

HAPPY HOUR

EVERYDAY | 3PM - 6PM

HAPPY HOUR DRINK SPECIALS

DOMESTIC BOTTLES | 3

HOUSE SANGRIA | 5

LOCAL BEERS | 4

WELL COCKTAILS | 4

HOUSE WINE | 5

HAPPY HOUR STARTERS

Seasonal Flatbread | 9

**Mushroom & Cheddar
Spring Rolls** | 8

White Cheddar Fondue | 7
Warm Soft Pretzels, Green Apples

Grilled Octopus and Chorizo | 8
Fingerling Potatoes,
Orange Aleppo Pepper Glaze

Coconut Chicken | 4

Pimento Cheese | 5
House-Made Potato Chips and Pickles

House-Made Bread Service | 4

Prime Rib Tacos | 9

Deviled Bacon Eggs | 5
Candied Bacon, Pickled Mustard Seed,
Chive

KC Dawg | 7
Scimecca's All-Beef Hot Dog,
Sherry Barbecue Glaze, Onion Straws,
White Cheddar Fondue, Pickles

Chicken Fried Brussels Sprouts | 5
Pickled Mustard Buttermilk Dressing

Cauliflower Gnocchi | 6
Charred Broccoli, Broccoli Bechamel,
Pecorino Frico

DAILY SPECIALS

MARTINI MONDAY

Well and Classic Martinis | \$5

TUESDAY

Around The World on a Mule

Moscow, Mexican, Kentucky, Jamaican, London Mules | \$5

WEDNESDAY

2nd Wednesday Of Each Month | 5:30P M - 6:30 PM
Tasting Of 6 Wines | \$17 Per Person, Plus Tax And Gratuity
Recieve 20% Off Food When You Make a Reservation

//

3 for \$30

3 Course Prix Fixe Menu of Chef-Inspired Specials
Wine Pairings Offered at an Additional Charge
New Menu Every Month

THURSDAY

Half Price Bottles of Wine on Any Bottle Under \$50
Excludes Private Dining Rooms

OLD-FASHIONED FRIDAY

Choice of Maker's Mark, Woodford Reserve,
or Templeton Rye Old-Fashioneds | \$8

SATURDAY

Happy Hour From 3 pm - 6 pm

SUNDAY

Bottomless Mimosas & Bloody Marys: 10:30 am - 2 pm | \$10
Service Industry Night: 25% off Entire Bill With Current Pay Stub
or Liquor Card from 5:00pm - Close
Excludes Private Dining Rooms



GRAND STREET

