

## WINTER COCKTAIL MENU



### HOUSE COCKTAILS \$13

#### 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

#### MISS GAY CLEVELAND OHIO

Euphrosine #9 Barrel-Finished Reserve, lime juice, simple syrup, ginger beer, mint

#### JESUS MARIA

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

#### LARRY BROWN

coffee, Bailey's, Frangelico, Kahlua

#### HOT TODDY

Maker's Mark, lemon, honey, apple cider

## WINTER DESSERT & DESSERT WINES MENU



### DESSERTS \$12

#### TOASTED WHITE CHOCOLATE SHORTBREAD

marshmallow fluff, candied coffee beans

#### BLOOD ORANGE PANNA COTTA

cocoa sablé shell, hibiscus yogurt sorbet

#### CHERRY CHIP CAKE

vanilla ermine buttercream

#### SALTINE CHOCOLATE TART

whipped cream, citrus honey

### DESSERT WINES & DIGESTIFS

#### 2021 TINTERO MOSCATO D'ASTI

9

#### FONSECA

Bin No. 27 Reserve Port NV

8

#### GRAHAM'S

"Six Grapes" Reserve Port NV

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#### 2022 HALLET SAUTERNES

Bordeaux, France

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