

GRAMERCY

EAT / DRINK / SOCIAL

SHARED BITES

CRISPY TATER TOTS \$8

parmesan, truffle ketchup, chili aioli

AVOCADO TOAST \$10

avocado, basil, feta, balsamic, ciabatta

GRILLED MARKET VEGGIES \$9

seasonal grilled veggies, olive oil, fresh herbs

AHI TUNA POKE \$14

ahi tuna, yuzu marinade, sesame seeds, sprouts,

avocado, diakon, carrot, wonton chips

SRIRACHA CHICKEN WINGS \$12

house sriracha sauce, celery sticks, blue cheese dressing

CLASSIC MAC & CHEESE \$12

cavatappi, sharp cheddar

pork belly + \$8, lobster + \$10

MAC & CHEESE CARBONARA \$14

cavatappi, sharp cheddar, bacon

SLIDER TRIO \$15

kalbi marinade pork belly, mini gramercy burger,

spicy fried chicken

HOUSE MADE FLATBREAD \$10

tomato sauce, mozzarella, toppings + \$2 ea. pepperoni,

mushrooms, fresh tomato, sweet peppers, fresh jalapeño,

roasted garlic, roasted onions, mozzarella,

burrata, olives, bacon, egg

SALADS & BOWLS

BURRATA SALAD \$11

arugula, heirloom tomato, crustini, balsimic vinaigrette

KALE & RED QUINOA SALAD \$10

romaine, toasted almonds, golden rasins,

parmesan, shallots, lemon vinaigrette

FARRO BOWL \$9

arugula, tomatoes, peas, asparagus,

queso fresco, citron vinaigrette

SALMON BOWL \$16

bean sprouts, bok choy, peppers,

zucchini, tamari, white rice

BLOOD ORANGE SHRIMP BOWL \$16

farro, arugula, tomato, asparagus, peas, spicy blood

orange reduction

BIG BITES

(tater tots, fries or salad)

SOURDOUGH GRILLED CHEESE \$10

sharp cheddar, mozzarella, parmesan, black garlic aioli

SPICY FRIED CHICKEN SANDWICH \$14

romaine, tomato, giardiniera, house sriracha

sauce, chili aioli

GRAMERCY BURGER \$14

1/2 lb ground beef, cheddar, grilled onions, romaine,

tomato, house pickles, heirloom relish, mayo.

add: bacon, egg, avocado + \$2 ea.

MAINE LOBSTER ROLL \$24

hot - sautéed in butter & herbs

cold - dill, mayo, celery

OPEN FACE NY STEAK SANDWICH \$16

grilled onions & peppers, sourdough bread,

arugula, black truffle bbq sauce

COCKTAILS

BROOKLYN \$14

redemption rye, dry vermouth, amaro, maraschino

liqueur, angostura bitters

SOHO \$14

botanist gin, yellow chartreuse, orange bitters

UPPER EAST \$12

flor de caña rum, amaratto, cream, orange

BATTERY PARK \$14

casamigos reposado, midori, fresh lime juice, squirt

CHELSEA \$12

titos, watermelon, basil, fresh lime juice, simple syrup,

ginger ale

MARGS \$12

spicy +\$1 / watermelon +\$2 / spicy watermelon + \$3 /

patron silver, house made orange syrup, fresh lime

OLD FASHIONED \$14

bulleit bourbon, simple syrup, angostura bitters, luxardo

cherry, orange peel

PALOMA \$12

casamigos blanco, campari, fresh lime juice, grapefruit,

seltzer

NEGRONI \$14

fords gin, sweet vermouth, campari

MOSCOW MULE \$12

(try it frozen!)

ultimat vodka, ginger syrup, fresh lime juice

MEZCAL MULE \$12

montelobos mezcal, ginger syrup, fresh lime juice

FROSÉ \$12

pink flamingo rosé, ultimat vodka, lemon juice, house

made strawberry purée

BEER

DRAFT

MODERN WHIT \$9

whitbier, santa monica, 5.3%

SCHILLING GRAPEFRUIT \$8

cider, washington, 6.5%

MODELO \$8

lager, mexico, 4.4%

TENAYA PILSNER \$8

czech pilsner, nevada, 5.5%

KNUCKLE SANDWICH \$12

imperial ipa, california, 10%

FATHOM IPL \$9

imperial pilsner california, 7%

BOTTLE

STELLA ARTOIS \$8

pale lager, belgium, 5%

DORADO \$10

imperial ipa, california 10%

DOS EQUIS \$8

lager, mexico, 4.3%

COORS LIGHT \$7

lager, colorado, 4.2%

BROWN NECTAR \$8

brown ale, oregon, 5.6%

GLUTINY \$8 (GF)

pale ale, colorado, 6%

WINE

DREAMING TREE \$10

pinot noir, acampo, ca

TOM GORE \$10

cabernet, geyserville, ca

EVE \$10

chardonnay, mattawa, wa

RUFFINO \$10

pinot grigio, firenze, italy

PINK FLAMINGO ROSÉ \$10

rosé, languedoc-roussillon, france

HAPPY HOUR

Monday - Friday 4pm to 7pm

\$5 WELL DRINKS

\$6 WINES

\$8 CALL DRINKS

\$5 COORS LIGHT

\$7 WELL MARGS

\$2 OFF DRAFTS

\$8 WINGS

\$8 MAC & CHEESE

\$8 LOADED TATER TOTS

\$8 SLIDER DUO

\$8 3 CHEESE FLATBREAD

(+ \$2 ea. item)

HOURS

MONDAY - SUNDAY

11am to 2am

BRUNCH & LUNCH

DAILY

11am to 3pm



www.gramercysm.com
@gramercy_sm 310-828-2115
2460 WILSHIRE BLVD
SANTA MONICA CA



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Food Allergy Notice. Please be advised that food prepared here may contain these ingredients: Milk, Eggs, Wheat, Soybean, Peanuts, Tree Nuts, Fish, Shellfish

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EGGS

GRAMERCY BREAKFAST \$10

2 eggs any style, rustic potatoes, toast, bacon or sausage

3 EGG OMELETTE \$12

choose 2: onions, italian sausage, bacon, spinach, avocado, mushroom, red & yellow peppers, roasted pasilla peppers, tomato, mozzarella, sharp cheddar. add more \$2 ea.

rustic potatoes, toast.

AVOCADO TOAST \$12

toasted ciabatta, smashed avocado, feta, cilantro aioli, 2 eggs any style, rustic potatoes

PORK BELLY BURRITO \$14

scrambled eggs, roasted pasilla peppers, grilled onions, cilantro aioli. rustic potatoes, toast

STEAK & EGGS \$18

8 oz ny steak, 2 eggs any style, rustic potatoes, toast

GRIDDLE

FRENCH TOAST BRULEE \$12

french baguette, vanilla bean creme anglaise, fresh berries

SILVER DOLLAR PANCAKES \$10

fresh berries, maple syrup, chantilly creme

BELGIUM WAFFLE

coming soon!

SIDES

bacon \$3

sausage \$3

potatoes \$2

2 eggs \$2

BRUNCH BARGINS

bottomless mimosas \$15

(with food purchase)

import beer bucket \$20

domestic beer bucket \$15

house champagne bottle \$15

SANDWICHES

(tater tots or salad)

SOURDOUGH GRILLED CHEESE \$10

black garlic aioli, cheddar, mozzarella, parmesan

SPICY CHICKEN \$14

breaded fried chicken breast, spicy aioli, tomato, giardiniera, romaine

GRAMERCY BURGER \$14

8oz ground beef, pickles, heirloom relish, cheddar, caramelized onions, romaine, tomato
add: bacon, egg, avocado + \$2 ea.

BREAKFAST SANDWICH \$12

Eggs scrambled, onion, tomatoes, jalapeño, cheddar cheese, smoked bacon, cilantro aioli

OPEN FACE STEAK SANDWICH \$16

ny steak, onions, peppers, sourdough bread, arugula, black truffle bbq sauce

COCKTAILS

BROOKLYN \$14

redemption rye, dry vermouth, maraschino liqueur, angostura bitters

SOHO \$14

botanist gin, yellow chartreuse, orange bitters

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flor de caña rum, amaratto, vanilla cream, seltzer

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casamigos reposado, midori, fresh lime juice, squirt

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