

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

top shelf tequila, grapefruit juice, Prosecco

RONZO

Aperol, Bulleit, soda, Prosecco

JESUS MARIA

top shelf tequila, Cointreau, orange juice, lime juice, simple syrup

CUCUMBER GIMLET

Hendrick's, muddled cucumber and lime, lime juice, simple syrup

APEROL SPRITZ

Aperol, prosecco, soda



NIEPOORT

Tawny Port NV

7

BROADBENT

"Rainwater" Madeira NV

8

FERNET BRANCA

9

CHÂTEAU ROÛMIEU-LACOSTE

Sauternes 2018

11

GREEN CHARTREUSE

13

ROYAL TOKAJI

"Red Label"

18

BAR MENU



PIMENTO CHEESE

with sourdough croutons

11

FRIED OKRA

roasted tomato aioli

15

TIGER SAUCE CHICKEN WINGS

with blue cheese dressing

15

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

15 double patty 20

MUFFALETTA

the New Orleans classic - served with fries

18.5

CAESAR SALAD

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

14

add grilled chicken 8 add fried oysters 12 add blackened shrimp 8

SHRIMP & GRITS

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

36