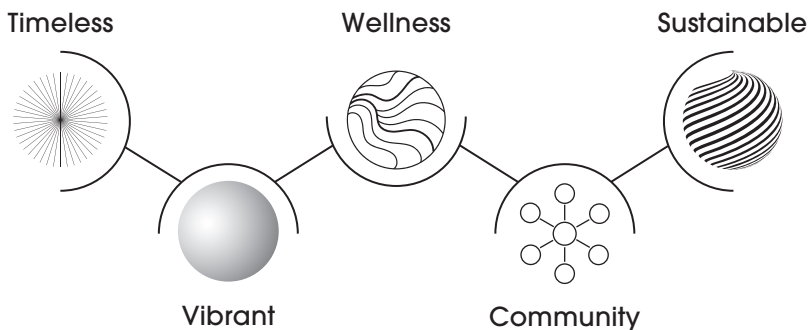


ELEMENTS OF DRINK DESIGN

Much like a well-designed object, a well-crafted cocktail takes into account the contributions of each element and how they play against each other. Balance and tension, comfort and elevation, the nuances of technique and ingredient make each cocktail unique.

The Elements of a Cocktail



Cocktails



BUILD YOUR OWN HIGHBALL

Choose your Spirit:

VODKA 1oz/2oz

True Theory 12/21

SKYY 12/21

Belvedere Organic 14/25

Grey Goose 14/25

TEQUILA 1oz/2oz

Patrón Silver 18/33

Don Julio Reposado 19/35

Casamigos Añejo 21/39

CANADIAN WHISKY 1oz/2oz

Gooderham & Worts 15/27

Bearface 16/29

Forty Creek

Conferderation Oak 21/39

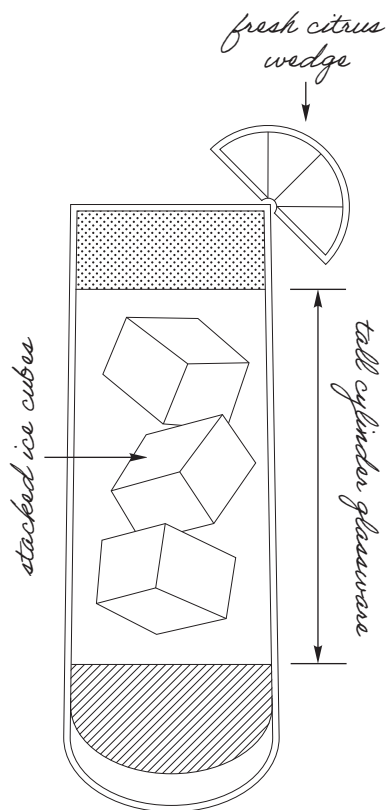
Choose your Mixer:

Fever-Tree Soda

Fever-Tree Tonic

Fever-Tree Ginger Ale

Fever-Tree Ginger Beer



composed of an alcoholic base spirit and a larger proportion of a non-alcoholic mixer.



AMERICANO HIGHBALL 22 (2 oz)

Campari, Martini Sweet Vermouth,

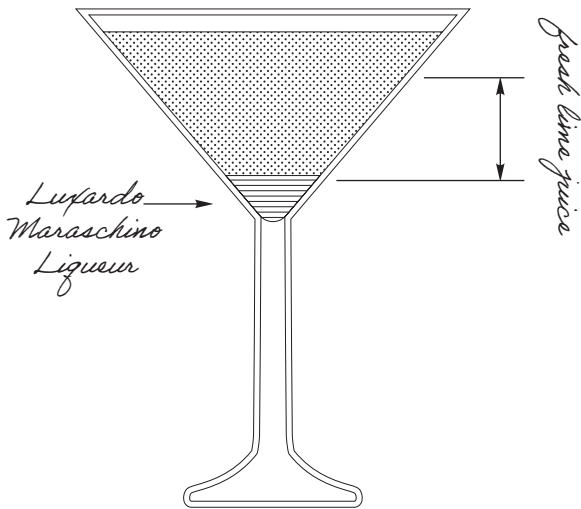
Fever-Tree Soda



THE 2ND LAST WORD MARTINI 24 (2 oz)

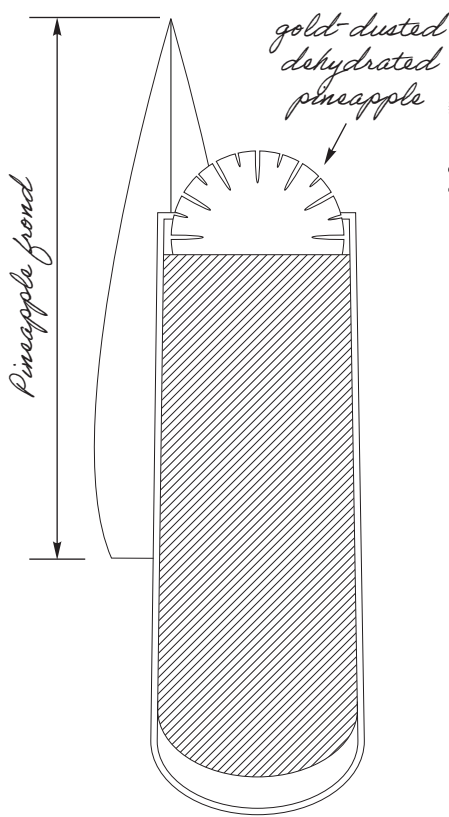
Hendrick’s Gin, Galliano,
Luxardo Maraschino Liqueur, fresh lime

Make it smoky with Leyenda Tlacuache Organic Mezcal
• add 11 (0.5 oz)



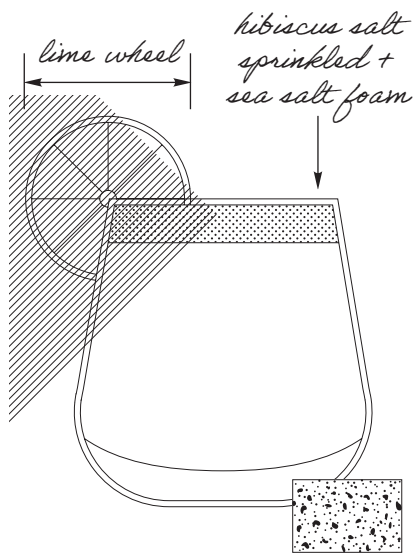
ELEMENT KEY	
	Timeless
	Vibrant
	Wellness
	Community
	Sustainable

Cocktails



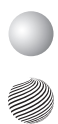
JUNGLE BIRD 23 (2 oz)

Appleton Estate 8 Year Rum,
Campari, Giffard Gum Syrup,
fresh lime, pineapple juice



*spiced/smoked version:
tajin rim + chili threads*

ELEMENT KEY	
	Timeless
	Vibrant
	Wellness
	Community
	Sustainable



MARGARITA 23 (1.5 oz)

Patrón Silver Tequila, fresh lime,
Giffard Agave Syrup

Leyenda Tlacuache
Organic Mezcal • add 11 (0.5 oz)



CLASSIC MARTINI (2.5 oz)

DRY / STIRRED 24

Gray Whale Gin or
Ketel One Vodka, Martini
Dry Vermouth, orange bitters,
lemon twist

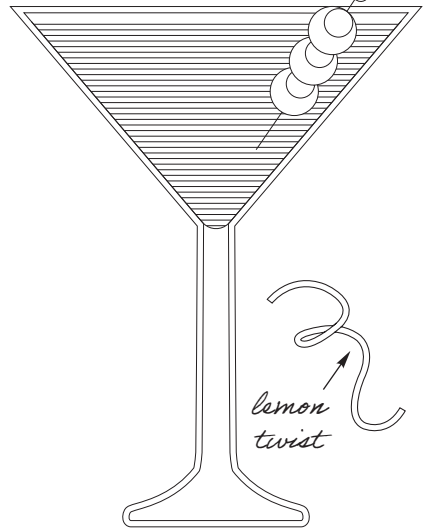


DIRTY / SHAKEN 25

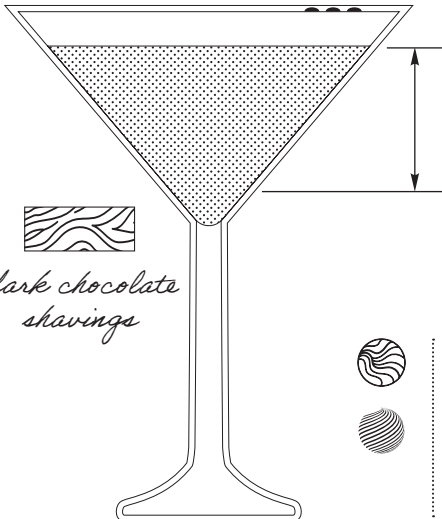
Grey Goose Vodka,
Martini Bianco Vermouth,
Kalamata olives brine, olive
accoutrements



*dirty version:
Filthy Foods olive
accoutrements*



3 espresso beans



*fresh-brewed
espresso*



*dark chocolate
shavings*



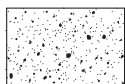
ESPRESSO MARTINI 25 (2 oz)

True Theory Vodka, Tia Maria,
fresh espresso

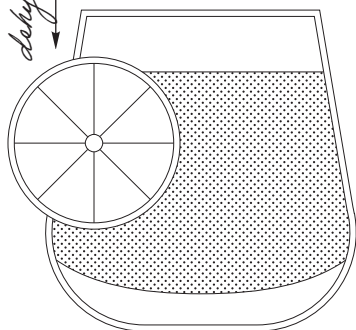
*Twist it up with
Don Julio Reposado
Tequila • add 10 (0.5 oz)*

Cocktails

dehydrated grapefruit
wheel



*spicy with
Ancho Reyes*

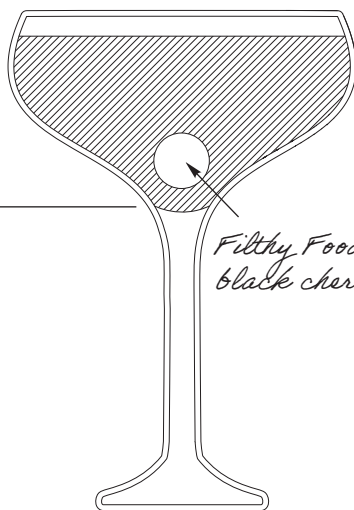


BROWN DERBY 22 (1 oz)

Signal Hill Whiskey, fresh grapefruit,
barrel-aged maple syrup,
orange bitters

*originally called the "De
Rigueur" in cocktail books*

*traditional
rye whiskey*

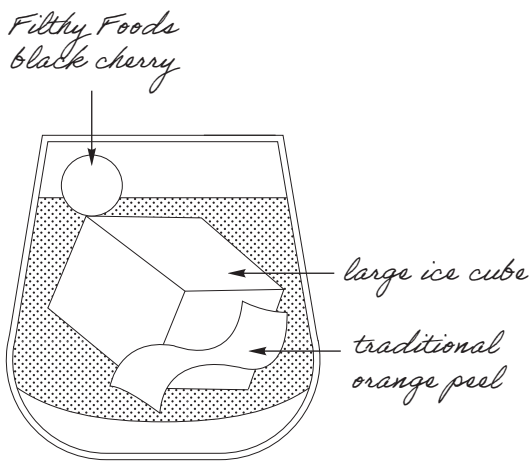


*Filthy Foods
black cherry*



MANHATTAN 23 (2 oz)

Lot 40 Rye or Bearface,
Martini Rosso Vermouth,
Angostura Bitters

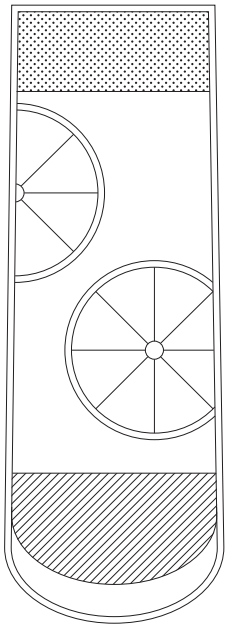


SPICED OLD FASHIONED 24 (2 oz)
Bearface Wilderness Series #3,
orange bitters, cardamom bitters,
cane sugar, orange & lemon peel

ELEMENT KEY	
	Timeless
	Vibrant
	Wellness
	Community
	Sustainable

Mocktails

candied ginger slice



lemon wheels in cocktail

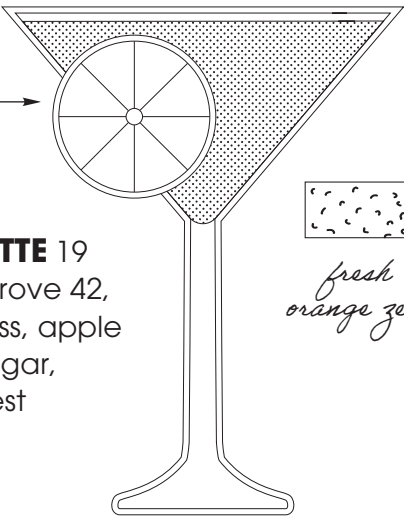


SEAMLESS 17

Passion Fruit Reàl, fresh lemon, Giffard Vanilla, Fever-Tree Soda

ELEMENT KEY	
	Timeless
	Vibrant
	Wellness
	Community
	Sustainable

dehydrated blood orange wheel



SILHOUETTE 19

Seedlip Grove 42, lemongrass, apple cider vinegar, orange zest



fresh orange zest

DOMESTIC 9

COORS LIGHT

MILL STREET ORGANIC LAGER

STEAM WHISTLE PILSNER

IMPORTED 11

CORONA EXTRA

HEINEKEN

PERONI

CRAFT 11

ON THE HUNT

ITALIAN PILSNER 473ML

BLUE MOON

BELGIAN WHITE ALE 473ML

DIVERCITY HELLES LAGER 473ML

COLLECTIVE ARTS

IPA 473ML

COLLECTIVE ARTS

LAGER 473ML

LI'L HEATHENS

HAZY IPA 473ML

**HARD SELTZER
& CIDER** 11

ANGRY ORCHARD

HARD CIDER 473ML

SUPERSONIC

PUPPY DREAMS SELTZER 473ML

LOCAL PRESS

APPLE CIDER 473ML

YUZU CIDER 473ML

**PLEASE ASK YOUR SERVER FOR SEASONAL
SELECTIONS ON TAP** (16oz)

SEASONAL 12

IMPORTED 13

White Wines

Intensity			
Fruit	Tannin	Acidity	
			
● ○ 1			TOMBACCO • Pecorino
○ ○ ●			GABBIANO CAVALIERE D'ORO • Pinot Grigio
○ ○ ●			ALOIS LAGEDER • Pinot Grigio
1 1 ●			GÉRARD BERTRAND COTE DES ROSES • Rosé
1 ○ ●			ANT MOORE • Sauvignon Blanc
1 ○ ●			DOMAINE DE L'HERRÉ • Sauvignon Blanc
● ○ ●			SWARTLAND • Chenin Blanc
● 1 ○			CLOUDSLEY • Chardonnay
● 1 ○			REIF ESTATE • Chardonnay
● 1 ○			JEAN-MARC BROCARD • Chablis

White Wines

	6oz	9oz	BTL
Italy	19	25	72
Italy	20	27	71
Italy	24	31	82
France	21	27	71
New Zealand	21	30	80
France	19	26	70
South Africa	19	26	70
Canada	22	31	81
Canada	16	22	52
France	29	37	115

Red Wines

Intensity			
Fruit	Tannin	Acidity	
			
● ○ ○			13TH STREET • Pinot Noir
○ ● ●			PIANTAFERRO • Chianti Sangiovese
○ ● ○			ECHEVERRIA RESERVA • Merlot
○ ○ ○			CANCILLER • Malbec Reserva
○ ● ○			CHÂTEAUNEUF-DU-PAPE • Les Hauts de Barville
○ ● ○			BURBERO • Montepulciano d'Abruzzo
○ ● ○			CÔTES DU RHÔNE VILLAGES • Red Blend
○ ● ○			REIF ESTATE • Cabernet Sauvignon
○ ● ○			CRANSWICK LAKEFIELD • Shiraz
○ ● ○			BUJANDA RESERVA • Rioja Tempranillo

Red Wines

	6oz	9oz	BTL
Canada	23	30	80
Italy	19	26	70
Chile	22	28	75
Argentina	19	26	70
France	29	37	115
Italy	22	31	85
France	22	31	85
Canada	16	22	52
Australia	19	26	71
Spain	23	32	90

Spirits

VODKA 1oz / 2 oz

TRUE THEORY 12/21

SKYY 12/21

MIGHTY MOOSE 13/23

LAZULI 13/23

INDIGENOUS WORLD SPIRITS 14/25

KETEL ONE 14/25

GREY GOOSE 14/25

TEQUILA MEZCAL 1oz / 2 oz

PATRÓN SILVER 18/33

PATRÓN REPOSADO 19/35

DON JULIO BLANCO 18/33

DON JULIO REPOSADO 19/35

CASAMIGOS BLANCO 17/31

CASAMIGOS REPOSADO 20/37

CASAMIGOS AÑEJO 21/39

CASAMIGOS MEZCAL 22/41

TROMBA 13/23

HORNITOS BLACK BARREL 13/23

LEYENDA TLACUACHE
ORGANIC MEZCAL 22/41

ALTOS 13/23

ESPOLÓN BLANCO 15/27

PREMIUM TEQUILA 1oz / 2 oz

PATRÓN PLATINUM 56/109

DON JULIO 1942 60/117

CLASE AZUL REPOSADO 55/107

SHERRY /

GRAPPA / PORT 1oz

HARVEYS BRISTOL CREAM 10

BOTTEGA SARPA DI POLI 11

TAYLOR FLADGATE 10 YEAR 15

GIN 1oz / 2 oz

BOMBAY SAPPHIRE 12/21

TANQUERAY NO. TEN 14/25

AVIATION 12/21

HENDRICK'S 14/25

THE BOTANIST 14/25

GRAY WHALE 15/27

VALLEY OF MOTHER OF GOD 16/29

EMPRESS 1908 16/29

RUM 1oz / 2 oz

CAPTAIN MORGAN SPICED 12/21

HAVANA CLUB 7 YEAR 14/25

EL DORADO 12 YEAR 14/25

EL DORADO 15 YEAR 17/31

BUMBU X 20/37

APPLETON ESTATE 15 YEAR

BLACK RIVER CASK 21/39

COGNAC /

ARMAGNAC 1oz / 2 oz

ARMAGNAC DE
MONTAL VSOP 16/29

HENNESSY VSOP 21/39

RÉMY MARTIN VSOP 21/39

COURVOISIER VSOP 21/39

HENNESSY XO 42/81

RÉMY MARTIN XO 42/81

COURVOISIER XO 42/81

MARTELL XO 89/175

PREMIUM COGNAC 0.5 oz / 1oz

HENNESSY PARADIS 205 / 375

RÉMY MARTIN LOUIS XIII 250 / 450

LIQUEURS 1oz / 2 oz

COINTREAU 11/19

BAILEYS 11/19

TIA MARIA 11/19

SOUTHERN COMFORT 13/23

EL GOBERNADOR PISCO 14/25

GRAND MARNIER

LOUIS ALEXANDRE 21/39

DISARONNO AMARETTO 12/21

AMARO NONINO 18/33

AVERNA AMARO 14/25

FERNET-BRANCA 12/21

EL DORADO GOLDEN

CREAM LIQUEUR 12/21

SINGLE MALT SCOTCH 1oz / 2 oz

OBAN 14 YEAR 34/65

THE GLENLIVET 12 YEAR 21/39

THE MACALLAN SHERRY OAK 55/107

GLENFIDDICH 18 YEAR 55/107

GLENKINCIE 12 YEAR 22/41

LAPHROAIG 10 YEAR 22/41

TALISKER 10 YEAR 24/45

JURA SEVEN WOOD 55/107

DALWHINNIE 15 YEAR 26/49

LAGAVULIN 16 YEAR 42/81

THE DALMORE CIGAR MALT 55/107

BLENDED

SCOTCH WHISKY 1oz / 2 oz

CHIVAS REGAL 12 YEAR 17/31

CHIVAS REGAL 18 YEAR 38/73

JOHNNIE WALKER BLACK LABEL 16/29

JOHNNIE WALKER BLUE LABEL 60/117

JOHNNIE WALKER PLATINUM 64/125

AROUND THE WORLD 1oz / 2 oz

JAMESON 17/31

MONKEY SHOULDER 17/31

TOKI 19/35

GLENDALOUGH 21/39

AMRUT FUSION SINGLE MALT 22/41

REDBREAST 12 YEAR IRISH 22/41

SUNTORY WORLD WHISKEY AO 24/45

LEGENT YAMAZAKI 55/107

CANADIAN

WHISKY 1oz / 2 oz

CROWN ROYAL 12/21

WHITE OWL 12/21

DUNROBIN 13/23

BEARFACE 16/29

BEARFACE WILDERNESS SERIES #3 22/41

SIGNAL HILL 14/25

LOT NO. 40 13/23

GOODERHAM & WORTS 15/27

GLYNNEVAN

DOUBLE BARRELLED RYE 18/33

FORTY CREEK

CONFEDERATION OAK 21/39

CANADIAN CLUB

CLASSIC 18 YEAR 25/47

J.P. WISER'S 28 YEARS OLD 55/107

SHAREABLE & SMALL BITES

CHARCUTERIE 39

niagara cured meats,
country pâté, artisanal
cheese, raw and pickled
vegetables, crisp
farmhouse breads

**ARTISANAL
CHEESE BOARD 21**

local and imported
cheese, pickled
vegetables and mustard
seeds, grape preserves,
crisp farmhouse breads

CHIPS & DIPS 15

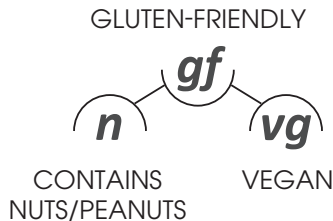
sour cream and
caramelized onion dip,
salsa, kettle chips

**MEDITERRANEAN
PLATTER 36**

hummus, baba ganoush,
sour cream and
caramelized onion
dip, marinated olives,
dolmades, pickled
vegetables, pita and
flatbreads

MARINATED OLIVES 17

spiced & citrus-marinated
olives and rosemary
focaccia croutons



Gluten-friendly bread available upon request.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.

HOT COFFEE & TEA

HOT COFFEE 8

HOT TEA 7

ESPRESSO 6/8

MACCHIATO 6

CAPPUCCINO 8

AMERICANO 7

CAFÉ LATTE 7

HOT CHOCOLATE 6

OTHER BEVERAGES

FRESH-SQUEEZED

ORANGE JUICE 7

FIZZ

RED BULL ENERGY DRINK 7

RED BULL SUGARFREE 7

S.PELLEGRINO SPARKLING
MINERAL WATER 500ML 7

S.PELLEGRINO SPARKLING
MINERAL WATER 750ML 10

COKE / DIET COKE

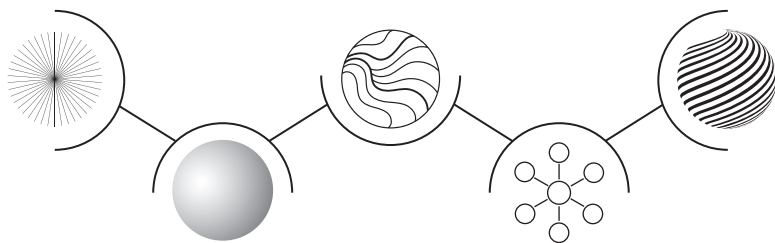
CANADA DRY 6

FEVER-TREE SODA 7

FLAT

ACQUA PANNA 750ML 10

With sincere gratitude we give thanks
to our partners who build community
and promote sustainability.





COMMUNITY

Appleton Estate Rum: In 1997, Dr. Joy Spence became the first woman appointed master blender in the industry, an amazing milestone for women across the world!

Woodford Reserve Bourbon: Woodford Reserve works closely with Old Friend Farms, where racing thoroughbreds are sent to retire and raise awareness of the importance of equine aftercare.



SUSTAINABILITY

Patrón Tequila: Patrón was the first distillery to install a natural gas pipeline, which acts as its main energy source and helps reduce CO2 emissions in the atmosphere.

Seedlip: Seedlip is a 1% for the Planet member, giving 1% of global annual revenues to environmental charities dedicated to celebrating and protecting the planet.

CLEVELAND MENU USE ONLY

JOB#: 373051

DATE: 4/24/25

QTY: 40

DESIGNER: KC OMNI

CUSTOMER: Omni King Edward

PROJECT: Journal of Drink

ATTENTION: Nitish Ummat

PROOF NUMBER:

4

PLEASE COMPLETE THIS SECTION

IMPORTANT: Carefully review size, format, art, copy, and any other relevant details and clearly mark all changes directly on this proof. Though we strive for perfection, any uncaught errors remaining after approval are the responsibility of the approver, not Cleveland Menu.

To approve your order for production, please completely fill out, sign and return this page. If this page is not completed, your order will not be moved into production.

Three proofs are included in the cost of your menus. Additional proofs are charged at \$50 each.

**GO TO PRODUCTION**

*As is without changes.
No additional proof required.*

**APPROVED WITH CHANGES**

*See attached changes
(three or fewer).
No additional proof required.*

**SEND ANOTHER PROOF**

*See attached changes
(more than three).*

COMMENTS:**SIGN & DATE:**

Cleveland Menu
1441 E. 17th Street, Cleveland, OH 44114
O: 216.241.5256 | F: 216.241.5696
clevelandmenu.com

