b>18 / 72</b>
<b>Duckhorn</b> sauvignon blanc, napa CA 2021	<b>15 / 60</b>
<b>Sandhi</b> chardonnay, central coast CA 2021	<b>17 / 68</b>
<b>UNI</b> chardonnay, santa barbara CA 2021	<b>16 / 64</b>

## Rose

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<b>La Bernarde</b> grenache, provence FR 2021	<b>14 / 56</b>
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## Red

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<b>Fleurie Les Marrans</b> gamay, beaujolais FR 2021	<b>17 / 68</b>
<b>Dashe Cellars</b> zinfandel, alameda CA 2021	<b>14 / 52</b>
<b>EZY TGR</b> pinot noir, willamette valley OR 2021	<b>15 / 60</b>
<b>Aril</b> pinot noir, sonoma coast CA 2016	<b>16 / 64</b>
<b>Chinon Rouge</b> cabernet franc, chinon FR 2021	<b>15 / 60</b>
<b>Knuttel Family</b> cabernet sauvignon, dry creek CA 2019	<b>18 / 72</b>

## Dessert

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<b>Kopke</b> port tawny, duoro valley PT	10yr - <b>15</b> 30yr - <b>40</b>
<b>Carmes de Rieussec</b> semillon, sauternes FR 2019	<b>16</b>
<b>Saint Jean</b> muscat petit grain, minervois FR 2020	<b>14</b>

## Cocktails

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<b>Tea Time</b> earl grey infused st. george gin, citrus, orange blossom, egg white, st. germaine	<b>16</b>
<b>Art is Subjective</b> russels rye 6yr, umami, citrus, egg white	<b>16</b>
<b>Hot Buttered Yum!</b> butternut squash butter, bacardi 8yr, vanilla clove	<b>16</b>
<b>High Fashioned</b> highland park 12yr, chateau aloe, dubonnet, bitters	<b>16</b>
<b>Pink 75</b> cognac park, lemon, domaine rolet sparkling wine	<b>16</b>
<b>Tree of Life</b> vusa vodka, seedlip, hibiscus, lemon sorbet	<b>16</b>
<b>50/50</b> jmxo vodka or monkey 47, 1757 dry vermouth	<b>18</b>
<b>Espresso UP</b> tito's vodka, nola liqueur, espresso, vanilla syrup	<b>16</b>

## Ø Proof Cocktails

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<b>Lunchtime LiasØn</b> lyres absinthe, lyres classico, blure	<b>13</b>
<b>No-GrØni</b> lyres pink london, lyres rosso, wildeton bitters	<b>13</b>
<b>EspressoØ Martini</b> lyres malt, lyres coffee, espresso, vanilla syrup	<b>13</b>