

L A B A R R A

GRAZIANO'S®

APERITIFS

BARREL AGED NEGRONI 12.00
Gin de Los Apostles, Campari,
Cocchi Americano Red, orange peel

CHAMPAGNE COCKTAIL 12.00
Champagne, St. Germain, Bitter Truth
sugar cube

NOMAYO 12.00
Gracias a Dios Gin, Thatcher's
Elderflower Liqueur, Champagne
with Gancia Americano,
basil and lemon foam

FERNET ME NOT! 12.00
Fernet Branca, pineapple &
rosemary shrub topped with
blood orange soda

GIN & TONICS

GIN DE LOS APOSTOLES 14.00
Cucumber, thyme, tonic

UNCLE VALS GIN 14.00
Blood orange, tonic

GIN DE LOS APOSTOLES 14.00
Tarragon, grapefruit, anise star, tonic

GRACIAS A DIOS GIN 14.00
St. Germain, fennel seeds, tonic

HAPPY HOUR 2 XI
GRAZIANO'S SPECIALTY COCKTAILS,
DRAFT BEER AND HOUSE WINE

MONDAY THRU FRIDAY
ONLY AT THE BAR AND BAR HIGH TOPS,
NOT AVAILABLE AT THE TABLES

MARTINIS & COCKTAILS

BUENOS AIRES COCKTAIL 14.00
Elephant London dry Gin, St. Germain,
Gancia Americano Orange Twist

NOCHE DE NOCHE 12.00
Gracias a dios Mezcal,
Fernet Branca, Luxardo Cherry Liqueur,
lime juice, ginger beer

BARREL AGED MANHATTAN 14.00
Bulleit Bourbon, Maraschino Originale,
Antica Carpano, Bitter Truth

SMOKEY MARTINI 14.00
The Botanist gin, Vermouth,
Octomore Islay Scotch

OBRERO 14.00
Boomsma Genever, Amaro
Montenegro, Luxardo cherry liquor

PALOMA 16.00
Gracias a dios Mezcal, Cocchi Vermouth
Di Torino, grapefruit

ITALIAN OLD FASHIONED 14.00
Buffalo Trace Bourbon, Vecchio
Amaro del capo, simple
syrup, Fee Brothers Orange Bitters

MAI TIA DE COCO 14.00
Oak and Palm Coconut Rum,
Fee Brothers Orgeat, Triple Sec,
pineapple juice, fresh coconut water

HANKY PANKY 14.00
The Botanist, sweet vermouth,
Fernet Branca

PARA COMPARTIR/ TO SHARE

ACEITUNAS Marinated olives, grilled orange peel	7.00
BURRATA, TOMATE DE HERENCIA, BERENJENA JAPONESA, ALCAUCIL Local burrata, heirloom tomatoes, Japanese eggplant, artichokes, maldon sea salt	16.00
With 24 month aged prosciutto di parma	21.00
With pata negra iberico de bellota shoulder, jabugo d.o.	29.00
ALBÓNDIGAS, SALSA MARINARA, RICOTTA Meatballs, tomato marinara, whipped ricotta	12.00

FIAMBRES / CHARCUTERIE

24 MONTH AGED PROSCIUTTO DI PARMA	12.00
PATA NEGRA IBERICO DE BELLOTA SHOULDER, JABUGO D.O.	21.00
FINOCCHIONA Tuscan fennel salami	7.00

QUESOS / CHEESES

PECORINO TOSCANO IN RED WINE	9.00
TALEGGIO	7.00
PARMESANO ROMANO	7.00
AGED FONTINA	7.00

FROM THE GRILL

CHORIZO CASERO CON MORRONES Grilled sausage tasting	10.00
PROVOLETA PARRILLERA Grilled Argentine provolone cheese topped with fresh beefsteak tomatoes, oregano and extra virgin olive oil	16.00
MORCILLA CON POLENTA Y TOMATE FRESCO Grilled homemade Argentine style blood sausage, grilled polenta and tomato	9.00
MOLLEJITAS DE RES, BERRO Y CHALOTE, FLAMBÉ CON CALVADOS Grilled veal sweetbreads with watercress and shallots flambé with calvados	9.00
ENTRAÑA DE NOVILLO ANGUS Hand-cut Angus skirt steak	10 OZ 22.00
TIRAS DE ASADO Hand-cut certified Angus flanken-style beef short ribs	18.00

MARISCOS / SEAFOOD

MEJILLONES AL PUERRO 19.00
Fresh Mediterranean mussels farmed
in Seattle, leek and marsala wine sauce

EMPANADAS

HOMEMADE TURNOVERS,
BAKED OR FRIED 6.00 EACH / 20.00 FOR FOUR

Beef, green olives, boiled eggs

Lamb, tomatoes, boiled potatoes

Spinach, cheese

Grilled chicken, tomato, onion

NEVER
MIX
YOUR
DRINKS



WE'LL
DO IT
FOR
YOU

GRAZIANO'S
COCKTAILS
NOW INCLUDED EVERY
MONDAY-FRIDAY

5-9 PM

Est. 19
62