Hotel bars have always provided fabled watering holes for distinguished travelers. With that, I welcome you to the legendary Grant Grill, home of much San Diego culinary heritage and progressively created modern cocktails and cuisine. Through this menu, we present what is the latest chapter in a curated experience that spans beyond 10 decades. As the days slowly become longer again, we find ourselves in the midst of the Southern California citrus season. Our current seasonal cocktail list, Gin and Juice, not only intends to highlight our local bounty of produce, but also an array of gin styles, with a delightful infusion of classic West coast hip hop. We hope that your experience here will become one of many stories that have already played out in this timeless environment. Take a moment to explore all of our offerings – created with the notion not only to honor the past of this iconic building, but also to become yet another jewel in its unrivalled history in the making.

-Jeff Josenhans
US Grant Hotel
Director of Food and Beverage Experiences
GRANT GRILL SIGNATURES
Signatures from the Grant Grill beverage program that all made national press.
Unique, Local, Exclusive.

US GRANT CENTENNIAL MANHATTAN $15
Blended and aged harmoniously in commemorative oak 100 days, released on the Centennial Birthday of the US Grant in 2010
High West Rye Whiskey, Dolin Vermouth Rouge,
Fee Brothers Old Fashioned Bitters

MODERNIST NEGRONI $21
Served tableside in a hot siphon.
Allow extra time. After 5pm only
You and Yours San Diego Sunday Gin, Campari Crystals,
Vermouth Ice, Fresh Rosemary, Bitter Orange & Sage

2 YEAR GENEPI AMERICANA $19
This exclusive bitter whiskey cordial was entirely crafted in the Grant Grill, blending 30 botanicals with un-aged whisky, local wildflower honey, and aged in new French Allier oak. An ode to Chartreuse- with American spirit. Served 2oz with one rock.
GIN AND JUICE

G FUNK ERA $15
Hendrick’s Gin, Campari, House Made “Alize,”
Fresh Pressed Cara Cara Orange Juice

IT WAS A GOOD DAY $15
Nolet’s Silver Gin, Buddha’s Hand Limoncello,
Fresh Oro Blanco Grapefruit Soda

PERFECTING THE BEET $15
St. George Terroir Gin, Aperol,
Satsuma Mandarin and Carrot Juice, Beet Foam

ALL LIMES ON ME $15
Ventura “Wilder” Gin, Chareau Aloe Liqueur, Sage,
Kaffir Lime Juice, Grape Vapor

HELLA-FIED GANGSTA GREEN $15
You and Yours Sunday Gin, Green Chartreuse, Green Juice of
Apple, Celery, Meyer Lemon, Mixed Greens and Ginger

I WONDER IF HVEN GOT A Ghetto $15
Hven Scandinavian Gin, Meadiocrity Mead, Cloudberry,
Juice of Parsnip and Meyer Lemon
BILLIONAIRE COCKTAILS
Because sometimes you can, or just want to...

RESERVE OLD FASHIONED $32
Bulleit 10 Year Reserve Bourbon, House Blend of Sugars,
Orange and Angostura Bitters

THE REAL LAST WORD $32
Nolet’s Silver Gin, Green VEP Chartreuse,
Luxardo Maraschino, Lime

ARISTOCRAT SAZERAC $32
Hennessy VSOP, Peychaud’s Bitters, Absinthe Verte

DIAMOND DIABLO $32
Volcan Cristalino Tequila, Dijon Cassis, Ginger, Lime

THE ROCKEFELLER $100
Jura 24 Year Single Malt Scotch, Gran Marnier 1880,
Toro Alba PX 1986 Sherry, Underberg.
Smoked with a side of Dark Chocolate.
## WINE...

### CHAMPAGNE AND SPARKLING

- Moet Chandon Brut Imperial, Epernay NV 23 / 115
- Bouvet Signature Brut, Loire Valley NV 12 / 60
- Domaine Chandon Rose, Carneros NV 16 / 80

### WHITE

- Sauvignon Blanc, Cape Mentelle, Margaret River 2017 13 / 52
- Garganega, Pieropan Soave Classico, Italy 2017 14 / 56
- Chenin Blanc, Indaba, Western Cape, S. Africa 2017 13 / 52
- Pinot Grigio, Bella Diva, Delle Venezie, Italy 2016 12 / 48
- Chardonnay, Black's Station, Yolo County 2017 12 / 48
- Chardonnay, Matchbook, Dunnigan Hills 2016 15 / 60
- Riesling, Peter Nicolay, Mosel 2013 16 / 64
- Albarino, Don Olegano, Rias Baixas 2015 14 / 56

### ROSE

- Rhone Blend, Fleur de Mer, Cotes de Provence 2017 15 / 60

### RED

- Pinot Noir, Smoke Tree, Sonoma County 2016 14 / 56
- Pinot Noir, J.C. Boisset, Bourgogne 2015 18 / 72
- Barbera, Renato Ratti, Barbera D'Asti 2016 13 / 52
- Merlot, Monticello Vineyards, Oak Knoll 2014 16 / 64
- Cabernet Sauvignon, Dante, California 2016 12 / 48
- Cabernet Sauvignon, Trefethen, Oak Knoll 2015 22 / 88
- Bordeaux Blend, Newton "Claret" Napa 2016 15 / 60
- Tempranillo, Numanthia "Termes" Spain 2015 17 / 68
- Malbec, Terrazas Reserve, Argentina 2016 15 / 60
- Zinfandel, Seghesio, Sonoma 2016 14 / 56
- Syrah Blend, Orin Swift "Abstract," Napa/Sonoma 2017 17 / 68
Non-Alcoholic and Low ABV Beers
Erdinger Weissbrau Non-Alcoholic Lager, Coors Light 4.2% 7
Bravus Non-Alcoholic IPA & Oatmeal Stout, Amstel Lt 3.5%
Victoria Mexican Lager 4% 8

Premium and Local Session Beers
Praga Czech Pilsner 4.7% 8
Kostritzer Black Lager 4.8% 8
Saint Archer White Ale/Witbier 5% 8
Mission Blonde Kolsch Ale 5% 8
Alesmith Nut Brown English Style Ale 22oz 5% 14
St Peter’s Porter 500ml 5.1% 11
Weihenstephaner Munich Helles Style Lager 5.1% 8
Ayinger “Jahrhundert” Dortmunder Export Lager 500ml 5.5% 12
Modern Times “Black House” Stout 1 Pint Can 5.8% 9
Karl Strauss Red Trolley Irish Red Ale 5.8% 8

Formidable and Flavorful Brews
Aecht Schlenkerla Smokebeer (Rauchbier) 500ml 5.1% 14
Duchesse de Bourgogne
Flemish Oak-Aged Red Sour Ale 6% 14
Saison Dupont Belgian Farmhouse Ale 6.5% 14
Grimbergen Abbey Dubbel 6.5% 10
Stone IPA 6.9% 8
The Lost Abbey “Avante Garde” Bier de Garde 750ml 7% 19
Mike Hess “Solis” IPA 7.5% 12oz Can 8
Weihenstephaner Korbinian Doppelbock 500ml 7.4% 13
Chimay White Label Trappist Tripel 8% 14
Kasteel Rouge Cherry Brewed, Oak-Aged Ale 8% 14
Hitachino XH Sake Casked Belgian Dark Strong 8% 16
Mother Earth “Sin Tax” Imperial P.B. Stout 22oz 8.1% 17

San Diego Cider & Mead
Julian Harvest Apple Hard Cider 22oz 6.9% 16
“Cidre Brut” Collaboration w/US Grant and Julian Hard Cider
Aged in Genepi French Oak Barrels 750ml 7.2% 45
Golden Coast Sour Wildflower Mead, Encinitas 375ml 12% 27
Meadiocrity “Foundation” Traditional Mead 750ml 12.5% 45
**Reserve & Vintage Beer Cellar**

A collection of aged and hard-to-find premium brews. Truly for the beer connoisseur, some stronger beers are in fact preferred after a few years of cellaring. Aged beers have integrated bubbles more similar to champagne, hoppy notes become reserved, and malty notes take on a dried fruit and umami character not apparent in younger beers. Some sediment may be apparent.

<table>
<thead>
<tr>
<th>Stone “Southern Charred” Double Bastard 2012</th>
<th>55</th>
</tr>
</thead>
<tbody>
<tr>
<td>American Strong Ale 12.6% 500ml</td>
<td></td>
</tr>
<tr>
<td>St Feuillien Speciale 2013 Belgian Dark Strong 9% 750ml</td>
<td>45</td>
</tr>
<tr>
<td>Brouwerij Boon Kriek Mariage Parfait, Oaked w/ Cherries 2014</td>
<td></td>
</tr>
<tr>
<td>Oude Kriek-Lambic Ale, 8% 750ml</td>
<td>35</td>
</tr>
<tr>
<td>Samuel Smith Winter Welcome Ale 2018</td>
<td></td>
</tr>
<tr>
<td>English Winter Warmer Ale 6% 355ml</td>
<td>11</td>
</tr>
<tr>
<td>AleSmith Olde Ale MMXIV 2014</td>
<td></td>
</tr>
<tr>
<td>English Style Old Ale 11% 750ml</td>
<td>45</td>
</tr>
<tr>
<td>Harviestoun Brewery Ola Dubh 18 Special Reserve 2014</td>
<td></td>
</tr>
<tr>
<td>Scottish Old Ale 8% 11.2oz</td>
<td></td>
</tr>
<tr>
<td>Aged in Highland Park 18 Yr Whisky Barrels</td>
<td>35</td>
</tr>
<tr>
<td>Ironfire Outcast Dead 2015</td>
<td></td>
</tr>
<tr>
<td>Whisky Barrel Aged Imperial Red Ale 10.5% 22oz</td>
<td>45</td>
</tr>
<tr>
<td>Karl Strauss 28th Anniversary Ale 2017</td>
<td></td>
</tr>
<tr>
<td>Bourbon Barrel-Aged Belgian Quadruple 12.8% 22oz</td>
<td>35</td>
</tr>
<tr>
<td>Chimay Grande Reserve Ale 2017</td>
<td></td>
</tr>
<tr>
<td>Barrel-Aged Belgian Dark Strong 10.5% 750ml</td>
<td>90</td>
</tr>
</tbody>
</table>
LOUNGE OFFERINGS
AVAILABLE AFTER 2:30PM

**Bloody Mary Sunchokes 13**
Fried Sunchokes, Blue Cheese, Crafted Bloody Mary Sauce

**Pimento Crab Dip 14**
Jumbo Lump Crab, Bacon, Artichokes, Market Peppers, Sharp Cheddar

**Parmesan Fries with House Spread 7**

**Artisan Cheese and Charcuterie 19**
Daily Selection of Hard, Soft and Blue Cheese, Prosciutto, Salami

**Seasonal Soup 12**
Chef’s Whim, Prepared Nightly

**Grant Grill Dry Aged Cheeseburger 18**
Sharp Cheddar, Pickled Red Onion, Lettuce, Bacon & Spread, House Made Potato Chips

**Caesar Salad 14**
Romaine, Garlic Croutons, Parmesan Reggiano
*Add Shrimp 9, Chicken 6, Steak 9, Local Catch 9*

**California Cobb Salad 15**
Heirloom Tomatoes, English Cucumber, Bacon, Eggs, Gorgonzola, Avocado, Herb Vinaigrette
*Add Shrimp 9, Chicken 6, Steak 9, Local Catch 9*

**Daily Dagwood 15**
Chef’s Locally Inspired Ever Changing Sandwich

**Seared Scallops 20**
Cucumber Gazpacho, Cilantro Corn Salad

**Lamb Pionono 14**
Fried Egg, Piquillo Sauce, Pickled Baby Bell Peppers

**Shrimp & Chorizo Sausage 19**
Petite Greens, Sundried Tomato Vinaigrette, Queso Fresco

Consuming raw or under-cooked meat, eggs, or fish cooked to order may increase risk of food-borne illness. An 18% Service Charge will be added to all parties over six guests.
### Liquid Sweets

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dolce, Late Harvest Semillon, Napa Valley</td>
<td>24</td>
</tr>
<tr>
<td>M Richter Riesling Eiswein, Mosel</td>
<td>30</td>
</tr>
<tr>
<td>Kiralyudvar Tokaji Aszu 6 Puttonyos 2006, Hungary</td>
<td>26</td>
</tr>
<tr>
<td>Toro Alba PX Gran Reserva Sherry Montilla-Moriles 1986</td>
<td>16</td>
</tr>
<tr>
<td>Chateau Grand-Jauga, Sauternes, France</td>
<td>16</td>
</tr>
</tbody>
</table>

### Port & Madeira

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fonseca Bin 27 Ruby Port</td>
<td>10</td>
</tr>
<tr>
<td>Graham’s 10 Year Tawny Port</td>
<td>13</td>
</tr>
<tr>
<td>Quinta De La Rosa 20 Year Tawny Port</td>
<td>20</td>
</tr>
<tr>
<td>D’Oliveiras Boal Madeira 1968</td>
<td>45</td>
</tr>
</tbody>
</table>

### SANS ALCOHOL

#### FLOWER OF THE FLOCK $11
Cold Pressed Cranberry, Jasmine Flower Water, Blood Orange and Clove Syrup, Soda

#### NON-ALC G&T $11
Seedlip “Garden” Hydrosol, East Imperial Burma Tonic

#### RECOVERY RAMOS $11
Seedlip “Garden” Hydrosol, Domaine Santé All-Sass Riesling Nectar, Orange Flower Water, Cream, Egg White, Lemon, Soda
FINE HARD LIQUOR
OF INTEREST

CORDIALS YOU HAVE TO TRY BEFORE DYING...

Grand Marnier 1880, France 85
VEP Green Chartreuse, France 36

GINs...

Martini Upcharge (will appear on check) 3
Spirit Works Sloe Gin of San Francisco 12
St George “Terroir Gin” of San Francisco 16
Caledonia “Tomcat” Barrel-Aged Honey Gin, Vermont 18
Ventura Spirits “Wilder” distilled CA Strawberries using native, SoCal Botanicals 16
Hendricks, Scotland 15
The Botanist Gin by Bruichladdich, Islay, Scotland 18
Bombay Sapphire, England 15
Nolet’s Silver, Holland 15
Nolet’s Reserve Ultra-Premium, Holland 110

VODKAS...

Martini Upcharge (will appear on check) 3
Jewel of Russia, Russia 26
Beluga, Russia 19
Ultimat, Poland 23
Belvedere Smogory Estate Rye, Poland 17
Karlssons, Sweden 13
Aylesbury Duck, Canada 13
Stoli Elit, USA 24
Charbay, USA 15
Tito’s, USA 14
### VARIOUS FINE CLEAR LIQUOR...

- G Bertagnolli Grappa di Amarone, Italy 17
- Massanez “Poire-Prisonniere” Pear Brandy, Alsace 14
- Kappa Pisco, Chile 12
- Avua Cachaca Prata, Brasil 12

### SOTOL & 100% AGAVE DISTILLATES...

- Sotol Por Siempre 15
- El Mezcal Jolgorio “Tepeztate” 45
  - Wild Harvested 100% Tepeztate Agave
- Derrumbes “San Luis Potosi” Single Origin Mezcal 25
- El Silencio “Joven” Mezcal 15
- Siete Leguas Blanco Tequila 16
- Herradura Blanco Tequila 15
- Don Julio 70th Anniversary Blanco Anejo Tequila 28
- Casa Dragones Joven Tequila 75
- Codigo “Rosa” Joven Red Wine Barrel-Aged Tequila 19
- Patron “Roca” Reposado Tequila 21
- Partida Reposado Tequila 17
- Fortaleza Anejo Tequila 19
- Don Julio 1942 Anejo Tequila 39
- Cuervo “Reserva de la Familia” Anejo Tequila 35
- Don Fulano “Imperial” Extra Anejo Tequila 35
- Fuenteseca Extra Anejo 9 Year Old Tequila 42

### SIPPING RUMS...

- Dos Maderas 10 yr Pedro Ximenez Aged Guyana Rum 17
- El Dorado “Port Mourant” Single Barrel Demerara Rum 29
- Samaroli 2003 Vintage Cuban Rum 45
- Clement XO of Martinique (Blend 1952, 70, & 76) 35
- Ron Zacapa 23-Year-Old Solera Guatemalan Rum 16
- Malahalat of San Diego Spiced and Aged Rum 16
**SELECT BRANDIES AND COGNAC...**

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Torres &quot;Jaime I&quot; 30 Year Old Spanish Brandy</td>
<td>45</td>
</tr>
<tr>
<td>Marquis de Montesquiou Armagnac 1965</td>
<td>145</td>
</tr>
<tr>
<td>Park &quot;Borderies&quot; Single Vineyard Cognac 15 Yr Old</td>
<td>35</td>
</tr>
<tr>
<td>Courvoisier XO Cognac</td>
<td>50</td>
</tr>
<tr>
<td>Hennessy Paradis &quot;Imperial&quot; Cognac</td>
<td>310</td>
</tr>
<tr>
<td>Hennessy Richard Cognac</td>
<td>340</td>
</tr>
<tr>
<td>Louis XIII .5oz/1oz/2oz</td>
<td>80/160/295</td>
</tr>
<tr>
<td>Remy Martin 1738</td>
<td>35</td>
</tr>
</tbody>
</table>

**EXCEPTIONAL CALVADOS...**

<table>
<thead>
<tr>
<th>Calvados</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chateau du Breuil &quot;Reserve des Seigneurs&quot; 20 yr</td>
<td>55</td>
</tr>
</tbody>
</table>

**IRISH WHISKEY...**

<table>
<thead>
<tr>
<th>Whiskey</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Teeling</td>
<td>17</td>
</tr>
<tr>
<td>Green Spot Single Pot Still</td>
<td></td>
</tr>
<tr>
<td>Finished in Chateau Leoville Barton Barrels</td>
<td>40</td>
</tr>
<tr>
<td>Jameson &quot;The Cooper’s Croze&quot;</td>
<td>19</td>
</tr>
</tbody>
</table>

**BOURBONS...**

<table>
<thead>
<tr>
<th>Bourbon</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Willet Reserve Bourbon</td>
<td>24</td>
</tr>
<tr>
<td>Old Forrester “Statesman” 4-6 Year</td>
<td>26</td>
</tr>
<tr>
<td>Bulleit 10 Year</td>
<td>25</td>
</tr>
<tr>
<td>Orphan Barrel &quot;Rhetoric&quot; 22 Year</td>
<td>46</td>
</tr>
<tr>
<td>Noah’s Mill</td>
<td>28</td>
</tr>
<tr>
<td>Rowan’s Creek</td>
<td>21</td>
</tr>
<tr>
<td>Wild Turkey “Decades”</td>
<td>56</td>
</tr>
<tr>
<td>Garrison Brothers Texas Bourbon, Fall 2011</td>
<td>42</td>
</tr>
<tr>
<td>Old Medley 12 Year Sour Mash</td>
<td>27</td>
</tr>
</tbody>
</table>

**RYES...**

<table>
<thead>
<tr>
<th>Rye</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rittenhouse, Kentucky</td>
<td>17</td>
</tr>
<tr>
<td>Willet Estate Bottled Small Batch, Kentucky</td>
<td>22</td>
</tr>
<tr>
<td>Basil Hayden’s 2017 Dark Rye, Kentucky</td>
<td>24</td>
</tr>
<tr>
<td>Russel’s Reserve 6 Year, Kentucky</td>
<td>22</td>
</tr>
<tr>
<td>Bender’s Small Batch, San Francisco</td>
<td>19</td>
</tr>
</tbody>
</table>
**UNIQUE WHISKEY BLENDS...**

- High West “Campfire,” Utah 19
- Henebery Spiced Rye, San Diego 14
- Charbay R5 Racer IPA Whiskey, Ukiah 45
- DoGood “Benevolent Czar” Imperial Stout Whisky, CA 32
- Compass Box “Hedonism” Blended Grain Scotch 20-32Yrs 50

**SCOTCH AND MALT WHISKY...**

- McCarthy’s Oregon 3Yr Single Malt 18
- Westland Seattle Garryana Native Oak 3Yr Single Malt 42
- Glenlivet “French Oak” 15 year Speyside Single Malt 25
- Oban 14 year West Highland Single Malt 25
- Glenmorangie 10 year Highland Single Malt 21
- Glenmorangie “Signet” Single Malt 15-40 Yrs 55
- Macallan 23 Yr - Distiller’s Art Highland Single Malt 130
- Dalmore 35 year Highland Single Malt 320 per oz
- Highland Park “Freya” 15 Yrs Highland Single Malt 85
- Springbank 18 year Campbeltown Single Malt 48
- Lagavulin 16 year Islay Single Malt 29
- Laphroaig 10 year Islay Single Malt 22
- Jura 24 year - Distiller’s Art Islay Single Malt 55
- Ardbeg “Corryvreckan” 10-13 Yr Single Malt 39
- Bruichladdich “Black Art” 22 Yr Islay Single Malt 58
- Talisker 10 year Isle of Skye Single Malt 23
- Johnny Walker Blue Blended Scotch 58
- Monkey Shoulder “Batch 27” Blended Scotch 17
- Usquaebach 15 year Blended Highland Scotch 35
DESSERTS OF
THE GRANT GRILL

BROWN BUTTER SQUASH CAKE 12
Pecan Crumble, Rum Raisin Ice Cream

COCONUT CRÈME CARAMEL 12
Macadamia Nuts, Maple Sugar Caramel

TRUFFLE HONEY SEMI FREDDO 14
Bee Pollen, Citrus Macaroon, Burgundy Fall Truffle

CHOCOLATE HAZELNUT TORTE 12
White Chocolate Mousse, Salted Hazelnut Meringue
Cassis, Fresh Cherries

DAILY MADE ICE CREAM & SORBET TRIO 11
Biscotti Crumble
Please ask for today’s selection

FARMSTEAD CHEESES 12
Honeycomb, Seasonal Preserve
HAPPY HOUR
Sun-Thurs 4-7pm
$2 OFF ALL LOUNGE FOOD

WINE 7
Red Cabernet Sauvignon, Dante, California
White Chardonnay, Black’s Station, Yolo County
Sparkling Bouvet Signature Brut, France

SPIRITS
Seven Stills California Vodka Cocktails 7
Seven Stills California Vodka Martini 10

Please ask your server about other available craft spirits and cocktails that may better suit your taste if not featured on this list....
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@grantgrill

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