





## CLASSICS


 **G&D Old-Fashioned** Woodford Reserve Bourbon or Rye, vanilla-syrup, orange & cherry bitters 12

 **Bramble Creek** Buffalo Trace bourbon, Clear Creek cranberry, lemon 11


 **Drunk In Love** Dusse, Rittenhouse rye, Plantation Pineapple, Benedictine, sweet vermouth, bitters blend, smoked ice 11

### SIGNATURE FAVORITE


 **The Smoking Dun** Redemption rye, Rothman & Winter Orchard cherry, hickory smoked ice, rosemary, lemon 12


 **Barrel Aged Boulevardier** Old Forester 100, Aperol, Dolin Rouge 12


 **G&D Classic Margarita** G&D Single Barrel Anejo Patron tequila, dry curacao, citrus, agave nectar, hawaiian black salt 12

 **Basil Smash** Grey Goose La Poire, St. Germain, lemon, basil 10


### SIGNATURE FAVORITE


 **The "D" Cup** Grey Goose Le Citron, St. Germain, lemon, cranberry 12

 **Ginger Rogers** Bombay Dry gin, mint, lime, ginger beer 9


 **Mule Variations** blueberry tea, Stillhouse vodka, lime, ginger beer 9


## MOCKTAILS


 **The Flu Shot** Emergen-C, grapefruit, orange juice, lemon juice, cranberry, simple syrup 5


 **Strawberry Blonde** strawberry shrub, lemon, rhubarb, ginger beer 5


## SEASONAL


 **Son of Betty** jalapeño infused vodka, rhubarb liquor, crème de cacao, strawberry shrub, lime juice, rhubarb bitters 12

 **Emerald City** Bombay Sapphire East, St Germain, yellow chartreuse, lime juice, Crème De Violette 13


 **Crimson 'n Spades** Wray and Nephew over proof rum, thyme simple syrup, Aperol, blood orange syrup, lemon juice, Armagnac 11


 **Danny Ocean** Casamigos Reposado, lemon juice, turmeric honey 13


 **Beets by Joe** red beet shrub, orange, The Botanist gin, aquavit, Cappelletti aperitivo 12


 **Sly Captain Fox** Old Forrester rye, ginger syrup, lemon juice, orange juice, Amaretto 12

### ON TAP

 **Gram is LIT** dry curacao, Antico amaro, dark rum, Ezra Brooks Rye, lime, simple syrup 11


 **Mexican Mule** G&D Patron Anejo, lime, ginger beer, jalapeno 12


 **Smoked Apples** Jack Daniels Apple, Ancho Reyes, R&W peach, lime, Laphroaig rinse 10

 **Spritz 'n Giggles** Finlandia vodka, grapefruit juice, lemon juice, simple syrup, sparkling wine, Aperol, mint caviar float 10

## DESSERT

 **Truffle Shuffle** Grey Goose Vanilla vodka, Frangelico, Crème De Cacao 10

 **Vanilla Sky** Grey Goose Vanilla vodka, Gran Marnier, Tang orange juice, vanilla rich syrup, Gran Marnier cream 10

 **Cold Brew Coupe** Kaldi's cold brew, Grey Goose Vanilla vodka, coffee liquor, coffee beans 11

		G	B
<b>WHITE BY THE GLASS</b>		6oz	
Chardonnay, <b>Canon XIII</b> , Santa Lucia Highlands, CA	2015	10	36
Chardonnay, <b>Sonoma Cutrer</b> , Russian River Ranch, Sonoma County, CA	2017	12	46
Chardonnay, <b>Stag's Leap Wine Cellars "Hands of Time,"</b> Napa, CA	2017	13	50
Chenin Blanc, <b>Kloof Street</b> , Swartland, South Africa	2018	12	46
Pinot Grigio, <b>Antinori "Santa Cristina,"</b> Delle Venezie, Italy	2017	8	30
Riesling, <b>Chateau Ste. Michelle</b> , Woodinville, WA	2018	8	30
Sauvignon Blanc, <b>The Crossings</b> , Awatere Valley, Marlborough, New Zealand	2017	9	34

#### WHITE BY THE BOTTLE

Chardonnay, <b>William Fevre, Chablis "Champs Royaux",</b> Burgundy, France	2018		51
Chardonnay, <b>Jordan</b> , Russian River Valley, CA	2015		75
Chardonnay, <b>Sonoma Cutrer "Les Pierres,"</b> Sonoma Coast, CA	2014		75
Chardonnay, <b>Jean Marc Billet, Meursault, "Les Pellans,"</b> Burgundy, France	2013		98
Chenin Blanc, <b>Pierre Breton "La Dilettante,"</b> Vouvray, France	2016		54
Gewurztraminer, <b>Pacific Rim</b> , Yakima Valley WA	2017		42
Sauvignon Blanc, <b>Stag's Leap Wine Cellars, "Aveta,"</b> Napa Valley, CA	2017		67
Sauvignon Blanc, <b>Orin Swift, "Blanc Stare,"</b> Russian River Valley, CA	2018		84

#### ROSÉ

Blend, <b>Santa Cristina Cipresseto Rosato Toscana</b> , Toscana, Italy	2017	8	30
Brut Rosé, <b>Gerard Bertrand Cremant</b> , Languedoc-Roussillon, France	2017	11	44
Pinot Noir, <b>Erath</b> , Willamette Valley, OR	2017		40

#### SPARKLING

Brut, <b>Domaine Ste. Michelle</b> , Columbia Valley, WA	NV	8	32
Brut Prosecco, <b>Mionetto Prestige</b> , Veneto, Italy	NV	9	36
Prosecco, <b>Martini &amp; Rossi</b> , Veneto, Italy	NV	10	38
Brut, <b>1er Cru, J.Lassalle, "Preference,"</b> Champagne, France	NV		80
Brut Reserve, <b>Billecart-Salmon</b> , Champagne, France	NV		90
Brut Rosé Cava, <b>Raventos i Blanc "De Nit,"</b> Catalonia, Spain	2016	12	46
Champagne, <b>Moet &amp; Chandon Imperial</b> , Champagne, France	NV	15	60
Champagne Brut, <b>Veuve Cliquot "Yellow Label,"</b> Champagne, France	NV		115
Prestige Cuvee, <b>Moet &amp; Chandon "Dom Pérignon,"</b> Champagne, France	2009		280
Prestige Cuvee, <b>Moet &amp; Chandon "Dom Pérignon,"</b> Champagne, France	2006		300

*Vintages Subject to Change*

WHITE, ROSÉ, & SPARKLING.

		G	B
<b>RED BY THE GLASS</b>		6oz	
Cabernet Sauvignon, <b>Seven Falls</b> , Columbia Valley, WA	2015	9	36
Cabernet Sauvignon, <b>Intrinsic</b> , Columbia Valley, WA	2016	13	50
Cabernet Sauvignon, <b>Borne of Fire</b> , Columbia Valley, WA	2017	14	58
Corvina, <b>Scaia</b> , Vento, Italy	2017	9	36
Malbec, <b>Catena "Tahuan,"</b> Mendoza, Argentina	2016	11	42
Merlot, <b>Steele Stymie</b> , Lake County, CA	2014	15	58
Pinot Noir, <b>Erath "Resplendent,"</b> Willamette Valley, OR	2017	11	42
Pinot Noir, <b>Nicolas Potel</b> , Burgundy, France	2016	11	42
Red Blend, <b>Intrinsic</b> , Columbia Valley, WA	2016	13	50

#### RED BY THE BOTTLE

Bordeaux Blend, <b>Chateau Brown</b> , Pessac-Leognan, France	2015		80
Cabernet Franc, <b>Lang &amp; Reed</b> , North Coast, CA	2014		53
Cabernet Sauvignon, <b>Neal Family</b> , Napa Valley, CA	2014		85
Cabernet Sauvignon, <b>Louis Martini</b> , Napa Valley, CA			88
Cabernet Sauvignon, <b>Orin Swift "Palermo,"</b> Napa Valley, CA	2016		90
Cabernet Sauvignon, <b>Faust by Quintessa</b> , Napa Valley, CA	2016		95
Cabernet Sauvignon, <b>Silver Oak</b> , Alexander Valley, CA	2014		115
Cabernet Sauvignon, <b>Joseph Phelps</b> , Napa Valley, CA	2016		140
Estate Malbec, <b>Colome</b> , Calchaquí Valleys, Argentina	2017		45
Malbec, <b>Luigi Bosca, D.O.C.</b> , Lujan de Cuyo, Argentina	2016		64
Merlot, <b>Frog's Leap</b> , Napa Valley, CA	2016		88
Nebbiolo, <b>Renato Ratti</b> , Barolo, Piedmont, Italy	2013		98
Pinot Noir, <b>Emeritus</b> , Russian River Valley, CA	2014		75
Pinot Noir, <b>J Vineyards</b> , Russian River Valley, CA	2016		87
Pinot Noir, <b>Etude</b> , Carnets, CA	2016		98
Pinot Noir, <b>Paul Hobbs</b> , Russian River Valley, CA	2017		98
Pinot Noir, <b>Talbot, "Logan,"</b> Santa Lucia Highlands, CA	2016		99
Pinot Noir, <b>Slander</b> , Russian River, CA	2017		110
Red Blend, <b>Taken</b> , Napa Valley, CA	2015		80
Red Blend, <b>Stags' Leap Winery, "The Investor,"</b> Napa Valley, CA	2016		98
Red Blend, <b>Machete</b> , St Helena, Napa County, CA	2016		99
Syrah, <b>Spring Valley, "Nina Lee,"</b> Walla Walla Valley, Washington	2012		115
Tempranillo, <b>Bodegas Roda, Rioja Reserva</b> , Rioja, Spain	2015		80
Zinfandel, <b>Mount Peak, "Rattlesnake,"</b> Sonoma, CA	2014		88

*Vintages Subject to Change*

REDS ARE POETRY IN A BOTTLE.

## DRAUGHT

### Bells “Two Hearted” IPA

Kalamazoo, MI {7% abv} 6

### Boulevard Phantom Haze Double IPA

Kansas City, MO {7.5% abv} 7

### Boulevard “Tank 7” Farmhouse Ale

Kansas City, MO {8.5% abv} 7

### Breckenridge Nitro Vanilla Porter

Breckenridge, CO {5.4% abv} 8

### City Barrel “Rad AF”

Kansas City, MO {6.4% abv} 6

### KC Bier Co Hefeweizen

Kansas City, MO {5% abv} 6

### KC Bier Co Dunkel

Kansas City, MO {5% abv} 6

### Odell 90 Schilling

Fort Collins, CO {5.3% abv} 6

### Stockyards “Cerveza Royale”

Kansas City, MO {4.5% abv} 6

### Local Rotating Tap mkt

### National Rotating Tap mkt

## BOTTLED

### SPECIALTY

### Cider Boys Seasonal Apple Cider

Stevens Point, WI {5% abv} 6

### Duvel Strong Golden Ale

Puurs, Belgium {8.5% abv} 10

### Goose Island “Matilda” Belgian Pale Ale

Chicago, IL {7% abv} 9

### Goose Island “Sofie” Saison

Chicago, IL {6.5% abv} 9

### Martin City Robust Nitro Oatmeal Stout

Kansas City, MO {5.5% abv} 6

### Martin City “Yoga Pants”

Kansas City, MO {4.8% abv, can} 6

### Modelo Especial

Mexico City, Mexico {3.5% abv} 5

### Odell Good Behavior

Fort Collins, Co {abv 4.0%, can} 6

### Saint Archer Gold

San Diego, CA {4.2% abv, 16 oz. can} 4

### Sierra Nevada “Hazy Little Thing”

Chico, CA {6.7% abv, 16 oz. can} 7

### Stella Artois Pale Lager

Leuven, Belgium {5% abv} 6

### Sweetwater Brewing, 420 Extra Pale Ale

Atlanta, GA {abv 5.7%, bottle} 7

### Weathered Wit, Cinder Block Brewery

Kansas City, MO {5.2% abv, 16 oz. can} 6

### Bitburger Drive

Bitburg, Germany {non-alcoholic, bottle} 6

### DOMESTIC

### Budweiser 4

### Bud Light 4

### Coors Original 4

### Michelob Ultra 4

### Miller Lite 4

### PBR Hard Coffe 5

## VODKA

### 360 Vodka {well} 6

### Belvedere 10

### Grey Goose 9

### Grey Goose Le Citron 9

### Grey Goose La Poire 9

### Hangar One Makrut Lime 8

### Hangar One Mandarin 8

### Ketel One 8

### Ketel One Cucumber & Mint 8

### Ketel One Grapefruit & Rose 8

### Rider 7

### Tito's 7

## GIN

### Aviation 9

### Bombay Dry Gin 8

### Bombay Sapphire 8

### Bombay Sapphire East 8

### Botanist 10

### Hayman's Sloe 6

### New Amsterdam {well} 6

### Nolet's Silver 12

### Plymouth 6

### Tanqueray 7

## BRANDY

### E&J Brandy {well} 6

### D'usse 9

### Hennessy Black 9

### Hennessy VS 8

### Pierre Ferrand 1840 {well} 7

## RUM & CACHAÇA

### Appleton 12 9

### Appleton Reserve 7

### Bacardi 6

### Bacardi Cuatro 8

### Captain Morgan 7

### Diplomatico Matuano 7

### Diplomatico Planas 8

### Diplomatico Reserve 9

### J Wray Silver {well} 6

### Mount Gay Black 9

### Rumhaven Coconut Rum 7

## AGAVE

### Casamigos 7

### Casamigos Reposado 10

### Casamigos Añejo 13

### Del Maquey San Luis Del Rio 13

### Del Maquey Vida 8

### Don Julio Añejo 15

### Espolon Blanco 7

### Exotic Blanco {well} 6

### Herradura Reposado 9

### Patrón Bread & Butter Concepts

#### Single Barrel Reposado 11

### Patrón Gram & Dun

#### Single Barrel Anejo 13

### Patron Reposado 11

### Patron Silver 10

*Rocks, neat, & standard pours all 1.5oz*

**BEER** IS THE QUESTION. “YES” IS THE ANSWER.

CANDY IS DANDY **LIQUOR** IS QUICKER.

## BOURBON

Angel's Envy 11  
Buffalo Trace 8  
Bulleit 7  
Eagle Rear 8  
Elijah Craig Small Batch 18  
Henry Mckenna 9  
Kentucky Spirit 18  
Old Forester 86 6  
Old Forester 100 7  
Stagg Jr 16  
Union Horse Reserve 10  
Wild Turkey 8  
Wild Turkey Larceny 9  
Wild Turkey Longbranch 12  
Wild Turkey Rye 101 9  
Woodford Reserve 10  
Yellowstone 14

## AMERICAN WHISKEY

Angel's Envy Rye 15  
Bulleit Rye 7  
Cedar Ridge 8  
Ezra Brooks Rye {Well} 6  
Jack Daniel's 8  
Old Forester Rye 7  
Redemption Rye 10  
Rittenhouse Rye 8  
Seagram's 7 6  
Union Horse Reunion Rye 12  
Union Horse Rolling Standard 10

## IRISH WHISKEY

Writers Tears 8  
Quiet Man 8  
Teeling 9  
Slane 7

## CANADIAN WHISKY

Crown Royal 8  
Crown Royal Reserve 15  
Seagram's VO 6

## BLENDED SCOTCH WHISKY

Dewars 7  
Johnnie Walker Black 10  
Johnnie Walker Blue 40  
Johnnie Walker Red 8

## SINGLE MALT SCOTCH WHISKY

Aberfeldy 12 year 10  
Dalmore 12 year 15  
Dalmore Port Wood 25  
Glengoyne 12 14  
Glen Grant 12 13  
Glenlivet 12 year 11  
Glenmorangie 10 year 11  
Lagavulin 16 year 18  
Macallan 12 year 11  
Macallan 12 year Double Oak 12  
Oban 14 year 16  
Talisker 10 year 15

*Rocks, neat, & standard pours all 1.5oz*

*Wine, beer, and cocktails are curated by our  
amazing Bar Staff:*

*Broderick Hayes, Cris Pinon, Joe Adams, Joshua  
Clevenger, Emma Gaffney, Lauren Fitzpatrick  
Miranda Ulrich, Schuyler Minor, Perry Rieke  
011720*

## SOCIAL HOUR - MONDAY-FRIDAY 3-6PM INSIDE AND OUTSIDE BAR AREA ONLY

## SNACKS

**Beef Fat Fries** 4 <sup>gf</sup>

**Not-So-Standard Potato Chips** <sup>gf</sup>

sauce flight: gold sauce, comeback sauce, peppercorn ranch 6

**French Onion Dumplings**

Frenched onions, gruyère, onion broth, fine herbs 6

**Pimento Cheese** <sup>gf option</sup>

Tillamook cheddar, chow-chow relish, toasted lavash, grilled pita bread 6

## COCKTAILS \$6

**Mule Variations**

blueberry tea, Stillhouse vodka, lime, ginger beer

**G&D Manhattan**

on the rocks, Old Forester 86 bourbon, sweet vermouth, house bitters blend, cherry

**Gram is LIT**

{on tap} dry curaçao, Antico amaro, dark rum, Ezra Brooks Rye, lime, simple syrup

## ALL WELL DRINKS \$5

## DRAUGHT BEERS \$3

**KC Bier Co Dunkel**

**Stockyards "Cerveza Royale"**

## WINE SPECIALS \$5

**Red, White, Rosé, & Bubbles**

*\*\*These items may be served raw or under cooked. Consuming raw or under cooked  
meats, poultry, or eggs may increase your risk of foodborne illness.*

**A WHISKEY** PER DAY KEEPS THE DOC AWAY.

**SOCIAL HOUR** IS THE BEST HOUR.

# GRAM & DUN

Gram & Dun brings culinarily-driven fare, while paying special attention to pairing food with libations. It's a place "for the people" where we can relax and enjoy the neighborhood vibe while we test theories of food, drink and the evolution of good times. Our local owners and staff bring a unique, modern environment to this ideal Plaza location where we have revived the best patio in town, making Gram & Dun an enticing landmark for locals and visitors alike. In addition, Gram & Dun honors the traditional by bringing revered dishes to the forefront and adding our own special touch, and welcomes seasonality by adjusting to the natural changes our tastes succumb to as the year progresses, all in an effort to provide the best to patrons with exquisite taste.

**GRAM & DUN: SOPHISTICATED, SOULFUL, AND CRAFTED.**

## HOURS:

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### KITCHEN

Monday-Friday 11:30am-11pm

Saturday 9:30am-11pm

Sunday 9:30am-10pm

### BAR

Monday-Tuesday 11:30am-12:30am

Wednesday-Friday 11:30am-1:30am

Saturday 9:30am-1:30am

Sunday 9:30am-midnight

### SOCIAL HOUR

Drink & food specials in bar areas

Monday-Friday 3pm-6pm

### BRUNCH

Served Saturdays & Sundays

9:30am-3:30pm