

Wine

served by the glass. bottles available to take home.

Sparkling | Sweet | Rosé

La Spinetta Moscato d'Asti 'Biancospino' | \$13

Italy | Moscato | sweet, delicate, floral

Conquilla Cava Brut NV | \$9

Catalonia, Spain | blend | balanced and crisp

Fiorini 'Becco Rosso' | \$11

Lambrusco | Gasparossa di Castelvetro | bright, light sparkling red

Stolpman 'Love You Bunches' Rosé | \$13

2023 California | Grenache | breezy, smooth and effortless

White

Brundlmayer 'L&T' Gruner Veltliner | \$12

2022 | Gruner Veltliner | fresh and crisp

Famille Dubard 'Coeur Du Mont' | \$9

2022 France | Sauvignon Blanc | elegant and silky with citrus and minerality

Domaine Michel Barraud 'Macon-Villages' | \$11

2020 Burgandy, France | Chardonnay | bright, mineral, crisp

Red

Voliero 'IGT Toscana' | \$12

2020 Tuscany | Super Tuscan blend | medium body with firm tannins & fresh finish

Goros Alicante Red 2019 | \$11

2019 Alicante, Spain | Monastrell & Syrah | medium body, vibrant, sleek

M. Dean Cellars 'California' | \$14

2021 California | Cabernet Sauvignon | a modern Cali Cab, full body & ripe tannins

Non-Alcoholic

Athletic Brewing 'Upside Dawn' | \$5

Non Alcoholic Golden Ale | 0.5% | Connecticut

Ghia Spritz | \$6

Ghia non-alcoholic aperitif, ginger ale

Spiced Apple Cooler | \$6

Apple cider, lemon juice, chai brown sugar syrup

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade

Deeper Roots Coffee

Rishi Black Iced Tea

Rishi English Breakfast Hot Tea

Beer

On Tap

Esoteric Brewing Co. 'Tablespoon Lager' | \$8

Lager | 5.2% | Cincinnati

3 Floyds 'Zombie Dust' | \$9

Pale Ale | 6.5% | Indiana

Cans

Esoteric Brewing 'Kallima' | \$8

Coffee Cream Ale | 4.8% | Cincinnati

Left Hand Brewing 'Milk Stout Nitro' | \$8

Milk Stout | 6% | Colorado

Original Sin 'McIntosh' | \$8

Hard Cider | 6% | New York | *gluten free*

Krombacher 'Pils' | \$7

Pilsner | 4.8% | Germany

Weihenstephaner | \$8

Hefeweizen | 5.4%, | Germany

Jackie O's 'Who Cooks For You' | \$8

Hazy Pale Ale | 5.5% | Ohio

Guinness | \$7

White Claw | \$7

High Noon | \$9

Cocktails

Elm Street | \$12

Gin, Aperol, lemon juice, simple syrup, basil, soda

Daiquiri | \$12

White rum, coconut water, Lillet, lime juice, simple syrup

Tablespoon Old Fashioned | \$12

Bourbon, bitters, rich simple syrup, orange twist, In the Curious Kitchen Boozy Cherry

Espresso Martini | \$12

Vodka, Deeper Roots cold brew, Kahlua, Baileys

Apple of My Chai | \$12

Rye whisky, apple cider, lemon juice, chai brown sugar syrup
Non-Alcoholic Version Available \$6

Aperol Spritz | \$12

Cava, Aperol, soda, orange

Mimosa | \$8

orange or apple cider

Bloody Mary | \$12

Vodka, fire-roasted tomato juice, Dimitri's Seasoning

Spirits

All spirits are available to be served straight or as simple mixed drinks. Please see our bar menu for available featured cocktails, as well as beer and wine.

Bourbon

Old Forester | \$8

Maker's Mark | \$11

Woodford Reserve | \$12

New Riff | \$12

Basil Hayden | \$16

Rye Whiskey

Old Overholt | \$8

Scotch

Dewar's White Label | \$9

Johnnie Walker Black Label | \$12

Gin

Bombay Sapphire | \$9

Rum

Captain Morgan | \$7

Bacardi Light | \$7

Myers's Dark | \$8

Tequila

El Jimador | \$7

Vodka

Tito's | \$8

Assorted Liqueurs

Aperol

Nonino Amaro

Cointreau

Baileys Irish Cream

Kahlúa

Vermouth

Mixers & Garnishes

Soda Water

Tonic Water

Ginger Beer

Orange, Lemon, Lime and Cranberry Juices

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade

Lemons, Limes, Oranges, Cherries

