

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

FALL DESSERT & DESSERT WINES MENU

DESSERTS

\$12

BLACK COCOA BUNDT CAKE

salted peanut glaze

PECAN BARS

brown butter ice cream, molasses caramel

PINEAPPLE RUM TRES LECHES

candied ginger

PEAR ALMOND GALETTE

mulled wine syrup, mascarpone mousse

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

WARRE'S

"Otima" 10 Year Old Tawny Port NV

12

CARAVELLA

Limoncello Originale

9