

## 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

#### THE LARRY BROWN

coffee, Bailey's, Frangelico, Kahlua

#### HOT TODDY

Maker's Mark, lemon, honey, apple cider



**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

**LAMB MEATBALLS**

tzatziki, mint

22

**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