



GOOD VIBES ONLY

GREETINGS TO THE GRISTMILL! REMEMBER. CRAFTING EACH COCKTAIL IS A WORK OF ART THAT TAKES TIME. SO. LET'S RAISE A GLASS TO GOOD TIMES AND RESPONSIBLE CELEBRATIONS. CHEERS!

LOCAL SANGRIA

A zesty blend of Ohio Vodka, local wine, crisp apples, cinnamon, vanilla, and fizzy water. This refreshing concoction was crafted with love at The 'Mill on 7/21/23.

SALTY NUTS

Try a heavenly blend of Pecan-infused Peanut Butter Whiskey, Hazelnut Liqueur, garnished with GL Popcorn & Bourbon-infused whipped cream, first created at The 'Mill on 9/26/23.

BRANDY ALEXANDER

Try our delicious blend of brandy, creme de cacao, and ice cream. **A unique twist on this classic cocktail is our blonde roast version.

CINNAMON APPLE MULE

Behold! A magical brew of cinnamon vodka, homemade apple spice sour, & infused bitters, all kissed with elderflower essence. This enchanting elixir first came to life in the Mill's alchemy lab on 9/28/23.

PEACH APPLE SOUR

Sip on a mouth-watering medley of smooth peach bourbon, zesty sour, crisp apples from your neck of the woods, & bitters that pack a punch, all crowned with a sprig of mint. This masterpiece concoction was born on 8/27/21, at The 'Mill.

PUMPKIN SPICE TINI

On 9/23/23 we created a scrumptious blend of noble cut maple whiskey, pumpkin spice liqueur, & hazelnut liqueur, garnished with pumpkin spice whip & a pinch of nutmeg.

MISFIT BONFIRE

Behold the peanut butter whiskey, brown sugar liqueur, peanut brittle liqueur, belgian chocolate milk, & roasted marshmallow combo, born into the world at 'The 'Mill' on 9/26/23.

LOCAL FAVS SINCE 2020

THE GRISTMILL LEMONADE

Noble Cut Vohio Vodka fused with plump, juicy raspberries, & shaken with a mystery lemonade recipe that'll knock your socks off. This glorious creation was first given life @ The 'Mill on 9/27/20

THE 'MILL

A delicious cocktail recipe consisting of Ketel One, fresh white peach sour, and elderflower with the option of adding peach bitters to enhance the taste. It was first created at The 'Mill on 8/16/20.

LAVENDER GIN FIZZ

House infused Middle West Vim & Petal gin, fresh pressed citrus juice, secrets, infused bitters, lavender sugar rim - first crafted @ The 'Mill 8/7/20

PORT CLINTON PUNCH

Parrot Bay 90 proof Coconut rum, fresh pressed oj, raspberry purée, infused bitter, topped with a splash of soda & cherry juice. First crafted @ The 'Mill 8/7/20

MAKER SOUR

Maker's Mark, fresh sour, infused bitters, splash of amaretto & topped with a bada bing cherry. First Crafted @ The 'Mill 8/29/20

ORANGE MANGO FIZZ

Ketel One Peach Orange Blossom, freshly squeezed oj and lemon, a dash of Brooke's secret ingredient, crowned with a Mango White Claw & a sprig of mint.

STRAWBERRY BASIL MULE

Snoop Dogg strawberry gin, fresh basil, fresh lime, splash of bitters, Brooke's secrets & topped with ginger beer. First crafted @ The 'Mill 11/21/20 revamped 9/24/23

SPECIALTY FLIGHTS

GRISTMILL MARGARITA FLIGHT \$30

spicy- prickly pear - tropical - strawberry - topped with infused tequila & fresh fruit * note these take a few minutes to make*

GRISTMILL COCKTAIL FLIGHT \$30

cocktails hand selected by our owner & head mixologist

TEQUILA "DESSERT" FLIGHT \$40

don julio 1942 - patron xo cafe - 1800 coconut - don julio rosa

LET'S MAKE MARGARITAS!

GRISTMILL MARGARITA

Silver tequila, triple sec, & fresh sour! Take your taste buds on a wild ride with flavors like juicy strawberry, tropical, prickly pear, tart raspberry, or even some spicy jalapeno heat!

THE CADILLAC

Sip on a tantalizing mix of Espolon Cristalino tequila, Grand Marnier, and fresh sour, rimmed with a sprinkle of house-made zesty salt.

THE SECRET STASH

Experience the bold flavour of Don Julio Reposado Barrel Aged Private Cask, paired with the sweet zest of St. Germain, fresh sour, salt rim.

SMOKIN' PEACH MARGARITA

Get ready for a fiery fiesta with Casamigos Anejo, Peach Sour, harlequin orange liqueur, house salt, and a daring dash of jalapenos!

BOURBON CONNOISSEUR

WOODFORD MOONBOW



Woodford Rye, orange bitters, with a zing of fresh OJ, cinnamon-rosemary agave, and a cheeky ginger ale splash. Our mixologists served up this delicious concoction first at the 'mill on 11/17/20 and gave it a sassy update on 9/28/23!

SMOKED MAPLE OLD FASHIONED



Mixed with noble cut maple bourbon & secret old fashioned syrup. We smoke this beauty & serve it over a colossal ice cube, complemented with a cherry & a twist of orange peel. This signature drink was first born at The 'Mill on 8/12/21 & revamped with local spirits on 11/22/22

BOURBON SMASH



Experience a one-of-a-kind cocktail, created on 9/9/23 at "The 'Mill" Crown Royal Vanilla & our house secret white peach sour, topped with local cider & rosemary, is sure to tease your taste buds.

GRISTMILL COFFEE

Introducing a Delicious revamped Drink: Coffee-Infused Roe & Co Whiskey with Cinnamon Rosemary Agave, Freshly Ground Coffee, Infused Whipped Cream, and a Pinch of Nutmeg. This delicious drink was first crafted at The Mill on 11/2/20

THE DRY 'MILL

SHAKEN WITH SPIRITS THAT WON'T GET YOU TIPSY. BUT, HEY! YOU STILL GOTTA BE 21 OR OVER.

CLEAN MARGARITA

non-alcoholic tequila mixed with our fresh sour! ask your mixologist for flavors!

LAVENDER FIZZ

non-alcoholic gin, fresh pressed lemon, agave, infused bitters, lavender, soda

OLD FASHIONED

Clean Co Non-Alcoholic whiskey, mixed with our secret old fashioned syrup.

ALL ABOUT THAT JUICE, NO ALCH.

PORT CLINTON PUNCH

Experience a mouthwatering tropical getaway with a mixture of fresh orange & pineapple juice, raspberry puree, infused bitters, and a touch of fizzy soda and cherry juice.

GRISTMILL LEMONADE

Enjoy a refreshing and flavorful experience with our lemonade made from freshly squeezed lemons, organic sugar, and water. Add in one of our fresh fruit blends for an even more explosive taste.

RED BULL ENERGY DRINK

Regular - sugar free - Yellow edition (tropical) - red edition (watermelon) - blue edition (blueberry) white edition (coconut)

SHOTS

MINI MARG

Tequila & fresh sour

SOUR BERRY LEMON DROP

Sip on a dreamy concoction of Smirnoff Sour Berry, zesty lemonade & a lavender sugar rim.

PB&J

Peanut butter whiskey, chambord & secrets

CAKE

Get ready for a party in your mouth with a festive shot, topped with infused whip & colorful sprinkles!

Outstanding
New Business
2020



ottawa county
best bar
2021&2022



National Finalist
Best Bartender
2022

