

# GRANGE

RESTAURANT & BAR

*Social Hour*  
*Tuesday to Saturday / 3p - 6p*

HOUSE WINE 8 • DRAFT 6 • BEER & A SHOT 12  
MULE 10 • MARG 10 • G&T 10 • FEATURE 10

## TEMPURA DELICATA SQUASH 12

furikake aioli • nori dust

## HUMMUS AND FLAT BREAD 11

toasted pinenuts • chili oil • micro cilantro

## OLIVES 8

citrus • rosemary

## SMOKED PORK AL PASTOR TACO 3/each

salsa verde • pickled pineapple • cilantro

## CURRIED DEVEILED EGG 2/each

mustard seed • cashew relish • crispy shallots

## BERMUDA TRIANGLE CHEESE 11

orange marmalade • candied walnuts • grilled bread

## GRANGE BURGER\* 20

brandt beef • bourbon bbq sauce • bacon • aged white cheddar • red onion  
shredded lettuce • fries

## LOCALLY GROWN. GRANGE CRAFTED.

926 J STREET, SACRAMENTO • 916-492-4450 • GRANGERESTAURANTANDBAR.COM • @DINEGRANGE

\* served raw or undercooked or contains raw or undercooked ingredients

\* consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness.