

COFFEE

	12 OZ	16 OZ
DRIP COFFEE with Mountain Bird coffee	2.50	4.50
COLD BREW	4	6
CAFE AU LAIT	3.50	5.50
AMERICANO	3.50	5.50
BREVE	3.50	5.50
CAPPUCCINO	4	6
LATTE	4	6
MOCHA LATTE	4.50	6.50
CHAI LATTE	4	5.50
ESPRESSO		
two shots for \$1.50 or 3 shots for \$3		

ADD SOME FLAVOR + \$1

fudge chocolate syrup, fudge white chocolate, vanilla, sugar-free vanilla, pistachio, hazelnut, caramel, blueberry, lavender, cinnamon, creme de banana, coconut

SPECIALTY COFFEE

12OZ \$5, 16OZ \$7

THE GRANGE

espresso, steamed milk, caramel sauce, whipped cream (suggested booze: bourbon)

PEANUT BUTTER CUP

espresso, steamed milk, chocolate sauce, PB sauce (suggested booze: spiced rum)

CAMPFIRE

espresso, steamed milk, marshmallow syrup, cinnamon syrup (suggested booze: cinnamon whiskey)

CHOCOLATE LOVER

espresso, steamed milk, chocolate sauce (suggested booze: chocolate vodka)

HUMMINGBIRD

espresso, steamed milk, lavender, cinnamon, and honey

EXTRA SHOT OF ESPRESSO + \$1.25

MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH: WHEAT, EGGS, PEANUTS, TREE NUTS, MILK, FISH, SOY AND SHELLFISH. ASK ABOUT OUR GLUTEN FREE AND ALLERGY FRIENDLY OPTIONS

COCKTAILS

PLANTER'S PALOMA	3
Milagro Silver tequila, Topo Chico grapefruit soda, fresh grapefruit, agave nectar and fresh lime	
BULLDOG COFFEE	4
Jameson, Baileys Irish Cream, Gran Marnier, Kahlua, House-brewed coffee (hot or cold brew), topped with whipped cream, sprinkle of nutmeg	
PEACH WHISKEY SOUR	3
Old Dominick bourbon, lemon, peach syrup	
DELTA SUNSET	4
Knob Creek Whiskey, lemon, lime, luxardo cherry	
GRANGE BLOODY MARY	3
Tito's Vodka, Homemade Bloody Mary Mix	
MINOSA	3
Sparkling Wine and Orange Juice	
GARDEN GIN AND TONIC	4
Beefeater, Blanc Vermouth, triple sec and orange bitters	
THE GRANGE MULE	3
Old Dominick Honey Bell Vodka, Simple syrup, Ginger beer and lime	

WINE BY THE GLASS

CAFÉ DE PARIS BLANC DE BLANC Brut Nv - 2021	9 / 27
CA'MONTINI TERRA DI VALFREDDA Pinot Grigio - 2021, Italy	11 / 31
BRENDEL NOBLE ONE Chardonnay - Napa Valley, 2019	14 / 42
KING ESTATE PINOT NOIR Milanette Valley, 2019	11 / 33
BOLLA PROSECCO , Italy, NV	11 / 33
TANGENT SAUVIGNON , Edna Valley, 2020	11 / 33
CLEAN SLATE RIESLING , Germany, 2021	11 / 33
RUFFINO MOSCATO D'ASTI D.O.C.G. , Italy, 2020	12 / 52
BONTERRA CABERNET California 2020	12/52
BRENDEL WINE FLIGHT four 2 oz. glasses of wine	35
COBBIN WINE LIST:	
HEITZ CHARDONNAY QUARTZ CREEK VINEYARD 2020	25
BRENDEL EVERBLOOM SAUVIGNON BLANC NAPA , 2019	20
HEITZ CABERNET NAPA , 2018	35
BRENDEL COOPERS REED CABERNET NAPA , 2019	25
BRENDEL CHORUS CUVÉE	20

HOUSE WHITE WINE 6 HOUSE RED WINE 6

WATER MENU

TOPO CHICO	4
AQUA PANNA	4
LIQUID DEATH	4
SAN PELLIGRINO	4

HOMEMADE LEMONADE

12 OZ / 16 OZ

CLASSIC HOMESTYLE	4/3.50
STRAWBERRY	4/6
SPARKLING CRANBERRY	4/6
FRESH BLUEBERRY	4/6
HONEY CHAI	4/6
PINEAPPLE	4/6

BEVERAGES

PEACE TEA - ASSORTED FLAVORS	3
PEPSI BEVERAGES	1.75
COCA-COLA BEVERAGES	1.75
MONSTER - ASSORTED FLAVORS	3
BOTTLED SWEET TEA	3
BOTTLED UNSWEET TEA	3
CLASSIC ROOT BEER FLOAT	12
	12 OZ 16 OZ
HOUSE SLUSHEES	3 5

BOTTLED JUICE

ORANGE JUICE	2
CRANBERRY JUICE	2
APPLE JUICE	2
TUM E FRUIT PUNCH	2
TUM E BERRY BLUE	2

DOG'S BRUNCH

SCRAMBLED EGGS AND BACON
WITH A SOUVENIR DOG BOWL.

8

MONDAY IS
LOCALS NIGHT
STEAK, BEER,
COCKTAILS &
WINE FEATURES



THE GRANGE

MONDAY 7AM - 8PM LOCALS NIGHT
TUESDAY 7AM - 3PM
WEDNESDAY 7AM - 3PM
THURSDAY 7AM - 3PM
FRIDAY 7AM - 3PM
SATURDAY 7AM - 3PM
SUNDAY CLOSED



GRAB & GO BREAKFAST 7AM-10AM

- Sandwich** 6
Bacon or Sausage, Egg & Cheese
- Burrito** 6
Bacon or Sausage, Egg & Cheese

ALL DAY MENU BREAKFAST

Sandwich on Our Home-Made English Muffin or Buttermilk Biscuit with Bacon or Sausage, Farm Fresh Egg, Provolone and Cheddar Cheese, Spicy Red Pepper Jelly 9

Home-Made Buttermilk Biscuits and Sausage Gravy 7

Farmers Breakfast Two Eggs, Sausage or Bacon, Potatoes, Toast or Biscuit 8

Belgian Waffle Crispy Buttermilk Whipped Cream, Fresh Fruits, Maple Syrup 10

Avocado Toast Toasted Wheat Bread, Avocado, Pickled Cucumbers and Onions, Cherry Tomatoes, Radishes, Arugula, Lemon-Basil Poppy Seed Vinaigrette, Pumpkin Seeds (V) 12

(add a Farm Fresh Egg \$2)

SALADS

Arugula, Romaine Lettuce, Strawberries, Blueberries, Candied Pecans, Lemon-Basil Poppy Seed Dressing (V) 12

Grange Chopped Garden Vegetable Salad, Mixed Greens, Fresh Vegetables Daily, Green Goddess Dressing (V) 12

Panzanella Salad House Made Focaccia Croutons, Romaine Lettuce, Heirloom Tomatoes, Cucumbers, Mozzarella, Creamy Caesar Dressing 12

(add fried or grilled Chicken \$7)

(add Salmon \$12)

SANDWICHES

THE ANGRY BIRD Rustic Panini Sourdough Bread Marinated Chicken Breast, Peach Hot Sauce Aioli, Jalapenos, Jack Cheese, Roasted Tomatoes, Mixed Greens 16

WILSON BURGER 8oz Angus Burger with American and White Cheddar, Crispy Bacon, Red Pepper Jelly, Home Made Bun 16

(add a Farm Fresh Egg \$2)

GRILLED CUBAN Smoked Pulled Pork, Sliced Ham, Swiss Cheese, House Mustard Blend, Toasted Baguette, Dill Pickles 14

HOUSE SMOKED BEEF BRISKET PHILLY CHEESE STEAK SANDWICH on a Hoagie Bun, Peppers, Onions, Cheese Sauce 16

CLASSIC REUBEN Toasted Marble Rye Bread, House Made Slow Roasted Corned Beef, Fresh Sauerkraut, Swiss Cheese, Russian Dressing 14

HOUSE SMOKED PULLED PORK BBQ SANDWICH on a Home-Made Bun with Blackberry Barbeque Sauce, Apple Cole Slaw 13

5 CHEESE GRILLED CHEESE MELT DOWN Sandwich, Mozzarella, Provolone, Swiss, American, Cheddar, Texas Toast 10

SIDES

- Crispy Potatoes 5
Side Salad 5
Bacon 5
Sausage 5
Chicken 6
Toast 3
Biscuit 3

HOME MADE DESSERTS

OLD DOMINICK BOURBON CHOCOLATE PECAN PIE 10

GRANGE OLD FASHION BUTTERMILK PIE 10

DOUBLE CHOCOLATE HAZELNUT NUTELLA CREAM PIE 10

SEASONAL ASSORTED FRUIT TARTS 5

HOME-MADE OLD FASHION POP TARTS 5

INDIVIDUAL MINI CAKES 6
(Red Velvet, Carrot, Italian Cream, Chocolate Fudge)

BANANA PUDDING CUPS 5

HOME-MADE JUMBO COOKIES 4

ICE CREAM SANDWICH 6

MINI CONE TRIO TASTING 6

ICE CREAM

daily selection of house-made ice cream

1 SCOOP 2 SCOOPS

4 6

LAWRENCE FAMILY WINE BOTTLES FOR SALE

HEITZ CHARDONNAY Quartz Creek 2020	90
BRENDEL EVERBLOOM SAUVIGNON BLANC Napa 2019	65
STONY HILL RIESLING Napa 2020	80
HEITZ CABERNET Napa 2018	88
BRENDEL COOPERS REED CABERNET Napa 2019	50
BRENDEL CHORUS CUVÉE ROUGE 2019	45
INK GRADE ANDOSOL Napa 2018	220
INK GRADE CABERNET Napa 2018	220

MILKSHAKES & SUNDAES

MAKE IT BOOZEY: add bourbon, whiskey, vodka, gin, spiced rum, rum, or tequila
FOR DINE-IN GUESTS ONLY

DEATH BY CHOCOLATE 12
chocolate ice cream, brownies, chocolate chips, chocolate sauce on top
(suggested booze: chocolate vodka)

TIGER STRIPES 12
peanut butter, chocolate sauce, peanut butter cups, peanut butter sauce on top
(suggested booze: spiced rum)

HONEY BOURBON PECAN 12
butter pecan ice cream, honey, bourbon caramel sauce, whipped cream
(suggested booze: bourbon)

BONFIRE 12
vanilla, marshmallow syrup, graham cracker, chocolate chips, cinnamon
(suggested booze: cinnamon whiskey)

STRAWBERRY SHORTCAKE 12
strawberries, cake batter, graham crackers, whipped cream
(suggested booze: strawberry vodka)

ORANGE DREAMCICLE MILKSHAKE 12
Made with our House spun orange dreamcicle ice cream

CLASSIC SUNDAE 8
two scoops of selected ice cream with chocolate sauce & peanuts

BANANA SPLIT 12
chocolate, vanilla, & strawberry ice cream, banana, peanuts, chocolate sauce, strawberry sauce, caramel, whipped cream, and a cherry on top

ENTREES

- THE GRANGE BBQ TASTING PLATTER** 34
BEEF BRISKET, PULLED PORK, BABY BACK RIBS, JALAPENO CHEESE SAUSAGE, APPLE CABBAGE SLAW, BAKED BEANS, TEXAS TOAST, HOUSE PICKLES AND RED ONIONS, BLACKBERRY BBQ SAUCE
- ARKANSAS BONELESS FRIED CHICKEN** 28
BUTTERMILK MASH POTATOES, GREEN BEANS WITH ONIONS AND BACON, SMOKED BRISKET GRAVY
- MISSISSIPPI MEAT LOAF** 26
ONIONS, PEPPERS, TANGY TOMATO GLAZE, HORSERADISH MASH POTATOES, GREEN BEANS, GRAVY
- BLACKENED SALMON** 32
CAJUN DIRTY RICE WITH ANDOUILLE SAUSAGE, SAUTEED SQUASH AND TOMATO CREAM SAUCE
- DRY RUB SPICED PAN SEARED BEEF RIB EYE 16OZ.** 59
HOUSE STEAK SAUCE, HORSERADISH MASH POTATOES SAUTEED SQUASH

WILSONGRANGE.COM

MONDAYS ARE
LOCALS NIGHT

BEVERAGES

- PEACE TEA - ASSORTED FLAVORS 3
PEPSI BEVERAGES 1.75
COCA-COLA BEVERAGES 1.75
MONSTER 3
CLASSIC ROOT BEER FLOAT 12
- | | 12 OZ | 16 OZ |
|---------------------|-------|-------|
| HOUSE SLUSHEES | 3 | 5 |
| BOTTLED SWEET TEA | 3 | |
| BOTTLED UNSWEET TEA | 3 | |

WATER MENU

- TOPO CHICO 3
PANA BOTTLED WATER 3
LIQUID DEATH 3
SAN PELIGRINO 3

BOTTLED JUICE

- ORANGE JUICE 2
CRANBERRY JUICE 2
APPLE JUICE 2
TUM E FRUIT PUNCH 2
TUM E BERRY BLUE 2

Beer special:
\$2 Miller Lite
\$2 Bud Light

THE GRANGE DINNER

SALADS

- ORCHARD APPLE HARVEST SALAD** 12
APPLES, DRIED CRANBERRIES, CANDIED PECANS, SEASONAL GREENS, MAPLE VINAIGRETTE
- CAESAR SALAD** 12
CHOPPED ROMAINE LETTUCE, GARLIC CROUTONS, PARMESAN CHEESE, CAESAR DRESSING
- (ADD GRILLED CHICKEN OR FRIED CHICKEN \$6.00)
(ADD SALMON \$12.00)

HOME MADE DESSERTS

PLEASE VISIT OUR DISPLAY
OF HOUSE MADE DESSERTS AND ICE CREAMS
AVAILABLE FROM THE GRANGE

MONDAY SPECIAL \$1 SCOOP OF ICE CREAM



COFFEE

	12 OZ	16 OZ
DRIP COFFEE with Mountain Bird coffee	2.50	4.50
COLD BREW	4	6
CAFE AU LAIT	3.50	5.50
AMERICANO	3.50	5.50
BREVE	3.50	5.50
CAPPUCCINO	4	6
LATTE	4	6
MOCHA LATTE	4.50	6.50
CHAI LATTE	4	5.50

ADD SOME FLAVOR + \$1

fudge chocolate syrup, fudge white chocolate, vanilla, sugar-free vanilla, pistachio, hazelnut, caramel, blueberry, lavender, cinnamon, creme de banana, coconut

SPECIALTY COFFEE

12OZ \$5, 16OZ \$7

THE GRANGE

espresso, steamed milk, caramel sauce, whipped cream (suggested booze: bourbon)

PEANUT BUTTER CUP

espresso, steamed milk, chocolate sauce, PB sauce (suggested booze: spiced rum)

CAMPFIRE

espresso, steamed milk, marshmallow syrup, cinnamon syrup (suggested booze: cinnamon whiskey)

CHOCOLATE LOVER

espresso, steamed milk, chocolate sauce (suggested booze: chocolate vodka)

HUMMINGBIRD

espresso, steamed milk, lavender, cinnamon, and honey

ESPRESSO

one shot for \$1.25
two shots for \$1.50
three shots for \$3

Flavors: Fruit, Tea, The Grange, Moments of Day

SANDWICHES

- THE ANGRY BIRD** 16
RUSTIC SOURDOUGH PANINI, MARINATED CHICKEN BREAST, PEACH HOT SAUCE AIOLI, JALAPENOS, JACK CHEESE, ROASTED TOMATOES, MIXED GREENS
- GRILLED CUBAN** 14
SMOKED PULLED PORK, SMOKED HAM, SWISS CHEESE, DIJONNAISE, PICKLES, ON A TOASTED HOAGIE BUN
- THE WILSON BURGER** 16
8OZ. ANGUS BURGER BLEND, AMERICAN AND WHITE CHEDDAR CHEESE, CRISPY BACON, RED PEPPER JELLY, LETTUCE, TOMATO, PICKLE, ONION ON A HOME-MADE BUN

HOMEMADE LEMONADE

12 OZ / 16 OZ

CLASSIC HOMESTYLE	4/5.50
STRAWBERRY	4/6
SPARKLING CRANBERRY	4/6
FRESH BLUEBERRY	4/6
HONEY CHAI	4/6
PINEAPPLE	4/6

COCKTAILS

- PLANTER'S PALOMA** 13
Milagro Silver tequila, Topo Chico grapefruit soda, fresh grapefruit, agave nectar and fresh lime
- BULLDOG COFFEE** 14
Jameson, Baileys Irish Cream, Gran Marnier, Kahlua, House-brewed coffee (hot or cold brew), topped with whipped cream, sprinkle of nutmeg
- PEACH WHISKEY SOUR** 13
Rocketown Sour Mash whiskey, lemon, peach syrup
- DELTA SUNSET** 14
Knob Creek Whiskey, lemon, lime, luxardo cherry
- GRANGE BLOODY MARY** 13
Tito's Vodka, Homemade Bloody Mary Mix
- MIMOSA** 13
Sparkling Wine and Orange Juice
- GARDEN GIN AND TONIC** 14
Beefeater, Blanc Vermouth, triple sec and orange bitters
- THE GRANGE MULE** 13
Old Dominick Honey Bell Vodka, Simple syrup, Ginger beer and lime

WINE MENU

BY THE GLASS

- CAFÉ DE PARIS BLANC DE BLANC Brut Nv - 2021 9 / 27
CA'MONTINI TERRA DI VALFREDDA Pinot Grigio - Italy, 2021 11 / 31
BRENDEL NOBLE ONE Chardonnay, Napa Valley, 2019 14 / 42
KING ESTATE Pinot Noir, Willamette Valley, 2019 11/33
BOLLA Prosecco, Italy, NV 11/33
BONTERRA Cabernet Sauvignon 2021, California 11 / 33
TANGENT Sauvignon, Edna Valley, 2020 11 / 33
CLEAN SLATE Riesling - Germany, 2021 11 / 33
RUFFINO MOSCATO D'ASTI D.O.C.G, Italy, 2020 12/52
BONTERRA Cabernet California 2020 12/52
BRENDEL WINE FLIGHT
four 2 oz. glasses of wine 35

HOUSE WHITE WINE	10	HOUSE ROSE	10
SPARKLING WINE	9	HOUSE RED WINE	10



CORAVIN WINE LIST

BRENDEL EVERBLOOM SAUVIGNON BLANC NAPA, 2019	20
HEITZ CABERNET NAPA, 2018	35
BRENDEL COOPERS REED CABERNET NAPA, 2019	25
BRENDEL CHORUS CUVÉE	20
BRENDEL ONE CHARDONNAY 2019	11

MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH: WHEAT, EGGS, PEANUTS, TREE NUTS, MILK, FISH, SOY AND SHELLFISH. ASK ABOUT OUR GLUTEN FREE AND ALLERGY FRIENDLY OPTIONS

Gin:	Whiskey:	Vodka:	Liqueurs:
Tanqueray 10	Bulliet Bourbon 11	Grey Goose 12	Kahlua Baileys 9
Bombay 11	Bulliet Rye 11	Delta Dirt Vodka 11	Grand Mariner 12
Beefeater 9	Makers Mark 11	Tito's 12	Cointreau 9
Hendricks 12	Dewars 12	Smirnoff 9	Bailys 9
	Jim Bean 8	Smirnoff Vanilia 9	
Tequila:	Jameson 10	Crop Organic Meyer 12	Rum:
1800 10	Crown 11	Old Dominick 12	Don Q 9
Jose Cuervo 9	Jack Daniels 10		Bacardi 9
Milagro Silver 10	Woodford 18		Sailor Jerry 10
	Fireball 8		Malibu 10

LIQUOR