

SMALL PLATES

BRUSCHETTA	9
Roma tomatoes, fresh basil, and mozzarella	
HUMMUS	9
Pine nuts, fresh mint, and toasted flatbread	
SHRIMP COCKTAIL CEVICHE	9
Gulf shrimp, avocado, citrus, and cilantro	
SMOKED SALMON TOAST	10
Dill, mascarpone, capers, and red onion pickles	
ROCKET SALAD	9
Arugula, goat cheese, pepitas, and balsamic dressing	
FLATBREAD	12
Italian meats, roasted vegetables, and mozzarella	
SHRIMP TACOS	10
Pineapple slaw and chipotle aioli cilantro	
PASTA CARBONARA	14
Romano cheese, pancetta, and bucatini pasta	
CHARCUTERIE PLATE	18
Select meats, grain mustard, and house pickles	
CHEESE PLATE	15
Select cheeses, compote, and local honey	

SPECIALTY COCKTAILS



SUMMER OF '75	8.5
Spanish cava with London dry gin, St. Germain Elderflower Liqueur, and fresh citrus; served in a champagne flute	
GOOSE VESPERER	9
Our top-shelf Vesper Martini, featuring Hendricks Gin, Grey Goose Vodka, and Lillet Blanc; served neat	
PAMPLOMA	8
An exciting twist on the Mexican Paloma with Lunazul Tequila, Crème de Pamplemousse, fresh grapefruit, lime juice, and sea salt; served over ice	
DARK & STORMY	8
Gosling's Black Seal Rum, Barrett's ginger beer, fresh citrus, and mint; served over ice	
MR. JACKIE'S LAST WORD	11
London Dry Gin, Chartreuse, and Luxardo Maraschino Originale; served neat	
I'LL TAKE RUMHATTAN	9.5
Plantation Reserve 5-year Aged Rum, Dolin Sweet Vermouth, and bitters; served over ice	
GRAND OLD FASHIONED	9
Rittenhouse Bonded Rye Whiskey, Luxardo, Angostura; served over ice	





GGH
WINE BAR

OPEN DAILY | 4PM - 10PM



SPARKLING WINE

		
Zonin, Italy, Prosecco	8.5	30
Monstarra, Spain, Cava	9	36
Tintero, Italy, Moscato D'Asti		38
La Marca, Italy, Prosecco		40
Louis Roederer Brut, Anderson Valley	15	60
Veuve Clicquot Yellow Label, Champagne		130
Veuve Clicquot Rose, Champagne		140

WHITE WINE

		
Charles Smith "Kung Fu Girl" Washington State, Riesling		30
Dr. Loosen "Dr.L" Mosel River, Riesling	9	36
Martin Codax, Rias Baixas, Albarino		38
Kris "Artist Series" Della Venezie, IGT, Pinot Grigio		32
Anne Amie Willamette Valley, Pinot Gris	10	40
Matua Valley Marlborough, Sauvignon Blanc		30
Spy Valley Marlborough, Sauvignon Blanc	10	40
Cloudy Bay Marlborough, Sauvignon Blanc		72
Estancia Chardonnay, Monterey, Chardonnay	8	32
Harken "Barrel Fermented" California, Chardonnay		35
Michael David, Lodi, Chardonnay	10	40
Newton "Red Label" Sonoma County, Chardonnay	13	52
Ferari-Carano, Alexander Valley, Chardonnay		60
Talley, Arroyo Grande Valley, Chardonnay		70

RED WINE

		
Chateau Souverain, California, Pinot Noir	9	36
Diora, Monterey, Pinot Noir	12	48
Roessler "Black Pine" Sonoma Coast, Pinot Noir		55
Pali "Riviera" Sonoma Coast, Pinot Noir		60
Boen, Russian River, Pinot Noir		68
Talley, Arroyo Grande, Pinot Noir		82
Charles Smith "Velvet Devil" Washington State, Merlot		32
Wente "Sandstone" Livermore Valley, Merlot	9	36
Noble Vines "337" Central Valley	8	32
Columbia Crest "H3" Columbia Valley		38
Freakshow, Central Valley, Cabernet Sauvignon		44
Charles Smith "Chateau Smith" Washington State, Cabernet Sauvignon		46
Z. Alexander Brown "Uncaged" California, Cabernet Sauvignon	12	48
Duckhorn "Decoy" Napa, Cabernet Sauvignon	15	60
Ferrari-Carano, Alexander Valley, Cabernet Sauvignon		70
Franciscan "Oakville" Napa, Cabernet Sauvignon		78
Canvasback, Columbia Valley, Cabernet Sauvignon		83
Beringer "Knights Valley" Sonoma, Cabernet Sauvignon		90
Josh Cellars "Legacy" California, Red Blend	9	36
Ghost Pines, North Coast, Red Blend		40
Tikal "Patriota" Mendoza, Red Blend		42
Apothic "Inferno" California, Red Blend	12	48
Kermit Lynch, Cote Du Rhone, Red Blend		54
Trapiche "Broquel" Mendoza, Malbec	9	36
Susana Balbo, Mendoza, Malbec		52