

CAFE GRACE

DRINK MENU

SUMMER '18

WINE

by the glass

SPARKLING

JP CHENET

Blanc de Blancs, Languedoc, France • 9

LUCIEN ALBRECHT

Crémant d'Alsace, Brut Rosé, France • 12

ROSÉ

MOULIN DE GASSAC "GUILHEM"

Pays d'Hérault, France • 8

DOMAINE DU PÉGAU

Pink Pégau, Rhone Valley, France • 9

WHITE

DANIELLE DE L'ANSÉE

Sauvignon Blanc, Touraine, France • 9

MICHEL CHAPOUTIER "BILA-HAUT"

Grenache Blanc, Rhone Valley, France • 10

LA CROIX DES VAINQUEURS

Vouvray, Loire Valley, France • 11

CORVIDÆ WINE CO. "RAVENNA"

Riesling, Yakima Valley, Washington • 8

DOMAINE DE BERNIER

Chardonnay, Loire Valley, France • 9

GUNDLACH BUNDSCHU

Chardonnay, Sonoma Coast, California • 13

RED

LOUIS LATOUR

Pinot Noir, Burgundy, France • 11

SHARECROPPER'S

Pinot Noir, Willamette Valley, Oregon • 12

DOMAINE DU TAUCH "FITOU"

Grenache & Syrah blend, Languedoc, France • 12

VIGNOBLES ARBO

Malbec, Cotes de Bordeaux, France • 9

CHÂTEAU TOUR DE GILET

Cabernet & Merlot blend, Bordeaux, France • 12

LE GRAND BOUQUETEAU

Cabernet Franc, Chinon, France • 10

CHARLES SMITH "WINES OF SUBSTANCE"

Cabernet Sauvignon, Columbia Valley, WA • 11

HOUSE

BLANC OU ROUGE • 6



COCKTAILS

BILLIONAIRE COCKTAIL

Bulleit bourbon, absinthe, fresh lemon
& house-made grenadine • 13

VESPER LYND IS BLUSHING

Bombay Sapphire gin, Reyka vodka
& Lillet Rose • 11

SPANISH GIN TONIC

Rehorst gin, daily aromatics
& Q Tonic Water • 8

BOULEVARDIER

Old Overholt rye, Campari
& Dolin Rouge • 10

ROSÉ SANGRIA

rosé, strawberry, fresh lemon
& grapefruit • 8

PEAR ROYALE

Belle de Brillet Pear liqueur
& sparkling wine • 10

ELDERFLOWER COLLINS

Grey Goose le Poire, St. Germaine,
Lillet Rose & fresh lemon • 9

FRENCH 75

Citadelle gin, sparkling wine,
fresh lemon & simple syrup • 9

BOURBON-RASPBERRY SOUR

Four Roses bourbon, St. George
raspberry & house sour • 10



Eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. The cooking of such animal foods reduces the risk of illness.



BRUNCH MENU

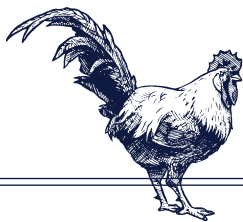
SUMMER '18

cafegracemke.com

Modern & Yummy

@cafegracemke

Select one of your favorite entrées & enjoy as much as you like from our seasonal market table • 19.95



MARKET TABLE

CHEESE & CHARCUTERIE
chef's selection

ASSORTED CROISSANTS & BREADS
house-made preserves

SEASONAL SALADS

SEAFOOD TOWER
fresh shucked oysters & shrimp cocktail

SMOKED SALMON
with crème fraîche & capers

ASSORTED FRESH FRUIT

ENTRÉES

EGGS BENEDICT
Berkshire ham, english muffin
& hollandaise sauce

CROQUE MADAME
ham, gruyère, mornay sauce
& a sunny side up egg

OMELETTE
fines herbes, forest mushrooms
& Emmi Roth Grand Cru

GALETTE
Berkshire ham, fried egg, Grand Cru cheese,
mushrooms & spinach

BRIOCHE FRENCH TOAST
maple syrup, house preserves
& whipped crème fraîche

JOSPER FIRED COULOTTE SIRLOIN
red wine jus & watercress salad

STEAMED MUSSELS
Belgian Style, celery, garlic, beer & bay leaf



A LITTLE EXTRA

FRENCH ONION SOUP • 9

CURRIED CAULIFLOWER • 6

ONE OR TWO EGGS • 3 • 6

FRITES & AÏOLI • 5

BOTTOMLESS BLOODY MARY
& MIMOSA BAR

BUILD YOUR OWN BLOODY MARY
& MIMOSA'S AT THE BAR
assorted bloody garnish's &
house juices for mimosas • 10

COCKTAILS FOR A CAUSE

\$1 from every drink benefits the Life Navigators

INSPIRED OLD FASHIONED
Brandy & rye whiskey with an old fashioned
blood orange syrup • 10

JUNE WINE TASTING

June 16th from 2:00 p.m. to 4:00 p.m.

Compare & contrast

CHAMPAGNE TO CALIFORNIA SPARKLING WINE

Enjoy multiple wine samples • 30

RSVP @ 414.837.6310 or info@cafegracemke.com

SUMMER HOURS

TUES - FRI: 11:30 a.m. - 2:30 p.m.

5:00 p.m. - 9:00 p.m.

Happy hour 4:00 p.m. - 7:00 p.m.

SAT: 11:30 a.m. - 9:00 p.m.

Lunch served until 2:30 pm.

Happy hour 3:00 p.m. - 6:00 p.m.

SUN: Brunch 10:00 a.m. - 2:00 p.m.

Dinner 3:00 p.m. - 8:00 p.m.

Happy hour 3:00 p.m. - 6:00 p.m.

CLOSED MONDAYS