

EARLY FALL 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

EARLY FALL DESSERT & DESSERT WINES MENU



DESSERTS **\$12**

APPLE COBBLER CAKE

buttermilk ice cream

SWEET POTATO CHOCOLATE TART

toasted marshmallow fluff

BANANAS FOSTER CHESS PIE

rum caramel

MAPLE PANNA COTTA

cranberry compote, cardamom cookies

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

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