

GRANGE

RESTAURANT & BAR

BAR

WINES BY THE GLASS

Sparkling

Roederer Estate, Anderson Valley, NV 12

J. Rose, Russian River, NV 18

White

Pinot Grigio, Revolution, Sacramento, 2007 7

Vermentino, Tablas Creek, Paso Robles, 2006 12

Riesling, Jekel, Monterey, 2007 8

Sauvignon Blanc, Hall, Napa 2007 9

Chenin Blanc, Leo Steen, Dry Creek, 2007 10

Sauvignon Blanc, Ceago, Mendocino, 2007 14

Chardonnay, Tangle Oaks, Santa Barbara, 2005 8

Chardonnay, Carpe Diem, Edna Valley, 2006 13

Chardonnay, Rombauer, Russian River, 2007 16

Rose, Michael David *Incognito*, Lodi, 2006 9

Red

Pinot Meunier, Domaine Chandon, Carneros, '06 11

Pinot Noir, Paraiso, Santa Lucia Highlands, 2006 12

Pinot Noir, Candela, Mission Ranch, 2007 16

Merlot, Paso Creek, Paso Robles, 2006 9

Syrah, Lost Canyon, Russian River, 2005 13

Malbec, Swabuck, Yolo County, 2005 8

Syrage, Maramonte, California, 2005 12

Cabernet, Broadside, Paso Robles, 2006 12

Cabernet Blend, Faust, Napa Valley, 2005 20

Cabernet / Sangiovese, Pazzo, Napa, 2005 15

Zinfandel, Karly *Pokerville*, Amador County, 2006 9

MARINATED ◦ CURED ◦ CRISPY ◦ CRUDO

Hog Island Oysters on the Half Shell Gravenstein apple vinegar mignonette 12

Pacific Halibut Crudo shallots / herbs / citrus / Meyer lemon oil 10

Sacramento River Sturgeon Tartare avocado / Seville oranges spicy soy ginger sauce 12

Fritto Misto squid / white fish / onions lemon / caper aioli 10

Vande Rose Beef Carpaccio Asian pear & arugula salad / crisp capers pepato / truffle oil 12

Marinated Grilled Monterey Bay Squid potatoes / chickpeas / chorizo pimenton vinaigrette 11

Assortment of Fra' Mani Salume olives / crostini / pear mostarda 13

Grange Artisan Cheese Selection one 4 / three 12 / five 18

MIXED DRINKS

Blood Orange

Veev acai liqueur (certified Green), Skyy Orange, Cointreau, fresh lime and blood orange juice is our healthy alternative to the traditional lemon drop – shaken and served up with a sugared rim. 10.

Rosemary

Ruby red grapefruits are muddled with house made honey-rosemary syrup is mixed with California's Old Potrero Rye to make Sacramento's version of the classic Brown Derby served on the rocks with a rosemary sprig. 12

Spiced Pear

Our version of the classic sidecar uses Hangar One Spiced Pear Vodka and Germain Robin brandy, Cointreau, housemade spiced syrup and fresh lemon juice.

Shaken and strained into a sugar rimmed glass. 12

Pomegranate

Herradura Silver tequila is shaken with lots of fresh citrus, house made sweet and sour, Cointreau and pomegranate juice. Served either on the rocks or up in a salt rimmed glass. 9

Cilantro

Fresh cilantro, mint, and lime juice are muddled with Sauza Hornitos Reposado and house made spiced syrup. Served on the rocks with a splash of ginger beer and a spicy sugar rim. 10

Tomato

Who says tomato drinks are only for the morning? We muddle fresh tomatoes with Crop organic tomato vodka, fresh lemon juice, salt, pepper, and Worcestershire.

We shake it strain it into a salt rimmed glass. 9

Onion / Olive / Lemon

Grange's house local martini with your choice of Lotus Vodka or Distillery 209 Gin each from San Francisco shaken and served up with your choice of a house made cocktail onion, blue cheese stuffed olive, or lemon twist. 10

Maple

The Grange Manhattan with Woodford Reserve Bourbon, Carpano Antica, and a touch of Vermont maple syrup stirred and served up with a house brandied Morello cherry. 10

Grapefruit

Our cosmopolitan starts with Finlandia Grapefruit vodka and Cointreau mixed with white cranberry juice and fresh lime. Served up with a fresh cranberry. 9

Kumquat

Winter Kumquats, fresh mint, and lime are muddled with Oronoco rum for the perfect mojito. 11

Prickly Pear

Roederer Estate with a hint of prickly pear and lemon twist. 9

Basil

Square One organic vodka is shaken with torn fresh basil and agave nectar and served up as a refreshing gimlet. 10

BAR MENU

Bowl O' Snacks

Bowl of Roasted & Spiced Local Almonds 5

Bowl of Organic Popcorn

smoked olive oil / fleur de sel 6

Bowl of Marinated Olives

grilled flatbread / olive & herb marinated goat cheese 8

Crispy and Spicy Chickpeas 5

Crispy Picnic Fries aioli / chipotle ketchup 6

Moroccan Spiced Wings tzatziki 9

WHERE THE MEET IS

A Really Good Burger pickled red onions / arugula / rosemary aioli crispy potatoes 14

Grilled Vande Rose Beef Hangar Steak Salad arugula / sun dried tomatoes red wine vinaigrette 18

Vella Sonoma Jack and Pancetta Panini pickled onions / house chips 10

BOTTLED BEER SELECTION

California

Trumer Pils Berkeley 5.50

Firestone American Pale Ale Paso Robles 5.50

Nectar Pale Ale Arcata 5.50

Gordon Biersch Märzen San Jose 5.50

Gordon Biersch, Hefeweizen San Jose 5.50

Hop Head Red Ale Vista 5.50

West Coast I.P.A. Vista 5.50

Anchor Steam, San Francisco 5.50

Imports

Stella Artois Belgium 5

Corona Extra Mexico 5

Heineken Amsterdam 5

Guinness Ireland 5

Domestic

Budweiser 4.50

Bud Light 4.50

Michelob Ultra 4.50