

GRANITE

RESTAURANT & BAR

BAR MENU

MISO & HOT HONEY SNACK MIX 6

white miso & calabrian chili honey

BEURRE & BAGUETTE 6

freshly baked, seasonal cultured butter, maldon sea salt

THIS EVENING'S SOUP 6 CUP/12 BOWL

highlighting seasonal ingredients

MARINATED CASTLEVETRANO OLIVES (GF, V) 7

bleu cheese, lemon, rosemary

CHICKPEA FRIES 12 (GF, V)

harissa aioli, za'atar

ARTISANAL CHEESE PLATE 22

three chef selected cheeses, seasonal garnish, lavash

STRAWBERRY & RHUBARB SALAD 13 (GF, V)

mesclun greens, strawberry, pickled rhubarb, chevre, golden balsamic & honey vinaigrette

DUCK CONFIT SANDWICH 17

bacon, brie, granny smith apple, hot honey dijonnaise, croissant, hand cut fries

THE CENTENNIAL BURGER 18

8 ozs beef patty, lettuce, cheddar, tomato, onion, mayonnaise, hand cut fries



EXECUTIVE CHEF JOSEPH GANLEY

GF - GLUTEN FREE | V - VEGETARIAN

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES, DIETARY RISKS OR CONSTRAINTS

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HAPPY HOUR

WELL MIXED DRINKS 6

HOUSE WINE GLASS 6

HOUSE MARTINI, MARGARITA OR SANGRIA 8

BEER 4

MOCKTAILS 4



F&B MANAGER JORDAN LAPIERRE