

COCKTAILS

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| ■ SPICY HIBISCUS MARGARITA 16
818 Blanco, hibiscus, Cointreau, jalapeño, lime, honey, raspberry cordial | ■ BLOODY MARY/MARIA 14
Ketel One / 818 Blanco, House Bloody Mary mix |
| ■ GINGER MARGARITA 15
818 Blanco, ginger syrup, Cointreau, lime | 🍷 APEROL SPRITZ 15
Col Dorato Prosecco, Aperol |
| ■ CLASSIC NEGRONI 15
Beefeater gin, sweet vermouth, Campari | 🍷 MIMOSA 14
Col Dorato Prosecco, orange juice |
| ■ PALOMA 14
818 Blanco, grapefruit, lime, agave, salt | 🍷 PEACH BELLINI 14
Col Dorato Prosecco, white peach |
| ■ SPICY PALOMA 14
818 Blanco, jalapeño, grapefruit, lime, agave, salt | ■ SPARKLING GREYHOUND 14
Frankly Organic vodka, grapefruit, lemon, Col Dorato Prosecco |
| ■ BLACKBERRY GIN & TONIC 15
Beefeater gin, blackberry, mint, lime, Creole | 🍷 CUCUMBER MARTINI 16
Ketel One, lemon, Demerara, St-Germain, cucumber |
| ■ MACK'S OLD FASHIONED 14
Japanese rye whiskey, Avena, Demerara, orange | 🍷 ESPRESSO MARTINI 16
Vanilla vodka / 818 Reposado, espresso, Kahlúa, Demerara |

WHITE



BRAVIUM Chardonnay, Russian River, California, USA	16 / 64
BORTOLUZZI Pinot Grigio, Friuli-Venezia, Giulia, Italy	14 / 56
GROTH Sauvignon Blanc, Napa Valley, California, USA	19 / 62
TERRAS GAUDA Albariño, Galicia, Spain	15 / 60
SONOMA-CUTRER VINEYARDS Chardonnay, Sonoma Coast, California, USA	15 / 60
PASO VERDE White Blend, Paso Robles, California, USA	15 / 45
ROBERT WEIL "RIESLING TRADITION" Riesling, Rheingau, Germany	14 / 42
ROBERT WEIL "RIESLING KABINETT" Riesling, Rheingau, Germany	18 / 62

RED



ISLA Red Blend, Côtes du Rhône, France	15 / 45
NICOLAS PERE & FILS Essentielle Côtes du Rhône Rouge	14 / 56
DOÑA PAULA Malbec (Estate), Mendoza, Argentina	11 / 44
BENTON LANE Pinot Noir, Willamette Valley, Oregon, USA	16 / 64
BONANZA (LOT 6) Cabernet Sauvignon, California, USA	13 / 52
SWANSON VINEYARDS Cabernet Sauvignon, Napa Valley, California, USA	18 / 72

ROSÉ & SKIN CONTACT

CORTE GIOCOPPE Pinot Grigio, Ramato, delle Venezie, Italy	14 / 56
MARIS RARE Orange, Loire Valley, France	14 / 56
ULTIMATE PROVENCE Rosé, Côtes de Provence, France	16 / 64
KRASNO Orange, Primorska, Slovenia	14 / 42
WÖLFFER ESTATE SUMMER IN A BOTTLE Rosé, Long Island, New York	18 / 62

SPARKLING

COL DORATO Prosecco, Extra Dry, Veneto, Italy	13 / 52
LAURENT-PERRIER Millésimé Brut, Champagne, France, 2012	160
VEUVE CLIQUOT Champagne, France	181



NEW YORK HAPPY MEAL

Martini of choice, french fries, herb aioli

20

SANGRIAS



HOUSE RED SANGRIA Our house made sangria made with fresh seasonal fruit	14	HOUSE WHITE SANGRIA Our house made sangria made with fresh seasonal fruit	14
ROASTED RED GRAPES & ROSEMARY SPARKLING SANGRIA Sparkling wine, roasted red grapes, rosemary simple syrup	16	THAI BASIL WHITE SANGRIA Pinot Grigio, Thai basil citrus simple syrup, fresh squeezed orange juice	16
WATERMELON & SUN-KISSED PINEAPPLE SANGRIA Riesling, sun-kissed pineapple, watermelon, lemon lime simple syrup	16	GINGER-LIME RED SANGRIA Red wine, ginger tea simple syrup, fresh lime juice	16

BEER

YEUNGLING LAGER	7	TRIBUS BIËR	7
MILLER HIGH LIFE	7	SLOOP, JUICE BOMB IPA	9
SWITCHBACK AMBER ALE	8	DOWNEAST ORIGINAL CIDER	7
CORONA EXTRA	7	DOWNEAST GUAVA PASSION FRUIT CIDER	7
PERONI LAGER Draft	7	ATHLETIC BREWING, NA IPA	7
GUINNESS DRAUGHT STOUT Draft	10	ATHLETIC BREWING, NA LITE	7
TWO ROADS LIL' HEAVEN IPA	9		
TWO ROADS PASSIONFRUIT GOSE	9		

MOCKTAILS

CHILE-LIME-PINEAPPLE SODA	10	STRAWBERRY-GINGER LEMONADE	10
CHAI BLOSSOM	10	ST. AGRESTIS NEGRONI	10

STARTERS

GRILLED ARTICHOKE 	17	CRISPY KOREAN CHICKEN WINGS	18
Butter bean purée, gremolata, Aleppo pepper, sea salt		Sesame seeds, green onions	
ROASTED CARROTS [†] 	16	TUNA TARTARE MINI TACOS	19
Beet hummus, Black Sesame granola, pomegranate seeds, lemon		(5 PER ORDER)	
WATERMELON SALAD [†]	16	Avocado, pineapple serrano chili dressing, salsa macha on a hard shelled corn tortilla	
Feta, pickled onion, basil, tajin, hot honey, pistachios, champagne vinaigrette		GRILLED PEACH & RICOTTA TOAST	14
NACHOS [†] 	18	Grilled peaches, ricotta, hot honey, mint on sourdough	
Cashew queso, plant based sour cream, corn tortilla chips, roasted corn, pickled pico de gallo, tajin, Hawaiian sea salt, cilantro		TRUFFLE HONEY RICOTTA TOAST	14
MARINATED OLIVES	5	Whipped ricotta, truffle honey, sea salt on sourdough	
Red pepper flakes, lemon zest, EVOO 		EVERYTHING BAGEL PIGS IN A BLANKET	18
CRISPY BRUSSELS SPROUTS [†]	13	(8 PER ORDER)	
Mint, cashews, chili lime vinaigrette		Served with spicy mustard	
BLISTERED SHISHITO PEPPERS	12	FRIED MONTAUK CALAMARI	17
Black Hawaiian sea salt 		Lemon aioli	
BEER BATTERED FRIED PICKLES	13	PARMESAN GARLIC BUTTER FRIES	12
Spicy dill dip		Served with herb aioli	
		FRENCH FRIES	8

SALADS

CHICKEN +8 SHRIMP +8 SALMON +8 STEAK[†] +10 SESAME CRUSTED TUNA[†] +12 MARINATED TOFU +8

BURRATA & GRILLED SQUASH [†]	20	GRIDDLED HALLOUMI SALAD	23
Grilled zucchini, pomegranate seeds, toasted almonds, arugula, maple citrus vinaigrette		Crispy kale, gooseberries, toasted pumpkin seeds, cider vinaigrette	
SEARED SESAME CRUSTED TUNA [*]	26	THE BAR CAESAR SALAD ^{†*}	22
Baby kale, avocado, watermelon radish, miso ginger dressing		Shaved Brussels, cauliflower, parmesan rosemary granola, lemon anchovy dressing	

* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

[†] Contains nuts. Before placing your order, please inform your server if a person in your party has a food allergy.

 vegan

HANDHELDS

GRILLED HALLOUMI TACOS (3 / ORDER) 15	THE BAR BURGER* 22
Hot honey, pico de gallo, green goddess dressing	Pat LaFrieda double smash patty, caramelized onions, gouda cheese, pepper herb aioli on toasted brioche with fries
GOCHUJANG SHRIMP TACOS (3 / ORDER) 16	PULL-APART SLIDERS (6 PER ORDER)
Grilled shrimp, mango pico de gallo, herb aioli	PRIME DRY-AGED BEEF* 23
STEAK TACOS (3 / ORDER) 18	Sautéed Vidalia onion, cheddar cheese, pickles, TGB Sauce
Remoulade, arugula, crispy shallots, pickled onion, lemon	EGGPLANT PARM 20
HOT HONEY CHICKEN SANDWICH 17	Fried eggplant, marinara, fresh mozzarella, basil
Asian slaw, pickles, green goddess, on brioche with fries	

MAINS

HERB LIME RICE BOWL ♻️ 16	TRUFFLE & WILD MUSHROOM PAPPARDELLE 28
Edamame, corn, cilantro, crispy chili, furikake, fresh lime	Wild mushroom cream sauce, black truffle, parmesan
CHICKEN +10 SHRIMP +10 SALMON +12	LEMON ZUCCHINI PAPPARDELLE 24
STEAK* +14 SESAME CRUSTED TUNA* +14	Grilled zucchini, fresh basil, ricotta, lemon zest
MARINATED TOFU +8	CHICKEN MILANESE 27
SHRIMP FRA DIAVOLO 26	Arugula, gooseberries, shaved parm, champagne vinaigrette
Spicy tomato sauce, grilled shrimp, garlic, onion	CAULIFLOWER STEAK† ♻️ 25
PAN ROASTED STATLER CHICKEN 26	Romesco, gremolata, lemon zest, sea salt
Truffle cauliflower purée, broccolini, pan jus	PAN SEARED SALMON 32
STEAK FRITES* 38	Roasted potatoes, asparagus, beurre blanc sauce
Choice of chimichurri, au poivre or red wine sauce with fries	

SIDES

ROASTED POTATOES ♻️ 8	ROASTED BROCCOLINI 8
Tarragon house seasoning, remoulade	EVOO, lemon
TRUFFLED CAULIFLOWER PUREE 8	ROASTED ASPARAGUS 8
Cauliflower, EVOO, truffle purée, sea salt	Shaved parmesan, EVOO

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