

BEVERAGES



WINE

SPARKLING

- Brut, Naveran..... 8/40
Cava (Penedés) 2015
- Brut Rose, Michel Briday..... 11/44
Cremant de Bourgogne NV
- Brut, Taittinger 18/90
Champagne NV

WHITE

- Muscadet, Eric Chevalier..... 10/40
Muscadet Cotes de Grand Lieu 2016
- Sauvignon Blanc, Vincent Delaporte 16/64
Sancerre 2017
- Sauvignon Blanc, Nautilus..... 11/44
Marlborough 2017
- Pinot Grigio, "D'adda," Conte Brandolini..... 9/36
Friuli-Venezia Giulia 2015
- Assyrtiko, Santo 14/56
Santorini 2017
- Albarino, Zarate..... 13/52
Rias Baixas 2017
- Gruner Veltliner, "Crazy Creatures," Malat.. 11/44
Kremstal 2016
- Riesling, "Niersteiner Oelberg," Seebrich .. 10/40
Rheinhessen 2012
- White Blend, "Gessami," Gramona..... 10/40
Penedes 2016
- Chenin Blanc, Clos de Gaimont 13/52
'La Monaco,' Vouvray 2016
- Chardonnay, Jean-Marc Brocard..... 16/64
'Sainte Claire,' Chablis 2015
- Chardonnay, Schug Winery 13/52
Sonoma Coast 2016
- Chardonnay, Chalone Vineyards..... 16/64
Monterey 2015

ROSÉ

- Grenache, Banshee 11/44
Mendocino County 2017
- Pinot Noir, Famille Bourgeois 13/52
Sancerre 2017

RED

- Barbera d'Alba, Massolino 13/52
Piedmont 2016
- Pinot Noir, Pedroncelli 11/44
Russian River Valley 2016
- Pinot Noir, Pascal Clement..... 15/60
Bourgogne 2015
- Pinot Noir, "Grand Cuvee," Solena Estate .. 16/64
Willamette Valley 2015
- Sangiovese, "Al Passo," Tolaini 15/60
Tuscany 2012
- Garnacha, "Camins," Alvaro Palacios..... 15/60
Priorat 2016
- Tempranillo, "Reserva," Vina Herminia 14/56
Rioja 2009
- Syrah, "Les Launes," Delas 13/52
Crozes-Hermitage 2016
- Zinfandel, Brady Vineyards..... 11/44
Paso Robles 2015
- Malbec, "Q," Zuccardi 12/48
Mendoza 2015
- Merlot, Trefethen..... 15/60
Napa Valley 2015
- Cabernet Sauvignon, "Vina Cobos," Felino . 11/44
Mendoza 2016
- Cabernet Sauvignon, Fortnight..... 14/56
Napa Valley 2016
- Cabernet Sauvignon, Routestock 18/72
Napa Valley 2015

COCKTAILS

- BEAST OF BURDEN 11
ginger & clove vodka, apple-fennel shrub, cava
- FALL OF '75 11
calvados, lemon, allspice dram, aval cider
- SOUTHSIDE, ANTIQUE 12
treaty oak waterloo antique gin, lemon, mint
- HURRICANE 10
light & dark rum, galliano, passionfruit, angostura
- THE MAN ON BARSTOOL 8 12
diplomatico reserva rum, spiced demerara, lime,
lazy magnolia southern pecan ale
- LA PARILLA 11
reposado tequila with blistered serrano infusion,
triple sec, grilled lime, smoked salt, mezcal floater
- BUFFALO SPEEDSTER 11
buffalo trace bourbon, aperol, rhubarb bitters
- PLACEBO #2 12
bulleit rye, ginger-honey syrup, lemon, laphroaig
- THE COLONEL 12
famous grouse scotch, ketel-corn syrup,
averna amaro, pumpkin butter

BEER

BOTTLES

- Miller Lite, Lager..... 5
Milwaukee, WI
- Budweiser, Lager..... 5
St. Louis, MO
- Lone Star, Lager 5
San Antonio, TX
- Corona Extra, Lager 6
Mexico City, MX
- Shiner, Bock..... 6
Shiner, TX
- New Belgium Fat Tire, Amber Ale..... 6
Fort Collins, CO
- St. Arnold Ale Oktoberfest 6
Houston, TX
- Sweetwater 420, Extra Pale Ale 6
Atlanta, GA
- Lazy Magnolia Southern Pecan, Brown Ale..... 6
Kiln, MS
- St. Arnold Ale Waggar, Brown Ale 6
Houston, TX

CANS

- Austin Eastciders Blood Orange, Cider 6
Austin, TX
- 8th Wonder Weissheimer, Hefeweizen 6
Houston, TX
- Celis White, Witbier 6
Austin, TX
- 8th Wonder Haterade, Gose 7
Houston, TX
- Karbach Hopadillo, India Pale Ale..... 6
Houston, TX
- Southern Star Buried Hatchet, Stout 8
Conroe, TX

"MAKE HASTE WITH LEISURE"

DINNER

STATE OF GRACE

CHEF FORD FRY - PROPRIETOR
 3258 WESTHEIMER ROAD HOUSTON, TX 77098
 OPEN DAY AND EVENING 832.942.5080

OPPORTUNITIES

- HUSHPUPIES — blue crab, cane syrup butter 9
- OAK ROASTED OYSTERS (5) — bone marrow butter, seaweed, calabrian chili..... 16
- SCALLOP CRUDO — pickled blackberry, serrano, evoo 11
- JAMON IBERICO — evoo, maldon 11

STANDARDS

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| YOUNG KALE "CAESAR" 13
manchego, pain frite, chorizo, boquerones | GUMBO 11
smoked chicken and sausage, saltines |
| THE GREEN SALAD 9
picked herbs, celery, sherry vinaigrette | HEARTH GRILLED SPANISH OCTOPUS 24
thai green curry, peanuts |
| ARUGULA SALAD 11
charred lemon vinaigrette, grana padano, crack pepper | "QUESO" OAXACA 14
gulf shrimp, warm bacon fat tortillas |
| APPLES AND PEARS 13
pickled watermelon rind, shaved cucumber, tajin | "DEVILED" CRAB 19
gulf blue crab, salt and vinegar hashbrown, shaved fennel, bernaise |
| SHRIMP "A LA PLANCHA" 18
NOLA style, "bbq-ed" shrimp, sopping biscuit | TARTARE* 17
strube ranch wagyu, sesame vinaigrette, cured egg yolk, smoked oyster mayo |

PASTA

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| RAVIOLI — 19
"street corn style", cotija, charred jalapenos | SPAGHETTINI— 15
cacio e pepe, grana padano | AGNOLOTTI — 17
smoked eggplant, crispy garlic, lunchbox peppers |
| STRACCI — 21
squid ink stained, gulf shrimp fra diavolo | | ORECCHIETTE — 19
wild boar bolognese, grana padano |

SUPPER

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| BLACKENED MAHI MAHI32
coconut broth, black rice, charred citrus | "GOOD BREED" CHICKEN26
roasted lemon, caper berries, potato puree |
| HEARTH GRILLED SCALLOPS 34
charred corn puree, roasted okra salad, salsa verde, spicy peanuts | STICKY, SMOKY BEEF RIB "FOR TWO"52
vietnamese herb salad, pickles, roti |
| GRILLED TUNA 34
tomato, pickled peppers, brown butter & charred nori aioli | KC STRIP65
punched potatoes, roasted mushrooms |
| OAK ROASTED REDFISH37
"on the halfshell," charred lime, pickled onion | PORK SCHNITZEL 28
sour cream spaetzle, mustard vinagrette |
| DUCK CARNITAS "FOR TWO" 48
mole, cotija, warm bacon fat tortillas | PHARMACY BURGER20
"double meat" just ground butter burger, american cheese, fully dressed, fries |

SHARE

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|-----------------------------------------------------------------|------------------------------------------------------------|
| CHARRED SHISHITOS 8
xo, furikake, torn herbs | HEIRLOOM CARROTS 8
harissa, mint, curried cashews |
| TEMPURA DELICATA SQUASH 7
steen's cane syrup, parmesan | KIMCHI & COLLARDS 7
bacon lardons, cane vinegar |
| CHEESE ENCHILADA "A LA FELIX" 9 | HOUSE FRIES 6
béarnaise |

HOURS
 SUNDAY SUPPER
 5:00 PM — 9:00 PM
 MON THROUGH THURS
 5:00 PM — 10:00 PM
 FRI THROUGH SAT
 5:00 PM — 11:00 PM

EXEC. CHEF
 BOBBY MATOS
 @BOBBYMATOS
 @STATEOFGRACETX

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.