



# THE GRANARY

## Small Plates

### EMPANADAS ~ 15

three, duck bacon, sweet corn, cream cheese, agave bbq sauce Add one empanada- \$6

### FETA DIP ~ 16

whipped feta cheese, marinated cherry tomatoes, castelvetro olives, balsamic & olive oil drizzle, homemade crostinis

## Handhelds

### 50/50 BURGER ~ 18

8-ounce house blend of beef tenderloin & bacon, smoked cheddar, lettuce, tomato, pickles, red onion, housemade brioche bun, house mayo, papas fritas

### LOBSTER ROLL ~ 32

choice of protein, butter, lettuce, tomato, pickle, kewpie mayonnaise, blackening seasoning, brioche roll, papas

### SHREDDED BEEF BURRITO ~ 17

large flour tortilla stuffed with braised beef tenderloin, red onion, tomatoes and served with papas fritas, salsa fresca, and nacho cheese

## Shareables

### NAAN FLATBREADS ~ 15

## Garden of the Coast

### BURRATA CAPRESE SALAD ~ 10

seasonal heirloom tomatoes, burrata, pink peppercorn, pomegranate

### GRANARY SALAD ~ 17

tender greens and arugula, artichoke, kalamata olives, black truffle, piparra peppers, marcona almonds, house truffle vinaigrette

### TACOS ~ 17

three mix or match, flour tortillas, served with guacamole, tomatoes, red onion, sour cream and salsa fresca

FISH, SHRIMP OR BEEF

### STEAK TIDBITS ~ 18

6-ounce steak bites, agave bbq or house teriyaki

### MAHI MAHI SLIDERS ~ 20

two 3-ounce sliders, blend of mahi mahi and bigeye tuna, blackening seasoning, housemade tarter sauce, tomatoes, slaw, papas fritas

### CHEESESTEAK SANDWICH ~ 18

roasted ribeye grilled in beef tallow, shallots and red peppers, finished with house fresno chile nacho cheese

### MEATBALL SUB ~ 17

housemade meatballs, burrata, smoked marinara, fresh baguette, papas fritas

### GRANARY GYRO ~ 18

thinly sliced lamb, mediterranean spices, cucumber, tomato, naan bread, side of papas and tzatziki

Meatball - mediterranean inspired meatball, burrata, housemade smoked marinara sauce, parmesan, parsley

Burrata Caprese - Seasonal heirloom cherry tomatoes, burrata, balsamic glaze, basil oil, parsley

### LOUIE SALAD ~ 18

butter lettuce, louie dressing, bacon, soft boiled egg, shrimp, cherry tomato

### SMOKED SEAFOOD CHOWDER

~ 14 Cup 🍷 ~ 19 Bread Bowl

shrimp, clams, squid, smoked cream, potatoes

## From the Sea

### AGUACHILE \* ~ 17 🍷

marinated shrimp, lime, lemon, cilantro, parsley, avocado, housemade wonton crisps

### CRAB STACK ~ 30

shredded king crab, mango, cucumber, avocado, truffle chips

### CRUDO \* ~ MP

chef's fresh daily fish selection

### LIVE TANK ~ MP 🍷

rotating offerings flown in daily, cooked to order

### AHI TOSTADAS \* ~ 17 🍷🍷

three mini wonton crisp shells, local microgreens, ahi tuna, jalapeno, avocado, spicy mayo, eel sauce, cured egg yolk. Add one tostada - \$8

### DAILY OYSTER SELECTION ~ MP

fresh daily selection of fresh oysters shucked to order

### RAW BAR \* ~ MP 🍷

fresh daily selection of items cooked to order or served raw

## Entreés

### GRANARY PASTA ~ 36

fresh pappardelle noodles, andouille sausage, shrimp, artichoke, mushroom, red pepper, parmesan cheese, parsley

### CHEF'S GNOCCHI ~ MP

fresh gnocchi, chef's preparation

### FILET \* ~ 36 🍷

8-ounce, grilled to order, fingerling potatoes

### FISH & CHIPS \* ~ 27

8-ounces icelandic cod, beer battered, housemade tartar sauce, malt vinegar, piparra peppers, papas fritas

### ARRABBIATA & MEATBALLS ~ 28 🍷

two 6-ounce meatballs, fresh made local bucatini, housemade spicy red sauce, parmesan, parsley

## Sides

Chef Vegetable 10

Fingerling Potatoes 8 🍷

Papas Fritas 7 🍷

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
18% gratuity will be added to all tables of 6 or more.

~ Gluten Free Options Available ~

🔥 Spicy 🍷 Gluten 🥚 Dairy free 🌱 Vegan