

SHARED PLATES

NACHOS \$16

ADD MEAT +\$1: CHICKEN | CARNE ASADA | SAUSAGE
HOUSE-CUT CHIPS | HOUSE-MADE QUESO | SHREDDED CHEESE | TOMATO | ONION | JALAPEÑO | WHITE BEANS | SOUR CREAM

AGAVE BUFFALO WINGS \$16

SERVED WITH CELERY STICKS & CHOICE OF RANCH OR GORGONZOLA

ANCHO BBQ WINGS \$16

SERVED WITH CELERY STICKS & CHOICE OF RANCH OR GORGONZOLA

MANGO HABANERO WINGS \$16

SERVED WITH CELERY STICKS & CHOICE OF RANCH OR GORGONZOLA

CHICKEN STRIPS \$14

HOUSE-CUT BUTTERMILK BATTERED CHICKEN STRIPS | SERVED WITH RED-EYE GRAVY

BACON WRAPPED JALAPEÑO POPPERS \$12

CREAM CHEESE | BACON | BLOOD ORANGE GASTRIQUE

ROASTED BRUSSELS SPROUTS \$10

TOPPED WITH BALSAMIC REDUCTION

CAYENNE CAULIFLOWER \$10

TEMPURA FRIED CAULIFLOWER | CAYENNE REDUCTION | SERVED WITH BAJA DRESSING

COCONUT SHRIMP \$12

BREADED WITH COCONUT PANKO | SERVED WITH SWEET CHILI COULIS

CAPRESE FLATBREAD \$12

PESTO SPREAD | MOZZARELLA | CHERRY TOMATOES | FRESH BASIL | BALSAMIC REDUCTION

PROSCIUTTO MARGHERITA FLATBREAD \$15

TOMATO BASIL SPREAD | MOZZARELLA | PROSCIUTTO | BALSAMIC REDUCTION | ARUGULA

SPINACH ARTICHOKE DIP \$12

SERVED WITH WARM PITA BREAD

PRETZEL BITES \$10

SERVED WITH GUINNESS PORTER MUSTARD AND HOUSE MADE QUESO

CRISPY VEGGIE ROLLS \$12

MIXED VEGGIE ROLLS | SERVED WITH PEANUT SAUCE AND SWEET CHILI

LOADED QUESADILLA \$12

ONIONS | TOMATOES | JALAPEÑOS | MOZZARELLA | ROMAINE | CHIPOTLE AIOLI
ON A CHILE TOMATO TORTILLA

SPICY EDAMAME \$8

CHAMOY SAUCE | TAJIN SEASONING

CHICKEN LETTUCE WRAPS \$14

GROUND CHICKEN | WATER CHESTNUTS | RICE NOODLES | SHIITAKE MUSHROOMS
| RED BELL PEPPERS | GREEN ONIONS | SERVED IN ROMAINE LETTUCE LEAFS |
SIDE OF HOISIN SAUCE

CHIPS & SALSA \$9

CHIPS & SALSA & GUACAMOLE \$12



SALADS

SERVED WITH A DINNER ROLL
ADD CHICKEN \$4 | 6OZ NY STEAK \$7 | SALMON \$6 | SHRIMP \$6
VEGAN CHIK'N \$4

HONEY APPLE \$16

GRILLED CHICKEN BREAST | SPRING GREENS | GREEN APPLE | GOLDEN RAISINS |
CHERRY TOMATO | RED ONION | HONEY APPLE VINAIGRETTE

CAESAR \$14

ROMAINE | BACON | CROUTONS | PARMESAN CRISP BOWL | CAESAR DRESSING

FRIED CHICKEN COBB \$18

FRIED CHICKEN | CAYENNE REDUCTION | ROMAINE | SPRING GREENS | BACON |
AVOCADO | RED ONION | HARD BOILED EGG | CHERRY TOMATO | GORGONZOLA
CRUMBLES | RANCH DRESSING
{SUBSTITUTE GRILLED CHICKEN AVAILABLE}

GORGONZOLA STEAK \$19

NEW YORK STEAK | ROMAINE | CHERRY TOMATO | CRISPY ONION |
GORGONZOLA CRUMBLES | GORGONZOLA DRESSING

SPINACH FENNEL SALAD \$14

SPINACH | FENNEL | RADISH | RED BELL PEPPERS | ORANGE | FETA | CANDIED
PEACANS | ORANGE CITRUS VINAIGRETTE

CURRY LENTIL SALAD \$14

SICED BUTTERNUT SQUASH | LENTILS | SPRING MIX | GOLDEN RAISINS |
GREEN CURRY SAUCE | FRIED SEASONED GARBANZOS

TACOS

SERVED IN PAIRS

CARNE ASADA \$10

CARNE ASADA | SALSA VERDE | CILANTRO LIME COLESLAW

FRIED AVOCADO \$10

PANKO BREADED AVOCADO | CORN BEAN SALSA | LETTUCE | BAJA DRESSING

BAJA SHRIMP \$12

SHRIMP | MANGO-PINEAPPLE SALSA | CABBAGE | BAJA DRESSING

BBQ JACKFRUIT \$10

BBQ JACKFRUIT | MANGO-PINEAPPLE SALSA | CABBAGE | BAJA DRESSING

AL PASTOR \$10

ADOBADA PORK | MANGO-PINEAPPLE SALSA | AVOCADO AIOLI



ENTREES

ADD CHICKEN \$4 | 6OZ NY STEAK \$7 | SALMON \$6 | SHRIMP \$6
VEGAN CHIK'N \$4

BLACKENED SALMON \$24

AVOCADO SALSA | BASMATI RICE | ASPARAGUS

CURRY RICE BOWL \$16

GREEN CURRY | BASMATI RICE | CORN | PEAS | ROASTED RED PEPPER

GRACIE'S MAC & CHEESE \$18

LUMP CRAB | BAY SHRIMP | SHARP CHEDDAR | MOZZARELLA | GRUYERE |
PARMESAN | MACARONI | SERVED WITH A DINNER ROLL

GRACIE'S CROWN RIBS \$26

PORK RIBS CROWNED & BRAISED IN ANCHO CHILI BBQ SAUCE |
POMME FRITES | BRUSSELS SPROUTS | CORNBREAD

SHEPHERD'S PIE \$20

SNAKE RIVER WAGYU BEEF | MASHED POTATOES | WHITE CHEDDAR |
RED-EYE GRAVY | SRIRACHA DRIZZLE

NY STEAK BURRATA TOAST \$18

6OZ NY STEAK | SMOKED TOMATO AND ONION JAM | BURRATA |
BALSAMIC REDUCTION | ARUGULA

MISO SOKI SOBA NOODLES \$18

UDON NOODLES | BOK CHOY | CARROTS | BEAN SPROUTS | SCALLIONS |
HARD BOILED EGG | IN A PORK BROTH
*CHOICE OF PORK RIBS OR SHRIMP

CHIMICHURRI STEAK \$19

6OZ SIRLOIN STEAK MARINATED IN CHIMICHURRI | SERVED WITH
FINGERLING POTATOES AND ARUGULA SALAD

LEMON CHICKEN PICATTA \$18

DREDGED CHICKEN IN A LEMON CAPER SAUCE SERVED WITH
CAULIFLOWER MASH AND ASPARAGUS

ENTREES ARE CREATED AND PRICED ACCORDINGLY.
ANY SUBSTITUTIONS WILL COME WITH AN ADDITIONAL
CHARGE

SANDWICHES & BURGERS

CHOICE OF SIDE: FRIES | SOUP | SALAD | SWEET POTATO FRIES \$2 | MIXED FRIES \$1
ADD BACON +\$3 | AVOCADO \$3 | SUNNY EGG \$2

BACON JANE \$16

1/3 LB ANGUS BEEF PATTY | BACON | WHITE CHEDDAR | LETTUCE | TOMATO | RED ONION | PICKLE | UTAH SAUCE
[DOUBLE PATTY AND CHEESE +\$5]

GARLIC BURGER \$17

1/3 LB ANGUS BEEF PATTY | WHITE CHEDDAR | LETTUCE | TOMATO | CARAMELIZED ONION | PICKLE | ROASTED GARLIC DILL PUREE
| CHIMICHURRI
[DOUBLE PATTY AND CHEESE +\$5]

WAGYU BURGER \$20

1/2 LB SNAKE RIVER WAGYU BEEF | PEPPER JACK | LETTUCE | TOMATO | CRISPY ONION | CORN BEAN SALSA | SOUTHWEST AIOLI

STEAK WRAP \$16

SIRLOIN STEAK | CHIPOTLE AIOLI | CRISPY ONION | ROMAINE | GORGONZOLA CRUMBLES | SPINACH TORTILLA

CAPRESE CHICKEN \$16

GRILLED CHICKEN BREAST | PESTO | LETTUCE | TOMATO | MOZZARELLA | BASIL | CARAMELIZED ONION | BALSAMIC REDUCTION |
ON CIABATTA

SALMON SANDWICH \$16

BLACKENED SALMON | FRESH MOZZARELLA | ARUGULA | CAPERS | RED ONION | TARTAR SAUCE | ON CIABATTA

PLAIN JANE \$14

1/3 LB ANGUS BEEF PATTY | WHITE CHEDDAR | LETTUCE | TOMATO | RED ONION | PICKLE | UTAH SAUCE
[DOUBLE PATTY AND CHEESE +\$5]

BBQ BISON BURGER \$19

1/3 LB BISON PATTY | BBQ SAUCE | WHISKEY MUSHROOMS | SWISS | LETTUCE | TOMATO | ONION RINGS

BEYOND JANE \$16

[BEYOND PATTY] | VEGAN BUN | VEGAN MOZZARELLA | LETTUCE | TOMATO | RED ONION | PICKLE | VEGANAISE BAJA SAUCE

PILED HIGH REUBEN \$16

MOAB DEAD HORSE AMBER ALE CORNED BEEF | SWISS | PICKLE | SAUERKRAUT | CARAWAY SEED DRESSING | MARBLED RYE

TURKEY DIP \$15

ROASTED RED PEPPER | CARAMELIZED ONIONS | TURKEY | SWISS | CHIPOTLE AIOLI | ON TOASTED BAGUETTE | CHIPOTLE AU JUS

TURKEY BLT \$14

TURKEY | BACON | LETTUCE | TOMATO | PEPPER JACK | CHIPOTLE AIOLI | CHOICE OF SOURDOUGH OR WHEAT

GRACIE'S GRILLED CHEESE \$15

PROVOLONE | WHITE CHEDDAR | FRIED TOMATOES | BALSAMIC REDUCTION | BASIL | ON SOURDOUGH |
SERVED WITH TOMATO BASIL SOUP AS SIDE

STEAK SANDWICH \$19

6OZ NY STEAK | SAUTEED ONIONS | MUSHROOMS | MOZZARELLA | JALAPENO AIOLI | ON TOASTED BAGUETTE |
SERVED WITH CHIPOTLE AU JUS

MANGO HABANERO CHICKEN SANDO \$16

FRIED CHICKEN | MANGO HABANERO SAUCE | LETTUCE | TOMATO | ONIONS | BACON | PEPPERJACK |
JALAPENO AIOLI | ON CIABATTA BREAD

SIDES

SIDE SALAD \$5

MIXED GREENS | CHERRY TOMATO | RED ONION

DRESSINGS: RANCH | HONEY APPLE VINAIGRETTE |
CUCUMBER VINAIGRETTE | GORGONZOLA |
CITRUS VINAIGRETTE

FRENCH FRIES \$5

SWEET POTATO FRIES \$6

MASHED POTATOES \$5

BASMATI RICE \$5

SOUP

SERVED WITH A DINNER ROLL

FRENCH ONION \$8

HOUSE MADE FRENCH ONION SOUP |
CROSTINIS | GRUYERE | SWISS CHEESE

BUTTERNUT SQUASH \$8

HOUSE MADE CREAMY BUTTERNUT SQUASH SOUP

SOUP OF THE DAY \$8

ASK YOUR SERVER

DESSERT

CHOCOLATE LAVA CAKE \$9

TOPPED WITH HUCKLEBERRY SAUCE | WHIP CREAM

TIRAMISU \$9

TOPPED WITH ESPRESSO REDUCTION

TRES LECHES CORNBREAD \$9

GRACIE'S CORNBREAD SERVED IN TRES LECHES

Gracie's



VEGETARIAN



VEGAN



GLUTEN-FREE

THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY OR SHELLFISH REDUCES THE RISK OF FOODBORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED

**FOOD ALLERGY WARNING: PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH, AND SHELLFISH **