

EARLY SPRING COCKTAIL MENU



HOUSE COCKTAILS **\$14**

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 SPRING DESSERT & DESSERT WINES MENU

\$12

DESSERTS

NAVY BEAN PIE

whipped cream

CARAMEL CAKE

MILK & COOKIES

vanilla bean panna cotta with salted chocolate shortbread, lemon thumbprint, and pecan sandies

ROASTED STRAWBERRY SHORTCAKE

cocoa biscuit, crème fraîche

DESSERT WINES & DIGESTIFS

2021 TINTERO MOSCATO D'ASTI

9

FONSECA

Bin No. 27 Reserve Port NV

10

GRAHAM'S

"Six Grapes" Reserve Port NV

11

2022 HALLET SAUTERNES

Bordeaux, France

12

WARRE'S

"Otima" 10 Year Old Tawny Port NV

14

CARAVELLA

Limoncello Originale

10