

SUMMER 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

CUCUMBER GIMLET

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

APEROL SPRITZ

Aperol, prosecco, soda

SUMMER DESSERT & DESSERT WINES MENU



DESSERTS **\$12**

BLUEBERRY LAVENDER SEMIFREDDO

masa sablé

STRAWBERRY SUMAC TART

almond streusel, crème fraîche ice cream

CHOCOLATE OATMEAL MOON PIES

marshmallow fluff

PEACH POPPY SEED POUND CAKE

butterscotch glaze, whipped cream

DESSERT WINES & DIGESTIFS

2021 TINTERO MOSCATO D'ASTI

9

FONSECA

Bin No. 27 Reserve Port NV

8

GRAHAM'S

"Six Grapes" Reserve Port NV

9

2022 HALLET SAUTERNES

Bordeaux, France

10