

SIGNATURE COCKTAILS

Clifton's Botanical Garden	12
bergamot, cucumber cordial, lavender, prosecco	
Stems of Rewolf	13
bombay sapphire gin, lime, spiced essences cordial	
Full Bloom in Jalisco	13
Aperol, Poema Cava, Q Club Soda, Orange	
Zeus + Hera's Messenger	12
jh rum agricole, lime, mixed berries, basil	
Beauty + The Bearcat	14
toki japanese whiskey, hibiscus-infused aperol, salted banana infused vermouth	
Spiced Orange Mocha Espresso Martini	15
grey goose, mocha, cold brew, dry curacao	

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