Grain Happy Hour

MONDAY - FRIDAY 6pm to 7pm (Valid in Grain Only)

Libations

Indaba Mosaic Cabernet Sauvignon Western Cape, South Africa $6

Indaba Mosaic Chenin Blanc Western Cape, South Africa $6

Pabst Blue Ribbon Can Milwaukee, WI $2

Moscow Mule | Kentucky Buck Vodka (Whiskey), Ginger Syrup, Lime, Ginger Beer $7

Old Fashioned Bourbon, Oleo Demerara, House Bitters $8

Bites

Fried Calamari, Clams & Rock Shrimp Cocktail & Tartar Sauce $7

Brined Chicken Wings Bacon Braised Wings, Celery, Bourbon BBQ $8

Kim-Cheese Fries Caramalized Kim-Chee, Cheddar, Chili Aioli, Herb $8

(Add Fried Egg $1)

Jar of House Pickles Assorted Pickled Vegetables $4

Biscuit Bites Dulce de Leche $5

Crispy Deviled Chicken Skin Cornichons & Habanero Hot Sauce $5

Purple Yam Fritters Stone Ground Mustard & Honey $5

Charcuterie & Cheese

Each Board Comes With Chestnut Honey, Grain Mustard, Strawberry Balsamic Jam, House-made Spicy Pickled Carrots, House-made assorted Crackers, Spiced Roasted Nuts

Charcuterie Board $25
Saucisson Sec, Salami Etna, Chorizo El Rey, Lomo, 24 month Prosciutto

Cheese Board $25
Mahon Reserva, Cabri Chevre, Ossau-Iraty Fermiere, Dorsey, Fourme Au Moelleux

Charcuterie & Cheese Board $45
Saucisson Sec, Salami Etna, Chorizo El Rey, Lomo, 24 month Prosciutto,
Mahon Reserva, Cabri Chevre, Ossau-Iraty Fermiere, Dorsey, Fourme Au Moelleux

* Please note that we are unable to do meat & cheese substitutions

Bites

Jar of House Pickles $5
Assorted Pickled Vegetables

Biscuit Bites $8
Dulce de Leche

Warm Pretzel Bites $8
Jalapeño Beer Cheese

Brined Chicken Wings $12
Bacon Braised Wings, Celery, Bourbon BBQ

Kim-Cheese Fries $12
Caramalized Kim-Chee, Cheddar, Chili Aioli, Herb
(Add Fried Egg $1)

Crispy Deviled Chicken Skin $8
Cornichons & Habanero Hot Sauce

Purple Yam Fritters $6
Stone Ground Mustard & Honey

Fried Calamari, Clams & Rock Shrimp $14
Cocktail & Tartar Sauce

Scotch Egg $6ea
Turkey-Bacon Sausage, “Grain” Mustard & Calabrian Chile

Crispy Rock Shrimp Balls $12
Chili Aioli, Cilantro & Green Onion

Patty Melt $13
Dry Aged Beef, Gruyère, “Beechwood” BBQ Sauce, Caramelized Onion & Arugula on Marble Rye

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness

Grain Bar Food (Begins nightly at 5pm)