

COCKTAIL MENU



\$12

HOUSE COCKTAILS

OLD FASHIONED

muddled orange and Toschi Vignola black cherry, Maker's Mark, soda

PIMM'S CUP

muddled lemon and cucumber, Pimm's, ginger beer, ginger juice

OXFORDIAN

Maker's Mark, lemon juice, simple syrup, Prosecco

MOSCOW MULE

Wheatley vodka, ginger beer, 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

COCKTAIL MENU



WHISKEY SPECIALS

WILLETT

Steve McQueen Select
30

MAKER'S MARK

Private Select
15

BUFFALO TRACE

JC's Covid Vaccine
14

BUBBLY WATER

DOMESTIC 4

Budweiser

Bud Light

Busch Non-Alcoholic

Coors Light

Michelob Ultra

Miller Lite

Miller High Life 3

Pabst Blue Ribbon 3

PREMIUM 6

Amstel Light

Blue Moon

Dos Equis

Guinness Draught

Heineken

Crowd Control IPA

Peroni

Sierra Nevada

Shiner Bock

SPB Suzy B

Stella Artois

Tiny Bomb

Yuengling

PLEASE ASK YOUR BARTENDER ABOUT TODAY'S DRAFT BEER



PIMENTO CHEESE

with sourdough croutons

10

TIGER SAUCE CHICKEN WINGS

with blue cheese dressing

11

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

14 double patty 18.5

MUFFALETTA

the New Orleans classic - served with fries

16.5

CAESAR SALAD

crisp ribbons of romaine, parmesan, kalamata olives, black pepper croutons, hard boiled egg, creamy caesar dressing

14

add grilled chicken 6

add fried oysters 10

add blackened shrimp 8

SHRIMP & GRITS

spicy Original Grit Girl cheese grits, sautéed shrimp, garlic, mushrooms, scallions, white wine, lemon juice, Big Bad bacon

34