



HOUSE COCKTAILS \$10

Tupelo Old Fashioned / smoked infused bourbon, barrel aged & orange bitters, Tupelo Honey simple syrup, large cube, flamed orange rind

Sims Sunrise / cilantro/jalapeño infused tequila, fresh pineapple juice, lime juice, agave nectar, Tajin half rim & lime wedge

Euclid Beach Collins / cucumber infused vodka, simple syrup, lime juice, soda water, snap of St. Germaine, cucumber ribbon garnish w/ salt & pepper

Garden 75 / rosemary infused gin, hibiscus simple syrup, lemon juice, float of brut, long lemon twist

The Erie Islands Smash / raspberry infused rum, muddled lime wedges and mint, simple syrup, soda water, slapped mint & berry garnish

Lust On Lakeshore / basil infused tequila, fresh juiced watermelon, lime juice, Cointreau

Spring Mule / 3 citrus infused vodka, house made ginger simple syrup, lemon juice, soda water, cranberries, allspice

CLASSICS \$10

Tom Collins 1869 / Old Tom gin, fresh lemon juice, simple syrup, topped with soda

Claret Punch 1862 / dry red wine, lemon and orange slices, simple syrup, shaken with seasonal berries

Morning Glory Fizz 1882 / scotch whiskey, fresh lemon and lime, simple syrup, egg whites, absinthe rinsed glass, snap of soda

Joe Rickey 1895 / bourbon, fresh lime juice, soda

Old Fashioned 1881 / bourbon or rye, simple syrup, bitters, orange or lemon rind

Martinez 1887 / gin, sweet vermouth, Luxardo, bitters

Rob Roy 1899 / scotch, sweet vermouth, orange bitters, orange rind

Bijou - 1900 / green chartreuse, sweet vermouth, gin, orange bitters, lemon oil

Widows Kiss 1895 / apple brandy, yellow chartreuse, Angostura bitters, Bénédictine

Champagne Cocktail 1862 / champagne, bitters, sugar cube, lemon twist

Sazerac sometime before 1870 / rye whiskey, simple syrup, absinthe rinse, lemon rind

Whiskey Sour 1872 / rye whiskey, fresh lemon, simple syrup, egg white optional

BRUNCH LIBATIONS

Bottomless Mimosa 28 / prosecco, choice of 3 juices

Mimosa 10 / prosecco, choice of juice

Bellini 9 / peach purée, prosecco, sliced white peach

Bloody Mary 12 / spicy house mix, skewer of surprises,

Sangria 10 / white or red, seasonal fruits

WINE

WHITES BY THE GLASS

Jacob Heime's Mosel 11

LeVal Rose France 11

Woolpack Sauvignon Blanc Marlborough 11

Steele Canyon Chardonnay California 10

Mira Chardonnay Napa Valley 17

Castellano Pinot Grigio Tramigna 11

REDS BY THE GLASS

Glenbrook Cabernet California 8

Steele Canyon Pinot Noir California 11

Maison Riviere Blend Bordeaux 11

Calcada Douro Red Spain 11

Submission Cabernet Napa 13

BUBBLES BY THE GLASS

84 Prosecco Italy 11

Aimery Brut Limoux 13

Fidora Prosecco Brut Veneto 14

BOTTLES

Rombaur Chardonnay Los Carneros 85

Far Niente Chardonnay Napa Valley 145

Fidora Ripasso Verona 65

Quilt Cabernet Sauvignon Napa Valley 75

Caymus Cabernet Sauvignon Napa Valley 145

Aimery Brut Limoux 52

Vueve Clicquot Champagne France 130

BRUNCH

Traditional 13 / two eggs to order, Irish potatoes, pork belly or sausage

Chef's Whim MP

Crème Brûlée French Toast with Fresh Berries 15
thick brioche, local maple syrup, pork belly or sausage

Tupelo Breakfast Sandwich 14 / fried egg, pork belly, aged cheddar, arugula on salted brioche, Irish potatoes

Smash Burger 15 / two sizzled patties, sunny side egg, pork belly, Irish potatoes, red eye pickle

Blueberry Cakes 14 / blueberry flap jack, local maple syrup, pork belly or sausage

Salmon Lox 18 / cold poached salmon, herbed cream cheese, capers, pickled onions, local bagel

Chicken & Waffles 16 / Nashville hot chicken, crispy Belgium waffle, local maple syrup

Bloody Mary Breakfast 15 / spicy house bloody Mary mix, pork belly, salumi, cheese, olive, jumbo shrimp, oyster, celery stalk