



# THE RACONTEUR

*Bar & Kitchen*

## Drinks Packages

**GRACE** selection of craft beers & wines by the glass...\$40 pp/2 hr + \$15 pp each additional hour

**SERGIO** craft beer & wines + call liquor (tito's, beefeater, bulleit, altos, bacardi) & mixers...\$55 pp/2 hr + \$18 pp each additional hour

**KUMIKO** craft beer & wines + premium liquor (everything except top shelf) & premium mixers...\$65 pp/2 hr + \$20 pp each additional hour

**ALAIN** beer, wine & premium + 3 specialty cocktails + 3 classic cocktails (with custom menu)...\$75 pp/2 hr + \$20 pp each additional hour

**VIKTOR** custom bottle service package (price varies based on bottle selected) served with unlimited premium mixers

## Food Packages

**BRONIE'S BRUNCH** select 4 brunch items + includes unlimited bloody mary, mimosa, sangria, juice, tea & coffee...\$45 pp

**SHELLEY'S SNACKS** select 3 bar snacks to be shared among your guests...\$15 pp

**FAULKNER'S FRUGAL FEAST** select 2 bar snacks + 2 small plates + 1 board...\$25 pp

**MORRISON'S MUCHIES** select 3 passed apps + 2 small plates + 2 boards...\$35 pp

**HEMINGWAY'S HAUL** select 3 passed apps + 2 bar snacks + 2 small plates + 2 boards...\$45 pp

**TWAIN'S TREATS** select 2 desserts...\$5 pp

## Specialty Add-Ons

**GIBRAN'S GRILL** charcoal grilled shrimp, chicken & vegetable kebabs + pita + beyrouthi board...\$150 + \$20 pp

**BRADBURY'S 451° BARBECUE** select 3: chicken, burgers, hot dogs, bratwurst, portobello + corn on the cob & potato salad...\$100 + \$15 pp

**SALINGER'S SMOKEHOUSE** slow smoked baby back ribs & chicken, with cornbread, fennel slaw, house pickle, bbq sauce...\$150 + \$20 pp

**BYRON'S SEAFOOD BOIL** peel n' eat shrimp, mussels, scallops, clams, corn, potato...\$150 + \$25 pp add lobster...\$40 ea.

"Grace's Garden" back room fits 15-30 (standing with server)

Full buyout available for larger groups

50% non-refundable deposit required to secure your booking

Bookings may be required to meet a minimum food & beverage spent or incur a room fee

*please inform the owner, bartender or server if your guests have any allergies or food restriction*





# THE RACONTEUR

Bar & Kitchen



## Food Selections

### Bar Snacks

- CHILI-LIME CASHEWS** dehydrated lime, cayenne
- MARINATED OLIVES** house brine, citrus zest, garlic, herbs
- WHITE ANCHOVIES** extra-virgin olive oil, parsley
- DEVIL'S EGGS** pasture -raised eggs, sriracha, smoked black pepper, chive
- SPICY SHROOMS** yellow oyster mushroom, chili-garlic, soy, sesame

### Small Plates

- HUMMUS BIN TAHINI** chickpea, sesame, lemon, garlic, sumac, olive oil
- HONEY ROASTED CARROTS** labne, toasted sunflower seed, sumac
- FATOUSH** romaine, cucumber, tomato, radish, pita crisp, lemon dressing
- PANZANELLA** heirloom tomato, olive, red onion, basil, focaccia crouto
- TRUFFLE BURRATA** blackberry, fennel, tomato, basil, chive

### Boards

- PLOUGHMAN'S PLATTER**  
bayley hazen blue, 5 spoke tumbleweed, smoky mountain country ham, house pickles, bourbon honey mustard
- FRENCHY'S FEAST**  
fromager d'affinois, saucisson sec, paté de campagne, cornichon, whole grain mustard, honeycomb
- PAISANO'S PLATE**  
fulvi pecorino, taleggio, capicola, sopressata, marinated olive, fennel, truffle honey
- SPANIARD'S SPREAD**  
mitica leonora a fuego, manchego, revilla chorizo, quince paste, marcona almond

**BEYROUTHI BOARD**  
hummus bin tahini, minted labne, olives, carrots, radish, pita

**CHEESE SAMPLER**  
chef's selection of 4 cheeses with bread, fruit & condiments

### Passed Apps

- HEIRLOOM TOMATO BRUSCHETTA** pesto, basil, balsamic, olive oil
- CAROL SUE'S PIMIENTO CHEESE** hot pepper jelly, saltines
- CRABBY TOASTS** jumbo lump crab salad, fresno chili, cilantro, garlic toast
- ANCHO RUBBED BACON SKEWERS** pickled watermelon rind, chive
- SHRIMP SKEWERS** jumbo shrimp, garlic, sherry, lemon, cilantro aioli

### Brunch Items

- DEVIL'S EGGS** pasture -raised eggs, sriracha, smoked black pepper, chive
- EGG SLIDERS** king's hawaiian rolls, egg, cheddar, bacon
- ANCHO RUBBED BACON** pickled watermelon rind, chive
- CHEESE SAMPLER** selection cheeses with bread, fruit & condiments
- BALTHAZAR PASTRIES** fresh baked danish & croissant
- BURRATA TOAST** truffle burrata, truffle honey, basil, evoo, fleur de sel
- HEIRLOOM TOMATO TOAST** heirloom tomato, pistachio pesto, basil, evoo
- PIMIENTO CHEESE TOAST** pepper jelly, micro cilantro
- HUMMUS TOAST** hummus tahini, pickled & fresh radish, sumac, evoo, chive
- FARMER'S MARKET FRITTATA** seasonal vegetable baked egg
- ITALIANO SANDWICH** capicola, talleggio, pickled radish, greens, truffle honey
- COUNTRY HAM SANDWICH** bayley hazen blue, pepper jelly, house pickle, greens
- STRAWBERRY WAFFLES** strawberry syrup, whipped cream

### Dessert

- STICKY TOFFEE CORNBREAD BITES** caramel sauce, marcona almond
- MR. BLACK'S COFFEE BROWNIE BITES** amareni cherries
- BOOZY BERRIES** brandied berries, mint, gran marnier whipped cream
- CHEESE & FRUIT** selection of cheese & fresh fruit

*please inform the owner, bartender or server if your guests have any allergies or food restrictions*

*A la carte pricing available for all event menu items*