

GRAYSON kitchen

COCKTAILS

THE GRAYSON HOUR16

Gin, Fresh Lemon Juice, Cucumber, Bitters

YUZU MARGARITA16

Tequila Reposado, Fresh Yuzu, Agave

BERRY MIRAGE15

Vodka, Raspberry-Mint Shrub, Prosecco

GRAYSON GOLDEN TIDE14

Vodka, Fresh Pineapple, Olive Brine

SUMMER G BLOOM16

Gin, Elderflower liqueur, Watermelon, Prosecco

SPICY OLD FASHIONED16

Bourbon, Demerara, Angostura & Scrappy's Bitters

BLACK PEARL NEGRONI15

Gin, Campari, Coffee Liqueur

ESPRESSO MARTINI16

Tequila Reposado, Coffee liqueur
Espresso, Coconut Cream

BEER

Heineken	9
Miller Lite	8
Guinness	9
Lagunitas IPA	8
Modelo Especial	9
Corona	9
La Playita	9

SODAS

Coke	6
Coke Zero	6
Sprite	6
Ginger Ale	6

WATER

Saratoga Sparkling	7 Small / 14 Large
Fiji Still	7 Small / 14 Large

CHAMPAGNE & SPARKLING WINE

SPARKLING WINE, DUCADO DE HOJA12/ 41

Barcelona

SPARKLING WINE ROSE, DUCADO DE HOJA13/ 45

Barcelona

VEUVE CLICQUOT CHAMPAGNE185

France

MOËT & CHANDON IMPÉRIAL ROSÉ CHAMPAGNE165

France

DOM PÉRIGNON550

France

ROSÉ WINE

CHÂTEAU D'ESCLANS, "WHISPERING ANGEL", CÔTES DE PROVENCE16 / 65

France

WHITE WINE

ALBARIÑO, CASTEL DE FORNOS60

Rías Baixas Spain

PINOT GRIGIO12 / 40

Zorzettig Italy

CHARDONNAY, BODEGAS ALVIA "LIVIOUS BLANCO"15 / 60

Rioja Spain

JUSTIN SAUVIGNON BLANC14 / 45

California

RED WINE

PINOT NOIR, SCREAMING EAGLE, SANTA BARBARA20 / 78

California

CHIANTI CLASSICO, FATTORIA MONTECCHIO14 / 56

Italy

CABERNET SAUVIGNON / MERLOT BLEND, SCREAMING EAGLE16

California

CABERNET SAUVIGNON, CASTELLO DI VOLPAIA "PRELIUS"15 / 60

Italy

MERLOT, LA PUERTA CLASSICO14

Argentina



Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness.
22% Service Charge Will Be Added On All Checks.

GRAYSON kitchen

APPETIZERS

SHRIMP COCKTAIL	19
Court Bouillon, U8-12 shrimp, Cocktail sauce, lemon	
CRISPY CALAMARI	21
scallion, chipotle aioli	
SALMON TARTARE	27
Avocado mouse, Soy ginger dressing, Radish	
TRUFFLE FRITTER	16
Jalapeno, Lime aoilo	

MAINS

SLOW COOKED SHORT RIBS	37
Short rib, Port wine jus. mustard glaze.	
SEARED SALMON	31
Corn pudding, Tomato Salad, 6oz Salmon	
FILET MIGNON	49
8 oz Filet Mignon, Creamy Spinach and Pepper Sauce	
ROASTED CHICKEN BREAST	28
Chicken, Broccolini, lemon butter sauce	

SANDWICH

TURKEY CLUB	22
Slow roasted turkey breast, bacon, onion, jam. avocado, Bib lettuce, Heirloom Tomato, Garlic Aioli. Served with fries.	
VEGGIE BURGER	23
Vegan Green Pea Patty, Foccacia Bianca Vegan Bun, Lettuce, Tomato, Vegan Cheese, Ketchup Sriracha Condiment. Served with fries.	
WAGYU BURGER	28
8 oz Australian Waygu Burger, Sesame, Brioche Bun, Caramelized Onion, Truffle Aioli, Bib Lettuce, Cheddar Cheese. Served with fries	

PASTA

SPICY RIGATONI	26
Rigatoni pasta, Marinara sauce, parmesan cheese	
FETTUCINI	27
Pasta, Lemon sauce, parm cheese	

LEAFY GREENS

CAESAR SALAD	21
Romaine heart lettuce, Parmesan dressing, Crouton, Parmesan cheese	
KALE SALAD	21
Lacinato kale, Arugula, Tahini dressing, Avocado, Za'atar spice	
GREEK SALAD	20
Tomatoes, Red onion, Cucumber, Bell pepper, red wine vinaigrette	

ADD ON	
Grilled 6 oz fish	15
Grilled 6 oz salmon	16
Grilled shrimp	14
Grilled chicken	10
Grilled 6 oz skirt steak	23

SIDES

CRISPY BRUSSELS	10
Brussel, salt, yuzu, honey	
ROASTED BROCCOLI	10
Broccoli, tahini paste, lemon	
CRISPY POTATOES BRAVAS	10
Fingerling, potatoes, Tajin seasoning, Scallion, Brava Sauce, Garlic Aioli	

SWEETSIDE

Tiramisu cake	12
Cheesecake	12
Choice of ice cream or sorbet	11
Key Lime Pie	12



Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Foodborne Illness.
22% Service Charge Will Be Added On All Checks.