



RAW BAR

▲ EAST OR WEST COAST OYSTERS *3ea*
classic mignonette or ponzu dressed

▲ SHRIMP COCKTAIL 12
cocktail sauce, lemon

TUNA TARTARE 14
radish, cucumber, truffle-soy vinaigrette

NEW ENGLAND CLAM CHOWDER 9
smoked bacon, potato, celery, chives

BITES

▲ DEVEILED EGGS & PANCETTA 6
CAPERS, OLIVES, RED ONION *without pancetta \$4*

FRIED OYSTER SLIDERS 12
sesame profiterole buns, cucumber, tartar sauce

CRAB CAKES 12
celery root, dill aioli, frisee

TEMPURA SHRIMP 12
spicy sesame mayo & ponzu dipping sauces

▲ CRISPY SMOKED WINGS 12
agave-mustard sauce, chives

LAMB MEATBALLS 14
tzatziki sauce, salsa verde

FRIES & HERBS 6
ketchup, malt vinegar aioli

▲ *Gluten-Free Options Available*
Please Inquire With Server

PLATES

▲ MIXED GREENS 8
radish, herbs, carrots, cucumber, tomato
sherry vinaigrette

▲ BEET & ARUGULA SALAD 12
shy bro's cheese, cous cous, mint,
smoked almond, aged balsamic

▲ STEAMED MUSSELS 10sm / 19lg
wheat beer, shallots, tomato, herbs, baguette

SPINACH, CRAB & ARTICHOKE DIP 14
corn tortilla chips, parmesan cheese
without crab \$10

▲ CHEESE BOARD 15
local & imported cheeses, lavender honey, baguette

▲ CHARCUTERIE BOARD 18
cured meats, mustard sauce, baguette

▲ CHEESE & CHARCUTERIE BOARD 21

▲ THE SCHMIDT BURGER 11 / 14
single or double
onion roll, lettuce, tomato, onion, pickles,
cheddar, mayo, ketchup, fries

FALAFEL BURGER 10
chickpeas, tzatziki sauce, lettuce, tomato, onion roll

STEAMED CLAMS & LINGUINE 19
white wine, zucchini, parsley, irish cheddar

CRISPY CODFISH & FRIES 19
cucumber-cabbage slaw, tartar sauce, bacon aioli

▲ GRILLED STEAK 25
baby heirloom potatoes, wilted greens,
whisky peppercorn sauce



PLAN YOUR NEXT EVENT AT GRACE
info@gracebarnyc.com

the consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness

champagne & sparkling

CHAMPAGNE, PIPER-HEIDSEICK, BRUT, NV, REIMS, FR
crisp & bright with hints of toast, hazelnuts and bone dry finish
19 GL 92 BLT

CAVA, NAVERAN, BRUT, 2010, SP
aromatic & floral with citrus and stone fruits aromas,
mineral finish
11 GL 42 BLT

CHAMPAGNE, DELAMOTTE, BRUT, RESERVE, NV, CHAMPAGNE, FR
notes of green apple, pear, ginger with crisp, mineral finish
11.5 GLT

CHAMPAGNE, DOM PERIGNON, BRUT, 2000, CHAMPAGNE, FR
aromatic & floral with hints of white pepper, mango & pear
39.5 BLT

rose

ROSE, SAN MARCO, "OROROSA", PIEMONTE, IT, 2012
crisp & dry, notes of ripe cherries, plums and long finish
12 GL 45 BLT

white wine

PINOT GRIGIO, CORTE DELLA TORRE, VENETO, IT, 2011
crisp & bright with green apple, pear and mineral notes
10 GL 38 BLT

SAUVIGNON BLANC, LA RIVIERE, BORDEAUX, FR, 2012
crisp & bright with passion fruit, lime & hints of fresh herbs
12 GL 45 BLT

ALBARINO, BURGANS, RIAS BAIXAS, SPAIN, SP, 2012
11 GL 42 BLT

MUSCADET, DOMAINE LOUVETRIE, LOIRE VALLEY, FR, 2011
crisp & bright, packed with zesty fruit and grapefruit -
perfect match for our oysters
11 GL 42 BLT

RIESLING, ANNI, PFALZ, GERMANY, IL BOTTLE, 2012
aromatic & floral with vibrant lime, grapefruit & crisp
mineral finish
10 GL 38 BLT

CHARDONNAY, SAN MARCO, PIEMONTE, IT, 2011
lush & full body with citrus & tropical notes
12 GL 45 BLT

GRÜNER VELTLINER, SCHLOSS GOBELSBURG
'GOBELSBURGER', KAMPTAL, AUSTRIA 2012
fragrant with whiffs of mirabelle plum & physalis along
with fine fruit notes
11 GL 46 BLT

SAUVIGNON BLANC, SANCERRE, "LES BOUCAULTS",
DOMAINE PASTOU, LOIRE VALLEY, FR, 2012
crisp & bright with citrus, floral notes and crisp minerality
45 BLT

ARNEIS, "MERIGGIARE", LORENZO ALUTTO, PIEMONTE, IT, 2010
aromatic & floral, notes of white flowers, melon & apricot
40 BLT

CHARDONNAY, CHABLIS, LOUIS MICHEL, BURGUNDY, FR, 2011
crisp & bright with lime and bright stone fruits, dry
mineral finish
50 BLT

CHARDONNAY, SONOMA-CUTRER, SONOMA COAST, CA 2012
lush & full body with grapefruit, lemon, pear & vanilla bean
60 BLT

red wine

PINOT NOIR, HERON, MONTEREY COUNTY, CA, 2011
fruit forward, packed with red cherry fruit, earth, smoke, pepper
14 GL 54 BLT

MERLOT, BARNARD GRIFFIN, COLUMBIA VALLEY, WS, 2010
fruit forward with dry fruit aromas, baking spices and plush cherry
11 GL 42 BLT

CABERNET SAUVIGNON, RAMSEY, NORTH COAST, CA, 2011
firm & full body, rich ripe red fruits followed by well balanced tannins
12 GL 45 BLT

BORDEAUX, CHATEAU DU PIN, BORDEAUX, FR, 2010
firm & full body with dry fruit aromas earthy notes
13 GL 50 BLT

MALBEC, TAHUAN, ERNESTO CATENA, CUYO, AR, 2010
powerful & robust with blackberries, fig jam, plums & spice
11 GL 42 BLT

SHIRAZ, HEARTLAND, LIMESTONE COAST, AU, 2012
powerful & robust, aromas of dark berries, earthy notes & spice
12 GL 45 BLT

RIOJA, MONTECILLO RESERVA, SPAIN, 2007
deep cherry red with ruby tones, exhibits aromas of
blackberry and raspberry with notes of oak
12 GL 48 BLT

PINOT NOIR, SANTENAY, VIN DE BOURGOGNE, FRANCE 2011
70 BLT

PINOT NOIR, MORGAN, TWELVE CLONES, CA, 2011
fruit forward with aromas of plum, dark chocolate and leather
65 BLT

ROSSO DI MONTALCINO, TALENTI, TOSCANA, IT, 2010
light & fresh, this "baby" Brunello is full of red fruit notes
and a meaty, leathery quality
60 BLT

BARBERA D'ASTI, DANTE SCAGLIONE, PIEMONTE, IT, 2009
firm & full body with ripe plum, raspberries and floral notes
70 BLT

CABERNET SAUVIGNON, BON ANNO, CA, 2010
firm & full body, aromas of spice, sage, blueberries & smooth tannins
50 BLT

COTES DU RHONE, LES CHAUX DE FONTBONAU, FR, 2010
powerful & robust, palette of black fruits, fine spices & refined tannins
45 BLT

SYRAH BLEND, LE MAS DE L'ECRIURE, "LES PENSEES", FR, 2005
powerful & robust, aromas of stewed berries, spice & herbs
followed by long finish
45 BLT

SYRAH BLEND, MOSYCA, BRUNO PRATS, SP, 2010
firm & full body, luscious favors of dark cherry & brown spices
60 BLT

PRIEUR DE MEYNEY, St. ESTEPHE, FR, 2008
firm & full body, lovely notes of blackcurrant, violet and mineral hints
55 BLT

CHATEAU CANTEMERLE, HAUT-MEDOC, FR, 2009
firm & full body, full of mulberry fruit and supple tannins
105 BLT

🌀 DRAFT 🌀

8

GUINNESS
SMITHWICKS
GOOSE ISLAND
STELLA

PILSNER URQUELL

PLEASE INQUIRE ABOUT OUR
ROTATING CRAFT BEER...

🌀 bottles 🌀

BUDWEISER	5	PILSNER URQUELL	6
BUD LIGHT	5	MAGIC HAT #9	6
CORONA	6	ARROGANT BASTARD (LARGE FORMAT)	10
CHIMAY BLUE	10	DUVEL	8
CHIMAY RED	9	SCHNEIDER WEISS	8
LEFT HAND NITRO MILK STOUT	7	AMSTEL LIGHT	6
HEINEKEN	6	BECKS	6
DELIRIUM TREMENS	11	BECKS NA	6
SAM SMITH OATMEAL STOUT	8	LAMBIC FRAMBOISE	11
NUT BROWN ALE	8	LAMBIC PECHE	11
LEFFE BLOND	7	BLUE MOON	6
CRISPIN HONEY CIDER (LARGE FORMAT)	9	MAGNERS	6

🌀 CANS 🌀

BACK IN BLACK	6
SHINER BOCK	6
ST FRUILLIEN ALE	8
OLD SPECKLED HEN	8
BODDINGTONS	8
21ST AMENDMENT	6

Cocktails of Grace

12

BELCLARE

Created by FRANKY MARSHALL

louis royer “force 53” vsop cognac, combier crème de
pamplemousse grapefruit liqueur, brizard white crème de cacao,
pernod absinthe, fresh squeezed lemon juice

WESTPORT

Created by JANE ELKINS

bushmills black bush irish whiskey, cocchi di torino vermouth, egg,
demerara syrup, ruby port, grated nutmeg, fresh squeezed lemon juice

CLARE ISLAND

Created by LUCINDA STERLING

santa teresa “1796” solera aged rum, punt y mes, merlet
pear liqueur, brooklyn black mission fig bitters

BLACK TOM

Created by LYNNETTE MARRERO

rum, oloroso sherry, kings ginger liqueur,
date molasses, fresh squeezed lime juice

THE GALLOW GLASS

Created by MEAGHAN DORMAN

black grouse, cherry heering liqueur, campari,
punt y mes, peychaud’s bitters

THE BLIND ABBOT

Created by PAMELA WIXNITZER

tullamore dew irish whiskey, galliano ristretto,
cinnamon syrup, angostura bitter, iced coffee

GREENWICH PALACE

Created by IVY MIX

beefeater 24, fresh lime juice, pineapple juice, green chartreuse,
simple syrup, sage leaves

GRACE'S WINTER CLASSICS 10

IRISH COFFEE

HOT APPLE CIDER

THE CLASSICS 12

THE SAZARAC

THE GRACE MANHATTAN

OUR OLD FASHIONED

WHISKEY SOUR

NEGRONI

RESEARCHED BY DEREK BROWN

DESSERTS

8

HOT FUDGE SUNDAE

vanilla & chocolate
ice cream, brownies,
glazed maraschino cherry

BANANA & CHOCOLATE CHIP BREAD PUDDING

cinnamon, nutmeg,
marcona almond ice cream

CHOCOLATE CAKE

salted caramel
ice cream, caramel sauce,
pretzel, peanut brittle

BLUE MARBLE ICE CREAMS

chocolate, vanilla,
marcona almond, salted caramel,
lemon-honey sorbet
\$3 per scoop



CHEESE BOARD \$15

local & imported selections,
smoked almonds, lavender honey

— dessert wine & port —

MOSCATO D'ASTI, SAN MARCO, IT, 2011

12 GL 45 BLT

aromatic & floral, slightly sparkling with notes of
honey suckle, peaches & citrus

FONSECA BIN 27, RUBY PORT, PT

10 GL 38 BLT

fruit forward with plenty of grip and power behind
dark plum, chocolate and berry flavors

WARRES, "OTIMA",

10 YEAR OLD TAWNY PORT, PT

14 GL 54 BLT

rich tawny color with nose of dried fruits,
nuts and caramel

— cocktails —

BLIND ABBOT

12

tullamore dew irish whiskey, galliano ristretto, iced coffee,
cinnamon syrup, angostura bitters

WESTPORT

12

bushmills black bush irish whiskey, cocchi di torino
vermouth, egg, demerara syrup, ruby port, grated nutmeg

NEGRONI

12

gin, sweet vermouth, campari, orange

PLEASE INQUIRE ABOUT OUR FULL SPIRITS MENU

— coffee & tea —

COFFEE 3

CAPPUCCINO 4

ESPRESSO 3 DBL 5

AMERICANO 4

LATTE 4

BARRY'S IRISH

EARL GREY

DECAF EARL GREY

CHAMOMILE

3