

SOMM WINE BAR

COCKTAILS

Sage Against the Machine

Gin, Sage Simple Syrup, Fever Tree Tonic 11

Miles Away

Vodka, Elderflower, Grapefruit, Bitters 9

The Vesper Experience

Gin, Vodka, Lillet, Lemon Zest 11

Boulevardier

Bourbon, Campari, Cocchi Vermouth, Orange 10

Blueberry Lavender Lemonade

Blueberry Vodka, Blueberries, Lavender, Lemon 11

Somm Sangria

Red or White glass - 9 / carafe - 25

BEER

Draft

Great Lakes “Edmund Fitzgerald” Porter Cleveland, Ohio (ABV 6.0%) 7

Alaskan Amber Ale Juneau, Alaska (ABV 5.3%) 6

High Grain Brewing Co. “Lusen” Pilsner Cincinnati, Ohio (ABV 5.1%) 6

Domestic

Kona Brewing Co. “Big Wave” 5
Kailua, Hawaii (ABV 4.4%)

Sierra Nevada Pale Ale 5
Chico, California (ABV 5.6%)

Great Lakes Dortmunder Gold 5
Cleveland, Ohio (ABV 5.8%)

Dogfish Head “60 Minute” I.P.A. 6
Milton, DE (ABV 6.0%)

White Claw Hard Seltzer 5
Chicago, IL (ABV 5.0%)

Bud Light, Budweiser, Michelob Ultra 4

Rogue Hazelnut Brown Nectar 6
Newport, Oregon (ABV 5.6%)

21st Amendment Blood Orange I.P.A. 5
San Francisco, California (ABV 7.0%)

Brooklyn Lager 5
Utica, New York (ABV 5.2%)

Deschutes “Fresh Squeezed” I.P.A. 5
Bend, Oregon (ABV 6.4%)

Taft’s Ale House “Gavel Banger” I.P.A. 5
Cincinnati, Ohio (ABV 7%)

Import

Samuel Smith Oatmeal Stout 7
Tadcaster, England (ABV 5.0%)

Estrella Damm 6
Barcelona, Spain (ABV 4.6%)

Abbaye de Leffe Blonde Ale 6
Leuven, Belgium (ABV 6.6%)

Guinness Stout (14.9 oz.) 7
Dublin, Ireland (ABV 4.2%)

Paulaner Hefe-Weizen 6
Munich, Germany (ABV 5.5%)

Strongbow, Hard Cider 7
Hereford, England (ABV 4.5%)

DESSERT WINE

Porto Tellu’s Tawny Port 11

Porto Tellu’s Ruby Port 9

Chardonnay, “Icky”, Naughty Cellars, Napa Valley 2006 21

Zinfandel, Carol Shelton “Black Magic”, Sonoma Coast 2017 15