



**EAT +
DRINK
WEEK**

LUNCH HOURS: 11AM - 4PM Daily
 DINNER HOURS:
 Mon-Thurs 4PM - 10PM
 Fri & Sat 4PM - 11PM
 Sunday 4PM - 10PM



GRAINVILLE

housemade | organic & local greens | non-GMO vegetables & cooking oil | antibiotic/hormone-free chicken & beef
 modifications kindly discouraged

LUNCH MENU

\$25 per person, not including tax and gratuity

drink course

choose one:

non-alcoholic: berry lemonade, citrus G2O, coffee, iced tea, or craft soda

glass of craft beer on draft:

pilsner, scrimshaw | hazy ipa, ogopogo

glass of white wine:

sauvignon blanc, vavasour | chardonnay, tortoise creek

glass of red wine:

pinot noir, block nine | cabernet sauvignon, tortoise creek

first course - choose one:

chicken noodle soup...organic chicken, 8-hour bone broth, orecchiette, shiitake matzoh balls, carrots, green onion

butternut squash soup...cranberries, walnuts, parsley (vg-gf)

uptown mac & cheese...aged cheddar, gruyere, chicken, peas, asparagus

housemade chili...black & white beans, avocado, mushroom, tofu, eggplant, fried onion (v-gf)

thai ginger salad...mango, soba noodles, asian slaw, avocado, peanuts, sesame dressing (vg)

el gaucho salad...queso fresco, jicama, red bells, avocado, pepitas, spiced tortilla croutons, red onion, tomato, chimichurri vinaigrette (vg-gf)

second course - choose one:

bacon & blue burger...pure cane bacon, blue cheese, mushrooms, port wine reduction, horseradish aioli, caramelized onions, arugula, brioche

poke bowl...sashimi grade tuna, soba noodles, lemongrass, coconut nectar, mango, avocado, toasted sesame seeds, coconut crack, churrasco, green & red onion, basil

poblano quinoa...spiced pepitas, tempeh, squash, zucchini, red bells (v-vg-gf)

chipotle chicken club...pure cane bacon, avocado, jack cheese, red onion, chipotle aioli

white fish...gremolata, lemon cous cous, toasty almonds, lemon oregano beets, arugula

get in my belly pork bowl...ponzu pork belly, fried egg, soba noodles, pickled daikon & carrots, peri peri sauce, peanuts, basil, green onion, broccolini

spicy chicken plate...peri peri sauce, lemon cous cous, toasted almonds, slaw

third course - choose one:

devil's advocate flourless chocolate cake...cream cheese frosting, port cherries

yuzu lemon chill...yuzu lemon mousse, basil-blueberry glaze