HARD ICED LATTÉS

THE OG[‡]15 Espresso, vodka, Bailey's, Frangelico, orange bitters, simple syrup, almond milk

HARD MATCHA LATTÉ 15 Tequila, Combier, lime zest, coconut milk HARD TURKISH LATTÉ[‡] 15 Espresso, vodka, Disaronno, bitters, almond milk with vanilla, cardamom and cinnamon

HARD CHAI LATTÉ[‡] 15 Chai, gin, Amaro, bitters, almond milk

COCKTAILS

SPICY HIBISCUS MARGARITA 818 Blanco, hibiscus, Cointreau, jalapeño, lime, honey, raspberry cordial	16
GINGER MARGARITA 818 Blanco, ginger syrup, Cointreau, lime	15
CLASSIC NEGRONI Beefeater gin, sweet vermouth, Campari	15
PALOMA 818 Blanco, grapefruit, lime, agave, salt	14
SPICY PALOMA 818 Blanco, jalapeño, grapefruit, lime, agave, salt	14
BLACKBERRY GIN & TONIC Beefeater gin, blackberry, mint, lime, Creole	15
MACK'S OLD FASHIONED Japanese rye whiskey, Averna, Demerara, orange	14

	BLOODY MARY/MARIA Ketel One / 818 Blanco, House Bloody Mary mix	14
Ţ	APEROL SPRITZ Col Dorato Prosecco, Aperol	15
I	MIMOSA Col Dorato Prosecco, orange juice	14
I	PEACH BELLINI Col Dorato Prosecco, white peach	14
	SPARKLING GREYHOUND Frankly Organic vodka, grapefruit, lemon, Col Dorato Prosecco	14
Ţ	CUCUMBER MARTINI Ketel One, Iemon, Demerara, St-Germain, cucumber	16
Ţ	ESPRESSO MARTINI Vanilla vodka / 818 Reposado, espresso, Kahlúa, Demerara	16

[‡] Contains nuts. Before placing your order, please inform your server if a person in your party has a food allergy.

WHITE



ISLA

Ţ	
15 /	45

BRAVIUM Chardonnay, Russian River, California, USA	16 / 64
BORTOLUZZI Pinot Grigio, Friuli-Venezia, Giulia, Italy	14 / 56
GROTH Sauvignon Blanc, Napa Valley, California, USA	19 / 62
TERRAS GAUDA Albariño, Galicia, Spain	15 / 60
SONOMA-CUTRER VINEYARDS Chardonnay, Sonoma Coast, California, USA	15 / 60
PASO VERDE White Blend, Paso Robles, California, USA	15 / 45
	″14 /42

Riesling, Rheingau, Germany

ROBERT WEIL "RIESLING KABINETT" 18 / 62

Riesling, Rheingau, Germany

Red Blend, Côtes du Rhône, France	
NICOLAS PERE & FILS Essentielle Côtes du Rhône Rouge	14 / 56
DOÑA PAULA Malbec (Estate), Mendoza, Argentina	11 / 44
BENTON LANE Pinot Noir, Willamette Valley, Oregon, USA	16 / 64
BONANZA (LOT 6) Cabernet Sauvignon, California, USA	13 / 52
SWANSON VINEYARDS	18 / 72

Cabernet Sauvignon, Napa Valley, California, USA

ROSÉ & SKIN CONTACT SPARKLING

CORTE GIOCOBBE Pinot Grigio, Ramato, Delle Venezie, Italy	14 / 56
MARIS RARE Orange, Loire Valley, France	14 / 56
ULTIMATE PROVENCE Rosé, Côtes de Provence, France	16 / 64
KRASNO Orange, Primorska, Slovenia	14 / 42
WÖLFFER ESTATE SUMMER IN A BOTTLE	18 / 62

COL DORATO	13 / 52
Prosecco, Extra Dry, Veneto, Italy	
LAURENT-PERRIER Millésimé Brut, Champagne, France, 2012	160
VEUVE CLIQUOT Champagne, France	181

Rosé, Long Island, New York

NEW YORK HAPPY MEAL

Martini of choice, french fries, herb aioli

20

SANGRIAS HOUSE RED SANGRIA HOUSE WHITE SANGRIA 14 14 Our house made sangria made Our house made sangria made with fresh seasonal fruit with fresh seasonal fruit THAI BASIL WHITE SANGRIA ROASTED RED GRAPES & 16 16 ROSEMARY SPARKLING SANGRIA Pinot Grigio, Thai basil citrus simple syrup, Sparkling wine, roasted red grapes, fresh squeezed orange juice rosemary simple syrup GINGER-LIME RED SANGRIA 16 WATERMELON & SUN-KISSED Red wine, ginger tea simple syrup, fresh lime juice 16 PINEAPPLE SANGRIA

BEER

7
7
8
7
7
10
9
9

Riesling, sun-kissed pineapple, watermelon, lemon lime simple syrup

TRIBUS BIËR	7
SLOOP, JUICE BOMB IPA	9
DOWNEAST ORIGINAL CIDER	7
DOWNEAST GUAVA PASSION FRUIT CIDER	7
ATHLETIC BREWING, NA IPA	7
ATHLETIC BREWING, NA LITE	7

MOCKTAILS

CHILE-LIME-PINEAPPLE SODA	10	STRAWBERRY-GINGER LEMONADE	10
CHAI BLOSSOM	10	ST. AGRESTIS NEGRONI	10

COFFEE & ESPRESSO

DRIP COFFEE	2.50 / 3	CAPPUCCINO	4 / 4.50
ICED COFFEE	3 / 3.50	AMERICANO	3 / 3.50
CORTADO	3.75	DOPPIO	2.50
LATTÉ	4 / 4.50		

FOR AN EXTRA BUZZ, TRY OUR NEW HARD ICED LATTÉS ON PAGE 1

SPECIALTY LATTÉS

CHAI LATTÉ	4.50 / 5	TURKISH LATTÉ	4.75 / 5.25
MATCHA LATTÉ	4.75 / 5.25	With vanilla, cardamom and cinnamo	Π
Contains dairy	4.75 / 5.25	NUTELLA ^{™‡} LATTÉ	4.75 / 5.25
MOCHA LATTÉ	4.50 / 5	TURMERIC LATTÉ	4.75 / 5.25
		Turmeric and ginger with steamed mil	k

ETC.

LEMONADE	2.25 / 2.75	HOT TEA	2 / 2.50
HOT GINGER TEA	2.50 / 3	ICED TEA	2.50 / 3
RED, WHITE & BLUEBERRIES	3.50 / 4	HOT CHOCOLATE	2.50 / 3

[‡] Contains nuts. Before placing your order, please inform your server if a person in your party has a food allergy.

SMOOTHIES

vanilla, chocolate or pea protein +2

VERY BERRY Strawberry, banana, honey, Greek yogurt, milk	10	THE GOOD DATE [‡] Dates, banana, cinnamon, almond butter, almond milk	10
THE SHREK [‡]	10	ADD ESPRESSO + 2	
Kale, spinach, banana, apple,			
almond butter, almond milk		THE MOUNTAIN [‡]	12
		Chocolate whey protein powder, banana,	
BERRY CHIA [‡]	11	almond butter, almond milk	
Strawberry, blueberry, banana, almond milk, flax, c	hia	ADD ESPRESSO + 2	
POWER MATCHA [‡] Vanilla whey protein powder, banana, almond m	12 ilk	FROZEN HOT CHOCOLATE WITH THE WORKS + 0.50	8

PARFAITS

substitue cashew or coconut yogurt + 2

CRUNCHY ELVIS [‡] Greek yogurt, vanilla almond granola, almond butter, honey and banana	12	AFTERNOON DELIGHT [‡] Greek yogurt, vanilla almond granola, dark chocolate chunks and berry compote	12
CASHEW LEMON BERRY [‡] Cashew yogurt, almond butter, lemon biscotti granola and blueberries	14	MORNING ZEST PARFAIT [‡] Greek yogurt with strawberry compote, almond butter, and Morning Zest granola	12
THE CLASSIC [‡] Greek yogurt, cinnamon honey granola, strawberries and blueberries	12	BALANCE BOWL [‡] Cottage cheese, peach, raspberry, almond butter, Morning Zest granola	14

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ALL DAY BREAKFAST

BACON EGG & CHEESE^{*} 7

Over easy egg with cheese and bacon on brioche

EGG BOWL OF THE DAY 10

PESTO & EGG WRAP^{‡*} 12

Scrambled eggs, avocado, parmesan, pesto

CHALLAH FRENCH TOAST 10 Served with fresh berries and maple syrup

BUTTERMILK PANCAKES 10 Served with fresh berries and maple syrup

SWEET POTATO PANCAKES 12

Topped with whipped butter and maple syrup

THE DANA 10

Egg whites, spinach, avocado, turkey bacon in a whole wheat wrap

THE HEISENBERG^{*} 13

Scrambled eggs, Pat LaFrieda breakfast sausage, bacon, cheddar cheese, hot sauce in a grilled whole wheat wrap

THE STANDARD^{*} 14

Three eggs any style, with bacon or Pat LaFrieda breakfast sausage. Served with toast or greens

BUFFALO BEC^{*} 12

Bacon, egg, American cheese, avocado, buffalo style cream cheese on an everything bagel

BREAKFAST BURRITO^{*} 13

Scrambled eggs, quinoa, black beans, avocado, American cheese, pico de gallo in a grilled whole wheat wrap

STEAK & EGG BURRITO^{*} 18

Hashbrowns, black beans, avocado, pickled onions, scallions, chimichurri, jalapeño sauce

HUEVOS RANCHEROS^{*} 15

Two soft eggs, cotija cheese, avocado, spiced black beans, salsa macha, served on crispy tortillas with pickled onion and pico de gallo ADD PORK CARNITAS + 8 ADD STEAK + 12

SIGNATURE TOASTS

substitute vegan cream cheese[‡] + 3

SPICY TUNA TARTARE [*] Avocado, buffalo cream cheese and radish on everything bagel	22	MUSHROOM Whipped ricotta, roasted mushrooms and chimichurri	16
GRILLED PEACH & RICOTTA Grilled peaches, whipped ricotta, hot honey and mint on sourdough	16	CLASSIC AVOCADO © On toasted sourdough FETA & CRUSHED RED PEPPER +4 APPLE, GOAT CHEESE & HONEY +6	14
SUMMER AVOCADO TOAST Salsa macha, grated egg & lemon zest	16	OVER EASY [®] OR HARD BOILED EGG + 3 TUNA TARTARE [®] + 12 SMOKED NOVA SALMON [®] + 12	
RASPBERRY & COTTAGE CHEESE Fresh raspberries, cottage cheese,	14		

SALADS & BOWLS

GRANOLA ‡ + 2 PORK CARNITAS + 6 CHICKEN + 7 SHRIMP + 8 SALMON + 12 STEAK[°] + 10 SESAME-CRUSTED TUNA[°] + 12

THE BAR CAESAR**

raspberry reduction

Romaine, shaved Brussels and cauliflower, Parmesan Rosemary granola, lemon anchovy dressing

WARM BRUSSELS BOWL[‡]

Roasted Brussels and cabbage tossed with tahini dressing, topped with Black Sesame granola

POWER BOWL*

Sautéed spinach, avocado, portobello mushrooms, tomato and soft egg on warm quinoa

MACRO BOWL

Roasted cauliflower, beet hummus, sweet potato, goat cheese, walnuts, over sautéed kale with tahini vinaigrette

CRISPY KALE & HALLOUMI

With gooseberries, toasted pumpkin seeds and cider vinaigrette

16

16

16

18

21

NAUGHTY COBB[‡] Mixed greens, chicken, hard boiled egg, feta, tomato, cucumber, Maple Bacon granola and fig balsamic vinaigrette

TACO BOWL

Pork carnitas, avocado, sweet potato, spiced black beans, pickled onion, pico de gallo and parmesan jalapeño sauce over roasted cauliflower

TURKEY CHILI BOWL

Turkey chili over quinoa, shredded cheddar, sliced avocado, chives, sour cream

SESAME SEARED TUNA^{*}

Baby kale, avocado, watermelon radish and miso ginger vinaigrette

* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
* Contains nuts. Before placing your order, please inform your server if a person in your party has a food allergy.
© vegan

18

16

26

SANDWICHES

PARMESAN-CRUSTED AVOCADO GRILLED CHEESE 18

On sourdough with fries

THE 203 16

Chicken, bacon, cheddar, tomato, mixed greens, green goddess, on brioche with side of greens

TUNA SANDWICH 15

Tuna, heirloom tomato, avocado, arugula, salsa macha on toasted sourdough with side of greens

BLACKENED SALMON WRAP 17

Blackened salmon, warm quinoa, balsamic onion jam, avocado, green goddess dressing with side of greens

ALMOND CHICKEN SALAD WRAP[‡] 16

Chicken salad with Maple Bacon granola, grapes, mixed greens, heirloom tomato in a whole wheat wrap with side of greens

CHICKEN CAESAR WRAP 16

Grilled chicken, romaine, shaved Brussels and cauliflower, Parmesan Rosemary granola, lemon anchovy dressing

THE BRUNCH BURGER^{*} 21

Pat LaFrieda dry-aged double smash patty, lettuce, heirloom tomato, bacon, American cheese, soft egg with TGB Sauce and fries

STEAK & CHIMI^{*} 22

Seared steak, arugula, avocado aioli, crispy shallots, chimichurri on toasted sourdough with fries

HOT HONEY CHICKEN SANDWICH 18

Asian slaw, pickles, green goddess on brioche with fries

BUFFALO CHICKEN WRAP 16

Chicken, cheddar cheese, parmesan jalapeño sauce, hot sauce, mixed greens, heirloom tomato in a whole wheat wrap with side of greens

BAGEL & LOX* 18

Smoked Nova salmon, scallions, cream cheese, cucumber and pickled onion on a toasted everything bagel with side of greens

TO SHARE

DRY-AGED BEEF SLIDERS [*] With vidalia onion, pickles, cheddar and TGB Sau	23 JCe	TURKEY CHILI Served with cheese and sour cream	10
BURRATA [‡] Heirloom tomato and basil pesto on Tuscan bread with parmesan rosemary granola	18	CRISPY BRUSSEL SPROUTS [‡] With mint, cashews and chili lime vinaigrette	13
		FRIES WITH TRUFFLE AIOLI	10
EVERYTHING PIGS IN A BLANKET Served with spicy mustard	18	FRENCH FRIES	8
SHISHITO PEPPERS With black Hawaiian sea salt	12	FRUIT BOWL	8
The stack handhan sed suit		BREAD BASKET Daily assortment of breads	8

PASTA

MUSHROOM PAPPARDELLE 18

Sautéed cremini mushrooms in a creamy mushroom sauce with black truffle and fresh parmesan

SPICY VODKA RIGATONI 16

Vodka sauce, basil, parmesan



VIEW OUR DINNER MENU & MAKE A RESERVATION



PRIVATE EVENTS & CATERING

THEBBAR

DARIEN TO FAIRFIELD TO GREENWICH TO STAMFORD TO WESTPORT TO RYE TO NYC TO WOODBURY TO

@thegranolabar thegranolabar.com

GOOD MORNING. BETTER NIGHT.

037 TGB DARIEN / GOOD MORNING