



DOWNTOWN
Newark Partnership



GRAIN
CRAFT BAR + KITCHEN

WINE

Chardonnay, Talbott, CA - \$3/2oz pour, \$7/glass, \$35/bottle

Sauvignon Blanc, Whitehaven, New Zealand - \$3/2oz pour, \$7/glass, \$33/bottle

Cabernet Sauvignon, Spellbound, CA - \$3/2oz pour, \$7 glass, \$36 bottle

Pinot Noir, Talbott, CA - \$3/2oz pour, \$7/glass, \$35/bottle

Red Blend, Palazzo della Torre, Italy - \$2/2oz pour, \$5/glass, \$25/bottle

DINE

Jim & Ginger Shrimp - \$13

Shrimp tossed in a whiskey-ginger glaze served with crostini.

Kale Salad - \$12

Fresh kale with cherry tomato, feta cheese, avocado, and raspberries. Tossed in a bacon vinaigrette. Add Chicken 4

Impossible Burger - \$15

Impossible Burger with a Sriracha Aioli, red onion, pickles, lettuce, tomato, and cheddar jack cheese on a toasted brioche bun. Served with Chips. The impossible burger is a delicious burger made from plants for people who love meat!

Turf & Taters - \$25

10oz sirloin steak grilled to order and served with a rosemary-red wine butter. Side of garlic-parmesan mash-fried fingerling potatoes.

Bone-in Chop - \$17

12oz bone-in, antibiotic free pork chop with mango salsa, served with deep fried yucca.