

KÖLN  
GERMANY



IT  
GOT  
LO  
SHO



# GRAILS

*Wynwood*



**RUN THE ELITE  
OUT OF TOWN.**



POWER LACE SAVE



# SATISFY YOUR SOLE

FOLLOW US  
@GRAILSSPORTSBAR

Grails is equal parts culture, entertainment and sneaker shrine. Experience all that Grails has to offer.

FOR EVENT INQUIRIES PLEASE EMAIL:  
OORTEGA@COCKTAILCARTELCO.COM

# COCKTAIL MENU

## FRESHLY CRAFTED

### SATISFY YOUR SOLE \$14

Ketel One Vodka, Lime, Watermelon, Lemon Verbena, Ginger

### STAPLE PIGEON \$13

Corazon Tequila, Citrus Blend, Pineapple + Cilantro cordial, Passion Fruit, Savory Salt

### GREEN GUSTO \$13

Rutte Gin, Lemon, St Germain, Fennel Tincture, Granny Smith Apple with an Edible Flower

### TAP DAT MANDARIN \$13

Corazón Tequila, Lemon & Lime, Mandarin Napoleon, Agave

### '88 OLD FASHIONED \$13

Four Roses Bourbon, Ginger + Vanilla Cordial, Angostura & Chocolate Mole Bitters with Orange Oils

### THE WEATHERMAN \$13

Havana Club Anejo, Lime, Spiced Vanilla Cordial, Vanilla Bitters, Nutmeg & DRY Vanilla Soda

### BIG IN JAPAN \$13

Toki Whisky, Lemon, Green Tea, Lemongrass, Cucumber Soda

### PEACH-CO SOUR \$13

Barsol Pisco, Grai't, Lemon, Peach, Lavender Egg White with drops of Angostura Bitters

### NOTORIOUS \$13

Proper 12 Irish Whiskey, Lemon, Ancho Reyes, Cinnamon & Corazon Bitters

### PASSION FRUIT APEROL SPRITZ \$13

Aperol, Kelvin Citrus Slush, Beringer Sauvignon Blanc, Chinola, Prosecco

### PIÑA COLADA \$13

Don Q Blanco Rum, Plantation Original Dark Rum, Coconut Cream, Cold Pressed Pineapple, Angostura Bitters

# CRAFT BEER

100% LOCAL

## INZANE LAGER \$7

Light lager, crisp and easy drinking **5.0% ABV**

**Tarpon River Brewing**

## NO MAMES MEXICAN STYLE LAGER \$7

ANo Mames is a super cool locally brewed interpretation of what a Mexican lager should taste like brewed with Amarillo hops Pilsner Malt, Corn and Rice. **6.0% ABV**

**Tripping Animals Brewery**

## TRANSPLANT PILSNER \$7

New Zealan Pilsner dry hopped with Wakatu hops **5.0% ABV**

**Gulfstream Brewing Company**

## KOOPA TROOPA PILSNER \$7

Dry hopped lemon drop pilsner with Citra **5.0% ABV**

**Tripping Animals Brewery**

## EL JEFE \$7

A traditional German Hefeweizen in its core, but with the addition of fresh coconut flakes for a taste of South Florida and its beautiful surrounding beaches. **5.0% ABV**

**J Wakefield Brewing**

## AMBER WAVES \$7

Amber Waves Amber Ale focuses on the malts, but has a nice balance of hop character. Expect a light body with a nice toasted malt characteristic and slight fruitiness. **5.8% ABV**

**J Wakefield Brewing**

## BANDIDO PALE ALE \$7

This sneaky little single hopped pale ale is brewed with Mosaic hops Two Row Malt, Flaked Oats and Flaked Wheat **6.5% ABV**

**Tripping Animals Brewery**

## FADED HAZY IPA \$8

Notes of Mango, passionfruit, papaya and tons of citrus **6.8% ABV**

**Old Deck Brewing**

## DEFLATED NE STYLE IPA \$7

Deflated is Hazy, creamy and smooth with heady citrus notes and finish, Made with Citra, Amarilla and azacca hops **7.0% ABV**

**Tarpon River Brewing**

# WINE MENU

## SELECT VINEYARDS

### BUBBLES

TAITTINGER BRUT - CHAMPAGNE, FRANCE \$18

LE CONTESSE PROSECCO - TREVISO, ITALY \$12

### ROSÉ

CHATEAU MINUTY - COTES DE PROVENCE, FRANCE \$12

### RED

COL SOLARE, CABERNET SAUVIGNON - RED MOUNTAIN, WASHINGTON, USA - \$25

BR COHN, SILVER LABEL, CABERNET SAUVIGNON 2017 - \$16 / \$65

CHALK HILL, PINOT NOIR 2017 \$16 / \$65

THREE BY WADE, RED BLEND, NAPA VALLEY, CALIFORNIA 2015 - \$15 / \$60

LAVIS, PINOT NERO, TRENTO ITALY - \$13 / \$50

SALENTEIN, MALBEC, 2016, MENDOZA, ARGENTINA \$13 / \$52

CHATEAU AUGUSTE, BORDEAUX 2016, FRANCE \$12 / \$52

### WHITE

CROSSING, SAUVIGNON BLANC 2019 - MARLBOROUGH, NZ - \$12 / \$55

BENZIGER, CHARDONNAY 2016/2017 - SONOMA COUNTY, CA - \$12 / \$50

TORRESELLA, PINOT GRIGIO 2018 - VENETO, IT - \$10 / \$48

VILLA SPARINA, GAVI DI GAVI 2016 - PIEMONTE, IT - \$12 / \$55

JADOT, CHABLIS 2018 - BURGUNDY, FR - \$17 / \$70

EROICA, RIESLING, COLUMBIA VALLEY, WASHINGTON - \$14 / \$56

# FOOD MENU

## APPETIZERS

### **CRISPY QUESO BLANCO \$9**

HOT HONEY, PICKLED CARROT & HOUSEMADE BUTTERMILK RANCH

### **BLACK TRUFFLE LOADED FRIES. \$12**

BLACK TRUFFLE CREAM, APPLEWOOD BACON & GRANA PADANO

### **CORTEZ GUACAMOLE \$9**

HAAS AVOCADO, CILANTRO, RED ONION, LIME & TORTILLA CHIPS

### **TUNA POKE 'NACHOS' \$14**

TORTILLA CHIPS, SWEET & SOUR PONZU, LIME CREMA & JALAPENO

### **BUFFALO CAULIFLOWER. \$12**

GRAILS BUFFALO SAUCE, HOUSEMADE BUTTERMLIK RANCH & CELERY

### **'ALMOST CLASSIC' CAESAR SALAD \$12**

ROMAINE, CAESAR DRESSING & ROASTED GARLIC CROUTONS

**ADD CHICKEN \$6    ADD SHRIMP \$8    ADD STEAK \$12**

### **ICEBERG 'SLICE' \$13**

GRAILS RANCH, GORGONZOLA, BACON, TOMATO & PICKLED ONION

**ADD CHICKEN \$6    ADD SHRIMP \$8    ADD STEAK \$12**

### **BLACK TRUFFLE MAC & CHEESE. \$14**

MACARONI, BLACK TRUFFLE CREAM & TOASTED BREADCRUMBS

**ADD CHICKEN \$6    ADD SHRIMP \$8    ADD STEAK \$12**

### **FREE RANGE CHICKEN WINGS**

SERVED WITH GORGONZOLA BUTTERMILK DRESSSSING & CELERY  
CHOICE OF: *BUFFALO SAUCE, HOT BUFFALO SAUCE, BBQ, OR LEMON PEPPER-ADOBO*

**1/2LB \$8**

**1LB \$15**

**2LB \$26**

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

# FOOD MENU

## SANDWICHES & BIGS

### **CRISPY PORK WINGS \$10**

HOISIN BBQ SAUCE, CUCUMBER, SESAME & PICKLED ONION

### **CLASSIC CHEESEBURGER \$14**

WHITE CHEDDAR, SHAVED LETTUCE, RED ONION, & TOMATO  
SERVED WITH DRY RUBBED FRENCH FRIES

**ADD APPLEWOOD SMOKED BACON \$2    ADD GUACAMOLE \$3**

### **'UPTOWN' HOT CHICKEN SANDWICH \$13**

HOT HONEY, PICKLED CARROT, SPICY RANCH & SHAVED LETTUCE  
SERVED WITH DRY RUBBED FRENCH FRIES

### **GRILLED CHICKEN 'SCHWARMA' \$13**

ROASTED GARLIC YOGURT, PICKLED ONION, CUCUMBER & ICEBERG  
SERVED WITH DRY RUBBED FRENCH FRIES

### **NEW ENGLAND STYLE SHRIMP ROLL \$13**

OLD BAY AIOLI, CELERY, SHALLOT, LEMON, CHIVE & BRIOCHE  
SERVED WITH DRY RUBBED FRENCH FRIES

### **CERTIFIED ANGUS BEEF 'STEAK FRITES' \$28**

100Z VACIO CHURRASCO, FRENCH FRIES & MAITRE' D BUTTER

### **'CACTUS JACK' BURGER \$16**

CHEDDAR, APPLEWOOD BACON, CRISPY ONIONS & GRAILS SAUCE  
SERVED WITH DRY RUBBED FRENCH FRIES

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