

SUMMER COCKTAIL MENU



\$10

HOUSE COCKTAILS

OLD FASHIONED

Muddled Orange and Toschi Vignola Black Cherry, Maker's Mark, Soda

PIMM'S CUP

Muddled Lemon and Cucumber, Pimm's, Gingerbeer, Ginger Juice

OXFORDIAN

Maker's Mark, Lemon Juice, Simple Syrup, Prosecco

MOSCOW MULE

Tito's, Gingerbeer, Lime Juice, Ginger Juice

THE WELL DESERVED

Wonderbird Gin, Lemon, Muddled Cucumber, St. Germaine, Soda

EL SYD

Herradura Tequila, Grapefruit Juice, Prosecco

RONZO

Aperol, Bulleit, Soda, Prosecco

SEASONAL COCKTAILS

JESUS MARIA

Patron, Cointreau, Orange Juice, Lime Juice, Simple Syrup

CUCUMBER GIMLET

Hendrick's, Muddled Cucumber and Lime, Lime Juice, Simple Syrup

SUMMER BAR MENU



PIMENTO CHEESE

with Crackers

9.5

TIGER SAUCE CHICKEN WINGS

with Blue Cheese Dressing

9

CITY GROCERY BURGER

5.3oz Hand-Pattied, Filet and 44 Farms Beef Blend, Lettuce, Tomato, Pickle, Sautéed Onion, Mayo, Mustard, Special Sauce, American Cheese, Brioche Bun - Served with Fries

13 *double patty 17.5*

MUFFALETTA

The New Orleans Classic - Served with Fries

15.5

OGCG CAESAR SALAD

Crisp Ribbons of Romaine, Parmesan, Kalamata Olives, Black Pepper Croutons, Hard Boiled Egg, Creamy Caesar Dressing

12

with grilled chicken 15.5

with fried oysters 17.5

with blackened shrimp 16.5

SHRIMP & GRITS

Spicy Original Grit Girl Cheese Grits, Sautéed Shrimp, Garlic, Mushrooms, Scallions, White Wine, Lemon Juice, Big Bad Bacon

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