

SIGNATURE COCKTAILS

- Clifton’s Botanical Garden

bergamot, cucumber cordial, lavender, prosecco

12
- Stems of Rewolf

bombay sapphire gin, lime, spiced essences cordial

13
- Full Bloom in Jalisco

Aperol, Poema Cava, Q Club Soda, Orange

13
- Zeus + Hera’s Messenger

jh rum agricole, lime, mixed berries, basil

12
- Beauty + The Bearcat

toki japanese whiskey, hibiscus-infused aperol, salted banana infused vermouth

14
- Spiced Orange Mocha Espresso Martini

grey goose, mocha, cold brew, dry curacao

15

BEER

- Rhinegeist Cincy Light

6
- Rhinegeist Truth IPA.

7
- Fretboard Improv IPA

7
- Urban Artifact Cappy Snacks Fruit Ale.

7
- Urban Artifact Teak

7
- Rotating Handle

7

SPARKLING & ROSÉ

glass | bottle

- Raventos I, Blanc de Blancs, Spain

16 | 60
- Indigenous, Prosecco Rosé, Italy

13 | 48
- La Bernarde, Rosé, France

14 | 52

WHITE

glass | bottle

- Altamonte, Pinot Grigio, Italy

11 | 40
- Kruger-Rumpf, Riesling, Germany

12 | 44
- Gobelsburg, Gruner Veltliner, Austria

12 | 44
- Grounded Wine Co., Sauvignon Blanc, Ca

13 | 48
- Lioco "Sonoma Co.", Chardonnay, Ca

15 | 56

RED

glass | bottle

- Salem Wine Co., Pinot Noir, Oregon

16 | 60
- Matias Riccitelli, Malbec, Argentina

13 | 48
- Ciacci Piccolomini, Sangiovese Blend, Italy

11 | 40
- Land of Saints, Cabernet Sauvignon, Ca

16 | 60
- Torre de Ona ,Tempranillo, Rioja Spain

14 | 52



QUEEN CITY STARTERS

- Sixteen Bricks Sourdough 7
toasted sourdough, whipped butters
- Charcuterie Board 24
rotating selection of meats and cheeses, preserves,
pickles, olives, creole mustard, crostini
- Dip Duo 14
hummus, baba ghanoush,
seasonal vegetables, warm pita
- Battered Cauliflower 13
honey buffalo sauce, blue cheese tzatziki
- Deviled Eggs 15
miso cured eggs, horseradish, puffed rice
add 1 oz caviar 14



**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially under certain medical conditions.*

FINDLAY HARVEST

chicken 7 | salmon 9 | steak 13

- Emerald 16
parmesan, tomato, cucumber, pistachios, bibb lettuce,
green goddess dressing
- Ruby 17
roasted beets, burrata, candied pecans, arugula,
breadcrumbs, white balsamic dressing
- Topaz 16
radicchio, romaine, pickled onions, cucumber, chickpeas,
tomato, avocado, feta, tahini dressing

HANDHELDS

served with fries or side salad

- Bearcat Burger* 21
prime beef patty, cheddar cheese, lettuce, tomato, onion,
pickle, chili aioli, brioche bun
- Buckeye Bird-witch 19
grilled or fried chicken breast, greens, onion, pickles,
tomato jam, pimento aioli
- Short Rib Baguette 18
balsamic shallots, herb-whipped burrata, chives

TRI-STATE PLATES

- Steak Frites* 31
crispy parmesan potatoes,
smoked bourbon aioli
- Citrus Salmon Pave* 18
roasted fennel, celeriac whipped potatoes, crispy capers,
blood orange butter sauce
- Mushroom Risotto 21
shiitake, cremini, shimeji, morel, trumpet, sage, seaweed
crisp
- Tofu 18
haricot vert, edamame, cremini, kimchi,
green onions, sriracha honey sauce

DESSERTS

- “Charcuterie” Dessert Board 24
chocolate salami, hazelnut speck, white chocolate
fatback, cheesecake, caramel cream, puff pastry,
caramel crackers
- Strawberry Pale Ale Cake 14
rhinegeist truth cake, strawberry, fresh vanilla
buttercream
- Blood Orange Tart 12
buttery crust, meringue shards, candied citrus